FINGER LAKES Vineyard Notes

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Cornell Cooperative Extension

Finger Lakes Grape Program

In This Issue:

MEET THE NEW FINGER LAKES VITICULTURIST

Hans Walter-Peterson

I know it might seem a bit late to be doing this, but it seemed like a good time to introduce myself to those of you the Finger Lakes grape and wine industry that I haven't had the chance to meet yet, let you know a little bit about myself, and share a few initial thoughts as to where I see the Finger Lakes Grape Program (FLGP) being able to help the region's grape industry.

As most of you probably know, I served the grape industry in western New York and Pennsylvania as the viticulturist for the Lake Erie Regional Grape Program for a little less than 6 years. I have said many times that, while I learned about viticulture in grad school at UC-Davis, I learned about grape *farming* while I was in western New York. What I mean by that is that I learned quickly that everything you do in a vineyard has an associated cost, whether that cost is in terms of money, labor or time, and benefits that are gained by incurring those costs, whether in productivity, fruit quality, or improved profitability. The practices that we recommend in agricultural Extension always need to take that cost/benefit balance into account. One of my major challenges in the Finger Lakes is to balance those considerations with the needs of the various markets that this region's grape industry serves, which range from juice processors who pay for maximum tonnage at a minimum quality standard, to small farm wineries that are demanding the highest quality possible out of their fruit in order to compete with some of the best wineries in the world.

In addition to helping growers deal with the day-to-day and season-to-season questions and issues that arise in the vineyards, like site selection and preparation, vine nutrition, pest management decisions and the like, I think part of my job is also to try to look down the road a bit and anticipate issues that might be heading the industry's way. Here are a few that I see coming at us that the FLGP can possibly play some kind of role in addressing (these probably aren't terribly shocking to most of you, and you can probably think of others):

- Labor supply – This is obviously a major issue for agriculture in general, not just grape growers in the Finger Lakes. But if we are going to be able to keep producing quality fruit at somewhat competitive prices, regardless of the final product that fruit is destined for (juice, wine, fresh market), we need to know what options are available and practical, whether those are new or modified governmental programs, or new practices and technologies that might reduce our de-

pendence on an uncertain legal migrant labor force.

- Water management – Thanks to being in a climate where we normally receive rainfall during the growing season, we have probably not paid enough attention historically to managing soil moisture and vine water status. Research done by people like Terry Bates in Fredonia, Alan Lakso in Geneva, and Andy Reynolds in Ontario have shown that the water status of our soils and vines are far more influential in the productivity, fruit quality and winter survival of vineyards than has been understood in the past. This is likely going to become more important as projected changes to our climate over the next few decades make this a more pertinent issue.
- Fruit Quality and Productivity – If that's not a catch-all phrase for viticulture, I'm not sure what is, but I think it is central to the continued success of this region's grape and grape product industries. As the globalization of our markets continues, there is constant pressure to continue to innovate and improve our viticultural practices so that this industry can remain competitive in the future. I have been impressed with some of the things that I have seen in the vineyards here in the Finger Lakes so far, but I know there are other improvements that can be made. Are we using the best rootstocks, varieties and trellis options on our sites? What practices and technologies can we employ that will maximize winter hardiness? How do we adjust our practices to optimize fruit quality when Mother Nature throws us curveballs during the growing season (i.e., how do we make the best possible lemonade from the lemons that we're given)?

Like I said, these are just a few initial thoughts that I have had, and I look forward to hearing yours as well in the years ahead.

A little bit about myself? Well, I spent most of my childhood in a small suburb outside of Philadelphia, but I'm a Minnesotan at heart, because that's where my family is from originally, and where they live now. My wife, Amy, is a pastor in the Lutheran church, and also a native Minnesotan. If you have every listened to *A Prairie Home Companion's* Garrison Keillor talk about his hometown, Lake Wobegon, you'll have a general sense of what kind of stock we come from. We are both singers, which is part of the genetic code of Minnesota Lutherans, I think. I root for the Vikings during football season, against my better judgment sometimes, but have developed a passing interest in the Buffalo Bills (also against my better judgment). I love to cook but don't take the time to do it often enough, and I have become a serious fan of Riesling since coming to New York, and have been working on converting my family into ones as well.

So there are a few things about me in a nutshell. I am always open to your suggestions and ideas about what the Finger Lakes Grape Program can do to help you and the industry here, so please feel free to get in touch with me to share them anytime. I look forward to getting to know more of you and to working with you in the years to come.

Hans

MULTICOLORED ASIAN LADY BEETLE: FRIEND OR FOE?

Tim Weigle
NYS IPM Program

Multicolored Asian Lady Beetle (MALB) may soon be doing its transformation from Dr. Jekyll into Mr. Hyde in area vineyards as soybean fields start to dry down and grape harvest gets underway.

Do We Need To Spray?
It is important to remember that Dr. Jekyll is the dominant personality for MALB and Mr. Hyde appears only at harvest and rarely at levels where control is warranted. MALB does not attack sound grapes and is typically found in vineyards only on grapes that have been split by damage from other pests such as grape berry moth, bees and/or birds as they search for sugar before they hibernate.

A recent addition to the list of pests of grapes, the Multicolored Asian Lady Beetle was introduced into the United States a number of times as a beneficial insect, most notably for control of aphids in pecan orchards. Once established, MALB has spread and can be found in most areas of the continental United States with the exception of parts of the Southwest as well as Montana and Wyoming.

Why Is MALB Worse in Some Years Than Others?
One of the contributing factors in the move from unknown to grape pest was the introduction of the Chinese Soybean Aphid, one of the preferred food

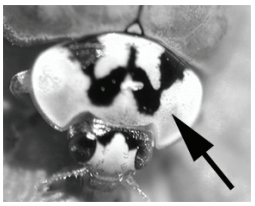
sources for MALB. Multicolored Asian Lady Beetle is know to be an excellent predator and will move great distances in search of prey. It is this ability to move great distances that create problems for the vineyards of the Finger Lakes and Lake Erie regions. As the soybean fields start to dry down in the fall, soybean aphid populations crash as their food source disappears. Multicolored Asian Lady Beetles also leave these fields as populations of their primary food source, the soybean aphid, are reduced. It is not completely clear where the next stop in their journey is during the weeks between soybean fields drying down and the grapes reaching a sugar level where they are attractive to MALB. What is clear is that MALB can travel great distances to area vineyards. In the Lake Erie region, we monitor aphid populations in Ohio and Ontario as well as Pennsylvania and New York soybean fields to determine the potential for MALB populations to build. I have found the USDA Pest Information Platform for Extension and Education Soybean Rust and Aphid website at http://www.sbrusa.net/ to be extremely useful in providing updates on soybean aphid. The main page of this site will provide you with information on Soybean Rust but you can easily switch over to Soybean Aphid by using the pull down menu in the upper right hand corner of the page. According to information on this website, it appears that soybean aphid populations are finally starting to build in the Midwest, Ontario and many counties in New York and Pennsylvania, as well as reports of ladybug adults and larva being found acting as biological control agents.

The lifecycle of the MALB from egg to adult can be completed in approximately 17.5 days. According to LaMana and Miller (1998), the mean duration for each stage is as follows: egg 2.8 days, first instar 2.5 days, second instar 1.5 days, third instar 1.8 days, fourth instar 4.4 days and pupa 4.5 days. The adult MALB typically live for 30-90 days depending on temperature but can live for as long as 3 years.

With an ample food source and a month or more until soybean fields start drying down for harvest there is the potential for at least a few more generations of MALB to occur.

What Do You Look For?

One of the difficulties in identifying Multicolored Asian Ladybeetle is the great variability seen in the color, number of spots and sometimes the actual size of the adult. Body color can be from pale yellows or tans to bright reds and oranges with the number of spots ranging from no spots to as many as fourteen. The one common identifier for the MALB is the 'W' or 'M', depending on which direction you are looking, found on the pronotum (the white colored area just behind the head). While the average adult is 1/3-inch long, Kawauchi (1979) found that larvae reared at higher temperatures produced smaller adults so we may be looking at smaller MALB adults this year.



As mentioned previously, MALB is rarely a pest of grapes and often times populations that are found one day when it is warm and sunny are gone the next if it turns cloudy and cool. A week prior to harvest is a good time to get out and start looking in vineyards. The thresholds that have been developed by most wineries and juice processors are rarely exceeded by a majority of loads in any given year. Some thresholds that have been suggested for wine grapes are 1.7 beetles/kg of fruit (~0.77 beetles per pound) or 15 beetles per lug of grapes. For juice grapes, National Grape Cooperative has implemented a threshold of 6 beetles per 10 pound sample last year. Multicolored Asian Lady Beetle was difficult to find during the 2006 harvest. However, if the 6 beetle/10 pound threshold was used during the high MALB harvest season of 2005 no loads would have been rejected.

Take Home Messages.

1. Control of MALB is rarely warranted.
2. Monitor vineyard blocks on a regular basis as you approach harvest for MALB as they can suddenly appear in great numbers.
3. Schedule harvest, if possible, to remove grapes before they become overripe and start to break down as this can greatly decrease the number of MALB that will be present.
4. If control is warranted, consult the 2007 New York and Pennsylvania Pest Management Guidelines for Grapes, Pest Management Schedule for Minor Insects for control options.

References:

Ker, K. W. and N. Carter. 2004. Mulitcoloured Asian Lady Beetle (MALB) Questions and Answers about *Harmonia axyridis* (Pallas). From Vine To Wine. Brock University Publication.

Koch, R.L. 2003. The multicolored Asian lady beetle, Harmonia axyridis: A Review of its Biology, Uses in biological Control, and Non-Target Impacts. J. Ins. Sci. 3

PETIOLE TESTING: AN IMPORTANT PIECE IN VINEYARD NUTRIENT MANAGEMENT

Hans Walter-Peterson

Most of our standards for vine nutrition in New York are based on petiole samples taken 70 days after bloom. This year, the crew at the Fredonia Vineyard Lab determined the bloom date for Concord as June 11, about 4 days ahead of the average date of June 15. Based on what I saw, most native varieties here in the Finger Lakes were hitting bloom at around that same time. Based on that date, veraison petiole samples should be taken starting around August 20 (i.e., now). Because nutrient levels are fairly stable at this point in the growing season, you don't have to worry about hitting this exact point in the season to take samples, but the closer the sample is to that target date, the better off you probably are. As a general rule of thumb, the time for petiole sampling could be considered to be the last half of August and into the first week of September, depending on variety and the growing season.

In many other grape growing areas, petiole sampling is typically done at bloom. The primary advantage to this timing is that by getting results back during the growing season, measures can still be taken to alleviate any significant deficiencies that may be found. The primary concern about using bloom petiole samples here in New York is that we don't really have good standard values in place in order to properly interpret the results from them. Nutrient values are also changing rapidly during this time, adding another wrinkle to the challenge of determining if a nutrient is in adequate supply or not. At veraison, nutrient values are more stable, and from a practicality standpoint, there is less going on in the vineyard and is probably an easier time to collect the samples. So currently, my recommendation is still for growers to take petiole samples around veraison if the goal is to monitor the overall nutrient status of the vineyard.

Purposes for nutrient sampling

There are two basic reasons to do nutrient sampling in your vineyard: 1) to monitor the general nutrient status of the vineyard, and 2) to troubleshoot a particular problem in the vineyard.

General monitoring

If you are simply monitoring your vines' nutrient status, you can rotate your sampling areas to avoid taking enough samples to cover all of your acreage at once. This applies to both petiole and soil sampling. In any given block or vineyard, sampling petiole tissue every 2-3 years should be sufficient if no changes in vine growth, yield or deficiency symptoms develop between sampling times. Because soil properties change fairly slowly over time, periodic sampling of soils can be done every 4-5 years, again assuming no changes in growth, yield or other symptoms develop within that time.

For growers with multiple blocks or vineyards, this allows for a rotation of areas to be sampled. If a grower has four different blocks (Blocks A, B, C and D), the grower could sample Blocks A and C one year, and Blocks B and D the next. The third year, then, the rotation starts again. In addition, this grower should consider doing a soil test in one of the blocks each year, creating a 4-year rotation for soil samples. This way, all of the acreage is sampled at appropriate intervals, and costs for the sampling are spread out over time.

Why do this? By doing periodic sampling, you can usually catch deficiencies earlier than waiting for visual symptoms to develop. For instance, Concord leaves may not show potassium deficiency symptoms unless they contain about 0.6% potassium, well below the standard of 1.3 - 2.0%.[1] Potassium deficiency symptoms on as little as 2% of the leaf area may be associated with up to a 20% reduction in shoot growth and yield.[2] Periodic sampling can prevent these deficiency situations from occurring in the first place.

Troubleshooting

If an area in a vineyard is showing signs of weak growth, poor yields or foliar symptoms of some kind, tissue and soil sampling can be done to help figure out what might be causing the problem. To do this, make sure to take petiole samples both in the afflicted area and a nearby area that does not exhibit the same problems in order to create the best conditions for comparison. *The two areas should be similar with regard to soil type, floor management methods, rootstock and variety in order for the comparison to really be valid.* Taking soil samples in these two areas as well can help "flesh out" the picture a bit by providing information about the relative pools of nutrients that are available. You don't necessarily need to wait until 70 days after bloom to take these kinds of comparative samples.

If a nutrient deficiency is identified and you have determined how to alleviate the problem, samples should continue to be taken in the area being treated in order to monitor progress. Depending on the

problem that is identified, the type and amount of materials required, soil type, climate, and other factors, you may need to take samples for more than one year following the application in order to determine if your treatment had the desired effect.

A few other general points about nutrient sampling:

Petioles

- Take petioles from the youngest mature (i.e. full size) leaf on the shoot. This is generally about the fifth or sixth leaf back from the shoot tip.
- Sampling is probably not very useful on vines with relatively little or no crop on them, such as young, non-bearing vines, unless you are trying to identify a suspected deficiency. The lack of a crop competing for nutrients generally results in vines with higher nutrient levels in the petiole tissues.
- Each sample should contain about 60-75 petioles, with no more than two petioles taken from a single vine.
- A petiole sample should represent vines under similar conditions. This means that vines with different variety/rootstock combinations, age, pruning severity and soil characteristics should be sampled separately.

Soil

- Take samples in the area where you apply your nutrients. For example, if you band everything under the trellis, then take your samples under the trellis instead of the row middle.
- Take 10-20 subsamples (cores) from within a block to create a composite sample. Use a sample from that composite for your soil sample.
- Consult a soil map to determine where changes in soil type occur, and take separate samples in those areas.

Other specifics on how to take samples, and how to prepare and submit them for analysis should come with the sampling kits from whoever is analyzing your samples.

Recordkeeping

Maintaining records on the results of your petiole and soil testing, the materials you applied, and the results of those applications based on further testing will help improve the efficiency of your fertilization program. These records can help identify patterns within blocks that may not show up visually, or tell you whether or not that additional 250 pounds of potash you applied last year really did anything for your vines.

Both soil and petiole testing kits are available from the Finger Lakes Grape Program's office at the Yates County Office Building in Penn Yan, NY. Soil sample kits are available for $15 each, and petiole sampling kits are available for $23. If you want nitrogen analysis done for your petiole sample, the cost is $28 (it's another separate test). I generally don't recommend that growers ask for a nitrogen analysis when taking veraison samples, unless they are trying to troubleshoot a particular area.

[1] Zabadal, T. J., J. A. Bartsch, G. D. Blanpied, T. J. Dennehy, R. C. Pearson, R. M. Pool, B. I. Reisch. 1988. Concord Table Grapes: A Manual For Growers. Communications Services - NYS Agricultural Experiment Station, Geneva, NY.

[2] Shaulis, N. 1961. Association between symptoms of potassium deficiency, plant analysis, growth, and yield of Concord grapes. Amer. Inst. Biol. Sci. Pub. 8:44-57.

FLGP Assisting with Leafroll Survey, Harvest Sampling Projects This Fall

The Finger Lakes Grape Program (FLGP) will be helping out with a couple of projects over the next several weeks that I wanted growers to know about.

Leafroll virus survey

We will be helping Dr. Marc Fuchs to repeat the leafroll virus survey that was conducted in Finger Lakes vineyards last year. While the goal of the project last year was to quantify how widespread the virus is in the region's vineyards, the main goal of the sampling effort this year will be to see if the virus has spread within the same blocks that is was identified in last year. Bill Wilsey will be doing much of the sample collection for this project as he did last year, and will be sampling the same blocks and sets of vines as before. The virus can be spread from vine to vine by mealybugs (*Pseudococcidae)* and soft scales (*Coccidae*). Dr. Greg Loeb and his team have been scouting for mealybugs and scale in some of the blocks that showed high levels of virus infection in last year's samples. I am hoping that we will present results of this work to growers sometime this winter.

The virus can be found in virtually all of the different varieties of grapes and rootstocks that we use in the Finger Lakes, but native and hybrid varieties and rootstocks generally do not display any symptoms of infection at all. Symptoms are most pronounced in *V. vinifera* varieties, in which the edges of older leaves are cupped downwards beginning in the late summer and fall. Leaves on red-fruited varieties will also become distinctly red, while the main veins of the leaves remain green, giving the leaf symptom a very unique look. In white-fruited varieties, symptoms are less obvious, consisting of a slight chlorosis in addition to the downward cupping.

Vines that are infected with leafroll can have significantly reduced yields (30-50%) compared to uninfected vines. The fruit from infected vines is often lower in soluble solids, higher in titratable acidity, and red varieties may have less color due to lower anthocyanin levels. The exact impacts of leafroll infection in Finger Lakes vineyards have not been looked at yet, but we are planning on doing so as part of this project.

While we will be looking to see if the virus is spreading within vineyards through insect vectors, the most efficient means of transmitting leafroll-associated viruses is still through the propagation of plant materials. This emphasizes the importance of obtaining new plant material from sources with virus-free nursery stock as much as possible, in order to manage the presence and spread of the virus. I am sure that Marc will be very involved in any effort, whether in the form of a certification program or something else, to address this issue in the future.

Marc has developed a two page fact sheet with more information about leafroll virus. It can be downloaded (as a .pdf file) at http://nysipm.cornell.edu/factsheets/grapes/diseases/grape_leafroll.pdf

Portions of this article adapted from Dr. Fuchs' abstract from Viticulture 2007, "Leafroll Virus Survey in the Finger Lakes".

Harvest Sampling

This project was proposed and is being headed up by Tim Martinson, with the cooperation of the state's regional grape extension programs, and is being supported by funds from the New York Wine & Grape Foundation's 'Total Quality Focus' program. The intent of this project is to have a weekly report of ripening progression for varieties in each of the major grape growing regions of the state (Lake Erie, Finger Lakes, Hudson Valley and Long Island) that will be emailed to industry members. Samples will be taken on Monday of each week, shipped to Geneva for analysis by Ben Gavitt in the Food Science Department at the Ag Experiment Station, and results will be compiled and distributed by Tim Martinson by Friday of that week. We will take our first samples on Monday, August 27, and will continue for about 6-8 weeks, depending on the progression of the season. We also hope to include the results of the weekly Concord berry sampling done out at the Fredonia Vineyard Lab.

In the Finger Lakes, we will be sampling the following varieties at several different sites:

- Riesling (Clone 90)
- Riesling (Clone 239)
- Cabernet Franc
- Lemberger
- Noiret (shaded and exposed fruit)*
- Traminette (shaded and exposed fruit)*
- Foch (shaded and exposed fruit)*

* These treatments are part of a research project being conducted by Justine Vanden Heuvel.

Upcoming Events

September 5. *Berry Sensory Analysis Seminar.*

The berry sensory analysis method was originally developed by Jacques Rousseau at ICV in Montpellier. The method was developed in order to provide viticulturists and winemakers with a common language to characterize grape maturity in great detail by a method with the following traits:

- Easy: after a 3-4 hour training session, people can directly apply the method and transfer it to colleagues and employees
- Quick: the field evaluation can be completed within the time normally requested to visit the vineyard for maturity sampling or sanitary status check
- Recordable: the sensory impressions will be written on a specific score sheet
- Reliable: when putting attention to some comparisons among data obtained in different weeks

or years on the same vineyard.
The seminar is about 4 hours long, and will cover the principles and goals of the method, vineyard sampling rules, the analytical score sheet for training and experimental purposes, how to evaluate the 20 descriptors for whole berries, pulp, skin, and seeds, and how to use the field scoring sheet. Each step of the seminar will be coupled with the tasting of berry samples specifically prepared for training. The registration fee for the seminar is $180. Contact Nancy Long at npl1@cornell.edu or by phone at 315-787-2288 if you want to reserve a spot.

September 6. *Science-Based Organic Grape Production Field Day.*
Penn State Field Laboratory, North East, PA.

The Lake Erie Regional Grape Research and Extension Center (the Penn State lab at North East) would like to invite all interested growers to attend a field day on September 6. This event will focus on the results of research trials conducted over the last 5 years on the production of both processing (Concord and Niagara) and wine grapes utilizing organic pesticides and practices. Some of the topics that will be presented include; the effectiveness of organic fungicides on managing common grape diseases (emphasis on black rot), utilizing mating disruption to manage grape berry moth, the impact of long term use of compost on grape vine disease management and productivity, a discussion of the importance of clean (disease free) vines in establishing new grape vine plantings, novel weed control methods, the basics of organic transition and certification, sprayer modification for drift mitigation, as well as marketing and grower panels to discuss the economics and grower experiences of organic grape production in our wet climate. After some brief introductory remarks, the program will begin at 10:00 AM and continue until about 4:30 PM. Lunch will be provided. *3.5 NYS DEC Pesticide Recertification Credits have been awarded for NY growers.*

September 15
125th Anniversary Celebration Open House
New York State Agricultural
Experiment Station, Geneva, NY

Healthy food and healthy plants meet healthy people on a healthy planet at an Open House to celebrate the 125th anniversary of the New York State Agricultural Experiment Station (NYSAES) in Geneva, NY, on Saturday, September 15, from 10 a.m. - 4 p.m. The event is free and open to the public. Enjoy exotic butterflies and other live insects; tours of labs, farms, and the Cornell Agriculture and Food Technology Park; tractors and heirloom gardens; wine, cider and jam tastings; a farmers' market, and more.

Cornell University scientists at the Station will use interactive exhibits and field tours of cutting-edge research and outreach to showcase how their work impacts agriculture, food, and bio-based industries in New York. There will be hands-on exhibits for children of all ages while the contributions to agriculture that researchers at the Station have made over the years will be highlighted in historical tours and displays.

"Everyone is welcome to come and participate in the celebration," said Station director Thomas J. Burr. "We were established by an act of the state legislature to promote agriculture in New York through scientific investigation, and have been working to do just that in New York ever since. The Station Open House is our opportunity to show the public some of the current research and outreach that furthers this legacy." The Geneva Experiment Station officially opened its doors in 1882.

The Open House will include exhibits from the departments of horticultural sciences, entomology, plant pathology, and food science and technology. Participating partners include the USDA-ARS, the Cornell Agriculture and Food Technology Park, NYS Ag & Markets, the NYS Farm Bureau, the NYS Seed Laboratory, Integrated Pest Management (IPM), the NYS wine industry, the Strong Museum, and others.

Since becoming part of Cornell in 1923, NYSAES has gained national prominence as a center for research focused on the production, protection, and utilization of fruit and vegetable crops, and has generated many billions of dollars for the New York State economy. To learn more, visit www.nysaes.cornell.edu.

2007 Harvest Price List For Grapes

Prices/ton

	Anthony Road	Atwater Estates	Bully Hill Vineyards	Centerra Wine company	Chateau Lafayette Reneau	Cliffstar	Dr. Konstantin Frank	Fall Bright	Fox Run Vineyards	Fulkerson Winery	Glenora Wine Cellars	Hazlitt 1852 Vineyards	Heron Hill Winery	Hunt Country Vineyards	King Ferry	Lakewood Vineyards	Lucas Vineyards	Miles Wine Cellars	Mogen David	Rooster Hill Vineyards	SpringLedge Corp.	Sheldrake Point	Swedish Hill Vineyard	White Springs Winery	Average	Low	High	# of Respondses
Aurora			440	405				375		300															380	300	440	4
Baco Noir			600	505	700			625		600	525	650	850	600		650	635								631	505	850	11
Cabernet Franc, high	1650	1700	1650				1500	1850	1600	1650	1100		1500	1500	1500	1600		1600					1600	1400	1560	1100	1850	15
Cabernet Franc, low	1500								1000														1200		1233	1000	1500	3
Cabernet Sauvignon		1800	1650				1800	1950		1700	1600		1600	1800	2850	1600		1650					1800	1800	1815	1600	2850	13
Carmine								1800																	1800	1800	1800	1
Cascade			390							400															395	390	400	2
Castel			700	380																					540	380	700	2
Catawba			290	245	350			325	350	340		340		300		400	344	350			270		350	365	330	245	400	14
Cayuga White	625	700	570		700			600	575	700	575	600	675	600		600	700	600		600	700	700	585	600	632	570	700	19
Chambourcin			900					950															1025		958	900	1025	3
Chancellor		600	700		700			750		600						650									667	600	750	6
Chardonnay, high	1500	1500	1400				1400	1500	1000	1400	1300	1400	1300	1300	1350	1300	1500	1300				1600	1450	1250	1375	1000	1600	18
Chardonnay, low	1350						1000																900		1083	900	1350	3
Chardonel			750																						750	750	750	1
Chelois		650	900					675		600															706	600	900	4
Colobel			700					800		600															700	600	800	3
Concord, high			300	225		215		325		300		340		275		375			220		270		275	300	285	215	375	12
Concord, low				210																	260				235	210	260	2
DeChaunac								500		450		650		450		475	600								521	450	650	6
Delaware			300	250				450		350		400		450		450		400					375	350	378	250	450	10
Diamond		400						450		400													475		431	400	475	4
Dornfelder										1500															1500	1500	1500	1
Dutchess										400															400	400	400	1
Elvira, (ripe)			230	285																	250				255	230	285	3
Gewurztraminer	1750	1650	1800				1800	1700	1400	1650	1600		1400	1700	1750	1600		1600					1700	1750	1657	1400	1800	15
Golden Muscat										375													375		375	375	375	2
GR7				505							525	550					600							530	542	505	600	5
Himrod										600															600	600	600	1
Hybrid - Red				430							450		350	450							400		450		422	350	450	6
Hybrid - White											450		350	450							300		450		400	300	450	5
Isabella											475												475	515	488	475	515	3
Ives			380							400						450									410	380	450	3
Labrusca - red																							125		125	125	125	1
Labrusca - white																							125		125	125	125	1

Lakemont										550														550	550	550	1
Landot Noir																						700		700	700	700	1
Lemberger	1600								1000	1500			1600			1500		1000					1650	1600	1431	1000	1650	8
Leon Millot			650					625		625						650									638	625	650	4
Marechal Foch		650	700					600		600			650			700							725	700	666	600	725	8
Melody			450																				650		550	450	650	2
Merlot	1800	2000	1650				1900	2150		1900	1600	2000	2000	2000	2850			1800					2000	1900	1968	1600	2850	14
Muscat Ottonel								1600																	1600	1600	1600	1
Native - other				50							400												150		200	50	400	3
Niagara, high		350	330	225	350	240		350		300	450	345		350		375	344	350			240		315	350	329	225	450	16
Niagara, low				200																	230				215	200	230	2
Non-contracted varieties/wh. Fr.				405																					405	405	405	1
NY 70.809.10 (Corot Noir)										600													700		650	600	700	2
NY 73.136.17 (Noiret)			875							600		650		750									875		750	600	875	5
NY 62.122.12 (Valvin Muscat)										1000				600									700		767	600	1000	3
Organic Blend																					425				425	425	425	1
Pinot Blanc											1500		1500												1500	1500	1500	2
Pinot Gris	1700		1500				1700			1700		1600	1500	1700		1700		1450					1700	1725	1634	1450	1725	11
Pinot Noir	2000	1700	1650				1800	1700	1600	1600	1625		1600			1500		1500					1850	1650	1675	1500	2000	13
Riesling, high	1800	1674	1600		1600		1700	1700	1550	1550	1525	1700	1600	1700	1700	1500	1600	1500		1500			1700	1725	1628	1500	1800	19
Riesling, low	1650						1400																1300		1450	1300	1650	3
Rosette			390							375	525														430	375	525	3
Rougeon	550		470	430					400	550	525	650		650	550								565	530	534	400	650	11
Sangiovese											1800														1800	1800	1800	1
Sauvignon Blanc												1800	1500											1600	1633	1500	1800	3
Seyval		500	570		700			700		650	575	600	650	600			700			650					627	500	700	11
St. Vincent										500															500	500	500	1
Syrah											1800							1600							1700	1600	1800	2
Traminette			1100					1100	1100	1000			1050	1000						1100			1150	1000	1067	1000	1150	9
Vidal Blanc		800	600					700		700	575	700	675		800	500	700	600		700			700	700	675	500	800	14
Vidal Blanc, late harvest														2000											2000	2000	2000	1
Vignoles (Ravat)	800	700	800					900		800		900		750		700		800					875		803	700	900	10
Vignoles Late Harvest	1600							1600						1000	1600										1450	1000	1600	4
Villard Blanc																							875		875	875	875	1
Vincent									650	650						700		650			680		725	740	685	650	740	7
Vinifera - Other													1100	1200											1150	1100	1200	2
Vinifera - Red											700												600		650	600	700	2
Vinifera - White											700												500		600	500	700	2
Viognier																		1600					1700		1650	1600	1700	2

Note:

1. Some 'premium' prices may not be listed. Some processors have sliding scales, based on brix.

2. Where there are multiple prices for a variety, the high and low prices are listed. Higher prices may have different quality standards.

3. Varieties for which no price was reported in 2007 were deleted from the table.

4. If in doubt, check with the processor. We have made every effort to be accurate, but the range of price categories was edited

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