

VERAISON TO HARVEST

Statewide Vineyard Crop Development Update #1



Cornell University
Cooperative Extension

September 11, 2009

Edited by Tim Martinson and Chris Gerling

About This Newsletter...

It's that time of year, and several members of Cornell's viticulture and enology extension staff are again joining efforts to produce the statewide *Veraison to Harvest* newsletter for the 3rd year, with support from the **New York Wine and Grape Foundation's** Total Quality Focus Program.

Our weekly update on crop development aims to provide growers and winemakers throughout New York with timely information to inform their decisions about harvest, processing, and winemaking. We report results on fruit composition from >80 vineyards across the state, regional updates on harvest conditions in the Lake Erie, Finger Lakes, Hudson Valley and Long Island regions, and wine-making practices adapted to our variable climate.

Our other goal is to inform you about ongoing research activities at Cornell. Many of the vineyards from which we are sampling are parts of cooperative on-farm trials or demonstrations. In the Fruit Maturity report, look for paired samples of blocks where different canopy management techniques have been applied. We'll highlight some of these trials in future issues.

We're happy to have **Dr. Anna Katharine Mansfield**, our new faculty Extension Enologist (see box on page 9), as the newest member of our team, along with regular contributors Alice Wise, Hans Walter-Peterson, Jodi Creasap Gee, Terry Bates, Steve Hoying, and Steven McKay.

This effort would not be possible without financial support from the New York Wine and Grape Foundation's **Total Quality Focus** program. We hope this newsletter provides value in helping NY growers and vintners produce the highest-quality products possible.

—Tim Martinson & Chris Gerling, Co-editors



Frontenac Gris going through veraison at Tug Hill Vineyards near Lowville, NY
Photo by Tim Martinson

Around New York...

Statewide (*Tim Martinson*).

In this issue, we have two fruit maturation reports from our first two samples on August 31 (pp. 3-5) and this past Tuesday, September 8 (pp. 6-8). It should be no surprise that the numbers are running behind 2008's, given the cool and cloudy (OK, rainy) weather. Our first (August 31) sample was - in some cases - a 'pre-veraison' sample, with brix in the single digits and titratable acidity often in the 20s to mid 30s (g/liter). Things have progressed greatly since then, with varieties gaining from 2 to 4.6 °Brix by Sept. 8, and acids dropping considerably. Compared to 2008, however, brix are running 3-5° behind last year's numbers. Berry size is about on a par with last year's, and berry weights increased across the board over the past week. - TEM

Lake Erie (*Jodi Creasap Gee*).

The Lake Erie Region began the season with tremendous growth, loads of sunshine, and very little water. After May 1, however, the weather took a steep turn, and we have had excessive amounts of rain and cloudy, grey skies. An early morning freeze May 18 severely damaged many acres—especially Concord, some of which had between 5"-10" of growth. Temperatures dropped to between 25°F and 30°F for about an hour, and damaged primary shoots, and – as we saw later – the secondary shoots. In addition to the freeze, which likely reduced crop potential, bloom – June 14 – weather conditions were cool and grey, reducing pollen tube development, thus leading to poor fruit set. The Concord crop this year is estimated to be below average. Wine grape varieties that bloomed before or after June 14 tended to have better fruit set; however, the wet weather this season has made disease and weed management very difficult. Downy mildew and black rot have been bad to severe in many vineyards, and powdery mildew is now quite apparent in many vineyards. The past week, however, has been the nicest weather the region has seen all year – no rain and plenty of sunshine, which came just time for post-veraison ripening. Many varieties quickly accumulated sugar over the week, and the smell of ripening grapes permeates the air.

Long Island (*Alice Wise and Libby Tarleton*).

Growing degree-days are lagging slightly behind the long term average. Most growers estimate phenology as 5-10 days later than normal. As we know from experience, September and October weather can define a vintage. With rare exception, Long Island generally has sunny, pleasant fall weather. White varieties are ripening nicely with little to no cluster rot. Veraison has been slow in certain red varieties notably Cabernet Franc and Petit Verdot. Blocks with low to moderate cluster number are faring better than blocks with more sizable crop loads. Regardless of crop load, bird pressure appears to be much higher this season than we've seen in a few years. Particularly troublesome are starlings — there seems to be an abundance of flocks in the region.

Finger Lakes (*Hans Walter-Peterson*)

Harvest started last Monday, August 31, as Constellation started receiving Aurore grapes. Aurore harvest lasted about 5 days, with both growers and Constellation reporting satisfaction with the overall quality and tonnage. Elvira harvest followed on Thursday, and some early Chardonnay for sparkling wine and early Concord may be picked by the end of this week.

The cool weather has kept fruit maturity lagging behind last year's crop (see this week's data). Weather data from Geneva, shows the region about 8 days behind our long-term average growing degree-days. Cabernet Franc is changing color particularly slowly in many vineyards, and growers are being encouraged to 'green harvest' lagging clusters in order to improve the uniformity of maturity in the remaining crop. Catawba berries are just starting to soften this week and show some slight color change.

The region has experienced its longest spell of warm, dry weather of the season over the past 10 days or so. While this seems to have helped to keep the spread of *Botrytis* infections under control in most vineyards, cool humid nights have helped to promote new foliar downy mildew infections in some vineyards. It's been a banner year for DM in the Finger Lakes, and with the cool season that we have been having, growers are working to keep their foliage clean for as long as possible. For some growers, this may mean jumping from the harvester to the sprayer once or twice in the next few weeks.

Given all of the issues that growers have had to deal with this year, most vineyards still look to be in good shape. A continued stretch of warm dry weather will certainly be welcomed by all of us.

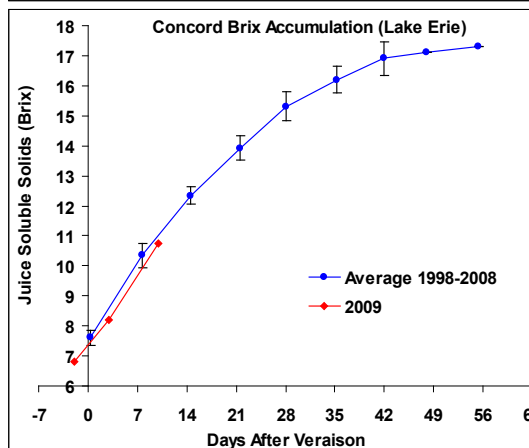
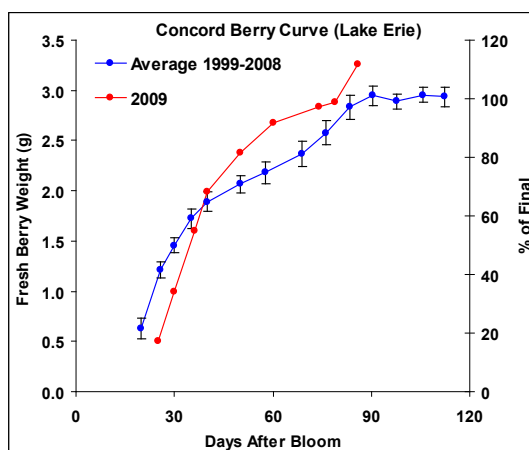
LAKE ERIE CONCORD RIPENING PROFILE

Terry Bates

Cornell Lake Erie Research and Extension Laboratory

Official Concord bloom and veraison, measured by Kelly Link at the Portland Lab phenology blocks, was June 14th and August 29th. The 2009 growing season started out warm and dry in May but turned cool and wet in June, July, and most of August. A region wide cold event on May 18th damaged developing shoots and clusters in many vineyards leading to lower than average cluster and floret counts. An extended cool and wet bloom period further decreased percent fruit set. Therefore, the warm spring, cool-wet summer, and low crop size in the Lake Erie Region has thrown off many of our predictive tools. For example, our bloom and veraison predictions based on Lake Erie Spring water temperature were off by 4 and 9 days, respectively, because of the mid-season slump. Concord fresh berry weight started out behind average early in the season but quickly jumped ahead of average because of the low crop size and high vine water status.

Fortunately, the Lake Erie region has seen some more favorable weather conditions since veraison and sugar accumulation is progressing normally. At 10 days after veraison Concord berries averaged 3.26 g and 10.73 Brix on 120 node vines in Portland, NY.



FRUIT MATURATION REPORT - 8/31/09

Samples reported here were collected on **Monday, August 31, 2009**. Where appropriate, sample data from 2008, averaged over all sites is included. Tables from 2008 are archived at www.grapesandwine.cals.cornell.edu/extension/vtoh.php

A note from Anna Katharine Mansfield: If you're a long-time reader of *Verasion to Harvest*, you've probably noticed that we've made some changes in our reporting this year. We've streamlined our analyses to focus on those parameters that are most important to winemakers, namely TA, pH, and soluble solids. To best reproduce the data used in commercial wineries, parameters will be determined using common methods of primary analysis: TA by titration, pH via pH meter, and soluble solids by refractometer. In addition, the final, harvest-time sample of each cultivar will be analyzed for **Yeast Available Nitrogen (YAN)** using a spectrometric enzyme analysis. We hope these changes make the *Verasion to Harvest* charts easier to navigate, and to find the information most important to you at a glance.

We've also reformatted the tables to make them easier to read. Thanks to grad student Jim Meyers for his help - TEM

Cabernet Franc

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|----------------|-------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 8/31 | W Seneca Lake | 1.12 | 13.1 | 2.92 | 20.0 |
| | | E Seneca Lake | 1.15 | 9.8 | 2.92 | 31.6 |
| | | Cayuga Lake | 1.04 | 7.3 | 2.89 | 35.0 |
| Hudson Valley | 8/31 | HV Lab | 1.53 | 14.0 | 3.13 | 15.2 |
| Long Island | 8/31 | S Side North Fork | 1.39 | 11.7 | 2.99 | 23.8 |
| | | N Side North Fork | 1.38 | 12.1 | 3.01 | 20.7 |
| <i>Average</i> | <i>8/31</i> | | 1.27 | 11.3 | 2.98 | 24.4 |
| <i>'08 Average</i> | <i>8/25/08</i> | | <i>1.27</i> | <i>12.8</i> | <i>2.74</i> | <i>21.8</i> |

Catawba

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|--------------|-------------|---------------|------------|-------------|-------------|
| Finger Lakes | 8/31 | Cayuga Lake | 2.34 | 7.0 | 2.88 | 36.6 |
| <i>Average</i> | <i>8/31</i> | | 2.34 | 7.0 | 2.88 | 36.6 |
| <i>'08 Average</i> | <i>--</i> | | <i>--</i> | <i>--</i> | <i>--</i> | <i>--</i> |

Cayuga White

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|----------------|-------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 8/31 | Keuka Lake | 2.40 | 10.4 | 2.99 | 19.8 |
| <i>Average</i> | <i>8/31</i> | | 2.40 | 10.4 | 2.99 | 19.8 |
| <i>'08 Average</i> | <i>8/25/08</i> | | <i>3.13</i> | <i>17.0</i> | <i>2.99</i> | <i>13.5</i> |

Chancellor

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|--------------|-------------------------|---------------|-------------|-------------|-------------|
| Lake Erie | 8/31 | No Shoot/Cluster thin | 1.37 | 11.3 | 3.01 | 3.9 |
| | | Mechanical Shoot thin | 1.42 | 11.8 | 2.99 | 24.9 |
| | | Mechanical Cluster Thin | 1.26 | 11.3 | 3.01 | 23.9 |
| <i>Average</i> | <i>8/31</i> | | 1.35 | 11.5 | 3.00 | 24.2 |
| <i>'08 Average</i> | <i>--</i> | | <i>--</i> | <i>--</i> | <i>--</i> | <i>--</i> |

Chardonnay

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|------------------|--------------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 8/31 | W Seneca - Shoot thin | 1.41 | 13.2 | 3.09 | 16.3 |
| | | W Seneca - No Shoot Thin | 1.37 | 13.0 | 3.10 | 16.5 |
| | | Cayuga Lake | 1.17 | 9.8 | 2.85 | 28.6 |
| Hudson Valley | 8/31 | HV Lab | 1.76 | 15.4 | 3.29 | 12.2 |
| Long Island | | S Side North Fork | 1.46 | 9.5 | 3.08 | 23.2 |
| <i>Average</i> | <i>8/31</i> | | 1.43 | 12.2 | 3.08 | 19.4 |
| <i>'08 Average</i> | <i>8/25/2008</i> | | <i>1.18</i> | <i>15.1</i> | <i>2.86</i> | <i>17.3</i> |

Concord

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------|--------------|-------------|---------------|------------|-------------|-------------|
| Finger Lakes | 8/31 | Keuka Lake | 2.81 | 7.5 | 2.84 | 26.7 |
| Average | 8/31 | | 2.81 | 7.5 | 2.84 | 26.7 |
| '08 Average | 08/25/2008 | | 1.30 | 9.2 | 2.64 | 26.2 |

Corot Noir

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------|------------------|-------------------------------|---------------|------------|-------------|-------------|
| Finger Lakes | 8/31 | Shoot thin/Leaf Removal | 1.77 | 10.4 | 2.98 | 23.6 |
| | | No Shoot Thin/No Leaf Removal | 1.56 | 8.7 | 2.97 | 25.2 |
| Average | 8/25/2009 | | 1.67 | 9.6 | 2.98 | 24.4 |
| '08 Average | -- | | -- | -- | -- | -- |

Marachel Foch

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|---------------|--------------|-------------|---------------|-------------|-------------|------------|
| Hudson Valley | 8/31 | HV Lab | 1.17 | 19.4 | 3.49 | 9.7 |
| Average | 8/31 | | 1.17 | 19.4 | 3.49 | 9.7 |
| '08 Average | 8/25/2008 | | 0.90 | 19.0 | 2.98 | 17.1 |

Leon Millot

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------|--------------|---------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 8/31 | Shoot Thin | 0.87 | 17.9 | 3.06 | 17.9 |
| | | No Shoot thin | 0.78 | 17.3 | 3.04 | 18.4 |
| Average | 8/31 | | 0.83 | 17.6 | 3.05 | 18.2 |
| '08 Average | -- | | -- | -- | -- | -- |

Merlot

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|-------------|--------------|-------------------|---------------|-------------|-------------|-------------|
| Long Island | 8/31 | S Side North Fork | 1.82 | 12.1 | 3.12 | 16.7 |
| | | N Side North Fork | 1.95 | 11.8 | 3.13 | 17.4 |
| Average | 8/31 | | 1.88 | 12.0 | 3.13 | 17.1 |
| '08 Average | 8/25/2009 | | 1.49 | 15.1 | 2.93 | 14.4 |

Noiret

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|---------------|--------------|------------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 8/31 | W Seneca Shoot Thin | 1.44 | 9.0 | 2.94 | 25.0 |
| | | W Seneca No Shoot Thin | 1.28 | 8.3 | 2.91 | 26.1 |
| Hudson Valley | 8/31 | HV Lab | 1.67 | 13.6 | 3.17 | 12.9 |
| | | W Hudson Valley | 1.70 | 13.7 | 3.16 | 12.4 |
| Lake Erie | 8/31 | Sheridan-no treatment | 1.66 | 11.5 | 2.93 | 26.7 |
| | | Sheridan-crown gall | 1.56 | 12.2 | 2.97 | 24.0 |
| Average | 8/31 | | 1.55 | 11.4 | 3.01 | 21.2 |
| '08 Average | 8/25/2008 | | 1.42 | 13.2 | 2.70 | 22.3 |

Pinot Noir

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|---------------|--------------|---------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 8/31 | E Seneca Lake | 1.51 | 13.5 | 3.10 | 14.2 |
| Hudson Valley | 8/31 | HV Lab | 2.03 | 15.6 | 3.22 | 12.7 |
| Average | 8/31 | | 1.77 | 14.6 | 3.16 | 13.4 |
| '08 Average | 8/25/2008 | | 1.38 | 15.5 | 2.88 | 16.8 |

Riesling

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|---------------|--------------|-----------------------------------|---------------|------------|-------------|-------------|
| Finger Lakes | 8/31 | W Seneca-Shoot thin/Leaf Rem | 0.98 | 8.4 | 2.93 | 35.0 |
| | | W Sen-No Shoot Thin/No Leaf Rem | 0.99 | 8.9 | 2.93 | 35.0 |
| | | E Seneca (1) | 1.10 | 9.5 | 2.94 | 33.1 |
| | | E Seneca -shoot thin (2) | 1.13 | 8.5 | 2.91 | 28.7 |
| | | E Seneca - no shoot thin (2) | 1.06 | 8.5 | 2.90 | 29.5 |
| | | Cayuga Lake | 1.26 | 8.5 | 2.94 | 35.4 |
| Hudson Valley | 8/31 | HV Lab | 2.00 | 14.4 | 3.15 | 16.1 |
| Lake Erie | 8/31 | Fredonia -No Thin/No leaf rem | 0.97 | 5.8 | 2.97 | 33.4 |
| | | Fredonia - No leaf rem/late hedge | 1.01 | 5.9 | 2.96 | 33.6 |
| | | Fredonia-Leaf rem/early hedge | 1.05 | 6.2 | 2.97 | 32.4 |
| | | Fredonia-No leaf rem/early hedge | 1.01 | 6.8 | 2.96 | 34.6 |
| Average | 8/31 | | 1.14 | 8.3 | 2.96 | 31.5 |
| '08 Average | 8/25/2009 | | 1.18 | 11.1 | 2.61 | 25.5 |

Sauvignon Blanc

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|-------------|--------------|-------------------|---------------|-------------|-------------|-------------|
| Long Island | 8/31 | S Side North Fork | 1.50 | 10.2 | 2.92 | 29.3 |
| Average | 8/31 | | 1.50 | 10.2 | 2.92 | 29.3 |
| '08 Average | 8/25/2009 | | 1.57 | 14.9 | 2.69 | 22.8 |

Seyval Blanc

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|---------------|--------------|-----------------------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 8/31 | Cayuga - Cluster thin/Shoot thin | 1.92 | 13.7 | 3.12 | 12.5 |
| | | Cayuga - no Cluster/no shoot thin | 1.86 | 13.6 | 3.13 | 12.4 |
| Hudson Valley | 8/31 | HV Lab | 1.91 | 14.2 | 3.21 | 11.8 |
| | | W Hudson Valley | 2.06 | 15.7 | 3.14 | 12.9 |
| Average | 8/31 | | 1.94 | 14.3 | 3.15 | 12.4 |
| '08 Average | 8/25/2008 | | 1.69 | 17.2 | 2.88 | 16.0 |

Traminette

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|---------------|--------------|------------------------------|---------------|------------|-------------|-------------|
| Finger Lakes | 8/31 | Shoot Thin | 1.25 | 4.5 | 2.92 | 35.3 |
| | | No Shoot Thin | 1.19 | 4.6 | 2.90 | 35.9 |
| Hudson Valley | 8/31 | W Hudson Valley | 1.14 | 10.0 | 2.95 | 22.7 |
| | | Westfield- No Shoot Thin (1) | 1.57 | 6.0 | 2.99 | 31.7 |
| Lake Erie | 8/31 | Westfield-Shoot Thin (1) | 1.44 | 5.8 | 2.96 | 33.0 |
| | | Sheridan -No Shoot thin (2) | 1.41 | 5.1 | 2.94 | 36.1 |
| | | Sheridan -Shoot Thin (2) | 1.43 | 5.5 | 2.95 | 36.3 |
| Average | 8/31 | | 1.35 | 5.9 | 2.94 | 33.0 |
| '08 Average | 8/25/2009 | | 1.18 | 11.1 | 2.61 | 25.5 |

Vignoles

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------|--------------|---------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 8/31 | Shoot thin | 1.10 | 12.4 | 2.95 | 24.9 |
| | | No shoot thin | 1.03 | 12.0 | 2.99 | 23.9 |
| Average | 8/31 | | 1.07 | 12.2 | 2.97 | 24.4 |
| '08 Average | -- | | -- | -- | -- | -- |

FRUIT MATURATION REPORT - 9/08/09

Samples reported here were collected on **Tuesday, September 8, 2009**. Where appropriate, sample data from 2008, averaged over all sites is included. Tables from 2008 are archived at www.grapesandwine.cals.cornell.edu/extension/vtohp.php. The corresponding table for 2008 is found in *Veraison to Harvest #2, September 12, 2008*.

Cabernet Franc

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|----------------|-------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/08 | W Seneca Lake | 1.23 | 10.7 | 2.89 | 24.5 |
| | | E Seneca Lake | 1.25 | 13.0 | 3.03 | 22.8 |
| Hudson Valley | 9/08 | Cayuga Lake | 1.21 | 11.4 | 2.98 | 25.2 |
| | | HV Lab | 1.46 | 13.9 | 3.12 | 16.2 |
| Lake Erie | 9/08 | Fredonia | 1.15 | 11.2 | 3.08 | 21.6 |
| Long Island | 9/08 | S Side North Fork | 1.27 | 12.9 | 3.06 | 20.0 |
| | | N Side North Fork | 1.18 | 13.5 | 3.09 | 17.4 |
| <i>Average</i> | <i>9/08</i> | | <i>1.25</i> | <i>12.4</i> | <i>3.04</i> | <i>21.1</i> |
| <i>Prev Sample</i> | <i>8/31</i> | | <i>1.27</i> | <i>11.3</i> | <i>2.98</i> | <i>24.4</i> |
| <i>'08 Average</i> | <i>9/08/08</i> | | <i>1.58</i> | <i>16.7</i> | <i>3.01</i> | <i>11.9</i> |

Catawba

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|--------------|-------------|---------------|------------|-------------|-------------|
| Finger Lakes | 9/08 | Cayuga Lake | 2.02 | 9.3 | 2.97 | 24.0 |
| <i>Average</i> | <i>9/08</i> | | <i>2.02</i> | <i>9.3</i> | <i>2.97</i> | <i>24.0</i> |
| <i>Prev Sample</i> | <i>8/31</i> | | <i>2.34</i> | <i>7.0</i> | <i>2.88</i> | <i>36.6</i> |

Cayuga White

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|----------------|-------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/08 | Keuka Lake | 2.69 | 12.3 | 3.03 | 15.4 |
| <i>Average</i> | <i>9/08</i> | | <i>2.69</i> | <i>12.3</i> | <i>3.03</i> | <i>15.4</i> |
| <i>Prev Sample</i> | <i>8/31</i> | | <i>2.40</i> | <i>10.4</i> | <i>2.99</i> | <i>19.8</i> |
| <i>'08 Average</i> | <i>9/08/08</i> | | <i>3.22</i> | <i>19.5</i> | <i>3.15</i> | <i>9.5</i> |

Chancellor

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|--------------|-------------------------|---------------|-------------|-------------|-------------|
| Lake Erie | 9/08 | No Shoot/Cluster thin | 1.45 | 13.6 | 3.09 | 18.4 |
| | | Mechanical Shoot thin | 1.49 | 14.7 | 3.10 | 19.0 |
| | | Mechanical Cluster Thin | 1.45 | 13.2 | 3.11 | 19.0 |
| <i>Average</i> | <i>9/08</i> | | <i>1.46</i> | <i>13.8</i> | <i>3.10</i> | <i>18.8</i> |
| <i>Prev Sample</i> | <i>8/31</i> | | <i>1.35</i> | <i>11.5</i> | <i>3.00</i> | <i>24.2</i> |

Chardonnay

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|----------------|--------------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/08 | W Seneca - Shoot thin | 1.60 | 14.6 | 3.10 | 14.4 |
| | | W Seneca - No Shoot Thin | 1.60 | 15.5 | 3.15 | 13.4 |
| Hudson Valley | 9/08 | Cayuga Lake | 1.35 | 12.3 | 2.91 | 24.5 |
| | | HV Lab | 1.46 | 16.7 | 3.33 | 10.8 |
| Long Island | | N Side North Fork | 1.38 | 12.8 | 3.18 | 17.9 |
| <i>Average</i> | <i>9/08</i> | | <i>1.48</i> | <i>14.4</i> | <i>3.13</i> | <i>16.2</i> |
| <i>Prev Sample</i> | <i>8/31</i> | | <i>1.43</i> | <i>12.2</i> | <i>3.08</i> | <i>19.4</i> |
| <i>'08 Average</i> | <i>9/08/08</i> | | <i>1.46</i> | <i>19.1</i> | <i>3.06</i> | <i>11.2</i> |

Concord

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------|--------------|-------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/08 | Keuka Lake | 3.24 | 10.3 | 3.06 | 13.2 |
| Average | 9/08 | | 3.24 | 10.3 | 3.06 | 13.2 |
| Prev Sample | 8/31 | | 2.81 | 7.5 | 2.84 | 26.7 |
| '08 Average | 09/08/08 | | 3.10 | 12.9 | 2.96 | 13.4 |

Corot Noir

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------|--------------|---------------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/08 | Shoot thin/Leaf Removal | 1.89 | 10.7 | 3.00 | 20.2 |
| | | No Shoot Thin/No Leaf Rem | 1.71 | 11.5 | 3.06 | 18.0 |
| Average | 9/08 | | 1.80 | 11.1 | 3.03 | 19.1 |
| Prev Sample | 8/31 | | 1.67 | 9.6 | 2.98 | 24.4 |

Marachel Foch

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|---------------|--------------|-------------|---------------|-------------|-------------|------------|
| Hudson Valley | 9/08 | HV Lab | 1.11 | 19.4 | 3.49 | 9.5 |
| Average | 9/08 | | 1.11 | 19.4 | 3.49 | 9.5 |
| Prev Sample | 8/31 | | 1.17 | 19.4 | 3.49 | 9.7 |
| '08 Average | 9/08/08 | | 0.90 | 22.6 | 3.17 | 12.6 |

Leon Millot

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------|--------------|---------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/08 | Shoot Thin | 1.09 | 20.0 | 3.03 | 17.5 |
| | | No Shoot thin | 0.91 | 19.7 | 3.01 | 18.5 |
| Average | 9/08 | | 1.00 | 19.9 | 3.02 | 18.0 |
| Prev Sample | 8/31 | | 0.83 | 17.6 | 3.05 | 18.2 |
| '08 Average | -- | | -- | -- | -- | -- |

Merlot

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|-------------|--------------|--|---------------|-------------|-------------|-------------|
| Long Island | 9/08 | S Side North Fork | 1.67 | 14.6 | 3.25 | 13.3 |
| | | N Side North Fork | 1.75 | 13.4 | 3.20 | 14.8 |
| Average | 9/08 | | 1.71 | 14.0 | 3.23 | 14.1 |
| Prev Sample | 8/31 | | 1.88 | 12.0 | 3.13 | 17.1 |
| '08 Average | -- | (<i>'08 samples missing this week</i>) | -- | -- | -- | -- |

Noiret

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|---------------|--------------|------------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/08 | W Seneca Shoot Thin | 1.60 | 11.5 | 2.97 | 18.6 |
| | | W Seneca No Shoot Thin | 1.48 | 12.4 | 2.92 | 21.8 |
| Hudson Valley | 9/08 | HV Lab | 1.52 | 14.9 | 3.25 | 11.1 |
| | | W Hudson Valley | 1.89 | 15.2 | 3.22 | 12.1 |
| Lake Erie | 9/08 | Sheridan-no treatment | 1.72 | 13.8 | 3.01 | 19.2 |
| | | Sheridan-crown gall | 1.68 | 13.2 | 3.04 | 19.2 |
| Average | 9/08 | | 1.65 | 13.5 | 3.07 | 17.0 |
| Prev Sample | 8/31 | | 1.55 | 11.4 | 3.01 | 21.2 |
| '08 Average | 9/08/08 | | 1.63 | 16.1 | 2.88 | 15.6 |

Pinot Noir

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|---------------|--------------|---------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/08 | E Seneca Lake | 1.29 | 15.1 | 3.05 | 15.3 |
| Hudson Valley | 9/08 | HV Lab | 1.93 | 16.8 | 3.31 | 11.1 |
| Average | 9/08 | | 1.61 | 16.0 | 3.18 | 13.2 |
| Prev Sample | 8/31 | | 1.77 | 14.6 | 3.16 | 13.4 |
| '08 Average | 9/08/08 | | 1.26 | 18.8 | 3.15 | 10.1 |

Riesling

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|---------------|--------------|------------------------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/08 | W Seneca-Shoot thin/Leaf Rem | 1.09 | 11.1 | 2.97 | 25.4 |
| | | W Seneca-No Shoot Thin/No Leaf Rem | 1.09 | 11.1 | 2.96 | 26.4 |
| | | E Seneca (1) | 1.34 | 12.4 | 2.96 | 26.0 |
| | | E Seneca -shoot thin (2) | 1.50 | 12.6 | 2.91 | 22.5 |
| | | E Seneca - no shoot thin (2) | 1.35 | 11.7 | 2.90 | 22.9 |
| Hudson Valley | 9/08 | Cayuga Lake | 1.17 | 11.7 | 2.95 | 27.7 |
| | | HV Lab | 2.05 | 16.0 | 3.18 | 14.7 |
| Lake Erie | 9/08 | Fredonia -No Thin/No leaf rem | 1.21 | 10.0 | 3.03 | 25.5 |
| | | Fredonia - No leaf rem/late hedge | 1.08 | 9.6 | 3.06 | 25.0 |
| | | Fredonia-Leaf rem/early hedge | 1.13 | 9.9 | 3.08 | 23.3 |
| | | Fredonia-No leaf rem/early hedge | 1.10 | 10.3 | 3.03 | 25.2 |
| Average | 9/08 | | 1.28 | 11.5 | 3.00 | 24.0 |
| Prev Sample | 8/31 | | 1.14 | 8.3 | 2.96 | 31.5 |
| '08 Average | 9/08/08 | | 1.52 | 15.0 | 2.83 | 15.8 |

Sauvignon Blanc

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|-------------|--------------|-----------------------|---------------|-------------|-------------|-------------|
| Long Island | 9/08 | S Side North Fork | 1.46 | 13.4 | 3.00 | 23.7 |
| Average | 9/08 | | 1.46 | 13.4 | 3.00 | 23.7 |
| Prev Sample | 8/31 | | 1.50 | 10.2 | 2.92 | 29.3 |
| '08 Average | 9/08/08 | (no sample from 2008) | -- | -- | -- | -- |

Seyval Blanc

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|---------------|--------------|-----------------------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/08 | Cayuga - Cluster thin/Shoot thin | 1.75 | 15.8 | 3.14 | 10.9 |
| Hudson Valley | 9/08 | Cayuga - no Cluster/no shoot thin | 1.63 | 15.7 | 3.14 | 11.1 |
| | | HV Lab (missing) | -- | -- | -- | -- |
| | | W Hudson Valley | 1.92 | 17.7 | 3.21 | 11.1 |
| Average | 9/08 | | 1.77 | 16.4 | 3.16 | 11.1 |
| Prev Sample | 8/31 | | 1.94 | 14.3 | 3.15 | 12.4 |
| '08 Average | 9/08/08 | | 1.69 | 17.2 | 2.88 | 16.0 |

Traminette

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|---------------|--------------|-----------------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/08 | Shoot Thin | 1.33 | 8.8 | 2.89 | 33.1 |
| | | No Shoot Thin | 1.31 | 9.2 | 2.90 | 30.6 |
| Hudson Valley | 9/08 | W Hudson Valley | 1.27 | 13.3 | 3.06 | 16.8 |
| | | HV Lab | 1.84 | 13.8 | 3.07 | 16.4 |
| Lake Erie | 9/08 | Westfield-No Shoot Thin (1) | 1.68 | 9.8 | 3.04 | 24.6 |
| | | Westfield-Shoot Thin (1) | 1.69 | 11.0 | 3.07 | 23.1 |
| | | Sheridan-No Shoot thin (2) | 1.58 | 8.9 | 3.00 | 28.6 |
| | | Sheridan-Shoot Thin (2) | 1.64 | 8.9 | 2.99 | 28.2 |
| Average | 9/08 | | 1.54 | 10.5 | 3.00 | 25.2 |
| Prev Sample | 8/31 | | 1.35 | 5.9 | 2.94 | 33.0 |
| '08 Average | 9/08/2008 | | 1.81 | 15.5 | 2.76 | 15.4 |

Vignoles

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------|--------------|---------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/08 | Shoot thin | 1.39 | 15.4 | 3.04 | 17.8 |
| | | No shoot thin | 1.24 | 14.5 | 3.01 | 19.3 |
| Average | 9/08 | | 1.32 | 15.0 | 3.03 | 18.6 |
| Prev Sample | 8/31 | | 1.07 | 12.2 | 2.97 | 24.4 |
| '08 Average | -- | | -- | -- | -- | -- |



ANNA KATHARINE MANSFIELD
JOINS CORNELL

Last January **Anna Katharine Mansfield** joined the Department of Food Science and Technology at the New York State Agricultural Experiment Station in Geneva, NY as assistant professor and Extension Enologist.

Anna Katharine came to Cornell after completing her Ph D at the University of Minnesota, while employed as State Enologist associated with the University's grape breeding program. In this capacity, she produced and evaluated experimental wines (around 100 each year) from breeding program selections, conducted numerous trials to optimize winemaking techniques and wine styles for UM's Cold-climate varieties Frontenac, Frontenac gris, La Crescent, and Marquette. She also provided extension support for numerous startup and established wineries in Minnesota and other parts of the midwest.

At Cornell, Anna Katharine is developing an applied research program in Enology, and leads the Cornell Enology Extension effort. She joins **Chris Gerling**, Enology Extension Associate and Research/Teaching Enologists **Gavin Sacks** (Wine Chemistry) and **Ramón Mira de Orduña** (Wine microbiology) as the newest member of Cornell's Enology research, extension, and teaching team.



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Hudson Valley Regional Fruit Program

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Actively growing 'Frontenac' shoot tips, September 10, 2009 in Lewis County, NY. Ample moisture in 2009 has promoted continued shoot growth.

Photo by Tim Martinson



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