

# VERAISON TO HARVEST

## Statewide Vineyard Crop Development Update #4



Cornell University  
Cooperative Extension

September 17, 2010

Edited by Tim Martinson and Chris Gerling

### Around New York...

#### Statewide (Tim Martinson).

Cooler weather has slowed the torrid pace of ripening across NY, with most varieties gaining around 1-1.5°brix. Acids for most varieties are within a reasonable range for harvest. Harvest is in high gear, and significant rainfall over the past few days has focused attention on getting to botrytis-prone varieties. This note from Chris Gerling about pH values reported last week: We found a glitch in one of our methods that has been causing us to report pH values as even higher than this warm season is producing naturally. If you're looking at last week's numbers, they're roughly 0.2 above where they should have been. **It's important to note that the method we used for this pH determination is used ONLY for Veraison to Harvest, and not for samples sent for analysis through the NY wine analytical laboratory (CG).**

#### Lake Erie (Tim Weigle).

Concord and Niagara harvest is in full swing in the Lake Erie region. The smell of Concord fills the air as vineyards across the belt are continuing to accumulate sugar. National Grape Cooperative, Constellation Wine Company, Mogan David, Cliffstar, Growers Cooperative and Carriage House have all opened their plants to either receive Concord, Niagara or both in earnest the past week. Temperatures have become more seasonable since Labor Day and the forecast is for more seasonable temperatures with sunshine interrupted a few times with thunderstorms. The warm growing season of 2010 has done more than just accelerate the harvest season as we are hearing reports that the color found in this year's juice is less than is typically seen in grapes grown in the eastern United States.

There have been reports of berry shriveling in Pinot Noir that appear to be more an indication of the fruit being overly mature than any other potential problem.



*This rainbow appeared at Cornell's Lake Erie Research and Extension Laboratory at 7 AM, just as the crew started Niagara harvest. The grapes were golden.*

Photo by Terry Bates

Bird damage, while typically associated with wine varieties, is being found in both Concord and Niagara vineyards this year and may be an indication of a larger native bird population. Harvest crews, especially those that are hand picking are reporting a higher than average wasp and hornet population in the vineyard that are damaging fruit as they feed. Multicolored Asian Ladybeetle, while found in vineyards early in the season, have been absent in any significant numbers so far this harvest season.

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

Vineyard managers are ecstatic about the early year, very welcome after last year's marathon. Everyone is currently in the thick of harvest. Fruit across the board is incredibly ripe. At the research vineyard, we picked Chardonnay with high sugars, 22-23 Brix, acids 6-8 g/l and pH's 3.4 and up. Flavors are intense and nicely balanced with other components. Yields were a little higher than we expected, averaging 3-3.5 t/a. Some growers are picking whites before the acids drop too low. There is a small amount of Botrytis in some

blocks but in picking over several days, we can count on one hand the number of clusters with active sporulation. We gambled this year with only one botrycide at veraison so it is a relief to see we guessed right for once. Fruit is also coming off for rosé wines. The weather continues to be close to perfection though showers are predicted for late today (9-16) and tonight. It is dry, we can actually use the rain. The subsequent forecast looks great. We all need to step back and enjoy what may well be one of the benchmark years in the history of Long Island wine. (AW)

### **Finger Lakes (Hans Walter-Peterson)**

While the recent cool weather has slowed the vines down from their fast-paced ripening this year, it hasn't seemed to slow down harvest in the Finger Lakes. Mechanical harvesters are running between vineyards on Keuka and Seneca Lakes trying to keep up with picking decisions and schedules. Ripe Concord harvest got into full swing this week. Yields are up in some vineyards and down in others according to several growers around Keuka, so it's hard to generalize about the overall size of the crop at this point. Gewürtztraminer and Pinot gris were added to the mix of varieties being picked this week as well, with very nice sugar and acidity balance, and flavors.

At this point, growers and wineries seem content to let red varieties that have not been picked already hang for at least a little while longer, although acidity has continued to drop to the point where some varieties are exhibiting somewhat "un-New York like" pH and total acidity. While they are still advanced compared to an average year (a purely theoretical phenomenon, as we all know), Riesling and Traminette seem to be content to ripen a little slower than others, which is probably just fine with growers and winemakers who are dealing a number of other varieties that are knocking of the crushpad door. The cooler weather should slow acid degradation, which may be a blessing of sorts. Despite the cooler weather we have been experiencing lately, winemakers are still enjoying a year where they can pick when they want to, and

not when they have to, as is the case in many years.

Disease management remains in check in most vineyards. New downy mildew and botrytis infections are showing up here and there in some vineyards, but appear to still be under control for the most part. The forecast for the region over the next week continues to call for average to below average temperatures, and only small chances of rain, so we should be still be looking at excellent harvest conditions over the next several days.

### **Hudson Valley (Steven McKay & Steve Hoying).**

Except for a localized hail event in Ulster County, the weather has held in its dry, mild to warm pattern. The hail storm caused damage to tree fruit, and some damage to a planting of Cayuga White grapes which were immediately harvested, and in decent condition. Additional Cayuga plantings will be harvested this weekend. Rain is predicted Thursday night, but dry, breezy conditions are predicted for after the rain, so it is hoped that there will not be much impact from the storm. Chardonnay grapes are achieving a reading of 21.5 to 23 brix at this time, and are scheduled for harvest on the weekend in the milder areas of the Hudson Valley. Marechal Foch is being harvested in Dutchess County in an area which was frosted in the spring. Yields are running about half to two-thirds normal. Gamay noir and De Chaunac are scheduled for harvest next week. Millbrook Vineyard in Dutchess County recognizes that ripening is running early this year, but their grapes are in excellent condition with little bird damage and no rot, and they are holding back on harvest so that grapes develop ideal flavor profiles.

### **LAKE ERIE CONCORD RIPENING PROFILE**

*Terry Bates*

*Cornell Lake Erie Research and Extension Laboratory*

With brix at well above 16.0 by last week, crop load plots used for the Concord ripening profile were harvested this week. Look for a seasonal summary in next week's *Veraison to Harvest*.

## FRUIT CHEMISTRY AT THE WILLSBORO COLD-HARDY GRAPE TRIAL

*Tim Martinson, Kevin Iungerman, and Richard Lamoy*

The Willsboro cold-hardy grape trial, located at Baker Research Farm overlooking Lake Champlain, is an experimental planting of 24 grape varieties, including cold-hardy ‘Minnesota’ and ‘Swenson’ hybrids. Established in 2007, the trial is managed by Kevin Iungerman and Richard Lamoy, in conjunction with grower groups in the Champlain region. Goals are to provide both data on vine performance and hands-on experience in growing and managing these varieties.

This year’s crop looks excellent, with favorable ripening conditions that have resulted in high brix and reasonably low acids. Richard Lamoy, who

**Table 1.** Fruit Chemistry at Willsboro Grape Trial on September 9,2010

Variety	Brix	pH	TA	Berry Weight
Marquette	23.0	3.08	10.9	1.42
Frontenac Gris	23.0	3.18	15.4	1.27
Mn 1200	21.8	3.08	7.9	1.14
LaCrescent	23.6	3.30	12.5	1.43
Leon Millot	22.0	3.47	8.7	1.30
Foch	20.6	3.32	10.4	1.50
Frontenac	21.6	3.31	16.0	1.33
St. Pepin	20.2	3.30	8.6	2.19
ES 6-16-30	19.4	3.40	8.1	2.27
Sabrevois	18.6	3.51	9.9	2.21
Prairie Star	18.6	3.55	9.6	2.51
Louise Swenson	17.2	3.27	5.2	2.68
Baco	19.8	3.36	15.1	1.38
Petite Amie	19.0	3.26	6.4	2.19
Edelweiss	16.0	3.41	4.9	3.17
Vignoles	18.4	3.03	19.6	1.48
St. Croix	19.2	3.27	7.1	1.79
Lacrosse	18.0	3.05	10.2	1.82
Landot	17.0	3.18	13.1	1.71
GR7	19.0	3.18	12.5	1.76
Cayuga White	16.5	3.17	9.6	3.31
NY 76.844.24	18.0	3.07	11.8	1.78
Noiret	15.4	3.15	13.8	1.93
Niagara	13.0	3.16	9.3	3.09



*Willsboro Trial at Baker Research Farm on Lake Champlain.*

Photo by Tim Martinson

manages this planting and also his own vineyard in Plattsburgh, has been running weekly fruit samples for the past few weeks. Results from the September 9 (Table 1) and September 14 (Table 2) samples are shown here.

**Table 2.** Fruit Chemistry at Willsboro Grape Trial on September 15,2010

Variety	Brix	pH	TA
Frontenac Gris	232.0	3.39	12.4
Marechal Foch	21.8	3.45	8.0
Frontenac	22.0	3.53	13.3
Baco noir	20.0	3.28	12.7
Petite Amie	17.0	3.39	5.8
Vignoles	18.0	3.12	13.2
Lacrosse	18.4	3.23	7.2
Landot	17.0	3.27	9.1
GR7	19.0	3.47	8.9
Cayuga White	16.6	3.27	6.7
NY 76.844.24	19.6	3.15	8.9
Noiret	16.4	3.20	9.8
Niagara	14.0	3.30	4.5
Not Ravat	14.0	3.20	9.1

In addition, Kevin and Richard did some post fruit-set fruit thinning in a portion of these plantings. (Shoots were adjusted in all blocks). Fruit thinning to manage cropping level may be an important strategy – particularly for lowering acids in these high-acid varieties – in some years. We ran comparative samples (Table 3) on selected varieties of cluster thinning versus ‘no cluster thinning’ at Geneva. Unfortunately we were not able to get accurate pH on some of these, but cluster thinning increased brisks and lowered acids in some cases.



Early summer field day at Baker Research Farm on Lake Champlain.

Photo by Tim Martinson

Thanks to Richard and Kevin for sharing this fruit chemistry data with us.

*This project is supported by the Northern New York Agricultural Development Fund.*

Table 3. Comparison of fruit chemistry in Cluster + Shoot-thinned vines versus shoot-thinned only vines at Willsboro, NY on September 8, 2010



Richard Lamoy at his Plattsburgh vineyard.  
Photo by Tim Martinson

Variety	Berry Wt (g)		Brix		pH		Titratable Acidity (g/l)	
	CL+ shoot	Shoot only	CL+ shoot	Shoot only	CL+ shoot	Shoot only	CL+ shoot	Shoot only
Frontenac	1.14	1.15	22.5	22.8			14.3	13.8
Frontenac gris	1.07	1.22	23.1	22.0	3.43	3.36	12.4	14.0
La Crescent	1.37	1.34	23.0	21.6	3.65	3.56	8.6	10.4
Leon Millot	1.15	1.23	21.6	22.5	-	-	6.9	7.0
Marechal Foch	1.25	1.23	21.6	21.2	-	-	8.3	8.0
Marquette	1.35	1.21	24.5	22.3	-	-	9.9	8.7
MN 1200	0.97	0.89	22.6	22.3	-	-	6.5	6.7
NY76	1.53	1.63	17.9	18.4	3.34	3.35	10.3	10.2
Petit Amie	2.01	1.94	19.1	18.0	3.69	-	6.9	7.2
Prairie Star	2.31	2.20	18.3	18.9	3.76	3.80	7.9	8.6

## FRUIT MATURATION REPORT - 9/10/2010

Samples reported here were collected on **Tuesday, September 13, 2010**. Where appropriate, sample data from 2009, averaged over all sites is included. Tables from 2009 are archived at [www.cals.cornell.edu/cals/grapesandwine/veraison-to-harvest/2009.cfm](http://www.cals.cornell.edu/cals/grapesandwine/veraison-to-harvest/2009.cfm)

### Cabernet Franc

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/13/2010	W Seneca	1.30	21.0	3.28	8.1	27
	9/13/2010	E Seneca	1.21	21.0	3.3	7.2	35
	9/13/2010	W Cayuga	1.63	19.9	3.36	7.5	85
	9/13/2010	E Seneca	1.59	20.5	3.54	6.2	76
	9/13/2010	W Cayuga	1.51	19.2	3.3	9.3	113
Hudson Valley	9/13/2010	HV Lab	1.46	20.9	3.73	4.7	140
Lake Erie	9/13/2010	Fredonia	1.58	21.5	3.45	5.5	68
Long Island	9/13/2010	N Fork	1.69	20.2	3.65	5.5	99
<i>Average</i>	9/13/2010		1.50	20.5	3.45	6.8	80
<i>Prev Sample</i>	9/07/2010		1.45	19.3	3.56	7.2	90
<i>'09 Average</i>	9/14/09		1.40	15.0	3.11	15.4	

### Cabernet Sauvignon

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Lake Erie	9/13/2010	Fredonia	1.46	20.0	3.32	7.5	99
<i>Prev Sample</i>	9/7/2010	Fredonia	1.39	19.9	3.37	8.5	111

### Catawba

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/13/2010	W Cayuga	2.35	15.6	3.14	12.6	160
<i>Prev Sample</i>	9/7/2010	W Cayuga	2.27	15.0	3.17	14.5	165
<i>'09 Sample</i>	9/08/09		2.02	9.3	2.97	24.0	

### Cayuga White

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	Harvested	W Keuka	Harvested	-	-	-	-
-	Harvested	W Cayuga	Harvested	-	-	-	-
<i>Final Sample</i>	8/30/2010		2.91	15.4	3.30	12.1	201
<i>'09 Sample</i>	9/08/09		2.69	12.3	3.03	15.4	9/08

### Chardonnay

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/13/2010	W Seneca - Shoot Thin	1.55	20.8	3.48	7.4	224
	9/13/2010	W Seneca - No Thin	1.55	20.4	3.52	7.8	270
	9/13/2010	W Cayuga	1.52	21.4	3.37	7.3	116
Hudson Valley	9/13/2010	HV Lab	1.38	22.7	3.61	5.2	183
Long Island	9/13/2010	N Fork Peconic	1.48	21.5	3.68	6.0	275
	9/13/2010	N Fork Riverhead	1.51	21.3	3.71	5.5	168
<i>Average</i>	9/13/2010		1.50	21.4	3.56	6.5	206
<i>Prev Sample</i>	9/07/2010		1.45	20.4	3.63	7.3	227
<i>'09 Average</i>	9/14/09		1.64	16.2	3.21	12.3	

### Concord

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/13/2010	W Keuka	3.53	14.8	3.4	9.6	204
<i>Prev Sample</i>	9/7/2010	W Keuka	3.01	14.6	3.38	8.5	109
<i>'09 Sample</i>	9/14/09		3.59	11.8	3.17	13.0	

## Corot Noir

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/13/2010	W Cayuga	2.37	16.1	3.48	7.6	212
<i>Prev Sample</i>	<i>9/7/2010</i>	<i>W Cayuga</i>	<i>2.21</i>	<i>15.5</i>	<i>3.48</i>	<i>9.0</i>	<i>207</i>
<i>Average</i>	<i>9/08/09</i>		<i>1.80</i>	<i>11.1</i>	<i>3.03</i>	<i>19.1</i>	

## Delaware

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Lake Erie	9/13/2010	Portland Lab	1.46	22.0	3.43	7.7	165
<i>Prev Sample</i>	<i>9/7/2010</i>	<i>Portland Lab</i>	<i>1.47</i>	<i>20.0</i>	<i>3.51</i>	<i>9.0</i>	<i>154</i>

## Lemberger

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/13/2010	W Seneca	1.91	216.0	3.27	7.2	84
<i>Prev Sample</i>	<i>9/7/2010</i>	<i>W Seneca</i>	<i>2.01</i>	<i>0.5</i>	<i>3.36</i>	<i>8.6</i>	<i>46</i>

## Leon Millot

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/7/2010	W Keuka - Shoot Thin	Harvest				
	9/7/2010	W Keuka - No Thin	Harvest				
<i>Average</i>							
<i>Final Sample</i>	<i>9/7/2010</i>	<i>Harvested 9/10</i>	<i>0.76</i>	<i>27.9</i>	<i>3.40</i>	<i>12.4</i>	<i>116</i>
<i>'09 Average</i>	<i>9/14/09</i>	<i>Final sample</i>	<i>0.90</i>	<i>19.9</i>	<i>3.04</i>	<i>16.5</i>	

## Merlot

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Hudson Valley	9/13/2010	HV Lab	1.40	20.0	3.78	4.7	138
Long Island	9/13/2010	N Fork Peconic 1	1.83	21.7	3.77	4.2	126
	9/13/2010	N Fork Southold	1.89	19.3	3.63	6.2	177
<i>Average</i>	<i>9/13/2010</i>		<i>1.71</i>	<i>20.3</i>	<i>3.73</i>	<i>5.0</i>	<i>147</i>
<i>Prev Sample</i>	<i>9/7/201</i>		<i>1.66</i>	<i>19.9</i>	<i>4.05</i>	<i>4.9</i>	<i>162</i>
<i>'09 Average</i>	<i>9/08/09</i>		<i>1.71</i>	<i>14.0</i>	<i>3.23</i>	<i>14.1</i>	

## Noiret

Region	Harvest Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/13/2010	W Seneca	1.97	14.7	3.23	10.3	99
	9/13/2010	W Seneca	1.48	19.1	3.26	8.5	97
Hudson Valley	9/13/2010	HV Lab	1.58	19.8	3.6	6.6	232
	9/13/2010	W HV	1.50	18.8	3.3	9.1	131
Lake Erie	9/13/2010	Fredonia	1.71	19.7	3.32	8.1	125
<i>Average</i>	<i>9/13/2010</i>		<i>1.65</i>	<i>18.4</i>	<i>3.34</i>	<i>8.5</i>	<i>137</i>
<i>Prev Sample</i>	<i>9/7/2010</i>		<i>1.67</i>	<i>18.3</i>	<i>3.41</i>	<i>8.8</i>	<i>133</i>
<i>'09 Average</i>	<i>9/14/09</i>		<i>1.75</i>	<i>14.8</i>	<i>3.11</i>	<i>14.3</i>	

## Pinot Noir

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/13/2010	W Seneca	Harvested				
Hudson Valley	9/13/2010	HV Lab	1.49	22.3	3.81	7.5	244
	9/13/2010	Hudson Valley	1.24	22.9	3.68	6.5	176
<i>Average</i>	<i>9/13/2010</i>		<i>1.37</i>	<i>22.6</i>	<i>3.75</i>	<i>7.0</i>	<i>210</i>
<i>Prev Sample</i>	<i>9/7/2010</i>		<i>1.26</i>	<i>22.7</i>	<i>3.79</i>	<i>6.8</i>	<i>218</i>
<i>'09 Average</i>	<i>9/08/09</i>		<i>1.61</i>	<i>16.0</i>	<i>3.18</i>	<i>13.2</i>	

## Riesling

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/13/2010	W Seneca - leaf rem, shoot thin	1.46	19.3	3.12	9.0	23
	9/13/2010	W Seneca - no leaf rem, no thin	1.41	19.0	3.16	9.1	29
	9/13/2010	E Seneca	1.43	20.1	3.17	9.8	97
	9/13/2010	E Seneca-shoot thin	1.38	18.6	3.17	10.1	71
	9/13/2010	E Seneca - no thin	1.36	19.1	3.17	9.9	88
	9/13/2010	W Cayuga	1.51	16.3	3.15	10.3	198
	9/13/2010	W Cayuga	1.66	17.8	3.17	11.1	142
Hudson Valley	9/13/2010	HV Lab	1.57	17.6	3.46	6.1	134
Lake Erie	9/13/2010	Fredonia	1.50	17.9	3.14	7.8	67
Long Island	9/13/2010	N Fork Riverhead					
<i>Average</i>			<i>1.48</i>	<i>18.4</i>	<i>3.19</i>	<i>9.2</i>	<i>94</i>
<i>Prev Sample</i>	<i>9/7/2010</i>		<i>1.33</i>	<i>18.0</i>	<i>3.29</i>	<i>9.9</i>	<i>113</i>
<i>'09 Average</i>	<i>9/14/09</i>		<i>1.46</i>	<i>14.0</i>	<i>3.01</i>	<i>18.7</i>	

## Sauvignon Blanc

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Long Island	9/13/2010	N Fork Riverhead	Harvest				
<i>Prev Sample</i>	<i>9/7/2010</i>	<i>N Fork Riverhead</i>	<i>1.84</i>	<i>19.8</i>	<i>3.64</i>	<i>8.0</i>	<i>242</i>
<i>'09 Sample</i>	<i>9/08/09</i>		<i>1.46</i>	<i>13.4</i>	<i>3.00</i>	<i>23.7</i>	

## Seyval Blanc

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/13/2010	W Cayuga - cluster, shoot thin					
	9/13/2010	W Cayuga - no cluster, no thin					
Hudson Valley	9/13/2010	HV Lab	1.33	18.4	3.42	6.4	149
	9/13/2010	W HV					
<i>Average</i>	<i>(No Ave. Calc)</i>						
<i>Prev Sample</i>	<i>9/7/2010</i>		<i>1.47</i>	<i>19.8</i>	<i>3.49</i>	<i>7.5</i>	<i>184</i>
<i>'09 Average</i>	<i>9/14/09</i>		<i>1.95</i>	<i>17.0</i>	<i>3.24</i>	<i>9.2</i>	

## Traminette

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/13/2010	W Keuka - Shoot Thin	1.81	17.1	3.03	14.8	225
	9/13/2010	W Keuka - No Thin	1.66	16.1	3.09	14.8	248
Hudson Valley	9/13/2010	HV Lab	1.71	22.0	3.45	6.0	187
	9/13/2010	W HV	1.42	21.6	3.33	8.2	117
Lake Erie	9/13/2010	Fredonia	1.71	22.0	3.12	8.0	60
<i>Average</i>	<i>9/13/2010</i>		<i>1.66</i>	<i>19.8</i>	<i>3.20</i>	<i>10.4</i>	<i>167</i>
<i>Prev Sample</i>	<i>9/7/2010</i>		<i>1.68</i>	<i>18.7</i>	<i>3.32</i>	<i>11.2</i>	<i>158.6</i>
<i>'09 Average</i>	<i>9/14/09</i>		<i>1.81</i>	<i>14.5</i>	<i>3.08</i>	<i>15.7</i>	<i>`</i>

## Vidal blanc

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/13/2010	E Seneca	1.52	18.2	3.31	8.9	118
<i>Prev Sample</i>	<i>9/7/2010</i>	<i>E Seneca</i>	<i>1.38</i>	<i>17.5</i>	<i>3.30</i>	<i>10.0</i>	<i>125</i>

## Vignoles

Region	Sample Date	Description	Ber. Wt. g.	° Brix	pH	TA g/L	YAN (ppm)
Finger Lakes	9/13/2010	W Keuka-VSP, Shoot thin	1.59	22.4	3.06	14.1	229
	9/13/2010	W keuka-VSP, No Thin	1.35	20.9	3.11	13.1	210
	9/13/2010	W keuka-high cordon, sht thin	1.62	21.1	3.14	17.4	325
	9/13/2010	W keuka-high cordon, no thin	1.46	22.0	3.21	14.2	288
<i>Average</i>	<i>9/13/2010</i>		<i>1.51</i>	<i>21.6</i>	<i>3.13</i>	<i>14.7</i>	<i>263</i>
<i>Prev Sample</i>	<i>9/7/2010</i>		<i>1.53</i>	<i>20.6</i>	<i>3.22</i>	<i>15.5</i>	<i>288</i>
<i>'09 Average</i>	<i>9/14/2009</i>		<i>1.38</i>	<i>16.8</i>	<i>3.02</i>	<i>16.5</i>	



*Leon Millot clusters from shoot-thinning demonstration at a Keuka Lake Vineyard at harvest. Clusters from unthinned vines (top) were smaller and less filled-in than clusters from shoot-thinned blocks. This project is supported by a New York Farm Viability Institute grant to Dr. Justine Vanden Heuvel.*

*Photo by Tim Martinson*



*Gewurztraminer was harvested this week from the West side of Seneca Lake.*

*Photo by Hans Walter-Peterson*



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