



## **FINGER LAKES VINEYARD NOTES**

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### **BUD HARDINESS AND COLD INJURY UPDATE**

David Peterson

While most of the Midwest and South suffered through brutally cold and in some cases record-breaking low temperatures in the first few days of February, most Finger Lakes sites were not cold enough to cause serious concern for significant cold injury. Although our office has received reports of minimum temperatures on February 5 from throughout the Finger Lakes ranging from +3°F to -15°F (the same range as was reported on January 6), most sites were not as cold as on January 6. In fact we have received only a few reports of readings below -10°F. Most Seneca and Cayuga Lake sites generally were no colder than -5°F, while Keuka Lake sites ranged from -2 to -15°F.

The official low for Geneva on February 5 was 0°F. The bud hardiness, as indicated by the temperature required to kill 50% of the buds (data from the Geneva Station a few days prior to February 5) was as follows: Concord -18°F, Chardonnay -11.5°F, Riesling -10.5°F Cabernet Sauvignon -6.5°F. Most sites with the most cold-tender varieties were no colder than -5°F on February 5.

I have cut buds from several sites and varieties since the January 6 cold spell, and bud injury appears to be relatively minor in all but a few cases. White Hybrids (Seyval, Cayuga White, and Vignoles) examined from sites that experienced up to -11°F have had bud mortality no more than 12%, and in most cases has been less than 10%. Damage to vinifera varieties appears to be somewhat more variable, but

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most samples indicate relatively minor damage where temperatures were no colder than -10°F. The high relative hardness of Cabernet Franc continues to be proven. Samples from a mature block of Cabernet Franc that reached -10°F on January 6 showed less than 10% primary bud mortality, while Cabernet Sauvignon in the same block had 28% mortality. On sites that reached -15°F, however, primary bud mortality of Chardonnay has been as high as 80%. Fortunately, very few vinifera sites were that cold, and those that were, generally had not yet been pruned. There was also nearly 2 feet of snow cover during the January cold spell, so many lower buds were presumably protected.

Growers of cold-tender varieties should do some bud sampling if the temperature reached below -5°F. If you have questions about the procedure, please contact me. One word of caution, put the cane samples in a bucket of water for at least 48 hours in a warm room before cutting the buds, or it may be difficult to distinguish between live and dead buds.

The coldest winter minimum temperatures are generally experienced in January and the first half of February, so keep thinking warm for a few more weeks!

### FINGER LAKES GRAPE GROWERS' CONVENTION WRAP-UP

David Peterson

After 46 years in Yates County, the Finger Lakes Grape Growers' Convention moved to Seneca County in 1996. The meeting was held on February 3 at the Waterloo Holiday Inn. While all of us probably missed the beautiful setting of the Keuka College campus and the hospitality of their staff, the accommodations and the staff of the Holiday Inn more than made up for it. Approximately 250 people attended, and from the comments and surveys, it was one of the best meetings in recent memory. The centralized nature of the meeting, with exhibits, talks, lunch and the hospitality hour all being located in adjacent rooms, helped make the meeting a great experience. A lively panel discussion of growers and processors was a highlight for

many attendees. I left with a sense that improved communication between growers and processors was a goal shared by all. A number of growers indicated that the meeting left them feeling more upbeat about the industry.

I would like to thank all those involved in the meeting, from the speakers, exhibitors and hotel staff, to all the growers that attended. By the way, the surveys from the meeting showed that 100% of the attendees would prefer to keep the meeting at the Holiday Inn in 1997. See you in Waterloo next year!

### CALENDAR OF EVENTS

February 13. **GRAPE RESEARCH UPDATES MEETING.** New York State Agricultural Experiment Station, Geneva, NY. 10:00 am to 5:00 pm. Updates on grape research projects funded by the Grape Production Research Fund and the Lake Erie Regional Grape Program. Topics include: Spray Application Systems, Mechanized Production Systems, Canopy Spacing, Irrigation Effects and Economics, Clones and Varieties of *Vitis vinifera* and Rootstocks, Vine Nutrition, Vine Establishment, Biological Control of Berry Moth, Leafhopper and Banded Grape Bug Management, Genetic Engineering for Disease Resistance, Crown Gall, Viral Causes of Shot Berries, Biology and Control of Black Rot and Powdery Mildew, Use of SI Fungicides for Powdery Mildew. **4 credits towards pesticide applicator recertification.** No fee, but pre-registration is required. Lunch not guaranteed for registrations received after 2 pm on February 9. Call the Finger Lakes Grape Program at (315) 536-5134 to register.

February 18-20. **OHIO GRAPE & WINE SHORTCOURSE.** Holiday Inn, Middleburg Heights (Cleveland), OH. Contact: Donniella Winchell, Ohio Wine Producers Association, 822 N. Tote Road, Austinburg, OH 44010. (216) 466-4417, or Fax: (216) 466-4427.

February 20. **LAKE ERIE REGIONAL GRAPE GROWERS' CONFERENCE.** Westfield High School, Westfield, NY. **2.1 credits towards pesticide applicator recertification.** Contact: Jim Kamas, Lake

Erie Regional Grape Program, 412 East Main St., Fredonia, NY 14063. (716) 672-2191.

*David V. Peterson*



February 22 - 24. NORTH AMERICAN DIRECT MARKETING CONFERENCE. Saratoga Springs, NY. Contact: Direct Marketing Conference, Richard Ashley, UCONN, Plant Science, Storrs, CT 06269. (413) 527-6572.

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February 29 - March 2. WINERIES UNLIMITED. 20th Anniversary Wineries Unlimited 1996, Exploring Regional Styles of Chardonnay and Vignoles, plus how to start a new winery, wine legal and accounting issues, building your marketing savvy, buying and selling wine on-line, exhibitor tech seminars and 20th anniversary fun. Host Resort and Conference Center, Lancaster, PA. Contact: Vineyard & Winery Management, PO Box 231, Watkins Glen, NY 14891. Tel: (800) 535-5670. Fax: (607) 535-2998.

March 7, 12, 19, 28, April 2, 9 (dates tentative). TOPICS IN VITICULTURE SHORTCOURSE. Penn Yan, NY. A series of half day sessions on the following topics: Farm Safety, Grape Pest Management, Vine Growth & Development, Grapevine Nutrition, Row Middle Management, and Employer/Employee Interactions for Improved Productivity. Registration fee of \$25 for entire course. Details in future mailings, or for more information contact: David V. Peterson at (315) 536-5134, or Fax: (315) 536-5117.

April 3 - 5. 25TH ANNUAL NEW YORK WINE INDUSTRY WORKSHOP. New York State Agricultural Experiment Station, Geneva, NY. Contact: Dr. Thomas Henick-Kling, Dept. of Food Science & Technology, NYSAES, Geneva, NY 14456-0462. Tel: (315) 787-2277 or Fax: (315) 787-2397.