

VERAISON TO HARVEST

Statewide Vineyard Crop Development Update #2



Cornell University
Cooperative Extension

September 18, 2009

Edited by Tim Martinson and Chris Gerling

Around New York...

Statewide (*Tim Martinson*).

Looking at the Fruit Maturation Report, grapes gained 2-3 brix this week, and acids dropped by 2-5 g/l this week, but remain 4-7 gram/liter above 2008 at this time. Hudson Valley fruit seems to have consistently higher brix in many cases, perhaps reflecting more heat in the valley than in the Finger Lakes or Long Island. National Grape Cooperative will open for Niagaras at North East PA on Sept. 25, with estimated start for ConCORDs on September 29 -October 1, according to their first harvest update.-TEM

Lake Erie (*Jodi Creasap Gee*).

The past week has seen nice, if slightly cool, veraison weather, with plenty of sunshine and little to no rain. Downy mildew infections have re-appeared in varieties where spraying has been discontinued, and powdery mildew is present in most vineyards. Harvesting of many hybrids – Seyval, Edelweiss, Aurora, Foch, etc. – is complete or in the process of being completed. Many of the processors will begin harvesting Niagaras next week, and ConCORDs are slated to begin the first week of October. Despite the sunny weather, our region is still close to 10 growing degree days behind average, so ripening late season reds might be difficult to ripen fully this year. Many growers with these varieties have thinned down to one or one and a half cluster per shoot. Other growers have experimented – with varying degrees of success – with mechanical thinning of red hybrids to reduce crop size, ensure ripening, and be sure that the fruit has a home. We are starting to see some differences in fruit-thinned hybrids, which may lead to growers continuing these practices in subsequent years.



Fruit clusters recently removed from a Pinot Noir block on Seneca Lake.

Photo by Hans Walter-Peterson

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

Ripening has progressed rapidly in Long Island vineyards this past week, a relief to concerns about delayed phenology. While high Brix fruit does not seem likely this harvest, the evolution of flavors and the reduction in acids reflects the fact that fruit is moving toward physiological ripeness. While there are wide ranges in stage of ripeness largely due to wide ranges in crop level, Chardonnay fruit is hovering from 15-18 Brix. Young white varieties in the research vineyard are rapidly losing acid with Brix in the upper teens to low 20's. Harvest for sparkling wine is taking place in the industry. Bird pressure remains one of the more frustrating issues of the moment. In the research vineyard and in the industry, the practice of 'double netting' has become popular. We put out side netting early on; when birds continued to devastate fruit through the nets, in desperation, we added over the row netting. A huge job but it seems to be working. Cluster rot has not kicked in though a few botrytis berries can be found in whites and even Merlot if looking hard enough. Perhaps the most vexing post-veraison problem is Petit Verdot. This normally late but reliable performer is just finishing veraison. The 2009 season has been difficult from the start. However, we are well-served to remember that good wine has been produced from difficult growing seasons. The keys are savvy vineyard management and a willingness of the vineyard manager and

winemaker to swiftly and directly deal with issues that arise.

Finger Lakes (Hans Walter-Peterson)

Some early varieties have started to be harvested in the Finger Lakes. Elvira grapes and early (“green”) Concords are being picked for larger bulk processors. A couple of wineries and growers are picking Foch this week, and there will be some Chardonnay and Pinot Noir picked for sparkling wine production. Fruit maturity is still lagging behind development in 2008, as can be seen in the fruit sampling data.

While the fruit is slow to ripen this year, the crop is still pretty clean with regard to fruit rots. The sunny dry weather that has dominated over the past couple of weeks has helped to keep the spread of Botrytis and other bunch rots to a minimum. Downy mildew, on the other hand, continues to spread in a number of vineyards. In most years, growers have put the sprayers away by this time in the season, but this year has been one of the exceptions. With a later than normal season this year, it will be important for growers to make sure to keep as much healthy leaf area as they can. Growers are also making fruit thinning passes in some blocks of red vinifera varieties to reduce crop loads, in hopes of improving ripening and the uniformity of the crop.

Hudson Valley (Steve McKay & Steve Hoying)

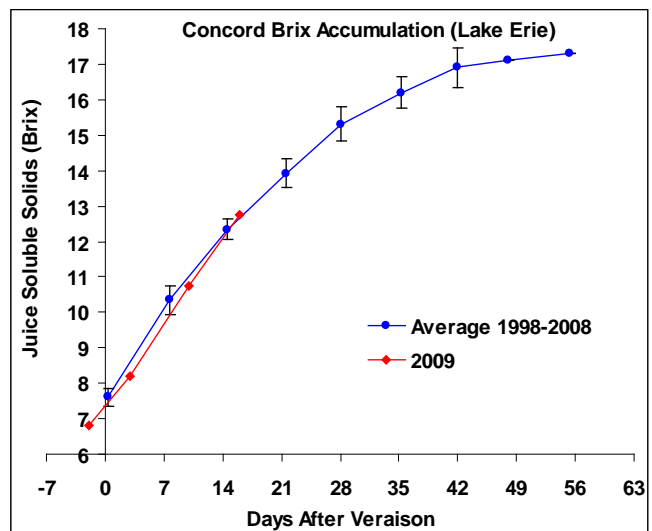
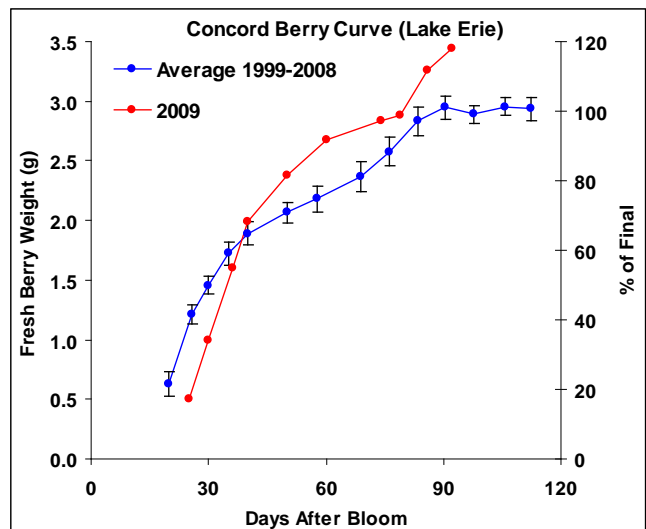
The Hudson Valley has experienced cool weather recently which has many growers wondering exactly when they will be able to harvest. The wet season has made powdery mildew a struggle. Millbrook Vineyard reports that Cabernet Franc was thinned well and is coloring nicely. Good crops of Pinot Noir and Chardonnay are hanging nicely, but ripening slowly. The vineyard manager is predictiong that harvest will begin about October 7. At the Hudson Valley Lab, birds had been a problem earlier, but scare devices seem to be functioning now. Turkeys have not been a problem as of yet. Keeping mildew at bay is important and we are trying to keep the canopy healthy to the end of the season.

LAKE ERIE CONCORD RIPENING PROFILE

Terry Bates

Cornell Lake Erie Research and Extension Laboratory

Big Berries, Average Brix in the Lake Erie Region: The low crop size and high vine water status this season as created berry weights much larger than average. The possible risk associated with excessive water in the fruit is a dilution of juice soluble solids with difficulty in the achieving minimum harvest standards. However, the weather since veraison has been favorable and the rate of juice soluble solids accumulation is keeping up with the longer-term average.



FRUIT MATURATION REPORT - 9/14/09

Samples reported here were collected on **Monday, September 14, 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

Cabernet Franc

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Finger Lakes	9/08	W Seneca Lake	1.26	17.0	3.16	11.0
		E Seneca Lake	1.49	13.8	3.01	19.0
Hudson Valley Lake Erie	9/14	Cayuga Lake	1.43	14.4	3.06	16.9
	9/14	HV Lab	1.54	16.7	3.22	13.3
Long Island	9/14	S Side North Fork	1.38	13.6	3.11	16.6
		N Side North Fork Fredonia	1.38 1.31	14.9 14.6	3.12 3.09	15.1 15.6
Average	9/14		1.40	15.0	3.11	15.4
Prev Sample	9/08		1.25	12.4	3.04	21.1
'08 Average	9/15/08		1.69	17.8	3.11	10.0

Catawba

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Finger Lakes	9/14	Cayuga Lake	2.60	11.7	3.02	12.9
Average	9/14		2.60	11.7	3.02	12.9
Prev Sample	9/08		2.02	9.3	2.97	24.0
'08 Average	--		--	--	--	--

Cayuga White

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Finger Lakes	9/14	Keuka Lake	2.72	14.5	3.10	12.3
Average	9/14		2.72	14.5	3.10	12.3
Prev Sample	9/08		2.69	12.3	3.03	15.4
'08 Average	9/15/08		3.31	20.3	3.20	8.9

Chancellor

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Lake Erie	9/14	No Shoot/Cluster thin	1.50	15.5	3.14	14.0
		Mechanical Shoot thin	1.52	15.8	3.10	16.2
		Mechanical Cluster Thin	1.55	15.6	3.14	15.5
Average	9/14		1.52	15.6	3.13	15.3
Prev Sample	9/08		1.46	13.8	3.10	18.8
'08 Average	--		--	--	--	--

Chardonnay

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Finger Lakes	9/14	W Seneca - Shoot thin	1.84	16.5	3.21	11.2
		W Seneca - No Shoot Thin	1.64	16.4	3.18	11.3
		Cayuga Lake	1.54	15.5	3.02	16.6
Hudson Valley Long Island	9/14	HV Lab	1.80	18.7	3.40	9.4
		North Hudson Valley	1.46	15.0	3.26	10.4
		S Side North Fork	1.57	14.9	3.18	15.0
Average	9/14		1.64	16.2	3.21	12.3
Prev Sample	9/08		1.48	14.4	3.13	16.2
'08 Average	9/15/08		1.63	19.5	3.10	10.4

Concord

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Finger Lakes	9/14	Keuka Lake	3.59	11.8	3.17	9.5
Average	9/14		3.59	11.8	3.17	9.5
<i>Prev Sample</i>	<i>9/08</i>		<i>3.24</i>	<i>10.3</i>	<i>3.06</i>	<i>13.2</i>
<i>'08 Average</i>	<i>09/08/08</i>		<i>3.56</i>	<i>14.6</i>	<i>3.05</i>	<i>10.0</i>

Corot Noir

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Finger Lakes	9/14	Shoot thin/Leaf Removal	2.08	13.2	3.17	13.0
		No Shoot Thin/No Leaf Rem	2.12	13.6	3.14	13.0
Average	9/14		2.10	13.4	3.16	13.0
<i>Prev Sample</i>	<i>9/08</i>		<i>1.80</i>	<i>11.1</i>	<i>3.03</i>	<i>19.1</i>

Gewürztraminer

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Long Island	9/14	HV Lab	1.89	18.6	3.68	6.5
Average	9/14		1.89	18.6	3.68	6.5

Marache Foch

Region	Harvest Date	DescriptionS	Berry Wt. (g)	% Brix	pH	TA (g/L)
Hudson Valley	9/14	HV Lab	1.10	21.6	3.57	8.4
Average	9/14		1.10	21.6	3.57	8.4
<i>Prev Sample</i>	<i>9/08</i>		<i>1.11</i>	<i>19.4</i>	<i>3.49</i>	<i>9.5</i>
<i>'08 Average</i>	<i>9/15/08</i>		<i>1.09</i>	<i>23.3</i>	<i>3.17</i>	<i>13.0</i>

Leon Millot

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Finger Lakes	9/14	Shoot Thin	0.96	19.9	3.04	16.1
		No Shoot thin	0.83	19.9	3.04	17.0
Average	9/14		0.90	19.9	3.04	16.5
<i>Prev Sample</i>	<i>9/08</i>		<i>1.00</i>	<i>19.9</i>	<i>3.02</i>	<i>18.0</i>

Merlot

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Hudson Valley	9/14	HV Lab	2.27	16.9	3.44	9.1
Long Island	9/14	S Side North Fork	1.71	15.8	3.29	11.3
		N Side North Fork	1.88	15.1	3.22	12.1
Average	9/14		1.80	15.5	3.26	11.7
<i>Prev Sample</i>	<i>9/08</i>		<i>1.71</i>	<i>14.0</i>	<i>3.23</i>	<i>14.1</i>
<i>'08 Average</i>	<i>9/15/08</i>)	<i>1.69</i>	<i>19.9</i>	<i>3.35</i>	<i>7.9</i>

Noiret

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Finger Lakes	9/14	W Seneca Shoot Thin	1.89	12.3	3.04	16.4
		W Seneca No Shoot Thin	1.68	13.9	3.00	17.2
Hudson Valley	9/14	HV Lab	1.61	15.5	3.25	10.5
		W Hudson Valley	1.80	16.7	3.26	9.7
Lake Erie	9/14	Sheridan-no treatment	1.80	15.1	3.06	15.9
		Sheridan-crown gall	1.69	15.0	3.06	16.3
Average	9/14		1.75	14.8	3.11	14.3
<i>Prev Sample</i>	<i>9/08</i>		<i>1.65</i>	<i>13.5</i>	<i>3.07</i>	<i>17.0</i>
<i>'08 Average</i>	<i>9/15/08</i>		<i>1.63</i>	<i>16.1</i>	<i>2.88</i>	<i>15.6</i>

Pinot Noir

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Finger Lakes	9/14	E Seneca Lake	1.58	17.8	3.24	11.9
Hudson Valley	9/14	HV Lab	1.86	18.5	3.29	11.0
		Mid Valley	1.28	18.0	3.23	12.6
Average	9/14		1.57	18.1	3.25	11.8
<i>Prev Sample</i>	<i>9/08</i>		<i>1.61</i>	<i>16.0</i>	<i>3.18</i>	<i>13.2</i>
<i>'08 Average</i>	<i>9/15/08</i>		1.28	19.2	3.19	9.2

Riesling

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Finger Lakes	9/14	W Seneca-Shoot thin/Leaf Rem	1.34	15.3	2.96	17.5
		W Seneca-No Shoot Thin/No Leaf Rem	1.32	12.5	2.92	20.7
		E Seneca (1)	1.58	13.6	2.91	22.4
		E Seneca -shoot thin (2)	1.47	13.8	2.97	19.9
		E Seneca - no shoot thin (2)	1.43	12.9	2.96	19.5
		Cayuga Lake	1.52	14.0	2.94	21.7
Hudson Valley	9/14	North Hudson Valley	1.85	16.1	3.19	11.9
Hudson Valley		HV Lab	1.79	17.4	3.19	12.2
Lake Erie	9/14	Fredonia -No Thin/No leaf rem	1.33	13.2	3.01	19.7
		Fredonia - No leaf rem/late hedge	1.33	12.5	3.00	20.2
		Fredonia-Leaf rem/early hedge	1.27	13.2	3.03	18.7
		Fredonia-No leaf rem/early hedge	1.26	13.3	3.00	20.3
		Average	9/14		1.46	14.0
<i>Prev Sample</i>	<i>9/08</i>		<i>1.28</i>	<i>11.5</i>	<i>3.00</i>	<i>24.0</i>
<i>'08 Average</i>	<i>9/15/08</i>		<i>1.60</i>	<i>16.3</i>	<i>2.87</i>	<i>13.6</i>

Sauvignon Blanc

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Long Island	9/14	S Side North Fork	1.70	16.1	3.05	17.9
Average	9/14		1.70	16.1	3.05	17.9
<i>Prev Sample</i>	<i>9/08</i>		<i>1.46</i>	<i>13.4</i>	<i>3.00</i>	<i>23.7</i>
<i>'08 Average</i>	<i>9/15/08</i>		1.80	19.1	3.00	10.9

Seyval Blanc

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Finger Lakes	9/14	Cayuga - Cluster thin/Shoot thin	1.88	16.0	3.28	8.4
		Cayuga - no Cluster/no shoot thin	1.83	16.5	3.20	9.2
Hudson Valley	9/14	HV Lab	2.02	16.8	3.25	9.7
		W Hudson Valley	2.08	18.8	3.21	9.4
Average	9/14		1.95	17.0	3.24	9.2
<i>Prev Sample</i>	<i>9/08</i>		<i>1.77</i>	<i>16.4</i>	<i>3.16</i>	<i>11.1</i>
<i>'08 Average</i>	<i>9/15/08</i>		<i>2.13</i>	<i>20.8</i>	<i>3.02</i>	<i>9.7</i>

Traminette

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Finger Lakes	9/14	Shoot Thin	1.52	12.2	2.84	24.4
		No Shoot Thin	1.61	11.7	2.86	24.5
Hudson Valley	9/14	HV Lab	2.02	15.4	3.12	13.8
		W Hudson Valley	1.34	14.1	3.09	13.6
Lake Erie	9/14	No Shoot Thin (1)	1.85	12.6	3.00	19.3
		Shoot Thin (1)	1.92	13.3	3.02	18.9
		No Shoot thin (2)	1.77	12.0	2.96	22.3
		Shoot Thin (2)	1.69	11.9	2.97	21.6
Average	9/14		1.81	14.5	3.08	15.7
Prev Sample	9/08		1.54	10.5	3.00	25.2
'08 Average	9/15/2008		1.91	17.3	2.88	12.5

Vignoles

Region	Harvest Date	Description	Berry Wt. (g)	% Brix	pH	TA (g/L)
Finger Lakes	9/08	Shoot thin	1.39	16.5	3.04	17.1
		No shoot thin	1.36	17.1	3.00	16.0
Average	9/14		1.38	16.8	3.02	16.5
Prev Sample	8/31		1.32	15.0	3.03	18.6
'08 Average	--		--	--	--	--



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