
VERAISON TO HARVEST

Statewide Vineyard Crop Development Update #4



Cornell University
Cooperative Extension

October 2, 2009

Edited by Tim Martinson and Chris Gerling

Around New York...

Statewide (*Tim Martinson*).

Berry samples collected last Monday (September 28 - see Fruit Maturity Table p.4-8) reflected the previous week's sunny and relatively warm ripening conditions. Titratable acidity dropped considerably, catching up with levels seen last year at this time (particularly with earlier varieties such as Chardonnay and Pinot noir) - but at a lower brix level in some cases and somewhat higher pH, relative to last year. Cool, cloudy weather this week has probably slowed the pace somewhat, which should be reflected in next week's samples. Kevin Iungerman's (CCE Northeast NY Fruit Program) Champlain valley trial of cold climate cultivars is being harvested today - see Anna Katharine Mansfield's article about ripening cold climate cultivars on p. 3. Also see her update on the NY Wine Analysis Laboratory and its new equipment and services for NY winemakers.



Finger Lakes: Secondary Botrytis infection on Cayuga White berries previously split by spikes in rainfall a week or two ago.

Photo by Tim Martinson

Finger Lakes (*Hans Walter-Peterson*)

Weather patterns in the Finger Lakes turned from something like early September to more like late October in the span of a few days. Average daily temperatures recorded at Geneva dropped about 25° between September 23 and 30. Accumulation of growing degrees continues to lag behind the long term average as well. As of October 1, Geneva had accumulated 2232 GDD, well behind the long-term average of 2369 GDD for that date. This puts the region about 16 days behind average.

Harvest activity has picked up some more over the past week, with a lot of the acreage of two of the region's larger varieties, Seyval and Cayuga White, being picked over the past week. Niagara harvest will be wrapped up in the next day or so, if it hasn't already, with the main push for Concords starting next week at both Constellation and National Grape. Constellation has also been bringing in early Catawbas this week. Pinot gris and Pinot blanc were harvested by several vineyards last week, and it will be Chardonnay's turn beginning this week for many growers. The region's signature variety, Riesling, is still probably a week or two away from picking, with brix still hanging a little low (~16-17°) and pH sitting right around 3.0. It will be interesting to see how much (or little) fruit has matured, based on next week's samples, after this week of cool, cloudy weather.

Lake Erie (*Jodi Creasap Gee*).

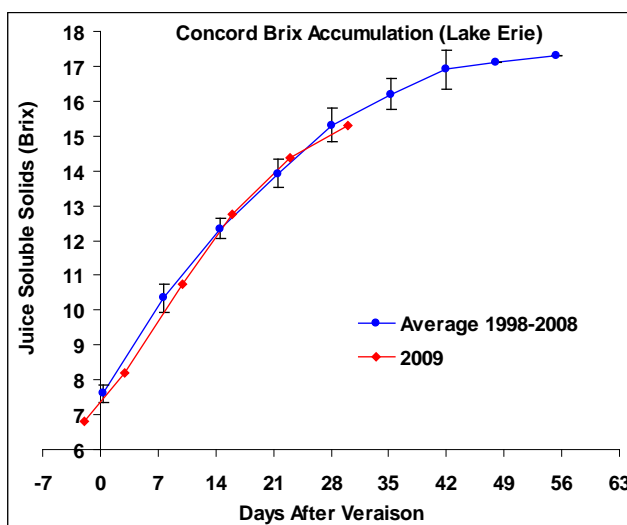
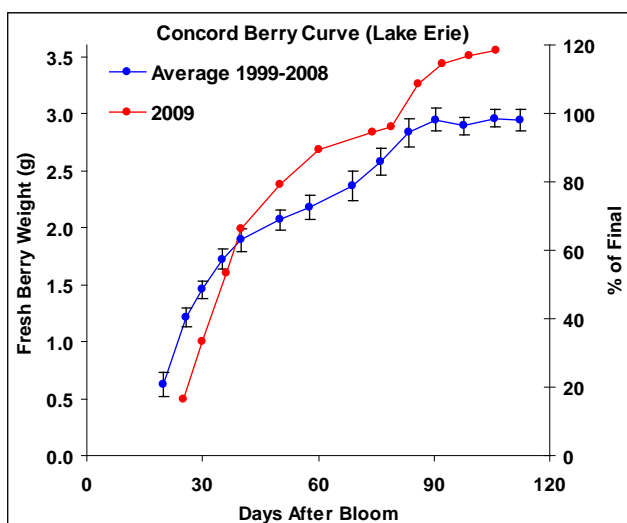
We were fortunate to have nice weather during the first few weeks after veraison, but between Saturday and the end of Tuesday, parts of the region were deluged with 4 to 6 inches of rain. Even gravel vineyards had standing water at the beginning of the week. After such a cool, wet season, this most recent surge of rain was most unwelcome, made the Niagara harvest more challenging, and put more pressure on wineries to make some quick decisions about bringing in fruit. The weather is starting to cooling further, and the forecast is not looking warm or sunny. With reports of 27°F in Central Ohio Thursday morning, we are reminded that weather at this time of year can be quite variable, and a fall frost is always knocking on the door.

LAKE ERIE CONCORD RIPENING PROFILE

Terry Bates

Cornell Lake Erie Research and Extension Laboratory

Concord grapes from the Cornell Lake Erie Research and Extension Laboratory in Portland, NY averaged 3.55 g and 15.3 oBrix on 9/28/2009. Despite substantial precipitation last weekend and early this week (over 5 inches in many locations), post-veraison berry swelling is starting to taper. Juice soluble solids accumulation is also slowing down given the cool cloudy conditions and shorter day length. Commercial harvest will start for some processors the week of October 5th and should be into full gear the week of October 12th.



Ben Gavitt of the New York Wine Analytical Laboratory in Geneva with FOSS WineScan™. The lab provides analytical services for winemakers at a nominal fee.



NY WINE ANALYTICAL LAB EXPANDS SERVICES FOR WINEMAKERS

Anna Katharine Mansfield

Assistant Professor- Enology Extension

The NY Wine Analytical Lab (NYWAL) is celebrating its 20th anniversary in 2009 with an expanded portfolio of analytical services.

The FOSS WineScan™ continues to serve as the workhorse of the lab, providing rapid analysis of pH, titratable acidity, glucose, fructose, ethanol, tartaric acid, lactic acid, malic acid, and acetic acid in juice and wine. Since 2007, the FOSS FIAstar SO₂ analyzer has been used to provide accurate free and total SO₂ analysis, without the error introduced by interferences in the Ripper method or the SO₂ aspiration/oxidation (AO) titration method.

To add to these existing analytical capabilities, the NYWAL has recently purchased several new instruments.

Chemwell chemical analyzer. One of the most significant is the Chemwell chemical analyzer, acquired in the spring. Essentially a medical multianalyzer adapted for analyses relevant to wine, the Chemwell uses enzymatic reactions to produce direct measurements of specific wine components. This capability will complement the FOSS, which provides a rapid overview of the entire wine matrix, by allowing more accurate analysis of key components like glucose and fructose and malic, lactic, acetic and tartaric acids. In addition, the Chemwell allows measurement of primary amino nitrogen and ammonia content, providing timely and accurate reporting of Yeast Assimilable Nitrogen (YAN.)

Other new instruments. Other instrument acquisitions of note include a gas chromatography unit (GC) for precise alcohol analysis, a conductivity meter for determining bitartrate/cold stability, and a nephelometer for protein/heat stability analysis.

Further, a new collaboration with the Cornell Nutrient Analysis Laboratory (<http://cnal.cals.cornell.edu/>) will reduce the price of copper analysis in wines, and promises future capabilities to check for other metals as necessary.

Thanks to a generous subsidy from the **New York Wine and Grape Foundation**, all analyses for NY farm wineries and artisan distillers are available at a reduced price.

Unlike national labs, NYWAL also offers the expertise of over 20 years of NY wine analysis. All juice and wine data are automatically coded (for anonymity) and entered into the New York Wine Data Bank, making it the most complete database of NY juice and wine chemistry. To date, this database contains over 8,000 entries of New York juice and wine analysis results, allowing program staff to access information such as average pH, pH range, acid content, potassium, SO₂, sugars, and alcohol by grape variety, by region or by year. Both the database and lab are managed by Ben Gavitt, who, with over 25 years' experience in NY juice and wine analysis, provides practical advice and troubleshooting strategies to NYWAL clients.

How to submit samples. Current analysis prices and a work order form are available for download at: <http://www.grapesandwine.cals.cornell.edu/facilities/facilities.php>.

As new analytical methods are streamlined and updated, new offerings and reduced prices will become available, so check back often. If you have questions, contact **Ben Gavitt** at 315.787.2263 or bkg1@cornell.edu.

RIPENING COLD-HARDY CULTIVARS

Anna Katharine Mansfield

A small but growing segment of *Veraison to Harvest* readers-many in the North Country, but others scattered throughout the state- are working with the relatively new University of Minnesota cultivars, and several have contacted us about harvest parameters.

As interspecific hybrids with *Vitis riparia* ancestry, these grapes have decidedly different harvest chemistries than the *V. vinifera* or native grape varieties commonly grown in New York, and consequentially are often harvested well before optimal conditions are achieved. To aid these industry members, a quick review of key parameters for **Frontenac, Frontenac gris, La Crescent, and Marquette** are provided below as a guide. The cold and rainy conditions we've seen in much of the state this year may make the optimal values a long shot, but we have seen some promising results in the Finger Lakes; a research sample of Marquette, sourced from a cooperator in Trumansburg, was harvested on September 30 at 24.5°Brix and 11.7 TA.

Titrateable Acidity (TA): While soluble solids are the common benchmark for harvesting *V. vinifera* and native varieties, the extreme acidity found in Frontenac, Frontenac gris and La Crescent means that titrateable acidity is often a better metric for ripeness in these grapes, or at the very least, a parameter that should be monitored in the field. As with soluble solids, the best way to get an accurate measurement is from an appropriately selected 100 berry sample, which

should be analyzed via titration with NaOH.

For **Frontenac** and **Frontenac gris**, the fruit isn't ripe until TA is below 15 g/L- and the lower, the better. Monitoring in the UM research vineyard suggests that both of these cultivars initially show the expected rate of acid reduction during harvest, but very often go through a period where soluble solids continue to rise, but acid remains fairly stable. This condition seems to last for a few days to a week, but is followed by another ripening period that results in significant TA reduction. In very warm climates (like southern Missouri) this second drop can actually result in acids that are too low, but nothing of the sort has been observed in MN or NY fruit.

Ripe La Crescent fruit should have lower TA than Frontenac, with 13 g/L or so considered optimal. Compared to the other three cultivars, Marquette has fairly low acid, but the 10 g/L commonly seen in ripe fruit does seem extreme when your reference point is *V. vinifera*.

Soluble Solids: In addition to high acid, UMN varieties show their *V. riparia* ancestry in the high soluble solids achieved at ripeness. In all four cultivars, a soluble solids level of 25°Brix are the average achieved at ripeness, with Frontenac and Frontenac gris often reaching 26-27°Brix. If allowed to raisin, Frontenac has been recorded at harvest as high as 30°Brix, so late-harvest and dessert wine styles are possible. While these high soluble solids may be a worry for producers concerned about high ethanol content, one strategy to handle this, at least with the white varieties, is to stop fermentation to leave some residual sugar. La Crescent and Frontenac gris are both aromatic whites that show well in an off-dry style, and even Frontenac, when made as a rosé or light red, can show enhanced fruit character if RS is at low or sub-threshold levels.

Other factors: Though it's a little late to worry about it now, it is important to note that with Frontenac and Frontenac gris proper management of vigor throughout the season is a key factor in achieving appropriate reduction of acid and green, hybrid flavors. Overcropping is a common mistake, and while both vines can partially ripen fairly large crops, around 4 tons/acre (on high bilateral cordon) is generally recommended.

In short, the most common advice for cold-hardy cultivar ripening is "let it hang." If vigor has been properly controlled, the acid should continue to drop, even if it seems stable for a period. Many growers make the mistake of panicking and harvesting too early, when a little patience would have resulted in acids much closer to those desired. With Frontenac, especially, bird netting is often necessary to protect fruit during this time, and raisining is common (and no reason for alarm- the fruit profile that develops is often seen as desirable.) For more information about both the viticultural and enological aspects of these winegrapes, visit <http://www.grapes.umn.edu/wine.html>

FRUIT MATURATION REPORT - 9/28/09

Samples reported here were collected on **Monday, September 28, 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 | 9/28 | W Seneca Lake | 1.60 | 19.7 | 3.25 | 10.0 |
| | | E Seneca Lake | 1.38 | 17.6 | 3.04 | 13.4 |
| | | Cayuga Lake | 1.51 | 18.0 | 3.12 | 12.1 |
| Hudson Valley Lake Erie | 9/28 | HV Lab | 1.49 | 19.4 | 3.30 | 10.4 |
| | 9/28 | Fredonia | 1.39 | 17.8 | 3.21 | 11.8 |
| Long Island | 9/28 | S Side North Fork | 1.41 | 17.4 | 3.31 | 10.7 |
| | | N Side North Fork | 1.50 | 18.2 | 3.29 | 10.3 |
| Average | 9/28 | | 1.47 | 18.3 | 3.22 | 11.2 |
| <i>Prev Sample</i> | <i>9/21</i> | | <i>1.43</i> | <i>16.5</i> | <i>3.19</i> | <i>13.0</i> |
| <i>'08 Average</i> | <i>9/29/08</i> | | <i>1.73</i> | <i>19.2</i> | <i>3.23</i> | <i>8.6</i> |

Catawba

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|--------------|-------------|---------------|-------------|-------------|------------|
| Finger Lakes | 9/28 | Cayuga Lake | 2.58 | 16.0 | 3.18 | 5.5 |
| Average | | | 2.58 | 16.0 | 3.18 | 5.5 |
| <i>Prev Sample</i> | 9/21 | | <i>2.67</i> | <i>12.8</i> | <i>3.14</i> | <i>8.8</i> |
| <i>'08 Average</i> | -- | | -- | -- | -- | -- |

Cayuga White

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|----------------|-------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/28 | Keuka Lake | HARVEST | | | |
| <i>Prev Sample</i> | <i>9/21</i> | | <i>3.17</i> | <i>13.9</i> | <i>3.10</i> | <i>12.1</i> |
| <i>'08 Average</i> | <i>9/29/08</i> | | <i>3.23</i> | <i>21.4</i> | <i>3.25</i> | <i>7.9</i> |

Chancellor

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|--------------|-------------------------|---------------|-------------|-------------|-------------|
| Lake Erie | 9/28 | No Shoot/Cluster thin | 1.72 | 16.9 | 3.23 | 10.1 |
| | | Mechanical Shoot thin | 1.66 | 17.4 | 3.19 | 11.5 |
| | | Mechanical Cluster Thin | 1.66 | 16.5 | 3.21 | 10.8 |
| Average | 9/28 | | 1.68 | 16.9 | 3.21 | 10.8 |
| <i>Prev Sample</i> | <i>9/21</i> | | <i>1.63</i> | <i>16.5</i> | <i>3.21</i> | <i>13.4</i> |
| <i>'08 Average</i> | -- | | -- | -- | -- | -- |

Chardonnay

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|------------------------------|----------------|--------------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/28 | W Seneca - Shoot thin | 1.63 | 19.3 | 3.16 | 10.6 |
| | | W Seneca - No Shoot Thin | 1.74 | 18.3 | 3.25 | 9.7 |
| | | Cayuga Lake | 1.46 | 18.7 | 3.05 | 13.7 |
| Hudson Valley Long Island | 9/28 | HV Lab | 1.73 | 19.9 | 3.41 | 9.0 |
| | | North Hudson Valley | 1.80 | 17.5 | 3.36 | 8.2 |
| | | S Side North Fork | 1.51 | 18.2 | 3.35 | 11.5 |
| Average | 9/28 | | 1.65 | 18.7 | 3.26 | 10.4 |
| <i>Prev Sample</i> | <i>9/21</i> | | <i>1.61</i> | <i>17.5</i> | <i>3.27</i> | <i>11.6</i> |
| <i>'08 Average</i> | <i>9/29/08</i> | | <i>2.10</i> | <i>21.1</i> | <i>3.03</i> | <i>10.2</i> |

Concord

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|----------------|-------------|---------------|-------------|-------------|------------|
| Finger Lakes | 9/28 | Keuka Lake | 3.86 | 14.2 | 3.34 | 5.6 |
| Average | 9/28 | | 3.86 | 14.2 | 3.34 | 5.6 |
| <i>Prev Sample</i> | <i>9/21</i> | | <i>3.66</i> | <i>13.0</i> | <i>3.29</i> | <i>8.0</i> |
| <i>'08 Average</i> | <i>9/29/08</i> | | <i>3.65</i> | <i>16.8</i> | <i>3.29</i> | <i>5.8</i> |

Corot Noir

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|----------------|---------------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/28 | Shoot thin/Leaf Removal | 2.26 | 15.8 | 3.23 | 9.1 |
| | | No Shoot Thin/No Leaf Rem | 2.10 | 16.6 | 3.23 | 9.2 |
| Average | 9/28 | | 2.18 | 16.2 | 3.23 | 9.1 |
| <i>Prev Sample</i> | <i>9/21</i> | | <i>2.27</i> | <i>15.3</i> | <i>3.28</i> | <i>10.2</i> |
| <i>'08 Average</i> | <i>9/29/08</i> | | <i>2.28</i> | <i>16.2</i> | <i>3.25</i> | <i>7.0</i> |

Gewürztraminer

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|--------------|-------------|---------------|-------------|-------------|------------|
| Hudson Valley | 9/28 | HV Lab | 1.73 | 19.6 | 3.70 | 6.3 |
| Average | 9/28 | | 1.73 | 19.6 | 3.70 | 6.3 |
| <i>Prev Sample</i> | <i>9/21</i> | | <i>1.64</i> | <i>19.0</i> | <i>3.71</i> | <i>6.5</i> |

Marechal Foch

| Region | Harvest Date | DescriptionS | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|----------------|-------------------|---------------|-------------|-------------|-------------|
| Hudson Valley | 9/28 | HV Lab | 1.09 | 23.2 | 3.52 | 8.3 |
| Average | 9/28 | | 1.09 | 23.2 | 3.52 | 8.3 |
| <i>Prev Sample</i> | <i>9/21</i> | | <i>1.11</i> | <i>21.7</i> | <i>3.65</i> | <i>7.8</i> |
| <i>'08 Average</i> | <i>9/22/08</i> | (FINAL-HARVESTED) | <i>1.02</i> | <i>24.1</i> | <i>3.18</i> | <i>12.8</i> |

Leon Millot

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|--------------|---------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/28 | Shoot Thin | Harvested | | | |
| | | No Shoot Thin | Harvested | | | |
| <i>Prev Sample</i> | <i>9/21</i> | | <i>0.90</i> | <i>22.3</i> | <i>3.12</i> | <i>15.4</i> |
| <i>'08 Average</i> | <i>--</i> | | <i>--</i> | <i>--</i> | <i>--</i> | <i>--</i> |

Merlot

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|----------------|-------------------|---------------|-------------|-------------|-------------|
| Hudson Valley | 9/28 | HV Lab | 2.17 | 18.8 | 3.51 | 7.8 |
| Long Island | 9/28 | S Side North Fork | 1.71 | 18.7 | 3.49 | 8.3 |
| | | N Side North Fork | 1.80 | 17.4 | 3.35 | 10.0 |
| Average | 9/28 | | 1.89 | 18.3 | 3.45 | 8.7 |
| <i>Prev Sample</i> | <i>9/21</i> | | <i>1.90</i> | <i>16.5</i> | <i>3.44</i> | <i>10.2</i> |
| <i>'08 Average</i> | <i>9/29/08</i> | | <i>1.69</i> | <i>20.5</i> | <i>3.43</i> | <i>6.3</i> |

Noiret

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|----------------|------------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/28 | W Seneca Shoot Thin | 2.11 | 14.6 | 3.16 | 9.9 |
| | | W Seneca No Shoot Thin | 1.67 | 15.5 | 3.03 | 12.4 |
| Hudson Valley | 9/28 | HV Lab | 1.63 | 17.1 | 3.26 | 8.1 |
| | | W Hudson Valley | 1.82 | 18.0 | 3.29 | 8.3 |
| Lake Erie | 9/28 | Sheridan-no treatment | 1.95 | 16.5 | 3.25 | 12.3 |
| | | Sheridan-crown gall | 1.72 | 16.8 | 3.16 | 12.4 |
| Average | 9/28 | | 1.82 | 16.4 | 3.19 | 10.6 |
| <i>Prev Sample</i> | <i>9/21</i> | | <i>1.79</i> | <i>15.5</i> | <i>3.19</i> | <i>12.2</i> |
| <i>'08 Average</i> | <i>9/29/08</i> | | <i>1.88</i> | <i>17.3</i> | <i>3.02</i> | <i>11.0</i> |

Pinot Noir

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|----------------|---------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/28 | E Seneca Lake | 1.56 | 20.1 | 3.21 | 10.4 |
| Hudson Valley | 9/28 | HV Lab | 1.87 | 20.9 | 3.26 | 9.8 |
| | | Mid Valley | 1.43 | 17.6 | 3.35 | 9.8 |
| Average | 9/28 | | 1.62 | 19.5 | 3.27 | 10.0 |
| <i>Prev Sample</i> | <i>9/21</i> | | <i>1.59</i> | <i>17.2</i> | <i>3.29</i> | <i>11.6</i> |
| <i>'08 Average</i> | <i>9/29/08</i> | | <i>1.30</i> | <i>21.5</i> | <i>3.27</i> | <i>9.4</i> |

Riesling

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|----------------|------------------------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/28 | W Seneca-Shoot thin/Leaf Rem | 1.61 | 17.3 | 2.97 | 13.3 |
| | | W Seneca-No Shoot Thin/No Leaf Rem | 1.50 | 17.2 | 2.96 | 13.5 |
| | | E Seneca (1) | 1.58 | 16.6 | 2.90 | 17.5 |
| | | E Seneca -shoot thin (2) | 1.62 | 16.1 | 3.03 | 14.5 |
| | | E Seneca - no shoot thin (2) | 1.69 | 15.4 | 2.98 | 15.1 |
| | | Cayuga Lake | 1.62 | 17.7 | 2.95 | 16.7 |
| Hudson Valley | 9/28 | North Hudson Valley | 2.14 | 16.3 | 3.21 | 10.5 |
| Hudson Valley | | HV Lab | 2.05 | 18.9 | 3.26 | 10.0 |
| Lake Erie | 9/28 | Fredonia -No Thin/No leaf rem | 1.65 | 16.0 | 3.13 | 14.0 |
| | | Fredonia - No leaf rem/late hedge | 1.62 | 15.3 | 3.11 | 14.9 |
| | | Fredonia-Leaf rem/early hedge | 1.50 | 15.8 | 3.11 | 13.6 |
| | | Fredonia-No leaf rem/early hedge | 1.43 | 15.9 | 3.11 | 14.4 |
| | | Average | 9/28 | | 1.67 | 16.5 |
| <i>Prev Sample</i> | <i>9/21</i> | | <i>1.61</i> | <i>15.7</i> | <i>3.07</i> | <i>16.2</i> |
| <i>'08 Average</i> | <i>9/29/08</i> | | <i>1.61</i> | <i>17.2</i> | <i>2.89</i> | <i>13.3</i> |

Sauvignon Blanc

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|--------------------|----------------|---------------------------|---------------|-------------|-------------|-------------|
| Long Island | 9/28 | S Side North Fork | 1.86 | 18.9 | 3.17 | 12.8 |
| Average | 9/28 | | 1.86 | 18.9 | 3.17 | 12.8 |
| <i>Prev Sample</i> | <i>9/21</i> | | <i>1.79</i> | <i>17.1</i> | <i>3.15</i> | <i>15.9</i> |
| <i>'08 Average</i> | <i>9/22/08</i> | <i>(FINAL -HARVESTED)</i> | <i>1.77</i> | <i>20.1</i> | <i>3.03</i> | <i>10.8</i> |

Seyval Blanc

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|----------------|--------------|-----------------------------------|---------------|-------------|-------------|------------|
| Finger Lakes | 9/28 | Cayuga - Cluster thin/Shoot thin | 1.85 | 18.7 | 3.27 | 6.9 |
| | | Cayuga - no Cluster/no shoot thin | 2.00 | 18.6 | 3.23 | 7.2 |
| Hudson Valley | 9/28 | HV Lab | 1.89 | 18.8 | 3.29 | 7.7 |
| | | W Hudson Valley | | | | |
| Average | 9/28 | | 1.91 | 18.7 | 3.26 | 7.3 |
| Prev Sample | 9/21 | | 1.89 | 17.3 | 3.18 | 11.8 |
| '08 Average | 9/29/08 | | 2.16 | 21.5 | 3.04 | 9.0 |

Traminette

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|----------------|--------------|-------------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/28 | Shoot Thin | 1.78 | 15.6 | 2.93 | 12.4 |
| | | No Shoot Thin | 1.83 | 14.7 | 2.94 | 12.4 |
| Hudson Valley | 9/28 | HV Lab | 2.02 | 18.7 | 3.17 | 10.4 |
| | | W Hudson Valley | 1.40 | 17.5 | 3.15 | 9.4 |
| Lake Erie | 9/28 | No Shoot Thin (1) | 2.28 | 15.8 | 3.06 | 12.9 |
| | | Shoot Thin (1) | 2.05 | 16.1 | 3.11 | 12.8 |
| | | No Shoot thin (2) | 1.96 | 14.9 | 3.09 | 15.6 |
| | | Shoot Thin (2) | 2.06 | 15.3 | 3.09 | 14.3 |
| Average | 9/28 | | 1.92 | 16.1 | 3.07 | 12.5 |
| Prev Sample | 9/21 | | 1.81 | 14.4 | 3.06 | 16.0 |
| '08 Average | 9/29/08 | | 2.03 | 19.8 | 2.97 | 10.6 |

Vignoles

| Region | Harvest Date | Description | Berry Wt. (g) | % Brix | pH | TA (g/L) |
|----------------|--------------|---------------|---------------|-------------|-------------|-------------|
| Finger Lakes | 9/28 | Shoot thin | 1.77 | 18.2 | 3.11 | 12.5 |
| | | No shoot thin | 1.60 | 18.0 | 3.12 | 12.3 |
| Average | 9/28 | | 1.69 | 18.1 | 3.12 | 12.4 |
| Prev Sample | 9/21 | | 1.62 | 17.8 | 3.12 | 15.8 |
| '08 Average | -- | | -- | -- | -- | -- |

Long Island (Alice Wise and Libby Tarleton).

With sunny warm weather and only 2" of rain, ripening accelerated rapidly in the month of September. It proceeded so quickly that 'wait and see' attitudes turned optimistic by the end of the month. Cluster rot ranges from minimal to slightly more than minimal and appears to be primarily Botrytis. Where bird pressure was heavy, there is some related sour rot. In evaluating fruit in commercial vineyards and in the research vineyards, whites are tasty with characteristic flavors. A few blocks, primarily where crops are heavier, are holding onto their acids. This is typical of a few Sauvignon Blanc blocks as well as large clustered, high acid Chardonnay clones. Fortunately, canopies are holding up nicely and fruit can hang a while longer. Other than for sparkling, the Chardonnay crop is still out there. Birds are still an issue for high pressure blocks but overall bird depredation has diminished.

Hudson Valley (Steve McKay & Steve Hoying)

Growers in the Hudson valley were disappointed that temperatures weren't as high as expected this week, but were content that rainfall was less than predicted. The weather has not allowed brix readings to advance as quickly as desired, but grapes are maturing as indicated by improving flavors and seed development. Disease pressure has also been less due to the cooler weather. Cane ripening is variable with some sites still exhibiting tender green canes giving some concern for possibilities of cold injury.

Millbrook Vineyard reports that they are close to harvesting 'Tokai Friulano' and 'Chardonnay'. Flavors are developing well on these whites. 'Pinot Noir' is getting close to harvest, and 'Cabernet Franc' is still a bit away from harvest. 'Chardonnay' and 'Reisling' in Greenport are developing good flavor and are close to being harvested. 'DeChaunac' has a brix reading of 18 in Ulster County, and in spite of the low sugar, flavor and seed maturity indicate it is close to being mature. 'Vignoles' is at a similar stage.

We have been observing some very good evidence about how important site and cropland are to grape quality and maturity. One example is 'Seyval' being grown on two sites on the same farm. One site is lower, shaded, and was over-cropped. It is two brix points behind the other site



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which lacks shade and is in a warmer, higher site. Also, the Highland Lab site (south facing, sloped, free of shade) is turning out to be good, yielding vines with good vigor, and better development of quality grapes earlier. The site also came into bearing quickly.



Cornell Virologist Marc Fuchs (center) and Research Technician Pat Marsalla-Herrick (right) are collecting leaf samples from a few Finger Lakes vineyards to track the possible spread of grapevine leafroll virus by the insect vector grape mealybug.

Photo by Tim Martinson



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