Geneva, NY: Robert M. Pool, professor emeritus of viticulture at Cornell University, died at his home on Saturday, June 10, after a long illness. Over the course of his distinguished career, Pool’s research, extension work and teaching contributed significantly to the science and practice of viticulture, and positively influenced New York’s wine and grape industries.

“Throughout Bob Pool’s career, he provided leadership in areas of viticultural research that had many positive impacts on the New York wine industry,” said Thomas J. Burr, director of the New York State Agricultural Experiment Station in Geneva, N.Y. “His work elevated the stature of viticulture at Cornell and earned him the respect and friendship of grape researchers worldwide. Bob will also be remembered as a highly effective and caring teacher and mentor who touched the lives of many Cornell students.”

Pool’s primary research interests included: mechanization of pruning, crop level as it affects grape and wine quality, sustainable viticulture, vineyard floor management and weed control, the effects of cultural practices and rootstocks on cold hardiness, interaction of disease (fungal, bacterial and viral), and vine productivity.

Pool was active in developing national grape germplasm repositories at Davis, California, and Geneva. He formed, and, for 10 years, chaired the Grape Commodity Advisory Committee to the National Plant Germplasm Committee. He served on the advisory committees of New York’s regional grape extension specialists, on Cornell University’s statewide fruit extension committee, and was an active participant in writing extension publications, organizing research tours and presentations, and training extension agents.

In July of 1997, Pool received the Cantarelli Prize for 1995-96 from the Italian Academy of Vine and Wine. The award was given in recognition of Pool’s outstanding and original contributions to research in the mechanical regulation of crop load and fruit quality in grapes, as well as the impact and consequences of his work on the reduction of production costs for the vine and wine industry.

“Bob always managed to balance industry needs with practical trials involving varieties and clones new to the region as well as other trials involving viticultural practices that could be easily implemented in area vineyards,” said Dave Peterson of Swedish Hill Winery. “His work on mechanical pruning and thinning changed a method that had first appeared to be short-termed and headed toward running a vineyard into the ground, into a more sustainable practice. His insight into practices that incorporated quality and economic reality were all-
encompassing and led to solutions that helped industry not only survive in difficult times, but prosper.” Viticultural research has been a vital part of the New York grape industry’s evolution, and Bob Pool has been a leading force in that area,” said Jim Trezise, president of the New York Wine and Grape Foundation. “His projects have covered a very broad range of issues of importance to grape growers, and the results of his research have been published in parts of the world well beyond New York.”

Pool was born in Sacramento, California in 1940 and grew up in the San Francisco Bay Area. He graduated from the University of California, Davis with degrees in enology and food science, received his Ph.D. in pomology from Cornell in 1974 and joined the Cornell faculty as an assistant professor of viticulture. He was named professor in 1988. He was a member of the American Society of Viticulture and Enology, International Society for Horticultural Science, and the American Society for Horticultural Sciences.

Pool recently realized a lifelong dream by opening his own vineyard and winery, Billsboro, in Geneva, N.Y., which features several varietals. He was proudest of his Pinot noir wines, made from a clonal selection based on his research.

Pool was an active member of the Presbyterian Church, in Geneva, where he sang in the choir, served several terms as Elder and chaired the Mission Committee. He also enjoyed singing with the Community Chorus and the MLK Choir. He will long be remembered as a generous host and gourmet cook who loved sharing good food and wine with friends and family.

Pool is survived by his wife of 25 years, Jennifer Morris, his sons Ron and Alex of Geneva, his daughter Margaret (Bruce) Mills of N. Palm Beach, FL; two sisters, Margaret Baker of Castro Valley, CA; and Judy (Jack) Langdon of Knaresborough, England; three grandchildren, several nieces, nephews and great nieces and nephews. He was pre-deceased by his parents and a sister Shirley.

Memorial contributions may be made in Pool’s name to the Mission Committee Fund for Youth Mentoring, care of the Presbyterian Church, 24 Park Place, Geneva, N.Y. 14456.

ALTERNATIVE USES OF CONCORD AND NIAGARA GRAPES

Hans Walter-Peterson

One of the sessions at this year’s Wine Industry Workshop included several presentations by people who are trying to develop, or already have developed, some different products that use Concord and Niagara grapes. While none of the ideas will likely help the industry to overcome the current oversupply situation in the near term, it was encouraging to hear about some new ideas and products that are trying to promote the unique flavors of Concord and Niagara grapes, and using those unique flavors as an important part of their marketing.

I’ve written up a quick summary of most of the presentations made that day.

John Brahm presents some of his gourmet food products that use Concord and Niagara grapes.

John Brahm – Arbor Hill Winery and Grapery, Naples, NY

John Brahm and his family have not only been producing award-winning wines in the Finger Lakes for the past couple of decades, but they also produce a number of gourmet food products that contain Concord and Niagara grapes, including Concord grape preserves, grape pie filling and topping, Niagara wine jelly, wine syrups and sauces, grape twists (think purple licorice) and their own purple grape juice called Healthy Purple (nothing subtle about that name!).

In addition to selling directly to consumers at the Grapery (their retail store), they also market their products through gourmet food stores and farm markets, avoiding the large grocers. According to their website, they market their products through 124 different retailers in New York state alone, plus retailers in 37 other states.

One point that John emphasized was the presence of
more fruit juices in the produce section of grocery stores, rather than the juice section. Placing these products in the produce section gives them more of a “healthy” image, whether that’s really true or not. One example that John showed us was a product called ‘Guzzler’, which he found in the produce section of a local supermarket, and was said to contain Concord grape juice. In reality, the product contains only 2% juice, but its placement in the produce section gives it a healthier “image” in the consumers mind than if it were located with the other juices.

You can see a full listing of Arbor Hill’s products at their website, www.thegrapery.com.

Tim Murphy – Brick Village Gourmet, Sherman, NY  Tim Murphy is the president of Brick Village Gourmet. Tim is a graduate of the Culinary Institute of America in New Haven, CT, and has worked as a professional chef for his entire career, including a stint as Director of New Product Development for SYSCO Food Services in Jamestown. Tim is using that experience to develop salad dressings, sauces, jams and other products for Brick Village Gourmet. Two of his current products are produced using Concord grape juice – the Concord Grape Seed Vinaigrette Dressing and Concord Grape Berry Dessert Sauce (the dressing also uses Concord grapeseed oil). In addition to these products, Tim is working on developing some other products using Concord grapes, including a sorbet using Concord grapes and other berries.

Jeff Murphy – Johnson Estate Winery, Westfield, NY and Willow Creek Winery, Sheridan, NY  Jeff Murphy (no relation to Tim) is the winemaker for Johnson Estate and Willow Creek Wineries, both located in Chautauqua County. Jeff discussed his use of malolactic fermentation with Concord wine in order to make it a more desirable blending wine for Johnson Estate’s House Red. The wine is a blend of Concord, Ives and Chancellor, which were used in part to reduce the intensity of the Concord flavor. But Jeff found that malolactic fermentation was effective at softening that intensity of Concord flavor. Because of this, Johnson Estate is able to increase the amount of Concord in their House Red wine. This could be a new tool for winemakers to use expand the types of wines made with Concord grapes, and broaden the appeal of those wines to customers, by being able to manipulate the intensity of that flavor.

Dr. Olga Padilla-Zakour discusses some of the formulations that the NYS Food Venture Center has been testing using Concord and Niagara grape products.

Olga Padilla-Zakour – Dept. of Food Science & Technology, NYSAES - Geneva, NY. Dr. Olga Padilla-Zakour is the Director of the New York State Food Venture Center. She discussed some of the work that she and her colleagues have been doing to develop some new beverages using Concord and Niagara grapes. After discussing some of the challenges of bringing new food products to market, Dr. Padilla-Zakour started to focus on the pros and cons of Concord and Niagara juices that are currently in the market, with the health benefits of Concord grape juice being foremost among the positives, along with the advantages that Niagara juice has over apple and pear juice for infants and young children. I found her perspective on how grape juice compares with general consumer preferences to be very interesting. She stated that one of the challenges for Concord grape juice is that it is generally sold with high Brix (16-18° Brix when sold as 100% juice) and high calories (~170 calories per 8 ounce serving) when compared to beverages that adults generally prefer to drink in volume. Adults tend to prefer beverages that are in the 10-12° Brix range and have fewer calories per serving.

So armed with this information, Dr. Padilla-Zakour proceeded to describe several different beverage formulations using Concord and Niagara juice to better fit adult taste preferences. Some of the examples she discussed and presented for sampling included:

- A carbonated beverage using 50% Concord juice and 50% water with a low amount of carbonization. The dilution cuts the sugar, acid and caloric levels in half, and the carbonation makes the drink a bit more “refreshing.”

- Dealcoholized Concord wine could be developed to meet some market niches that currently are not met by Concord grape juice,
such as those who must refrain from alcohol for health or religious reasons, but want the experience and health benefits of Concord.

- Wine coolers made with 50% Niagara wine and 50% Concord juice. This would produce a product with about 5-6% alcohol, sugar levels about 7-8%, and could be sold in supermarkets.

This session provided some excellent examples of people who are “thinking outside the box” when it comes to marketing the unique flavor and health aspects of Concord and Niagara grapes. I don’t think anybody would claim that any of these ideas on its own would help to make an entire industry more profitable and stable. But fresh ideas for products and marketing are always needed to meet the ever-changing demands of the consumer, who will ultimately determine whether or not the grape juice industry will continue to succeed.

If you were not able to attend this workshop in April, we are currently planning on repeating some portions of this workshop as one of the breakout sessions during Viticulture 2007, which will take place February 7-9, 2007 in Rochester. Details about the program are still being developed, but will be posted at the conference website, www.viticulture2007.org. We hope you will plan on attending!

American Society for Enology and Viticulture Tackles Asian Lady Beetles in Rochester, July 9-11
Tim P. Krakowiak

GENEVA, NY: The 31st annual American Society for Enology and Viticulture/Eastern Section (ASEV-ES) conference and symposium will be held July 9-11 at the Hyatt Regency Hotel in Rochester, N.Y. A number of Cornell researchers, extension educators and students are participating as speakers.

The meeting will feature a preliminary winery and vineyard tour throughout the Finger Lakes region, two days of technical sessions, student awards, and this year’s main focus - “The Wine Industry vs. Multicolored Asian Lady Beetles.”

Asian lady beetles are a concern of the wine industry because, due to their noxious odor, even small numbers of beetles inadvertently processed along with grapes can taint the flavor of wine.

“The multicolored Asian Lady beetle is still a significant problem for the industry and we have some top researchers speaking on the topic,” said Eastern Section chair Bruce Bordelon from Purdue University.

Also during the meeting, Cornell University grape breeder Bruce Reisch will announce the release of three new wine-grape cultivars developed for the eastern wine industry. The session will include a tasting and roundtable discussion by growers and researchers.

Of the event’s 26 presentations and abstracts, 12 topics will be covered by students who participated in a research paper competition, giving them a chance to win one of two $500 awards for either the best viticulture paper or the best enology paper.

“This year our program is full and we had an excellent response from students,” said Eastern Section chair-elect Murlidhar Dharmadhikari from Iowa State University. “We like to encourage students since they are the future leaders of our industry.”

Graduate students from Cornell involved in the competition are I-Yuan Chiang and Paul Brock II, both of whom are studying under Thomas Henick-Kling, professor of enology at the New York State Agricultural Experiment Station in Geneva, N.Y., and leader of Cornell’s enology program.

The ASEV is a society of wine and grape professionals that promotes industry vitality through the exchange of information and the support of research and education.

For more details on the upcoming event, registration and travel information, visit www.nysaes.cornell.edu/fst/asev/.

Long-Term Care Insurance – What Do You Know?
Sherri Mezzapelli
Cornell Cooperative Extension of Yates County

Have you recently received some information from New York State about Long-Term Care Insurance? If not, you might receive something soon. As part of its Long-Term Care Insurance Education and Outreach Program (LTCIEOP) campaign, mass mailings are going out to state residents in addition to radio and television advertisements.
Why is New York State concerned that its citizens learn about Long Term Care Insurance (LTCI)? Mostly, it is because the Baby Boomer generation is beginning to hit retirement age! There have been great advances in medical technology and Baby Boomers should be experiencing the results of better health and technology by living longer. However, some of the people living longer lives might need extra care as their aging bodies do just that – age.

Not everyone wants to think about the future in terms of potential long-term care. However, thinking about long-term care before it is needed might be the most important thing you do as a family. Knowing what family members would like to do before crucial decisions need to be made makes the hard times easier for everyone.

Following is a little “quiz” for you to ponder, answer, share. The answers are at the end.

True or False -

1. Medicare pays for most older persons’ long-term care.
2. Long-term care insurance should be purchased by all consumers to protect against the costs of long-term care.
3. Most people who need long-term care need skilled nursing care in a nursing home.

The answer to all 3 of these questions is FALSE! Does that surprise you? Here are the explanations –

1. Medicare is a health insurance program. Long term care may include skilled (nursing) care in addition to custodial care. Custodial care includes needing assistance with Activities of Daily Living (ADL’s) which include eating, bathing, dressing, transferring, maintaining continence and using the toilet. Medicare will pay for short-term skilled care in a nursing facility, and some limited skilled care at home, not custodial care. If you have a need for long-term nursing home or in-home care, Medicare is NOT the financial answer.
2. Whether or not long-term care insurance is a wise decision should depend primarily on a person’s current assets, monthly income, and asset goals. A wisely chosen long-term care insurance policy can be a useful risk protection tool and strategy for assuming personal responsibility for financ-

ing long-term care. Other options are available, and you can learn about those options at LTCI workshops.

3. Long-term care can include a wide range of medical, personal and social services provided in a home, the community, housing with services or in skilled nursing facilities. While many people think that a large proportion of the elderly live in nursing homes, over 80% of people over 65 live in their own home or in the community. In fact, only 1% of those age 65-74 who need long term care live in a nursing home compared to 5% ages 75-84 and 21% of people 85 years old and older.

If these questions made you think you would like to know more about long-term care and its insurance, each county in New York State has a Long Term Care Insurance Resource Center that has been funded by the New York State Office for the Aging. More information about LTC can be obtained by calling the following numbers:

Yates County 315-536-5123 (CCE-Yates),
Ontario County 585-394-3977 (CCE-Ontario),
Seneca County 315-539-9254 (CCE-Seneca),
Schuyler County 607-535-7108 (OFA), and
Steuben County 607-776-7813 or 607-664-2298 (OFA).

You can also obtain information by calling 1-866-950-PLAN or visit the following website: 
www.planaheadny.com

There will also be workshops held during the month of July to inform interested people about the basics of Long-Term Care Insurance. For information about times and places of the workshops, call the offices listed at the end of each line.

July 11th in Canandaigua at the Cooperative Extension Center (CCE-Ontario)
July 18th in Penn Yan at the Cooperative Extension Conference Room (CCE-Yates)
July 19th in Dundee at the Dundee Library Meeting Room (CCE-Yates)
July 25 at the Rushville Methodist Church (CCE-Yates or CCE- Ontario)

New York State does not endorse or recommend any specific insurance product or insurer; this program is solely intended to educate consumers about their choices.
THE NEW YORK WINE AND CULINARY CENTER OPENS IN CANANDAIGUA

Jamie Hawk

The New York Wine and Culinary Center in Canandaigua celebrated its opening on Friday, June 16. State politicians, industry representatives, and center staff welcomed the day’s guests and spoke of the center’s mission of promoting New York’s wine and food industries through hands-on educational programs. The center offers numerous opportunities to savor the agricultural products from our state, including series on food and wine pairings, winemaking, cooking with guest chefs, NY cheeses, winemakers’ insights, encouraging kids in the kitchen, and NY’s agriculture and products.

The mission of the center will be not only to promote NY wines, but also all agricultural products grown in New York. It is hoped that through the center’s educational efforts, chefs, restaurants, and the public at large will gain a greater appreciation of agricultural products produced in NY. This should result, for example, in more magazine and newspaper articles about locally grown food and wine - which will build consumer demand for products produced here.

The center was funded through a joint effort by Constellation, NY Department of Agriculture and Markets, Wegmans, Rochester Institute of Technology’s Hospitality Training program, and the New York Wine and Grape Foundation. It will house the New York Wine and Grape Foundation offices, formerly located on Elm Street in Penn Yan.

The Facility. The building itself is tastefully done. The main rooms branch from the lobby, with a culinary shop and exhibit hall at one end and the tasting room at the other. In the middle are 3 rooms, a private dining room with a long dining table, an educational theater for use during the center’s programs, and an immaculate, professional kitchen that invites your involvement. Large windows face the lobby from the theater and kitchen allowing you to watch the chefs in action.

The tasting room contains a fireplace and casual seating with the tasting bar occupying three sides of the room. Standing in the middle of the room, one can look to the mural on the ceiling of the second floor. Tastings are offered in flights, and each flight highlights wines from all of New York’s wine producing regions. Flights are changed weekly with wines chosen by the center staff from submissions by NY wineries.

Upstairs is the Taste of NY Lounge where you can find a variety of NY beers and a selection of cuisine from the center’s kitchen. An outdoor patio offers views of Canandaigua Lake and the demonstration gardens. Seating also surrounds the open-air connection to the tasting room below.

The impact of the center on the grape and wine industry will lie in its ability to enhance the reputation of NY wines. Individual wineries won’t likely see a large, direct influence on their businesses, but taken on the whole, the center has the potential to enhance the industry through educating the public on the varieties and high quality of products in the state.

For more information on the New York Wine and Culinary Center, visit their website at www.nywcc.com or call (585) 394-7070. Through the summer they’re open from 10-7 Mon-Sat and 12-7 on Sundays. The Taste of NY Lounge is open from 11:30-10 Mon-Sat and 12-7 on Sundays.
For the first time in three years, most vines in the Finger Lakes are carrying a full complement of shoots and buds. Vineyards came through the '05-'06 winter with little or no bud injury. Crop potential is looking good. Is it TOO good in some vineyards?

Most natives and some hybrids carried a full - or even record- crop that ripened well last year. Some, notably most V. vinifera and some hybrids (Cayuga White comes to mind) had a reduced crop last year due to winter injury. They may be carrying more crop than can be adequately ripened. Some varieties, notably late-ripening red vinifera varieties, also routinely need additional crop reduction to promote even ripening, and reduce unripe flavors at harvest. Others - particularly large-clustered hybrids with fruitful basal buds - have a natural tendency to overcrop. These are all potential candidates for shoot and/or cluster thinning to reduce crop potential. Still others will need shoot thinning to avoid overly dense canopies. Growers will need to carefully evaluate vineyards and determine what they need to do to produce an optimal crop with good quality characteristics.

Here are a few items to evaluate:

- **Trunks and Suckers**: Trunks should be debudded, and vines suckered to retain a limited number of shoots for renewal. With more 'new' trunks out there, this will be a more time-consuming task than with older trunks. For cold-sensitive varieties, one or preferably two suckers should be retained as possible trunk replacements.

- **Young vines**. Two year-old vines, unless exceptionally vigorous, should be completely de-fruited. Be wary of the temptation to crop them too soon. For exceptionally vigorous vines (e.g. > 1 lb cane pruning last year), a few clusters can be retained to slow shoot growth. Third-year vines should be capable of carrying a small crop (e.g. 1 cluster per 2 shoots).

- **Canopy density**. Overly-dense canopies reduce fruit quality. A generally recommended range of 4-6 shoots per linear foot of canopy (recall that vertically-divided training systems have two canopies, and therefore can handle almost twice as many shoots as a single canopy). Thin out weak shoots, particularly those with multiple clusters. Shoot thinning is probably best done before bloom (I realize its already after bloom) - the longer you wait, the more expensive and time-consuming it is.

- **Cluster thinning**. Timing and amount will depend on varietal characteristics, objectives, and cluster characteristics. In general, it is faster and cheaper to do so early. The earlier it is done, the more the retained clusters will compensate through increased set or berry size. This could be beneficial or detrimental. Removing clusters from weak shoots (rather than shoot thinning) will allow the photosynthetic capacity of the shoots to benefit the entire vine, while eliminating clusters that are likely to lag in ripening. Increased berry size may not be a problem on loose-clustered varieties. On the other hand, early cluster thinning may make tight clusters tighter. Post-veraison cluster thinning (most commonly, in red varieties where clusters that are late in turning color are thinned off) will not cause remaining clusters to compensate by increasing cluster weight or berry size, but may allow remaining clusters to ripen more evenly.

- **Large Clustered varieties**. Seyval blanc, Chambourcin, and Cabernet Franc, among other large-clustered varieties, may benefit from thinning closer to fruit set. Such thinning will allow a more favorable leaf area to fruit ratio earlier in the season, and may improve ultimate quality and vine health even if remaining clusters compensate.
Following the short crops of the past couple of years, its understandable that growers may be reluctant to reduce crop potential in the middle of the season. However, the compelling reasons for doing so are 1) to insure long-term vine health by avoiding overcropping, and 2) maintain quality and reduce variability in ripening.

This is particularly important with red V. vinifera, including Cabernet Franc, Cabernet Sauvignon, and Pinot noir. With the Cabernets, even a small amount (<3%) of unripe clusters can affect the flavors, imparting an unripe ‘bell pepper’ flavor associated with methoxypyrazine - a compound present in high quantities in unripe reds. Overcropped Pinot noir won’t have the pigments and concentration of flavors that the variety is capable of producing when crop is strictly controlled. The same is true of hybrids such as Dechaunac - which produces a very different wine when cluster-thinned, reducing the variability in ripeness at harvest.

**Cornell to Name, Release Three Numbered Varieties at ASEV-ES Annual Meeting**

*Tim Martinson*

Names for three Cornell numbered varieties will be unveiled at the ASEV Eastern Section meetings, to be held July 10 and 11 at the Rochester Convention Center in downtown Rochester.

The varieties are two reds, NY73.0136.17 and 70.0809.10, and one white ‘muscat-type’ variety NY62.0122.01

The varieties, all products of Cornell’s grape breeding program, have been in limited distribution for test plantings since 2001. Several wineries, both locally and throughout the Eastern US, have mature plantings that have allowed them to produce commercial wines.

Several of the commercial wines were tasted and described at the Finger Lakes Grape Growers Convention in March. The Rochester meeting will feature additional wines from Missouri, Indiana, and New York.

We’ll update you on the names in the next Vineyard Notes.

---

**2005 Lake Erie Grape Farm Cost Study (LEGFCS) Highlights**

*Barry Shaffer*

Reprinted from the 6/23/06 Lake Erie Electronic Crop Update, Lake Erie Regional Grape Program.

We ended up with 45 farms and nearly 5000 acres in the study this year. Average yields were 7.6 t/a up from 6.9 in 2004. Average income per acre declined $286 and National Grape members saw average declines in income per acre over $400! We actually saw increases in income per acre from Centerra and Growers’ Co-op growers.

Costs went down to an average of $1554 per acre. If you figure in a charge for operator labor the cost was $1661 per acre. Category costs seemed to be trending down except for fertilizer costs. Depreciation was down to $188 per acre lower than the past two years. Cost per ton declined to $208 and $222 (with operator labor included).

Income is down; costs are down, what about profits? Profits declined $70 per acre down to $126. Management profit declined $65 per acre to $19. These are not good numbers but still are better than 1995’s. I attribute the average grower staying in the black due to the combination of high yields and high sugar levels. More observations will be forthcoming.
UPCOMING EVENTS


Helping You Put Knowledge to Work

Cornell Cooperative Extension provides equal program and employment opportunities. NYS College of Agriculture and Life Sciences, NYS College of Human Ecology, and NYS College of Veterinary Medicine at Cornell University, Cooperative Extension associations, county governing bodies, and U.S. Department of Agriculture, cooperating.