

FINGER LAKES

VINEYARD NOTES

NEWSLETTER NO. 2

February 2, 2000

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VITICULTURE 2000 TWO WEEKS AWAY

Timothy E. Martinson

Over 450 grape growers, exhibitors, and speakers will be in attendance at *Viticulture 2000*, February 18 and 19 at the Adam's Mark Hotel in Downtown Buffalo, NY. This meeting, organized by the *Finger Lakes Grape Program*, *Lake Erie Regional Grape Program* and the *New York Wine and Grape Foundation*, will feature:

- 10 separate seminar sessions:
 - *Managing Vine Size: A Key to Quality*
 - *Viticultural Practices and Wine Quality*
 - *Current Issues in Juice Grape Production*
 - *Markets for NY Grapes in the 21st Century*
 - *Using Electronic Technology for Vineyard Management*
 - *Retirement and Management Transfer of the Farm*
 - *Labor in the 21st Century: Where will it come from?*
 - *New Developments in Vineyard Establishment*
 - *Niagara Grape Production*
- More than 34 international, national and local speakers.
- Expanded Trade Show with over 80 exhibitors
- Luncheon talks by:
 - *Nathan Rudgers, New York Commissioner of Agriculture*
 - *John Lincoln, President, New York Farm Bureau*
- Wine & Juice Reception

- Unity Banquet (*Note: Gov. George Pataki has been invited to speak*)
- Meals (2 breakfasts, 2 lunches and banquet) included in registration
- Printed 100 page proceedings and program

There is still time to register for this informative meeting, using the enclosed registration form:

Through February 9: Send in registration form with payment through to the New York Wine and Grape Foundation address listed on registration form.

After February 9: Please call their office at 315-536-7442 or fax your registration form to them at 315-536-0719. Payment by cash or check will be due at the conference when you pick up registration materials.

On-site registration will be available, but don't count on meals! Pre-registration is encouraged.

See you at the Convention! ♦

GETTING TO THE ADAM'S MARK HOTEL:

All registrants will be mailed a map showing the location prior to the meeting.

Travel directions from the Finger Lakes are relatively simple, however:

1. Follow I-90 NY State Thruway to I-190.
2. Take I-190 to Exit 7. Adam's Mark is on Church St, immediately to your right at the end of the exit ramp. ♦

PRE-CONFERENCE MEETINGS OF ASSOCIATED INDUSTRY GROUPS

On February 17, several industry groups will be having Pre- *Viticulture 2000* meetings at the Adam's Mark in Buffalo. These include:

9:30 - 5:00 *New York Grape Production Research Fund*. All interested grape growers are invited to attend a roundtable review and discussion on ongoing or proposed

viticulture research projects. These are projects funded by New York Wine & Grape Foundation, Lake Erie Regional Grape Processors, the Grape Production Research Fund and/or the Viticulture Consortium.

This is an excellent opportunity for growers to learn more about and participate in the direction of research being conducted in New York and Pennsylvania on behalf of the industry. These roundtable discussions will focus on three subject areas: (1) Optimizing Plant Protection; (2) Genetic Improvement of Grapes; and (3) Improving Horticultural Practices. Lunch will be provided, but we need to know the number of participants, so please let the extension office know by February 1 if you are interested in lunch.

11:30 - 1:00 *Canandaigua Grower Advisory Board.*

1:00 – 5:00 PM *New York Wine and Grape Foundation.*

3:00 – 5:00 PM *New York State Wine Grape Growers Association.* All current and prospective members are invited to attend. Contact Monty Stamp 607-535-2482 for more information. ♦

ESTABLISHED AND NEW WINE GRAPE CULTIVARS FOR COOL CLIMATE PRODUCTION REGIONS PART II. RED WINE VARIETIES

David V. Peterson
Swedish Hill Winery

Ed. Note – This is the second part of a reprinted article that originally appeared in Vineyard Notes in 1996. The first part, focused on white varieties, appeared in Vineyard Notes #1 (last month). – TEM.

In this paper, I am including a discussion of hybrid and *V. vinifera* varieties that may be considered by the growing premium wine industry in the Northeast and Northcentral USA. I have divided the varieties into 4 classifications: Recommended, Recommended with Limitations, Worthy of Further Trial, and Not recommended. Decisions for categorizing are my own, and I based them on commercial experience, trials conducted at Geneva faculty (primarily by Dr. Robert Pool and Dr. Bruce Reisch), and personal experience. Judgements regarding potential for high quality are of course subjective to some extent, and some producers are likely to have somewhat differing views of some varieties. Although my comments are based on our experience in upstate New York, they should generally be applicable to Michigan as well. Additional information may be obtained from other publications, including: *Wine and Juice Grape Varieties for Cool Climates* (Cornell Cooperative Extension Information Bulletin 233) and *Growing Vitis vinifera Grapes in New York State. I. Performance of New and Interesting Varieties.*

RED WINE VARIETIES RECOMMENDED

Cabernet franc and **Cabernet Sauvignon** have both performed well on favorable Finger Lakes sites. Cabernet franc ripens its fruit somewhat more consistently than Cabernet Sauvignon and is more cold hardy as well. Planting of both varieties is increasing throughout New York State. Site selection is critical to insure good fruit maturity. While Cabernet Sauvignon is quite cold-hardy by mid to late winter, it acclimates slowly and frequently is injured by cold temperatures in December and early January. Both varieties are relatively resistant to bunch rots and ripen in late October in the Finger Lakes.

Chambourcin is considered to be among the highest quality red interspecific varieties. The vine is heavily productive, but requires cluster thinning to achieve full maturity. The large bunches are quite resistant to bunch rots. Commercial planting has been limited in New York, but performance has been good on favorable sites. Ripens in mid to late October in the Finger Lakes.

Lemberger has produced high quality red wines at the Geneva Station, perhaps more consistently so than any other *V. vinifera* variety. It is now in commercial production in the Finger Lakes. Clusters are large and quite resistant to bunch rots. Cluster thinning may be required in some years to avoid excess production and to allow for good cane maturity. Cold hardiness is below that of Cabernet franc, but appears to be adequate for good Finger Lakes sites. Market potential is unknown, but the wine appears to have good potential for blending with other high quality red wine varieties. Ripens in early to mid October in the Finger Lakes.

Maréchal Foch is a cold hardy, disease-resistant interspecific variety that produces good quality, lighter style wines. Grafting is often recommended to increase vigor. Carbonic maceration has been used to produce high quality nouveau-style wines, and hot pressing also appears to be useful in enhancing quality. Birds find its fruit particularly attractive. Ripens in early to mid September in the Finger Lakes.

Of the many clones of **Pinot noir** under test at Geneva, the "**Klevner Mariafeld**" clone has consistently produced some of the better quality wines. Clusters are larger than most other clones, and fruit reaches good maturity in most years, presumably since it is one of the more bunch rot resistant clones. Cold hardiness is not as high as some clones. The best wines will likely be produced from a blend of clones, as is common in Burgundy. Ripens in mid October in the Finger Lakes.

RECOMMENDED, WITH LIMITATIONS

Baco noir has enjoyed renewed popularity with many wineries in recent years. The vines are excessively vigorous on many sites, which can lead to poor cane maturity and bunch rot problems. When grown on sites that restrict growth, however, good quality wines are often produced. Fruit is high in color and malic acid content (may be excessive in cool seasons). Tomato ringspot virus

is widespread in some plantings. Ripens in late September in the Finger Lakes.

Chancellor and **Chelois** are often considered to be among the higher quality interspecific hybrid varieties. High susceptibility to fungal diseases, however, has limited planting of both varieties. Chancellor is highly susceptible to downy and powdery mildew. Since it is also copper and sulfur sensitive, concern about the few fungicide options has been expressed. Chelois is prone to bunch rot near harvest, prompting harvest of the fruit before full maturity in many years. Both ripen in early to mid October in the Finger Lakes.

Colobel and **Vincent** are interspecific hybrid varieties planted primarily for their high color. Colobel, though of poor quality by itself, is used in small quantities in blends to increase color intensity and stability. Vincent is not as deep in color, but produces somewhat better wine than Colobel by itself. Both varieties have large clusters and are productive, although Vincent is somewhat more cold hardy. Both ripen in mid October in the Finger Lakes.

Pinot Meunier is a *V. vinifera* red variety of primary interest as a part of white sparkling wine blends (along with Pinot noir and Chardonnay). Cold hardiness is among the hardier of the "Pinot" types, but it is too susceptible to bunch rots to reliably ripen much past the maturity desired for sparkling wines.

Rougeon is an interspecific variety used primarily in blends in New York. Vines are very productive, but are prone to alternate year cropping. Bunch rot is frequently a problem, and as a result, the fruit must be harvested at lower soluble solids than other varieties in most years. Excellent cold hardiness and good color are its primary strengths, but the wines are not particularly distinctive on their own. It has also been used as a component in Port blends in recent years. Ripens in early October in the Finger Lakes.

WORTHY OF FURTHER TRIAL

Landot noir (Landot 4511), an older interspecific variety, has produced a few excellent commercial wines, but has not been widely tested. Cold hardiness is quite high and the vine is also productive. Viruses were a problem in older plantings.

Michurnitz is derived from *Vitis amurensis*, and is grown commercially in Nova Scotia. Though not particularly productive, it has good cold hardiness and wine quality is reportedly high. Interest in *Vitis amurensis* varieties has been expressed by a few New York wineries.

Many clones of **Pinot noir** are under test in trials conducted by Dr. Robert Pool at Geneva. Growers should check with Dr. Pool to get the most up to date list of clones that may offer promise for commercial planting.

Zweigelt is grown commercially in Ontario, Canada and is reportedly among the most cold-hardy *V. vinifera* varieties.

It is also widely grown in Austria. Wine quality is quite high, but not as high as the "classic" recommended varieties. We have little experience with this variety in New York.

NOT RECOMMENDED

Dechaunac was once the most widely grown red interspecific variety in New York State. High productivity and cold hardiness enhanced its popularity, but wine quality can be poor, especially if allowed to over-produce. Acceptable wines have been produced when crop thinning is practiced, but other varieties seem better suited to high quality red wine production. Tomato ringspot virus is widespread in many plantings, which along with poor markets, has led to a decline in acreage. Ripens in early to mid October in the Finger Lakes.

Merlot has produced some of the highest quality red wines in New York, but cold hardiness does not appear to be adequate for economic production on even the best sites in upstate regions. Ripens in early October in the Finger Lakes.

Villard noir is a late ripening interspecific red wine variety. The vine is of low vigor and is overly productive, making extensive fruit thinning necessary. Quality is not high enough to warrant planting, especially given its low vigor and need for thinning. Ripens in late October in the Finger Lakes.

Wine Grape Varieties for Upstate New York Vineyards		
	White Wine	Red Wine
Recommended	Cayuga White Chardonnay Pinot gris Traminette Vidal blanc White Riesling	Cabernet franc Cabernet Sauvignon Chambourcin Lemberger Maréchal Foch Pinot noir "Mariafeld"
Recommended, with limitations	Chardonel Gewürztraminer Melody Muscat Ottonel Seyval Vignoles	Baco noir Chancellor Chelois Colobel Pinot Meunier Rougeon Vincent
Worthy of Further Trial	Siegerrebe Viognier	Landot noir Michurnitz Pinot noir (var. clones) Zweigelt
Not Recommended	Aurore Sauvignon blanc Verdelet Villard blanc	Dechaunac Merlot Villard noir

NY GRAPE PRODUCTION UP 56% IN 1999
NEW YORK STATE AGRICULTURAL STATISTICS
SURVEY
ALBANY, NY

New York grown grapes delivered to wineries and processing plants (both in and out-of-state) in 1999 totaled 202,000 tons. This represents an increase of 64 percent from the 123,000 tons delivered from the 1998 crop. The tonnage delivered from the Chautauqua-Erie-Cattaraugus Region was up 78 percent from the previous year. Grapes received from the Finger Lakes Region were up 40 percent from the 1998 receipts. Tonnage originating in Niagara County was up 10 percent from a year ago. New York grown grapes by variety, major

growing area, and varietal prices paid by processors are accounted for on the reverse side of this release. Wineries and processing plants located in New York State crushed 192,630 tons of grapes in 1999, up 50 percent from the 123,367 tons processed in the 1998 crop. Receipts from New York growers accounted for 86 percent of the total with the remaining 14 percent coming from other states and Canada. Wine crushing in New York plants increased 42 percent from last year to 61,118 tons and accounted for 32 percent of all grapes processed. Tonnage utilized for juice and other products increased 64 percent to 131,513 tons. Data for this publication was provided by New York and out-of-state wineries and processors who crushed New York grown grapes. Their cooperation is greatly appreciated. ♦

GRAPES PROCESSED IN NEW YORK STATE WINERIES AND PROCESSING PLANTS						
Tonnes Received by Variety and Primary Use, 1998 and 1999						
New York Plants	Total Receipts		Wine		Sweet Juice and Other	
	1998	1999	1998	1999	1998	1999
American	6,358	50,144	5,141	7,689	1,217	2,455
Catawba	123,367	89,103	17,94	29,63	71,15	117,209
Delaware	772	2/	2/	1,228	2/	-
Other	111	198	111	198	-	-
Canada	3,510	5,394	3,510	5,394	-	-
Niagara	1,966	2,120	1,966	2,120	7,709	11,519
French Hybrid	3,927	3,988	3,927	3,988	47	157
Aurora	836	705	836	703	-	2/
Baco noir	818	830	772	730	46	100
Cayuga white	681	911	681	890	-	2/
deChaunac	368	630	368	606	-	2/
Rougeon	791	1,061	791	1,061	-	-
Seyval Blanc	791	1,061	791	1,061	-	-
<i>Vitis vinifera</i>						
All	3,956	3,918	3,956	3,893	-	2/
Other Varieties						
All	2,634	2,985	2,634	2,985	-	-
TOTAL	123,367	192,630	43,190	61,118	80,177	131,513
1/ Total receipts includes the following amounts received from other states and Canada: 1998-19,452, 1999-27,052.						
2/ Included in "Total."						

NEW YORK GROWN GRAPES PROCESSED											
Tonnage by Variety and Production Area Received by Wineries and Processing Plants, 1998 and 1999 1/; Prices Paid to Growers, 1997-1999											
	Chautauqua-Erie		Niagara County		Finger Lakes		State Total		Average Prices Paid by Variety (\$ per ton)		
American Varieties	1998	1999	1998	1999	1998	1999	1998	1999	1997	1998	1999
Catawba	1,804	2,379	3/	3/	4,220	7,166	6,090	9,600	220	245	243
Concord	76,664	136,815	1,826	1,461	10,749	15,813	89,400	154,500	257	4/284	4/266
Delaware	102	183	-	-	441	994	550	1,180	230	270	279
Ives	3/	3/	-	-	102	176	115	210	300	370	384
Elvira	576	870	-	-	2,502	3,668	3,080	4,540	215	240	238
Niagara	5,126	9,685	1,010	1,625	3,824	5,828	10,000	17,200	233	4/265	4/271
French Hybrids											
Aurora	3/	3/	-	-	4,058	4,215	4,080	4,240	220	245	248
Baco Noir	3/	3/	-	-	876	716	890	730	330	395	409
Cayuga White	-	-	-	-	754	783	840	860	335	390	401
DeChaunac	-	-	-	3/	652	902	710	940	315	375	285
Rougeon	-	-	-	-	412	652	420	660	320	380	404
Seyval Blanc	3/	3/	-	-	550	658	650	850	335	360	346
Vitis Vinifera											
All	3/	3/	-	-	2,152	2,340	4,015	4,030	1,240	1,230	1,290
Other Varieties											
All	235	281	3/	3/	1,734	2,225	2,160	2,460	315	325	322
TOTAL	84,507	150,213	2,889	3,185	33,026	46,166	123,000	202,000	281	313	287
<p>1/ Includes New York grown grapes received at out of state plants. 2/ Includes Hudson Valley, Long Island, and other areas not listed. 3/ Quantities less than 100 tons not published. Amounts are included in other varieties by area and variety totals at state level. 4/ Preliminary. Estimates of future payments by cooperatives have been included based upon historical data.</p>											

PESTICIDE TRAINING COURSES

Space is still available in the following pesticide training courses taught by Russ Welser, Pesticide Training Extension Educator. For the courses that have already started, you may be able to still register for individual sessions. Pesticide recertification credits will be offered.

Rochester - January 28, February 4, 11 and 18th. Exam February 25th.

Cooperative Extension Center, 249 Highland Avenue, Rochester, NY. (716) 461-1000.

Penn Yan - February 3, 10, 17 and 24th. Exam March 2nd.
County Office Building Auditorium, 110 Court At., Penn Yan, NY (315) 536-5134.

Canandaigua - March 6, 10, 20, 24th. Exam April 3rd.
Cooperative Extension Center, 480 N. Main St., Canandaigua, NY (716) 394-3977.

Romulus - March 9, 16, 23, 30th. Exam April 6th.
Romulus Fire Hall, Cayuga Road, Romulus, NY.

Cost for all sessions is \$75 including training manuals; certified applicators seeking recertification can receive 2.5 credits per class. Cost for all classes is \$45 (without manuals, test) or \$12 for individual classes.

Registration forms are available through our office, or contact:

Russell Welser
Extension Educator - Pesticides
Cornell Cooperative Extension - Ontario Co.
Telephone: (716) 394-3977, ext. 31
E-Mail: rw43@cornell.edu

UPCOMING EVENTS

February 13-15, 2000. *Ohio Grape Wine Short Course.* Dublin, OH. (Columbus area) Contact 800-227-6972 for more information.

February 18 & 19, 2000. *Viticulture 2000.* Adam's Mark Hotel, Buffalo, NY. A two-day meeting combining the Lake Erie Grape Growers' Convention and the Finger Lakes Grape Growers Convention. Contact Finger Lakes Grape Program 315-536-5134 or NY Wine and Grape Foundation 315-536-7442 for more information.

February 23 & 24, 2000. *Niagara Peninsula Fruit and Vegetable Growers Association,* Brock University, St. Catharines. Covers grapes and tender fruit crops. Contact Ken Slingerland, OMAFRA, 905-562-1639 for more information.

February 25 and March 3, 10:00 - 2:30. **Steuben County office building, Bath, NY.**

Computer Basics for Grape Growers. Repeat of the course offered in January. This two-session course will cover computer basics (first session), e-mail and using the internet. First session will cover basic operating procedures such as hooking up the computer, creating, saving, and printing files, and other features of the Windows 95 operating system. The second session will include an overview of common applications (word processing, spreadsheets) and how to use e-mail and get information over the internet. **Enrollment is limited to 8 participants.** Enrollment fee is \$20. Instructors: Jim Grace, Farm Business Management Educator, and Tim Martinson, Area Viticulture Specialist. Please call the Finger Lakes Grape Program at (315) 536-5134 to register by *February 16.*

March 13-16, 2000. *Wineries Unlimited 2000.* Lancaster, PA. Seminars and Trade Show. Sessions include 'newcomer' session, winemaking techniques for red hybrids, financial management, Riesling production, barrel room and retail room management. For information call 800-535-5670.

March 29-30, 2000. *29th New York Wine Industry Workshop 2000.* Geneva, NY. Focus of the meeting will be Red Wine options, including cultivar selection, yeast strains, use of lysozyme, microaeration, color and flavor enhancing enzymes, and heat treatments. A comparison of Pinot Noir production in NY State and Burgundy, including tasting, will be featured. Contact Thomas Henick-Kling 315-787-2277.

March 31, 2000. *Grand opening of the Cornell Vinification and Brewing Technology Laboratory and Vinification and Brewing Technology Gala Dinner and Wine Auction.* Geneva, NY. 315-277-2277, or <http://www.nysaes.cornell.edu/fst/vb/>

May, 2000. *Proposed tour of Burgundy, hosted by Pascal Durand* of the University of Dijon.

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