

FINGER LAKES

Vineyard Notes

NEWSLETTER NO. 12

DECEMBER 15, 1998

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CURRENT SITUATION

Timothy E. Martinson

We have all enjoyed an unseasonably mild fall and early winter, with temperatures reaching into the 60's during the first week of December. Across the board, all grape varieties in the Finger Lakes have enjoyed ample time after harvest to replenish reserves and go into the winter in good shape. For the most part, leaves senesced and fell from vines before there was significant frost - weather records indicate that freezing temperatures did not arrive until around mid-November. In addition, many vineyards - particularly native varieties - were carrying a very light crop load throughout the season. What this means is that you can anticipate having very fruitful buds with good to excellent crop potential next year. When pruning your grapevines this winter, it is a good idea to keep this factor - good crop potential - in mind. I am not suggesting that you should modify your pruning practices by leaving fewer buds than you would otherwise. On the other hand, this is probably not the year to leave 'extra buds' either.

Has the warmer weather slowed cold acclimation of buds? Data from Steve Luce at New York Agricultural Experiment Station (Table 1) indicate that vines acclimation has been delayed somewhat, but that bud hardiness (as of December 4) has been slowly increasing.

The data, representing temperature at which 50% of the buds freeze, indicate that vines could tolerate temperatures down into the teens with minimal damage. Freezing weather is required to really start dehydration of the buds, which is the primary mechanism contributing to cold hardiness.

Table 1. Bud hardiness of vines at Geneva.

| Variety | 11/6 | 11/20 | 12/4 |
|----------------|-----------|-----------|-------|
| Concord | +0.7F | -3.1F | -5.6F |
| Cayuga White | +1.6F | -1.0F | -5.6F |
| Cabernet Sauv. | +5/7F | +1.8F | +0.2F |
| Riesling | (not run) | -3.1F | -5.4F |
| Traminette | -0.4F | -3.6F | -5.8F |
| Chardonnay | -0.8F | -2.3F | -5.2F |
| Pinot Noir | (not run) | (not run) | -1.6F |

FEDERAL DISASTER AID

Phil Throop

Lake Erie Regional Grape Program

Federal disaster assistance will be available in 1999 to growers that lost significant crop as a result of frost or other weather damage in 1998. Notices for qualification guidelines and registration for aid may be posted as early as January 1999. Notices will be given through the media and this office. Records needed will include cropping histories and scale records from this year. Also it may be in your interest to purchase at least basic catastrophic insurance since this may be a requirement to qualify for aid.

Note: County Farm Services Agency offices will be administering this program, however, these offices will not likely have details on the program at the local level until

VINIFERA CLONES FOR THE NORTHEAST - AVAILABILITY AND COOPERATIVE TESTING

Timothy E. Martinson

If you are currently growing *vinifera* grapes, or are thinking of doing so, I would like to call your attention to an important one-day workshop on ***Vinifera Clones for the Northeast***, to be held on **January 13, 1999** in conjunction with the New York State Horticultural Society meeting in Rochester. As many of you know, new Pinot Noir, Chardonnay, and other *vinifera* clones and varieties have been under evaluation for several years by Viticulture and Enology research programs of Bob Pool and Thomas Henick-Kling at Geneva. Many of the clones, until recently not available in North America due to quarantine restrictions, offer better performance and different winemaking characteristics than existing clones currently planted in the Finger Lakes. A cooperative testing program for commercial evaluation of new clones is being organized by Dr. Pool. The goal of this project is to establish commercial plantings throughout the Northeast of promising clones, and evaluate viticultural adaptation and quality of wines produced from the new clones. Dr. Pool is seeking out commercial cooperators interested in planting these varieties and participating in joint evaluations.

This meeting will include presentations from Drs. Pool & Henick-Kling on local experience with *vinifera* clones, representatives of grapevine certification and quarantine programs, nursery representatives from Sonoma Grapevines, Euro Nurseries of Canada, Italian clones from Novavine, and other local and national nurseries. A tasting of clonal wine selections from the NYSAES enology program and other producers will be offered. A registration form is enclosed with this newsletter.

PESTICIDE TRAINING AND RECERTIFICATION

Annual pesticide certification and recertification classes will be held in the region. The program includes four training sessions for those seeking to obtain a new pesticide certification license, private or commercial. Registration for the series of four classes is \$55.00. Recertification credits for each class will be offered to currently certified applicators. Attend any or all classes. The fee is \$45.00 for all classes or \$12.00 per class for individual sessions. For registration information contact Russel Welser, Ontario County Cooperative Extension Center, (716)-394-4110, extension 31 or 38.

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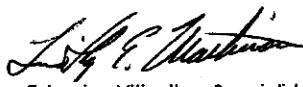
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Finger Lakes Grape Program



Extension Viticulture Specialist
Finger Lakes Grape Program

PESTICIDE TRAINING AND RECERTIFICATION SERIES SCHEDULE

January 13, 20, 27, Feb 3, 1999

Cooperative Extension Center, Rochester
1:00pm - 3:30pm

February 1, 4, 15, 18, 1999

Cooperative Extension Center, Canandaigua
7:00pm - 9:30pm

February 5, 12, 19, 26, 1999

County Office Bldg., Penn Yan
1:00pm - 3:30pm

February 17, 24, March 3, 10, 1999

Romulus Fire Hall, Romulus
1:00pm - 3:30pm

MARCH MEETINGS
SPONSORED BY THE FINGER LAKES GRAPE
PROGRAM

Timothy E. Martinson

Plans are underway for two March meetings of interest to grape growers and others in the industry. Complete information and registration for these meetings will be mailed in early January. A brief preview:

50th Annual Finger Lakes Grape Growers Convention, March 6, 1999. A full day of talks, trade show, and the annual wine reception are planned. In addition to current information on nutrition, disease, insect and weed management, the meeting will feature a brief look back at what the Finger Lakes grape industry was like 50 years ago, and a special display of historical information from Cornell's new *Eastern Wine and Grape Industry Archive*. We will also look at the future application of aerial photos, geographic information systems, and monitoring for vineyard management. A speaker from California, sponsored by the New York State Horticultural Society, will talk about current use of geographical information systems in California vineyards. Current use and applications here in the Finger Lakes will also be presented.

I would like to extend a special invitation to grape growers who were active in the industry in the 1948 - 1953 to attend the grape growers convention. Anyone involved in the industry at that time will receive free registration, and recognition as a group.

Locating, Financing and Establishing New Vineyards and Wineries. March 22 - 24, 1999 Ramada Inn, Geneva. An in-depth fruit school, jointly organized by the Lake Erie and Finger Lakes Regional extension programs and the enology and viticulture programs at Geneva, will cover all aspects of starting a vineyard business, establishing new vineyards and equipping or expanding wineries.

Day 1 is intended for new growers and will cover initial planning for vineyard/winery operations, including an overview of vineyard enterprises, developing a business plan, costs of vineyard establishment, economics of startup wineries, and financing new operations.

Day 2 is intended for both new and established growers, will cover vineyard establishment, including site selection, variety options, pre-plant preparation, vineyard layout and planting, and vine training.

Day 3, the *28th Annual New York Wine Industry Workshop*, will cover starting and expanding wineries, including legal requirements, siting a winery, winery design, equipment needs, and waste handling.

Participants may register for all, or any part of this workshop. Contact Nancy Long, Dept. of Food Science & Technology, New York State Agricultural Experiment Station, Cornell University, Geneva, NY 14456. Phone (315) 787-2288. Registration information will also be sent out in the January edition of this newsletter.

NEW YORK GOLD MEDAL WINNERS

The New York Wine & Food Classic is an annual competition sponsored by the New York Wine and Grape Foundation. Wines are judged by a panel of nationally-recognized wine judges. Our congratulations go out to the following prize winners:

Governor's Cup - Best Wine of Competition:

Winery: Chateau LaFayette Reneau
Wine: 1997 Johannisburg Riesling

Best Sparkling Wine:

Winery: Chateau Frank
Wine: 1991 Brut

Best White Wine:

Winery: Chateau LaFayette Reneau
Wine: 1997 Johannisburg Riesling

Best Blush Wine:

Winery: Arbor Hill Grapery
Wine: 1997 Genundewah Blush

Best Red Wine:

Winery: Pindar Vineyards
Wine: 1995 Merlot, Reserve

Best Dessert Wine:

Winery: Casa Larga Vineyards
Wine: 1997 Fiori Delle Stelle Ice Wine

UPCOMING EVENTS

January 11 - 12, 1999. *Pest Management and Research Reports and Wine Marketing Seminars.*

January 13, 1999. *The Basic Grape Production Seminar, Roanoke, VA.* Virginia Cooperative Extension Viticulture Program, (540) 869-0862.

January 13, 1999. *(New Vinifera Clones for the Northeast) New York State Horticultural Society Annual Meeting and Trade Show.* Rochester, NY. See article and registration information enclosed with this newsletter.

January 17 - 19, 1999. *Midwest Regional Grape and Wine Conference,* Jefferson City, MO. Missouri Grape and Wine Program, (800) 392-9463.

January 20 - 21, 1999. *1999 Unified Wine & Grape Symposium,* Sacramento, CA. Annual trade show and meeting sponsored by the American Society for Enology and Viticulture. (530) 753-3142.

February 2, 1999. *Vineyard Establishment Workshop.*

February 9, 1999. *Grape Pest Management Workshop,* Vineland, Ontario, Canada. Ontario Ministry of Agriculture, Food, and Rural Affairs (OMAFRA), (800) 263-2481. Pre-registration required.

February 3 - 5, 1999. *Ohio Grape-Wine Short Course,* Toledo, OH. Contact Dr. Roland Riesen, (330) 263-3814, fax: (330) 263-3685.

February 15, 1999. *Lake Erie Regional Grape Growers Conference,* Westfield. Lake Erie Regional Grape Program, (716) 672-2191.

March 6, 1999. *50th Annual Finger Lakes Grape Growers Convention,* Holiday Inn, Waterloo, NY. See information elsewhere in this newsletter. A complete program will be mailed out to all subscribers to this newsletter in early January.

March 22 - 24, 1999. *Locating, Financing and Establishing New Vineyards and Wineries,* Ramada Inn, Geneva, NY. See description elsewhere in this newsletter. A complete program and registration will be mailed to all subscribers of this newsletter in early January.

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