

AROUND NEW YORK...

Statewide (Tim Martinson)

Did rainfall dilute berries? As we were taking samples on Monday and Tuesday, steady rain was falling, ranging from 1.6-1.7 in Western NY and the Finger Lakes, to a little over 1.1 inches in Eastern New York and on Long Island. Often after heavy rainfall, especially when preceded by a dry period, berries will take up additional water, temporarily swelling berry size and diluting soluble solids concentrations. In this week's numbers, I looked for that effect – and results were varied.



Change in berry weight and Brix in individual Riesling blocks across NY.

I looked at individual Riesling blocks, since we monitor a lot of them. The range of berry weight gain was -0.15 g (in one vineyard) to 0.2 g – a wide range. Soluble solids increased by less than 0.5 °Brix in 2/3 of the vineyards, and by more than 1 °Brix in roughly 1/3 of the vineyards. Five of the 14 saw no change or negative change in soluble solids. But larger increases in berry weight didn't correlate at all with changes in brix levels.

More broadly, berry weights increased on most varieties by 0.1 to 0.2 g/berry, with largest gains in Niagara (+.48) Catawba (+.28), Lemberger and Vidal blanc (+0.25), Tocai Friulano (+0.17) and Traminette (+0.15). Other varieties (Chardonnay, Frontenac, Gruner veltliner, La Crescent, Malbec, Marechal foch, Marquette, Sauvignon blanc, and Vignoles) saw < 0.05 g increases.

Gains in soluble solids tended to be modest (1 °Brix or less)



Spotted lanternfly has been found in the Finger Lakes. An adult of this invasive pest was found by homeowners near Penn Yan. An additional adult was found in Albany County.

Photo by Pennsylvania Department of Agriculture

with Chardonnay, Gruner, Marquette, Niagara and Pinot noir (all close to harvest) showing the most modest gains. TAs dropped by 1-2.5 g/l in most varieties, but ranging from a low of -0.4 in Chardonnay to a whopping -7.0 g/l in Catawba.

So we may be seeing a modest 'dilution effect' from the rainfall. Typically this response is transient, as berries again begin to equilibrate within a few days of the rainfall.

Following the rains and cool temperatures last week, warmer temperatures are again returning – along with the prospect of additional rainfall associated with Hurricane Florence.

Finger Lakes (Hans Walter-Peterson)

We received confirmation earlier this week that a new invasive pest – the **spotted lanternfly** (SLF) - was found on a private residence near Penn Yan in Yates County (a second individual SLF was also found in Albany county).

This pest initially arrived in southeastern Pennsylvania from southeast Asia in 2014, and has quickly infested several counties in that part of the state. The insect has since been found in several other neighboring states, now including New York. The spotted lanternfly is capable of flying

short distances, but primarily spreads by laying its eggs on an object that is then transported to another location (cars, campers, trailers, agricultural products, firewood, etc.).

The threat to vineyards from this pest are twofold: 1) the insect feeds on the nutrient-rich sap in the plant, which can weaken or even kill it with enough individuals feeding on it, and 2) SLF excretes a sugar-filled “honeydew” as it is feeding, which can land on clusters and attract sooty molds and other organisms that can affect the quality of the fruit. The insect has a wide host range and includes important agricultural crops in New York like grapes, apples and hops.

Surveys are underway in the area led by Department of Ag & Markets inspectors in order to determine if there is a local population of SLF. The current efforts are focused on increasing public awareness about the insect, how to identify it, and who to contact if one is found (that would be spottedlanternfly@dec.ny.gov). The Finger Lakes Grape Program is working with Ag & Markets inspectors and other CCE staff in these early efforts to get the word out and identify any other occurrences of the insect. More information about SLF is available at the DEC website <https://www.dec.ny.gov/animals/113303.html>. More information will also appear in future issues of *Veraison to Harvest*.

What was that you said? Oh the grapes...right.

The pace of harvest picked up here significantly over the last several days. Early varieties like Baco noir, Marquette, Elvira, Cayuga White, and Chardonnay and Pinot noir for sparkling wine have all been coming to crush pads lately.

We picked the first fruit from our vineyard this week, which consisted of about 350 pounds of seedless ‘Jupiter’ grapes, which are always our first variety to come off the vines. Our other seedless variety, ‘Marquis’, will be coming in next week as well, which is a good thing as the recent rains have caused some berries to begin to split. Marquette will be harvested at the beginning of next week, along with Grüner Veltliner.

A storm this past Monday dropped another 1-2” of rain just as harvest was picking up, so growers have been keeping a close eye on rot development in vulnerable varieties. Growers have been quick to incorporate the results from new research on how to better manage sour rot by controlling both the organisms that cause the rot and the fruit flies that spread those organisms to healthy berries, and have been finding success with them for the most part so far.

We passed our 40-year seasonal average (April 1 – Oc-



Niagara Harvest on September 13 at Cornell Lake Erie Research and Extension Laboratory in Portland, NY.

Photo by Tim Martinson

tober 31) for growing degree days this week as well, so we can “officially” classify the 2018 season as warmer than normal. Ideally, that means either fruit can hang longer and achieve greater ripeness (if that’s desired) or that the grapes can be harvested earlier. We’ll see if the next few weeks will actually bear that out.

Long Island (Alice Wise)

This is the time of year that Long Islanders cast a wary eye toward storms in the Atlantic. Tropical weather is never welcome in the eastern US; however, assuming a storm is not truly devastating, there are ways to mitigate losses when wind and rain events occur at this time of year. Resilient Long Island vineyard managers have learned that the grapevine canopy and fruit must be clean and healthy entering veraison. Cluster damage due to berry moth, birds and critters must be minimized. Otherwise, vigilance through August and September is important. This means targeted and timely fungicides (with an eye on the preharvest interval) before and after the event, thinning out diseased clusters (and/or sorting at harvest), addressing fruit fly infestations if necessary and pulling the trigger on harvest at the right time.

After blazing heat and humidity this summer, the last week has been cooler, mostly cloudy and damp. Botrytis is around but not as robust as might be expected given the conditions. Harvest of grapes for sparkling wine has begun and will continue through the next week. Fortunately, at least 4 days of sunny, dry weather is predicted. By the middle of next week, there may or may not be remnants of Florence in the north-east region. In the Cornell research vineyard in Riverhead, we expect to harvest our early varieties soon including NY 81 (a Riesling x Cayuga White cross), Muscat Ottonel, Auxerrois (a sibling of Chardonnay), Dornfelder and Zweigelt.

Lake Erie (Tim Weigle)

Niagara harvest is in full swing in the Lake Erie region, which means that Concord harvest will start in earnest in the very near future. Luke Haggerty of Constellation Wine reports that they are already harvesting Concord in the Lake Erie region with berry size coming in a bit smaller than normal. The recent rains, and those forecast for next Monday should help to increase berry size as we move through harvest. The rain has encouraged the progression of Botrytis and sour rot in some of the tighter-clustered varieties.

Spotted lanternfly (*see photo p1*) was found in Yates and Albany counties. I am sure that Hans Walter-Peterson will cover SLF in his update as one finding was in the Finger Lakes grape region but I want to stress that the educated public is the reason SLF was found before an infestation got going. Regular people who know what Spotted Lanternfly looks like and that they need to report any finding are going to be the key in early recognition and response to this pest. Spotted Lanternfly are excellent hitchhikers so have the potential to show up in any part of the state that is visited by a vehicle that has been in the quarantine zone in Southeast PA. At this time of year, you will most likely see adult SLF. For information on identifying this pest and what to do if you happen to find it check out the fact sheet at https://www.dec.ny.gov/docs/lands_forests_pdf/slffs.pdf

Hudson/Champlain (Jim Meyers)

“Even if it turns out that time travel is impossible, it is important that we understand why it is impossible.”

-- Stephen Hawking

A third week of data suggests new investigative angles for our ongoing impromptu Marquette analysis. Last week, I decided that one of the vineyards (henceforth known as ‘Enigma’) appeared to be out-of-sync with the others, so it was temporarily set aside to facilitate discussion about potential causes for the discrepancy. This week, Enigma will remain isolated from the other blocks, but new data will expand the exploration and posit an alternative hypothesis for the alleged anomalous behavior.

Figure 1 shows fruit composition metrics plotted against growing degree-day (GDD) accumulations. One block (in Orange Co.) was harvested before the official September 10 fruit analysis but Brix, pH, and TA values were reported by the grower at harvest and are included here. In addition, Brix, pH, and TA values were added from a sixth block in Albany County (there were five blocks in the data analysis in week two) that was harvested on September 8 and reported by the grower. The statistical strength (as indicated by higher r^2 values) of Brix and pH (panels A and B) are

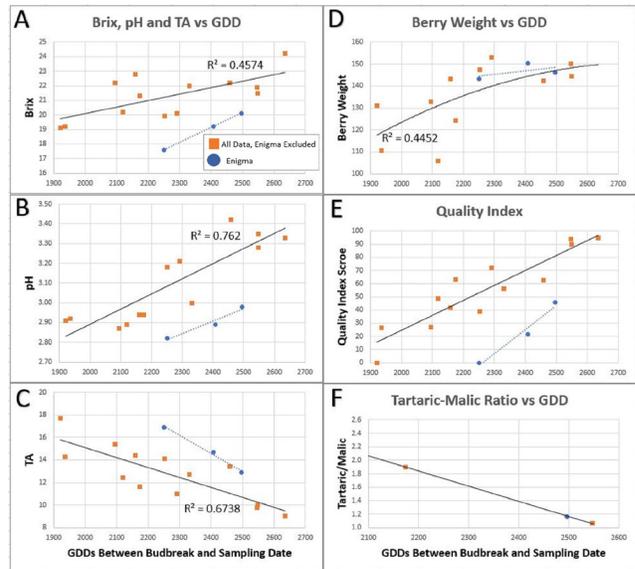


Figure 1. Fruit composition metrics for Marquette in Eastern New York, plotted against growing degree-day accumulations.

Figure by Jim Meyers

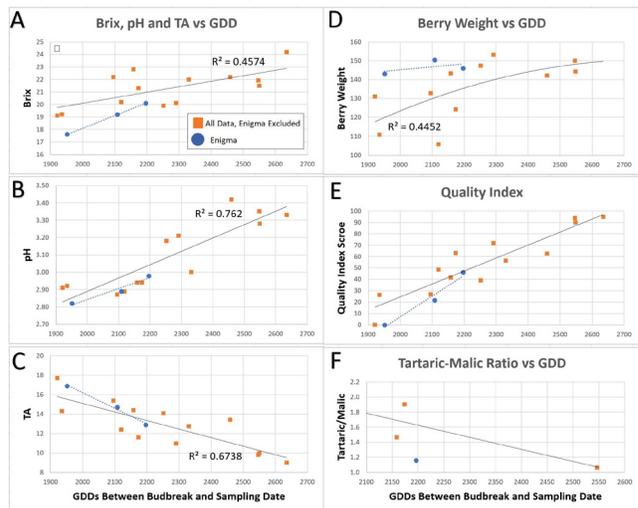


Figure 2. Fruit composition metrics for Marquette in Eastern New York, with ‘Enigma’ vineyard GDD lowered by 300 GDD.

Figure by Jim Meyers

consistent with week two, while Panel C reveals an improved fit for TA. Comparing the Enigma regressions to the rest of the data in panels A, B, and C, it appears that Brix, pH, and TA for the Enigma block have similar slopes (i.e. rates of maturity) to the rest of the data despite being outliers.

When visualized this way, side by side against the rest of the universe, Enigma appears to be shifted in time -- as if it is lagging behind its colleagues yet still on a healthy metabolic trajectory. This suggests to me that the fruit is still developing along a normal physiological path, which further suggests that the previously hypothesized (and documented) nutritional deficiencies might not be telling the main plot of the story. What if Enigma really was time-shifted? As I pondered that

question and searched for the teleportation keys to my invisible alien time machine, a gust of wind dispatched my tin foil cap -- allowing me to momentarily remember that the horizontal axis on the chart is not an arrow of time, but one of heat accumulation. Eyeballing the chart, Enigma looks to be about 300 GDDs behind the rest of the universe.

Figure 2 is an apparition of Figure 1 in which Enigma was offered a -300 GDD redemption. Post enlightenment, Enigma's data points now appear to better resonate with the universe. Further weather station investigation reveals that the closest NEWA weather station is about seven miles east of Enigma, and that the same weather station is about seven miles west of another Marquette vineyard in this data set. These two vineyards are about 15 miles apart but using the same weather station data to define their identity -- and Enigma is further north and much further away from the Hudson River, the lowest altitude in any small scale locale, than its colleague. Within the vast area of eastern New York, relatively small-scale distances can make a big difference (I say that often and will keep saying it). Looking at the data in light of week 3 suggests that Enigma might actually be significantly cooler than its weather station blood brother -- although it may also still be a somewhat stunted by other issues such as nutrition. I hope to find more precise local climate data for next week's article.

Returning to Figure 1, panel D presents berry weight which will not be discussed further this week. Panel E introduces the idea of a simple 'Marquette Quality Index' to compare the hypothetical performance of Marquette vineyards. Algorithms be damned, the general idea is that every vineyard starts with a perfect score of 100, and then is docked points when fruit chemistry variables deviate from ideal values. For this example, the ideal values were set at Brix: 23 - 25, TA: 9 -10 g/L, and pH: 3.0 - 3.6. I hope to explore this idea further next week, but for now the model indicates optimal GDDs of between 2550 and 2650 at harvest. You may disagree with my ideal value ranges, and that is fine. I would like to hear from you if you do. Lastly, panel F presents a small amount of data on the ratio between tartaric and malic acids vs GDD from September 10. This ratio appears to be sensitive to GDD and has implications for wine making and therefore important to add to the Marquette Quality Model. I also hope to explore this topic further next week.

How to Make Enemies and Confuse Delivery People: The Wine Lab Moves Back

Chris Gerling

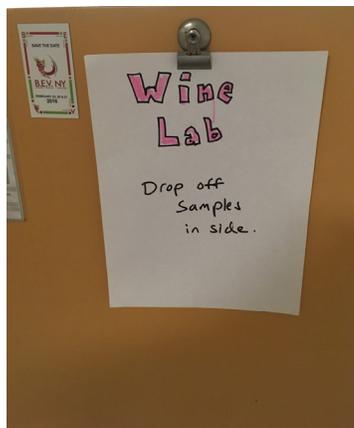
After roughly a year and a half of absence, the enology extension group has returned to the Food Research Laboratory (FRL). We are still unloading boxes and working out the kinks in machines that were never intended to be "portable," but we are generally up and running.

Veraison to Harvest-and most of our service analysis- work is happening back in the good old FRL, and we only have a few pieces of equipment back in Surge Lab. We will also be making wine in the Vinification & Brewing Lab again any day now (yikes!), which is another reason to celebrate.

Along with the operators of our High Pressure Processing unit, we are the only current residents of the FRL, but our Buildings & Properties unit is working furiously to prepare for the return of the Food Venture Center (FVC), the Institute for Food Safety (IFS), and the main laboratory operations of the Padilla-Zakour, Mansfield and Worobo groups. We are getting the band back together. True, it may not be as big as it once was, but we have some killer new keyboard players, and we never really knew what the dude with the tambourine and harmonica was doing half the time anyway.

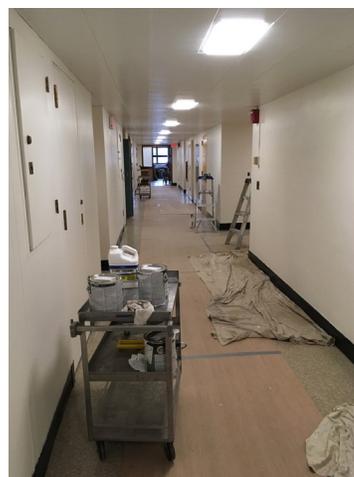
Under Construction.

If you stop by the lab today, you will probably see painters and possibly hear drills and saws, and this is the way it will be for the next few months. The major work that necessitated our move to Surge was for the Fruit & Vegetable Processing Pilot Plant (PP), and that work is done. (We also have a nice new entrance and conference room to



You've come to the right place

Photo by Chris Gerling



You've come to the right place

Photo by Chris Gerling



The new entrance and facade. Even though it says "Agricultural Sciences Research Laboratory," you are still in the right place.

Photo by Chris Gerling

go along with the pilot plant). The rest of the building was not part of the renovation plan, however, but touch-ups like paint, new flooring and new lighting are being applied now. There is also some more remodeling-type work going on for new office space to better house the IFS and FVC. The bottom line is that when entering the building you can expect to see different signs diverting you away from certain spaces or warning about wet paint, but have no fear- we're in there.

Sample Delivery- In Person. If you want to physically drop a sample at the lab, we are where we were from 1989 until early 2017, which is in the middle of the first floor in rooms 110 & 115. There are not currently room numbers or names on doors (I'm not kidding about the painting happening this very minute), but there is a cute sign that says you've found the wine lab (see below). What can I say? We blew the placard budget on beige paint. Or is it taupe? Ecru? Anyway, after the paint is dry, we will probably place signs, and in the meantime, you'll want to find a lab that has people in it, and those people should not be painting, sanding or trying to install a sink. Those people can probably direct you to us, though.

Sample Delivery- Mailing. I'm not sure what it says about people who become excited about mailing address changes, but we are all really thrilled to announce that we now have a new street address. The issue is that the entire campus previously shared one street address, which often resulted in people and packages at the wrong building. Just after our move, I can say that

our packages are currently being delivered randomly across the campus in a manner that would impress any statistical sampler. But the point is we expect improvement as each building (or at least Google Maps) embraces its new unique address. Without further ado, I am pleased to announce that those who wish to send wine samples or cash contributions may address correspondence to:

Attn: Pam Raes, NY Wine Analytical Lab
115 Food Research Lab
Cornell AgriTech/ NYSAES
665 W. North St.
Geneva, NY 14456

Other New Things Brewing.

Besides returning to the building, we also have a new person and program in our group. We are thrilled to welcome Kaylyn Kirkpatrick as our new extension associate for brewing. Kaylyn just finished and MS at Oregon State in the Shellhammer lab and worked previously for New Belgium Brewing Company. She is already leading our hops analysis program and will soon be setting up brewing operations in the V&B lab. It's great to have a new person with new knowledge and perspective to add to our fermenting team. Kaylyn's lab is just across the hall from the enology labs in the FRL, so stop by and say hi on your way through.



Kaylyn Kirkpatrick is the new brewing extension associate at Cornell Agri-Tech.

For the most part, the dust has settled. It settled all over the floors and fermenters, so bring Luann a cookie if you happen to be in the neighborhood. My most fervent wish is to not have to announce new directions to the lab for a few years, although if someone wanted to renovate this half of the building, I could get over it. As we continue to work out kinks and dig in for harvest, we hope you are finding all of your facilities and equipment in working order. I hope you can find the lab should the need arise, and I hope that "need" is just the result of an extreme donut surplus as opposed to any kind of serious problem. Best wishes for a safe and successful harvest season.

FRUIT COMPOSITION REPORT - 9/10/2018

Samples reported here were collected on Monday 9/10 and Tuesday 9/11. Where appropriate, sample data from 2017, averaged over all sites is included. Tables from 2017 are archived at <http://grapesandwine.cals.cornell.edu/newsletters/veraison-harvest>. Next samples will be collected on **Monday, September 17**. YAN measurements will resume next week..

Baco Noir

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Hudson Valley	9/10/2018	Southwest HV	1.18	18.4	3.38	11.0	
Prev. sample	9/5/2017	Southwest HV	1.27	18.4	3.27	14.8	418
'17 Sample	9/11/2017		1.61	16.9	2.78	15.4	

Cabernet Franc

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/10/2018	E. Seneca	1.48	15.6	3.13	9.6	
Finger Lakes	9/10/2018	W. Seneca	1.50	15.7	3.07	9.5	
Finger Lakes	9/10/2018	Cayuga	1.51	15.2	3.12	9.4	
Finger Lakes	9/10/2018	Wayne County	1.41	15.9	3.04	11.0	
Finger Lakes	9/10/2018	Lansing	1.42	16.4	3.11	9.7	
Finger Lakes	9/10/2018	Keuka	1.21	17.3	3.08	9.8	
Finger Lakes	9/10/2018	Dresden	1.33	19.6	3.07	8.2	
Hudson Valley	9/10/2018	Southwest HV	1.53	15.0	3.28	8.4	
Hudson Valley	9/10/2018	East Central HV	1.18	16.0	3.32	8.7	
Long Island	9/10/2018	LI-05	1.70	15.9	3.31	8.5	
Long Island	9/10/2018	LI-09	1.49	15.1	3.23	9.0	
Average	9/10/2018		1.43	16.2	3.16	9.3	
Prev Sample	9/4/2018		1.30	15.2	3.07	11.7	118
'17 Average	9/11/2017		1.41	16.0	3.02	12.9	

Catawba

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/10/2018	Keuka	2.40	14.9	2.79	14.5	
Prev Sample	9/4/2018	Keuka	2.12	12.4	2.71	21.5	51
'17 Sample	9/11/2017	Keuka	2.71	11.1	2.55	27.4	

Cayuga White

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/10/2018	Keuka	3.18	15.7	3.06	9.6	
Finger Lakes	9/10/2018	Cayuga	2.69	17.1	3.22	7.6	
Finger Lakes	9/10/2018	Dresden	2.94	18.4	3.20	7.4	
Finger Lakes	9/10/2018	Ithaca	3.04	17.4	3.05	9.5	
Average	9/10/2018		2.96	17.2	3.13	8.5	
Prev Sample	9/4/2018		2.86	16.2	3.06	11.1	95
'17 Sample	9/11/2017		2.84	16.5	2.94	11.9	

Chardonnay

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/10/2018	Cayuga	1.63	16.8	3.10	9.0	
Finger Lakes	9/10/2018	W. Seneca	1.58	17.7	3.12	8.3	
Finger Lakes	9/10/2018	Lansing	1.40	18.8	3.30	7.7	
Finger Lakes	9/10/2018	Dresden	1.61	21.1	3.19	6.8	
Lake Erie	9/10/2018	Portland	1.42	15.4	3.25	8.5	
Long Island	9/10/2018	LI-03	1.49	16.8	3.35	8.8	
Average	9/10/2018		1.52	17.8	3.22	8.2	
Prev sample	9/4/2018		1.45	17.6	3.24	8.6	187
'17 Sample	9/11/2017		1.53	16.8	3.01	12.0	

Concord

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/10/2018	Keuka	2.89	14.1	3.14	9.2	
Finger Lakes	9/10/2018	W. Canandaigua	2.87	15.7	3.10	6.4	
Lake Erie	9/10/2018	Portland	3.05	14.2	3.08	9.9	
Lake Erie	9/10/2018	Fredonia	1.65	13.6	3.03	9.4	
Average	9/10/2018		2.61	14.4	3.09	8.7	
Prev. Sample	9/4/2018		2.74	13.1	3.01	11.5	138
'17 Sample	9/11/2017		3.25	13.3	2.95	11.6	

Frontenac

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Champlain Valley	9/10/2018	Central Champlain	1.10	23.8	3.00	19.1	
Hudson Valley	9/10/2018	Northeast HV	1.00	22.5	3.12	13.1	
Champlain Valley	9/10/2018	Champlain (F. Gris)	1.18	23.7	2.98	20.9	
Average	9/10/2018		1.10	23.3	3.03	17.7	
Prev Sample	9/4/2018		1.14	20.9	3.09	17.5	334
'17 Sample	9/11/2017		1.13	19.7	2.92	19.0	

Gruner Veltliner

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/10/2018	Dresden	1.73	19.1	3.26	6.4	
Previous Sample	9/4/2018	Dresden	1.70	19.1	3.24	6.7	89
'17 Sample	9/11/2017	Dresden	1.56	16.4	2.97	9.7	

Lemberger

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/10/2018	Keuka	1.68	19.7	3.00	9.0	Finger Lakes
Finger Lakes	9/10/2018	Dresden	2.20	20.1	3.13	8.8	Finger Lakes
Average	9/10/2018		1.94	19.9	3.07	8.9	Average
Previous sample	9/4/2018		1.69	18.8	3.05	10.2	108
'17 Sample	9/5/2017		1.72	16.9	2.87	13.2	125

La Crescent

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Thousand Islands	9/10/2018	Clayton	HARVEST				
Champlain Valley	9/10/2018	Central Champlain	1.19	22.9	2.98	14.8	
Champlain Valley	9/10/2018	Northern Champlain	1.16	21.6	3.06	11.6	
Hudson Valley	9/10/2018	Northwest HV	1.14	23.0	2.93	14.7	
Average	9/10/2018		1.16	22.5	2.99	13.7	
Prev Sample	9/4/2018		1.25	21.8	2.94	15.3	50
'17 Sample	9/11/2017		1.32	19.5	2.86	17.3	

Malbec

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Long Island	9/10/2018	LI-06	1.74	15.1	3.25	11.8	
Prev. sample	9/4/2018	LI-06	2.10	13.5	3.13	15.5	391
'17 sample	9/11/2017	LI-06	1.90	16.9	3.13	14.1	

Marechal Foch

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Hudson Valley	9/10/2018	Northeast HV	1.37	22.3	3.35	7.9	
Prev sample	9/4/2018	Northeast HV	1.34	20.6	3.38	11.3	176
'17 Sample	9/11/2017	Northeast HV	1.14	19.7	3.17	10.7	

Marquette

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Champlain Valley	9/10/2018	Central Champlain	1.43	22.8	2.94	14.4	
Champlain Valley	9/10/2018	Northern Champlain	1.24	21.3	2.94	11.6	
Finger Lakes	9/10/2018	Dresden	1.29	22.5	3.17	8.9	
Finger Lakes	9/10/2018	Keuka	1.13	20.7	2.99	10.7	
Hudson Valley	9/10/2018	Northeast HV	1.50	21.9	3.35	9.8	
Hudson Valley	9/10/2018	Northwest HV	1.46	20.1	2.98	12.9	
Hudson Valley	9/10/2018	Northeast HV	HARVEST				
Lake Erie	9/10/2018	Fredonia	1.26	19.3	3.36	8.6	
Average	9/10/2018		1.33	21.2	3.10	11.0	
Prev Sample	9/4/2018		1.28	20.9	3.05	13.1	156
'17 Sample	9/11/17		1.46	20.0	2.90	16.0	

Merlot

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Hudson Valley	9/10/2018	East Central HV	1.30	17.1	3.46	7.4	
Long Island	9/10/2018	LI-04	1.79	15.9	3.38	8.1	
Long Island	9/10/2018	LI-10	1.55	15.6	3.34	8.5	
Average	9/10/2018		1.55	16.2	3.39	8.0	
Prev sample	9/4/2018		1.46	15.4	3.25	9.7	248
'17 Sample	9/11/2017		1.58	18.0	3.37	8.6	

Niagara

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Lake Erie	9/10/2018	Portland	3.28	14.3	3.08	7.8	
Prev Sample	9/4/2018	Portland	3.83	14.8	3.17	8.7	152
'17 Sample	9/11/2017	Portland	3.35	14.2	3.15	6.1	

Pinot Noir

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/10/2018	W. Cayuga	1.67	16.5	3.13	9.0	
Finger Lakes	9/10/2018	E. Seneca	1.72	17.2	3.19	7.1	
Finger Lakes	9/10/2018	Ontario	1.40	17.3	3.30	6.5	
Hudson Valley	9/10/2018	Southwest HV	1.59	17.4	3.50	7.4	
Hudson Valley	9/10/2018	East Central HV	1.12	18.4	3.66	7.4	
Average	9/10/2018		1.50	17.4	3.36	7.5	
Prev sample	9/4/2018		1.40	17.8	3.43	8.4	138
'17 Sample	9/11/2017		1.38	18.0	3.28	14.9	

Riesling

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/10/2018	W. Seneca	1.40	16.1	2.90	11.1	
Finger Lakes	9/10/2018	E. Seneca	1.55	14.7	3.14	11.8	
Finger Lakes	9/10/2018	CL 90 Cayuga	1.37	15.0	2.92	11.7	
Finger Lakes	9/10/2018	Keuka	1.34	16.8	2.94	11.9	
Finger Lakes	9/10/2018	W. Canandaigua	1.44	15.8	2.84	14.0	
Finger Lakes	9/10/2018	CI 90, E. Seneca	1.50	15.8	2.93	9.4	
Finger Lakes	9/10/2018	CI 239, E. Seneca	1.47	15.4	2.96	10.4	
Finger Lakes	9/10/2018	CI 198, E. Seneca	1.53	14.4	2.94	11.0	
Finger Lakes	9/10/2018	Wayne County	1.50	15.9	2.98	12.5	
Finger Lakes	9/10/2018	Lansing	1.47	16.2	2.98	10.4	
Finger Lakes	9/10/2018	Dresden	1.46	17.2	2.94	11.0	

Hudson Valley	9/10/2018	Southwest HV	1.43	16.5	3.18	8.9	
Hudson Valley	9/10/2018	East Central HV	1.16	16.4	3.11	9.6	
Hudson Valley	9/10/2018	East Central HV	1.38	16.2	3.08	10.3	
Lake Erie	9/10/2018	Portland	1.53	15.7	3.02	10.7	
Long Island	9/10/2018	LI-01	1.31	15.0	3.11	11.0	
Average	9/10/2018		1.43	15.8	3.00	11.0	
Prev Sample	9/4/2018		1.33	15.3	3.00	13.7	138
'17 Sample	9/11/2017		1.40	15.4	2.86	15.7	

Sauvignon Blanc

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Long Island	9/10/2018	LI-02	1.25	17.0	3.18	10.2	
Prev Sample	9/4/2018	LI-02	1.44	16.4	3.21	11.9	238
'17 Sample	9/5/2017	LI-02	1.49	19.2	3.14	12.2	216

Seyval Blanc

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/10/2018	Cayuga	HARVEST				
Hudson Valley	9/10/2018	Southwest HV	1.81	17.3	3.22	7.1	
Lake Erie	9/10/2018	Portland	HARVEST				
Average	9/10/2018		1.81	17.3	3.22	7.1	
Prev Sample	9/4/2018		1.65	16.4	3.12	12.2	121
'17 Sample	9/11/2017	LI-02	1.57	19.2	3.09	11.0	

Tocai Friulano

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Hudson Valley	9/10/2018	Block A East Cent. HV	1.71	15.4	3.20	8.0	
Hudson Valley	9/10/2018	Block B East Cent. HV	1.60	15.5	3.25	9.0	
Average	9/10/2018		1.66	15.5	3.23	8.5	
Prev Sample	9/4/2018		1.49	15.2	3.19	9.5	244

Traminette

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/10/2018	Keuka	1.86	14.9	2.88	13.3	
Finger Lakes	9/10/2018	Ithaca	1.78	14.8	2.85	14.6	
Average	9/10/2018		1.82	14.9	2.87	13.9	
Prev Sample	9/4/2018		1.67	13.6	2.82	17.3	86
'17 Sample	9/11/2017		1.87	14.8	2.67	19.2	

Vidal Blanc

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/10/2018	Dresden	1.81	18.1	3.07	9.8	
Prev Sample	9/4/2018	Dresden	1.54	16.5	2.99	12.2	105
'17 Sample	9/11/2017	Dresden	1.77	15.5	2.86	16.4	

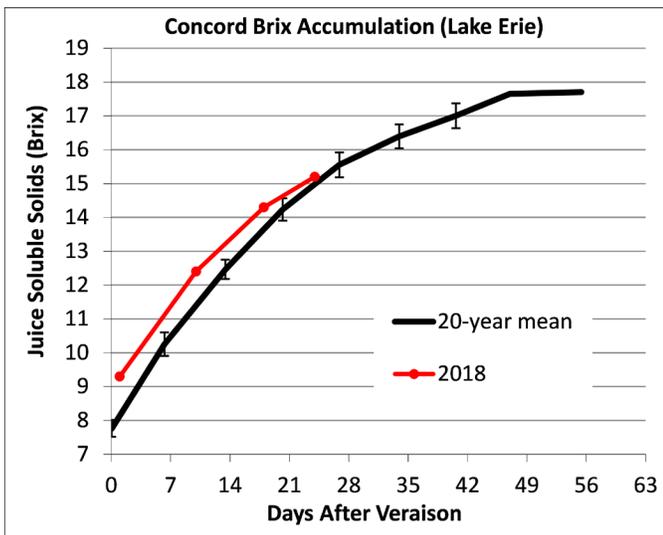
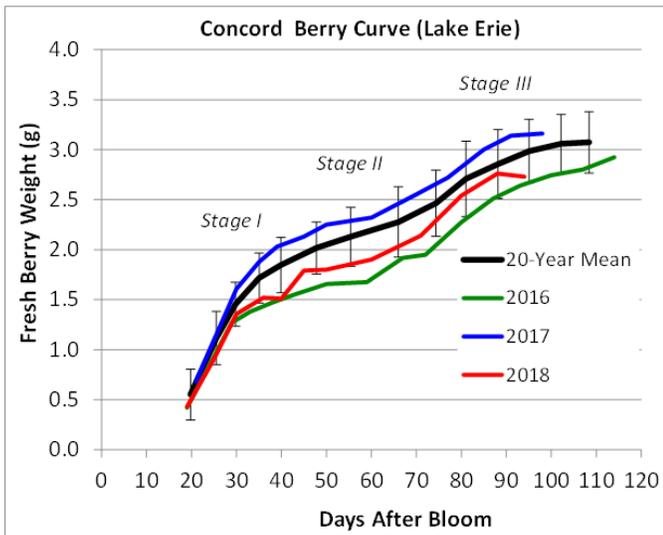
Vignoles

Region	Harvest Date	Description	Ber. Wt. g.	% Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/10/2018	W. Seneca	1.61	21.7	3.09	12.5	Finger Lakes
Finger Lakes	9/10/2018	R53V30	1.62	20.4	3.04	14.6	Finger Lakes
Finger Lakes	9/10/2018	R62V78	1.53	21.2	3.00	14.7	Finger Lakes
Finger Lakes	9/10/2018	R59V25	1.62	21.5	3.04	13.9	Finger Lakes
Lake Erie	9/10/2018	R53V30	1.39	20.7	3.13	11.9	Lake Erie
Lake Erie	9/10/2018	R59V25	1.47	21.7	3.17	10.8	Lake Erie
Lake Erie	9/10/2018	R62V78	1.33	21.3	3.12	13.4	Lake Erie
Average	9/10/2018		1.51	21.2	3.08	13.1	Average
Prev Sample	9/4/2018		1.49	20.6	3.04	16.2	186
'17 Sample	9/11/2017		1.83	18.3	2.83	20.9	

2018 Lake Erie Concord Update 9/7/2018

Terry Bates

Temperatures dropped considerably in the past week in the Lake Erie grape belt with highs in the low to mid 60's instead of the low to mid 80s which we have recorded since veraison. Concord fresh berry weight from our phenology vines at CLEREL decreased slightly in the past week which is not uncommon as we approach 100 days after bloom. Mean juice soluble solids increased to 15.2 but the rate of sugar accumulation slowed a bit compared to the long-term mean, likely a result of the cooler temperatures. Commercial Concord harvest is scheduled to start on September 19th.



Berry Growth curve (Top) and soluble solids accumulation (Bottom) in the Lake Erie Region, compared to the 20-year mean values

Figures by Terry Bates

CORNELL RELEASES NEW SEEDLESS TABLE GRAPE CULTIVAR 'EVEREST'



Cornell grape breeder Bruce Reisch has just named and released "Everest", a new seedless table grape cultivar.

The new variety is a cold-tolerant, blue-colored Concord-type, with berries that weigh up to 7 grams – roughly twice the size of the traditional Concord. It is also the first truly seedless Concord-type grape ever released. It's intended as a table grape – meant primarily for eating fresh, rather than using for jams, juice or wine, as most American Concord types are used. See the full press-release at:

<http://news.cornell.edu/stories/2018/09/big-blue-everest-seedless-cornells-newest-grape>



This newsletter was made possible with support from the New York Wine and Grape Foundation, Constellation Brands, and USDA Federal Formula funding through the Cornell and New York State Agricultural Experiment Stations.

Veraison to Harvest is a joint publication of:

- [Cornell Enology Extension Program](#)
- [Statewide Viticulture Extension Program](#)
- [Long Island Grape Program - Suffolk CCE](#)
- [Finger Lakes Grape Program](#)
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