

FINGER LAKES

Vineyard Notes



Newsletter #5

June 21, 2007

Cornell Cooperative Extension Finger Lakes Grape Program

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NY WINE & GRAPE FOUNDATION'S 'TOTAL QUALITY FOCUS' PROGRAM FUNDS STATEWIDE RESEARCH PROJECTS

Hans Walter-Peterson

The New York Wine & Grape Foundation recently developed the 'Total Quality Focus' (TQF) program to help the New York wine and grape industry to continue to improve its quality and productivity. The TQF program includes research, promotion, and education & training components benefiting the grape, grape juice and wine industries statewide, from eastern Long Island to Chautauqua in the west. The program was made possible by a grant from the State of New York obtained by the New York State Senate, led by Agriculture Committee Chair Catharine Young and her wine country

colleagues in various regions, with support from Assembly Agriculture Committee Chairman Bill Magee and approval by Governor Eliot Spitzer.

The foundation recently asked for short-term research and extension project proposals from Cornell faculty and staff, growers and industry representatives that could be funded under the TQF program. A total of 13 projects were presented to the Foundation and its Research Committee, and 10 of the projects were selected to receive a total of \$384,000 in funding. All of the projects are designed to have deliverable results within one year.

The following is a list of the projects that were funded by the program, along with the lead investigator:

- Precision application of Botrytis sprays (*Andrew Landers*)
- Delivering timely information across NY during harvest season to increase wine quality (*Tim Martinson*)
- Insecticide program to control phylloxera damage to grapevine roots (*Proposed by Jim Hazlitt; Greg Loeb will be lead investigator*)
- Canopy management and grape quality seminars with Dr. Andy Reynolds (*Proposed by Jim Hazlitt; will be conducted by Regional Viticulture Extension staff, Tim Martinson*)
- Develop a protocol and database to assess vineyard soil health to improve juice/wine quality and vine productivity (*Lailiang Cheng*)

- First comprehensive winemaker and grower-oriented quality analysis of New York State wines (*Gavin Sacks*)
- An interactive vineyard site evaluation and selection system for New York (*Alan Lakso*)
- Effects of late-season fungicide sprays on wine quality (*Wayne Wilcox*)
- Improving the quality of hybrid grapes and wine (*Justine Vanden Heuvel*)
- The effect of crop load on Concord juice quality (*Terry Bates*)
- The effect of pH and rootstock on the wine quality of Riesling and Traminette (*Terry Bates*)

ASEV-EASTERN SECTION CONFERENCE
AND SYMPOSIUM TO BE HELD
IN LEHIGH VALLEY, PA

Hans Walter-Peterson

The 32nd Annual ASEV-Eastern Section Conference and Symposium will take place July 16-17 at the Holiday Inn Conference Center in Lehigh Valley, Pennsylvania. The conference will feature presentations on the latest viticulture and enology research that is going on in the eastern U.S. and Canada, both by current faculty and extension personnel and by a number of graduate students, who are the future of our industry.

The conference symposium this year will take place on Tuesday, July 17 and is titled "Soil Moisture and Vine Vigor", a topic that is critical when discussing vine productivity, canopy development and ultimately the quality of fruit that is produced. Dr. Terry Bates, this year's Program Chair, has come up with a stellar line up of speakers who will share their knowledge and expertise about this important management issue here in the East. Speakers for the symposium include Harold van Es (Cornell University, Dept. of Crop and Soil

Science), Hugh Fraser (Ontario Ministry of Agriculture, Food and Rural Affairs), Alan Lakso (Cornell University, Dept. of Horticulture-NYSAES), Andy Reynolds (Brock University) and Russell Smithyman (Ste. Michelle Wine Estates). Don't miss the latest information on this very important topic, whether you grow high-tonnage Concord or high-value vinifera grapes.

On July 15, the pre-conference winery tour will visit wineries on the Lehigh Valley Wine Trail. Each visit will include a tour of the vineyard and winery and a tasting of wines hosted by the proprietor. The tour will start at Pinnacle Ridge Vineyards where some of the best bubbly and red wines in the state are made. Lunch will be enjoyed among the beautiful rolling hills at Galen Glen Vineyards in their new tasting room. Vynecrest Vineyards has been a test vineyard for new NYSAES hybrids for many years and may be one of the first producers of Traminette. Finally, Clover Hill Vineyards and Winery, one of the largest wineries in Pennsylvania will be the host for dinner in their spectacular new hospitality center. Space on the bus tour is limited so be sure to sign up early.

I strongly encourage everyone in the Finger Lakes grape and wine industry to become a member of the ASEV-Eastern Section. Annual dues are only \$35, which pays for itself and then some just when you consider the price break for registration that ASEV-ES members get for the conference. This is a great opportunity to visit a different wine producing region and see how things are done there in the vineyards and the cellar, catch up on the latest viticulture and enology research findings, and to meet and interact with other members of the industry. I know it can be a busy time of the year, but I think the information you can gain and the networking opportunities make it well worth the time and expense.

You can find more information about the conference program, lodging, wine and food events, and other things to do in the area at the ASEV-Eastern Section website, <http://www.nysaes.cornell.edu/fst/asev/>. The registration form is available

for downloading there as well. I hope to see many of you there!

VINEBALANCE: AN UPDATE ON NEW YORK STATE'S SUSTAINABLE VITICULTURE PROGRAM

Jamie Hawk

To date, 53 New York State grape growers have completed the self-assessment, sustainable viticulture workbook. Broken down regionally, 25 growers in the Lake Erie region, 19 growers in the Finger Lakes, 8 growers on Long Island and 1 grower in the Hudson Valley are participating thus far.

State-wide, growers are scoring above average on the Pest, Nutrition and Vineyard Management and Continuing Education sections and below average on the Weed, Irrigation, Soil and Pesticide Managements sections. Specific areas of success include properly managing permanent cover in row middles (92% of NY growers employ sustainable practices), maintaining grass filter strips around watercourses (91%), and timing spring nitrogen application to coincide with the vines' period of uptake (no earlier than 2-3 weeks before bloom; 96%). Practices in which NY growers can show considerable improvement include pomace utilization (25% employ sustainable practices), sprayer cleaning and rinsate disposal (42%), and keeping adequate production records to evaluate vineyard profitability (47%).

Highlighting some regional differences, Lake Erie growers are above average on practices such as pre-plant drainage and fertilizer storage duration, but are behind the curve on pesticide mixing and loading areas and pomace utilization for example. In the Finger Lakes Region, growers tend to excel with on-farm experimentation of plant materials and trellising options and pesticide mixing and loading areas, while trail in addressing pre-plant drainage and soil analyses, particularly soil pH issues. On Long Island, growers are above average

with pre-plant soil preparation (especially with pH, compaction and organic matter additions) and tissue and soil analyses in established vineyards, but below average regarding pesticide mixing and loading areas and the use of spot treatments for weed management.

Sixteen action plans have been completed thus far, detailing the proposed adoption of 144 specific sustainable practices in New York vineyards. A few of the most common practices to be modified include issues related to the safe storage and handling of fertilizers and pesticides (40% of proposed actions), monitoring and improving soil health (19%), and modifying sprayers to increase deposition and reduce drift (5%).

As always, we welcome the participation of all New York growers into the sustainable viticulture program. For more information or to get involved, please contact me at (315) 536-5123 or jd73@cornell.edu.

UPCOMING EVENTS

July 15-17. ASEV-Eastern Section Conference. Holiday Inn Conference Center – Lehigh Valley, PA. See the article in this issue about the conference and how to register. More information is available at <http://www.nysaes.cornell.edu/fst/asev/>.

Thursday, September 6. Berry Sensory Analysis Seminar. This seminar is back again by popular demand. 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 simple sampling rules, the method allows 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 want to reserve a spot.

CORNELL TO HOST FRUIT FIELD DAY ON JULY 25

Joe Ogrodnick

GENEVA, NY: Cornell University will host the 2007 Fruit Field Day and Equipment Show at the New York State Agricultural Experiment Station in Geneva, NY, on Wednesday, July 25, from 8:00 a.m. to 5:00 p.m. This is one of several events that commemorate the 125th anniversary of the Experiment Station, which opened its doors on March 1, 1882.

Fruit growers, consultants, and industry personnel are invited to tour field plots and laboratories and learn about the latest research and extension efforts being carried out by researchers on the Geneva, Highland and Ithaca campuses. The focus will be on all commodities key to New York's \$300 million fruit industry: apples, grapes, raspberries,

strawberries, peaches, pears and cherries.

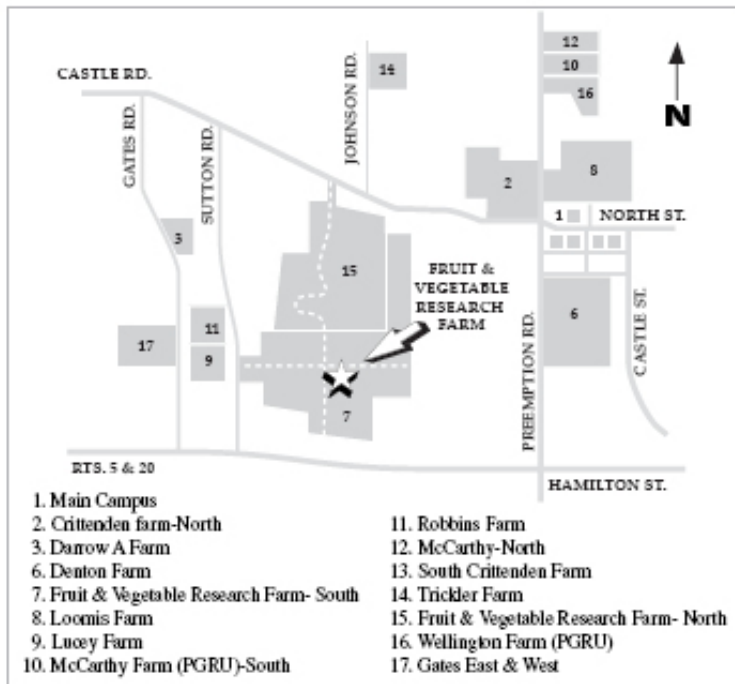
During lunch, equipment dealers will showcase the latest techniques to improve sprayer deposition and reduce drift. Representatives from various companies will advise growers on the latest technologies.

The event will be held on the Experiment Station's Fruit and Vegetable Research Farm South, 1097 County Road No. 4, one mile west of Pre-emption Rd. in Geneva, NY. Signs will be posted. Attendees will be able to select from tours of apples, stone fruits, small fruits, and grapes, as well as a tour of the Experiment Station's labs and greenhouses. Admission is free and lunch is provided courtesy of industry sponsors. Pre-registration is encouraged. An advance registration form is included in this mailing.

For sponsorship and exhibitor information, contact Debbie Breth at 585-798-4265 or dib1@cornell.edu. More information is posted at <http://www.nysaes.cornell.edu/hort/fieldday/>.

For additional information, contact Nancy Long at 315-787-2288 or NPL1@cornell.edu. Register online at: <http://www.nysaes.cornell.edu/hort/field-day/index.html>

All who pre-register will be eligible for door prizes.



**FOR MORE INFORMATION:
CONTACT NANCY LONG BY CALLING:
315-787-2288 or NPL 1@cornell.edu**

**ADVANCE REGISTRATION IS
REQUESTED**

Please mail this registration form by July 20 to:
Nancy Long, NYS Agricultural Experiment Station
630 W. North Street, Geneva, NY 14456;
or fax your registration to Nancy at:
315-787-2488 by July 20 or register on line at:
<http://www.nysaes.cornell.edu/hort/fieldday/>

Name _____

Address _____

City _____ State _____ Zip _____

Phone: _____ Email: _____

All who pre-register will be eligible for door prizes.



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