



FINGER LAKES VINEYARD NOTES

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TRUNK INJURY: BEWARE WHEN PRUNING

David Peterson

Although mild winter temperatures have prevailed throughout this winter, examination of trunks of many varieties reveals the effects of the past 2 more severe winters. Trunk injury is widespread on most sites on many varieties. Severe injury is not limited to *V. vinifera* varieties, as I have seen significant injury on most hybrids (including Seyval, Cayuga White, Aurore, Vidal blanc and Dechaunac, to name a few), as well as several Native American varieties (especially Niagara). Beyond the most obvious symptoms (split trunks), severely injured trunks frequently appear less vigorous, and cutting through the trunk reveals the duller browner more desiccated areas around the outside of the trunk that should normally appear brighter and greener. As I recommended throughout last season, all *V. vinifera* and most hybrid

varieties should have had some sucker shoots left on every vine to replace all existing trunks within the next year or two. Generally, the most seriously injured trunks were those that were only a year or two old when the damage occurred. This indicates that most sucker shoots that were left as renewals in the 1992-93 growing seasons are likely to be more injured than the older trunks, and therefore, should not be expected to have much longevity. In less injured varieties, such as Concord and Catawba, severe damage is generally restricted to selected areas within the vineyard (wet spots, for example). Renewal programs probably need not be different from normal in these varieties, except for the problem areas that may exist within a block.

Most Finger Lakes sites have reported lows in the 0 to -5°F range, although there have been a few of the typically warmer or colder sites that have been several degrees outside of this range. The official low temperature at Geneva was -3°F, recorded on January 28. Controlled

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freezing trials conducted in Dr. Robert Pool's Lab at Geneva, indicated the following bud hardiness data for late January (LT₅₀ is the temperature (°F) required to kill 50% of primary buds):

Variety	LT ₅₀
Concord	-19
Riesling	-15
Pinot Noir (Geneva clone)	-14
Lemberger	-14
Chardonnay	-14
Cabernet Sauvignon	-11
Merlot	-10

Bud samples were taken from vines growing at the NYS Agricultural Experiment Station at Geneva. Actual hardiness in other vineyards depends on a number of factors, including previous season's crop load, severity of diseases (especially powdery mildew) and other pests, time of harvest, time of first killing frost, to name a few. This data should not be expected to reflect bud hardiness in other regions, since acclimation (and deacclimation) patterns can be quite different from region to region. Bud hardiness also is not directly correlated with cane and trunk hardiness, and some varieties and or sites may have lower cane hardiness than bud hardiness. Regardless of differing conditions, however, most Finger Lakes sites have not had temperatures that should result in any significant injury to reasonably healthy vines. I have done a limited amount of checking buds in commercial vineyards, and thus far, have seen little bud mortality on even the most cold-tender varieties. In spite of this, growers with the more tender varieties; vineyards that had significant disease problems, or excessive crop loads, are advised to check for bud injury prior to pruning.

1994 CROP DISASTER PROGRAM

If you had at least a 35% loss in yield (with crop insurance) in 1994 due to winter injury, hail or other weather-related problems, or a 40% loss (if you were not insured), you may be eligible for disaster assistance. Enrollment began on December 1 and will continue through March 15, 1995. Contact the Farm Service Agency (formerly known as ASCS) in

your county to apply. For the Finger Lakes Region, the phone numbers are:

Ontario County	(716) 394-5970
Schuyler County	(607) 535-9665
Seneca County	(315) 539-9248
Steuben County	(607) 776-9631
Yates County	(315) 536-4012

CATASTROPHIC CROP INSURANCE

A catastrophic level of crop insurance known as CAT will be available on 1995 crops normally insured by FCIC. This insurance will be available for a \$50 filing fee. Traditional disaster assistance programs such as were available in 1993 and 1994 will not be administered as they have been, and CAT insurance will be required to qualify for assistance. Contact the Farm Service Agency (formerly ASCS) in your county to get more information.

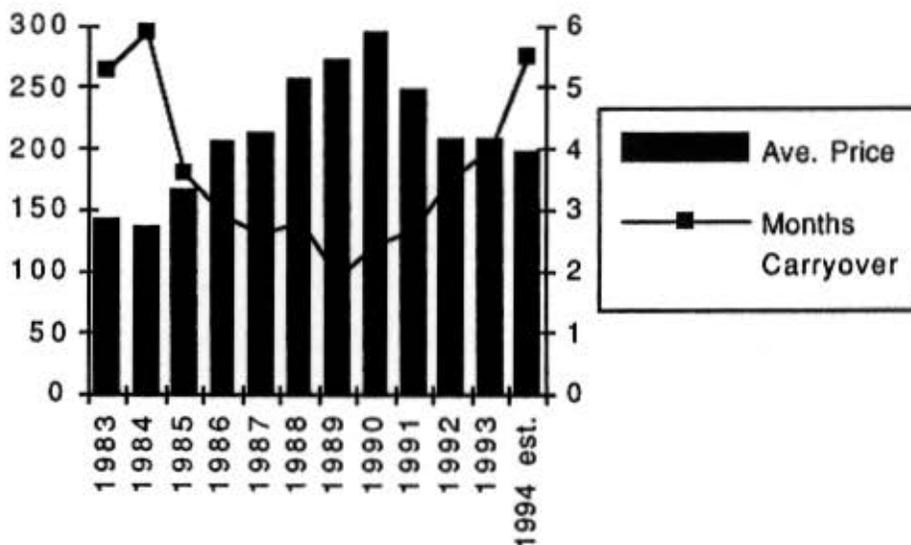
PRICE PROJECTIONS FOR 1995

Barry Shaffer
Farm Business Management Specialist
Lake Erie Regional Grape Program

Some growers feel that comments in our newsletter about crop size, fruitfulness, etc. change processors' minds about prices. We'd like to take credit for the importance of information in our newsletter, but we don't impact juice grape prices! Field reps spend much of their summers estimating crop size and quality. Growers send in their own crop estimates. Estimates are made in every major grape producing state and compiled by USDA's Economic Research Service. These estimates aren't perfect, but some can be right on the mark.

Not only the size of the current crop affects prices. Supplies and costs of substitutes such as California grape juice concentrate (GJC), pear juice, apple juice, and orange juice limit Concord juice prices. One other **major** determinant is inventories of Concord juice. Big inventories of juice, whether here or in Washington State, helps to depress prices. Here is a graph showing NY juice grape prices and months of carryover before harvest. Three months carryover is considered optimal.

Carryover impacts price!



Lower carryover years are also the high price years and vice versa! Growers need to see that inventories are high and will probably be as high in 1995 as this year. If we have another large national crop next year and high carryover, we will probably see a drop in cash prices of 10% or more. If we have a small crop nationally, carryover should decrease and help firm up prices. Be conservative on prices for your 1995 cash flow budget. Many growers should conserve cash from the 1994 crop to help tide them over for 1995.

46TH ANNUAL FINGER LAKES GRAPE GROWERS' CONVENTION

Saturday March 4 is the date for the largest meeting of the year for Finger Lakes grape growers. As in past years, the meeting will be held at Keuka College in Keuka Park, NY. Market conditions and alternatives will be the subject of a number of presentations at this year's meeting, which are issues of immediate concern to many area grape growers. **Growers will also receive 3 credits towards pesticide applicator certification for attending the meeting.** Last year's convention drew nearly 250 people, the largest attendance in nearly a decade. The trade show also promises to be excellent, with over 20 exhibitors already signed up at the time of this writing. Registration information is

included in this newsletter, and there is a discount for pre-registering. Please contact David Peterson at (315) 536-5134 if you need further information about the meeting.

- 8:00 Tradeshow - Dining Hall and outdoors, coffee and baked goods
- 8:20 Registration opens, Keuka College Chapel
- 9:00 Welcome - David Peterson
- 9:05 Cover Crops: A New Look at Row Middle Management Options for New York Vineyards - Bob Pool, Alan Lakso
- 9:45 Grower Experience With Mechanized Pruning and Crop Control - Dennis Rak
- 10:05 A New Look at Promising Hybrid Grape Varieties and New Selections - Bruce Reisch
- 10:30 Break - Dining Hall, visit exhibits
- 11:05 Update From Canandaigua Wine Company and the Impact of Recent Changes on New York Grape Growers - Jim Finkle
- 11:35 Strategies For Improving Nitrogen Fertilization Programs - David Peterson
- 12:00 Powdery Mildew: What Went Wrong in 1994 and Strategies to Improve Control in 1995 - Wayne Wilcox

- 12:25 Lunch, Dining Hall
- 1:40 Question Box - Nelson Shaulis
- 2:15 Grape Growers' Weather Network and Disease Management - Tim Weigle
- 2:35 Development of a Post Emergence Vineyard Weed Management Program - Rick Dunst
- 3:00 Growing Juice Grapes in New York: A Look at Production Costs, Yields and Profitability 1991 - 1993 in the Lake Erie Region - Barry Shaffer
- 3:30 Outlook From Alternative Buyers for Grape Purchases, Prices and Markets in 1995 and Beyond - Rick Walker (Walker's Fruit Basket), Richard Peterson (Swedish Hill Winery), Andrew Nass (Venture Vineyards), George Scaff (Blue Mountain Natural Products, Inc.)
- 4:10 Trends in the Global Grape and Wine Market and its Impact on the NY Grape Industry - Jerry White
- 4:30 Hospitality Wine & Cheese Hour featuring wines made from Pinot Noir, Gewurztraminer, Seyval, Marechal Foch, Delaware and Concord - Women for NYS Wine & Finger Lakes Wineries Participating

MORE MEETINGS

February 19-21. OHIO GRAPE-WINE SHORT COURSE. Holiday Inn Middleburg Heights/Cleveland, OH. Contact: Roland Riesen or Judy Stetson at (216) 263-3814 Fax: (216) 263-3685. (Programs and registration information also available at the Finger Lakes Grape Program office.) Features a half day workshop on growing, producing and marketing red hybrid varieties and numerous other topics (including rootstocks, mechanized pruning, pest control, winter injury, Italian varieties, wine yeast and fermentation), a trade show, numerous tastings, and some excellent meals that feature wine and food pairings.

March 4. FINGER LAKES GRAPE GROWERS' CONVENTION AND TRADE SHOW. Keuka College, Keuka Park, NY. Program and registration information in this mailing.

March 7. AGRICULTURAL LABOR RELATIONS SEMINAR. Quality Inn, Newark, NY. Program and registration information in this mailing.

March 16-18. VINEYARD AND WINERY MANAGEMENT SEMINARS & TRADE SHOW. Hershey Lodge, Hershey, PA. Contact: Bob Mignarri, Quality Event Management, 3960 Post Road, Warwick, RI. (401) 885-8788 Fax: (401) 885-2758. Features the largest trade show in the East, with over 80 exhibitors. Viticultural topics include trellising, disease and weather monitoring, using garlic to control pests, clones, propagation, rootstocks, mechanical harvesting, and the use of planting tubes. Winemaking topics include: several presentations on wine blending (including sparkling wines), fruit wines, oak barrels, yeast pumps, phenols, and the use of honey in wine production. Management/marketing talks include: vineyard profitability, the value of quality, winery profitability, marketing plans for wineries, tourism, joint marketing, and on-line wine services.

March 21-22. ORGANIC GRAPE AND WINE PRODUCTION: 3rd Nelson J. Shaulis Viticulture Symposium. NYS Agricultural Experiment Station, Geneva, NY. Contact: Judy Robinson, Dept. Of Horticulture, NYS Agric. Expt. Station, Geneva, NY 14456. (315) 787-2238 Fax: (315) 787-2216. Features speakers from Europe, Japan, California as well as New York. Includes presentations on Cornell's experiences with 5 years of organic cultivation of 15 acres of organic vineyards. Market considerations and a new processor interested in purchasing organically grown grapes are included in the program. **Attendees receive 5 credits towards pesticide applicator recertification for attending.**

March 22-23. NYS WINE INDUSTRY WORKSHOP. NYS Agricultural Experiment Station, Geneva, NY. Contact: Thomas Henick-Kling, Dept. of Food Science and Tech., NYS Agric. Expt. Station, Geneva, NY 14456. (315) 787-2277 Fax: (315) 787-2397. Featured themes include "Wine grapes and wine styles of New York State" and "Does spontaneous fermentation (wild yeast) express

the regional character of a wine better than selected starter cultures?" Presentations cover both viticulture and enology.



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