

VERAISON TO HARVEST

Statewide Vineyard Crop Development Update #6

October 12, 2007



Cornell University
Cooperative Extension

Around New York...

STATEWIDE - TIM MARTINSON

The numbers are aligning for a very ripe, mature, and clean harvest across the state. Our dry, hot weather is coming to a close with cooler temperatures and rain forecast through Saturday. After that, however, cooler - but sunny - weather is forecast through mid-week. While the current rainy weather may increase the incidence of *botrytis* on sensitive varieties (Riesling), Bordeaux reds (Cab Franc, Merlot, Cabernet Sauvignon) and late-season hybrids like Chambourcin and Corot Noir are holding up well.

This week's berry samples (See Fruit Maturation Report starting on p.3) show TA's in range (below 10 g/L for Riesling; between 7 and 8 for Cab Franc and Merlot), and brix definitely in the harvestable range for these late varieties. Compare this to last year (data shown for Cab Franc and Riesling). TA's for both Cab Franc and Riesling are a full 3 g below last year's 11 g/liter at this time. Brix on Riesling were in the 17.7 to 19 range - except for the two Long Island blocks, which range from 16-17, at roughly the same acid levels.

The bottom line is that, with the possible exception of a few Riesling blocks (see photos p.2), winemakers can probably let these late-maturing varieties hang for another week or so, if needed, for ripe flavors to catch up. Taste your grapes for flavor development and ripe tannins. The numbers are in the ballpark, and there is time (and healthy leaf area) for further flavor development.

This should be an 'easy' year for winemakers, since with fruit of the quality we are seeing there won't be much need for adjusting acids, or dealing with varying levels of disease in some lots of fruit.

By next week, I would guess that 2/3 of the vineyards we've been sampling will have been harvested, and next week's report will probably consist mostly of Cabernet Franc and a few blocks of Riesling.

Major processors are either close to wrapping up or see the light at the end of the tunnel. Centerra is finishing up



Mike Vercant and others in the research crew from Fredonia Vineyard Laboratory harvest Concord this past week at the Lab. The pull-behind Gregoire harvester was purchased last year through a grant from the New York Wine and Grape Foundation. It will allow researchers to test 'precision agriculture' devices such as yield monitors, and also facilitate mechanized yield measurements in larger plots for certain studies. With the new Portland Lab having double the vineyard acreage of the Fredonia laboratory, this alternative to hand harvesting will undoubtedly come in handy. Photo by Tim Weigle

Catawbas, and hopes to wrap up the late 'Kosher' harvest by next Thursday. Tim Moore, grower relations manager with Centerra, reports that they received "98.9%" of their targeted tonnage, roughly 30,000 tons of grapes. Western NY Juice processors are looking at closing for the season sometime the 3rd week in October.

Meanwhile, grape canopies still are looking healthy, and it doesn't look like a killing frost is on the radar screen yet. If this holds up, vines should be in good shape going into the winter.

-TEM

FINGER LAKES-HANS WALTER PETERSON

There's an old song that contains the lyrics, "Back to life, back to reality." That pretty much describes the latter part of the week as more "normal" harvest weather has moved into the Finger Lakes over the past day or two. Temperatures have dropped back closer to normal for mid-October, with clouds and rain forecast to be more prevalent than sun over the next few days as well. Harvest of earlier ripening varieties like Pinot Gris, Chardonnay and Pinot Noir are wrapping up this week for the most part. Riesling

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is still coming into wineries here and there, but it sounds like a bigger push will start next week. Later ripening red hybrid and *V. vinifera* varieties are still hanging out there, but growers will need to be watching the condition of the fruit now with the change in the weather, in order to determine when to harvest based on flavor development but minimal loss of quality from new infections that can spring up in conditions like these. Concord harvest continues for the major bulk wine and juice processors, with quality still very good according to processor field staff. Catawbas will probably start coming in by the end of the week for a couple of companies as well.

Downy mildew has reared its ugly head over the past few weeks, with a few vineyards experiencing significant defoliation in certain areas. It has been an important reminder of the importance of using materials to control this disease even in years when conditions would seem to not favor heavy rates of infection.

LONG ISLAND - ALICE WISE

Long Island growers finished most of the white variety harvest this week.

A few blocks of Sauvignon Blanc and Riesling are still hanging as of Oct.

12. The promised rainfall from this week never fully materialized. With only 2.6" in August, 1.5" in September and < 0.3" in October, vineyards are dusty and dry. Vines on drier sites are showing some drought stress. With harvest of Merlot so close, growers are foregoing irrigation. Numbers from Merlot blocks range from 22-24 Brix, 4-7 g/l TA and >3.4 pH. Fruit is holding up well. It is now a waiting game for ripe flavors, aromas and tannins. Though it is still early to declare this a benchmark year, growers are optimistic.

LAKE ERIE AND NIAGARA ESCARPMENT- TIM WEIGLE

Concord harvest continued during the past week under mostly sunny skies and unseasonably warm temperatures. Reports from across the grape belts



Mild (top) and more extensive Botrytis in Riesling clusters in Lake Erie Region. Photo by Tim Weigle.

indicate that sugar continues to rise, although more slowly which is typical for this time of year but the big story is the amount of juice that is being found in the bins this year. Average bin weights are up at the scale houses due to what one grower told me is the juiciest grapes they have seen in years. Shelling, or premature fruit drop is becoming a concern, especially with some of the stronger winds we have seen. Juice processors are reportedly set to wrap up the week of October 22-26, although there are no official closing dates yet.

Wine grape growers and wine makers have been taking advantage of the outstanding conditions this harvest to let grapes hang until they hit the peak. The short term weather forecast of cooler temperatures had many varieties, especially those susceptible to *Botrytis*, being harvest prior to the onset of Wednesday's rain showers. Most grape varieties have been harvested in both regions with Vidal (ice wine) and Catawba being the two whites most frequently mentioned as still on the vine with the later season red varieties of Cabernet Sauvignon and Chambourcin still to be harvest-

ed.

HUDSON VALLEY - STEVE MCKAY, STEVE HOYING AND JOHN HUDELSON

After the warmest September on record in the past eleven years, the Hudson Valley has moved into a cooler and wetter period. Rain and cool weather are expected through the weekend. Growers are boasting of higher than normal yields, and better quality grapes this year. Harvest has been earlier than normal with almost all white grapes having been harvested. The last of the Chardonnay was being pulled in this week with brix readings of just under 22 while Traminette was being harvested at above 23. Late reds such as Merlot and Cabernet Franc seem to be levelling off; and one grower just finished his Merlot harvest with brix at over 23.

FRUIT MATURATION REPORT

Samples reported were collected on **Monday, October 8**. The next samples will be collected on **Monday, Oct 15**. Where appropriate, sample data from 2006, averaged over all sites (mostly Finger Lakes), is included. Fruit maturation data from 2006 is posted at: October 9: <http://www.nysaes.cornell.edu/fst/faculty/henick/pdf/Ripening%20Progress%2006R7.pdf>

Cabernet Franc

Location	Collection	Sample ID	Location	Berry Wt g	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Acetic Acid
Finger Lakes	10/08/07	FL-10-CF	Seneca Lake W	1.53	21.0	3.19	8.4	4.2	2.6	0.21
Finger Lakes	10/08/07	FL-11-CF	Seneca Lake W	1.28	20.4	3.26	7.8	4.8	1.8	0.19
Finger Lakes	10/08/07	FL-12-CF	Seneca Lake W	1.11	19.6	3.48	7.1	4.7	2.3	0.05
Finger Lakes	10/08/07	FL-7-CF	Cayuga Lake W	1.63	21.4	3.33	8.3	4.9	2.6	0.20
Finger Lakes	10/08/07	FL-8-CF	Seneca Lake E	1.65	21.0	3.30	7.8	4.1	2.6	0.18
Finger Lakes	10/08/07	FL-9-CF	Seneca Lake W	1.65	20.9	3.26	7.6	4.6	1.8	0.17
Hudson Valley	10/08/07	HV-CF-2	E of Hudson River	1.83	21.2	3.41	8.3	4.6	3.4	0.11
Hudson Valley	10/08/07	HV-CF-3	W of Hudson River	1.13	22.3	3.35	7.8	4.5	2.5	0.14
Lake Erie	10/08/07	LE-CF-9	Fredonia Vin Lab		22.6	3.34	8.3	4.5	2.8	0.21
Long Island	10/08/07	LI-CF-4	Aquebogue LI	1.72	21.2	3.62	6.8	3.0	3.6	0.18
Long Island	10/08/07	LI-CF-7	Aquebogue LI	1.78	22.4	3.41	8.3	4.5	2.8	0.29
Average				1.53	21.3	3.36	7.9	4.4	2.6	0.18
10/1 Average	10/01/07			1.47	20.3	3.22	8.5	4.7	2.8	0.13
9/24 Average	09/24/07			1.49	19.4	3.21	9.2	5.0	3.3	0.11
9/17 Average	09/17/07			1.48	17.7	3.10	10.1	5.1	3.8	0.08
9/10 Average	9/10/07			1.38	16.8	3.07	11.3	5.8	4.4	0.04
8/27 Average	8/27/07			1.11	11.7	2.73	23.6	8.6	11.4	0.1
'06 Average	10/9/06	FL	Finger Lakes	1.66	19.4	3.16	11.0	4.2	5.2	0.17

Merlot

Location	Collection	Sample ID	Location	Berry Wt g	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Acetic Acid
Hudson Valley	10/08/07	HV-M-4	E of Hudson River	1.61	21.4	3.45	8.6	5.0	3.7	0.10
Long Island	10/08/07	LI-M-1	Cutchogue LI	1.56	21.8	3.74	6.1	3.5	3.1	0.24
Long Island	10/08/07	LI-M-2	Cutchogue LI	1.57	21.4	3.46	7.6	4.6	2.6	0.21
Long Island	10/08/07	LI-M-5	Aquebogue LI	1.94	21.9	3.42	8.1	4.9	2.7	0.19
Long Island	10/08/07	LI-M-8	LIHRC Riverhead	1.84	22.9	3.53	7.0	4.0	2.6	0.25
Average	09/10/07			1.70	21.9	3.52	7.5	4.4	2.9	0.20
9/24 Average	09/24/07			1.74	20.9	3.37	8.4	4.6	3.2	0.17
9/17 Average	09/17/07			1.71	20.0	3.33	8.6	4.7	3.6	0.12
9/10 Average	09/10/07			1.68	19.3	3.27	9.5	4.9	4.0	0.10
8/27 Average	8/27/07			1.55	14.2	2.89	16.3	6.7	7.6	0.06

Marechal Foch

Location	Collection	Sample ID	Location	Berry Wt g	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Acetic Acid
Harvested following 9/17 Sample Date.										
Average	9/17/07			0.98	23.3	3.25	10.8	5.1	4.3	0.09
9/10 Ave	09/10/07			0.99	22.8	3.27	10.9	5.2	4.3	0.11
8/27 Ave				0.94	18.2	3.04	14.0	5.8	6.3	0.09

Riesling

Location	Collection	Sample ID	Location	Berry Wt g	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Acetic Acid
Finger Lakes	10/08/07	FL1-CL239	Cayuga Lake W	1.35	17.7	3.06	9.6	6.5	2.2	0.01
Finger Lakes	10/08/07	FL2-CL-90	Cayuga Lake W	1.42	19.0	3.10	9.3	5.8	2.1	0.09
Finger Lakes	10/08/07	FL5-CL-239	Seneca Lake E	1.43	18.1	3.10	9.5	6.1	2.3	0.03
Finger Lakes	10/08/07	FL6-CL-90	Seneca Lake E	1.50	18.8	3.05	10.3	6.2	2.9	0.02
Finger Lakes	HVST	FL3-CL-90	Seneca Lake E							
Finger Lakes	HVST	FL4-CL239	Seneca Lake E							
Hudson Valley	HVST	HV-R-4	E of Hudson River							
Lake Erie	10/08/07	High pH	Fredonia Vin Lab		18.3	3.01	10.5	6.3	2.6	0.18
Lake Erie	10/08/07	Low pH	Fredonia Vin Lab		18.9	3.01	10.8	6.5	2.6	0.21
Long Island	10/08/07	LI-R-3	Aquebogue LI	1.56	15.7	3.19	9.5	5.6	3.0	0.00
Long Island	10/08/07	LI-R-6	Aquebogue LI	1.74	16.9	3.13	10.3	5.9	3.1	0.00
Average	10/08/07			1.50	17.9	3.08	10.0	6.1	2.6	0.07
10/1 Average	10/01/07			1.32	18.8	2.99	10.3	6.1	2.8	0.09
9/24 Average	09/24/07			1.42	18.6	3.00	11.3	6.4	3.4	0.07
9/17 Average	09/17/07			1.36	17.5	2.94	12.3	6.6	4.2	0.03
9/10 Average	9/10/07			1.37	16.7	2.93	13.1	7.0	4.7	0.02
8/27 Average	8/27/07			1.14	12.4	2.73	23.4	9.3	11.0	0.07
06 Average	10/02/06		Finger Lakes	1.77	18.6	2.97	13.2	5.6	5.2	0.19

Lemberger

Location	Collection	Sample ID	Location	Berry Wt g	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Acetic Acid
Finger Lakes	10/08/07	FL-13-LEM	Seneca Lake W	1.99	20.4	3.12	9.3	5.4	2.7	0.11
Finger Lakes	HVST	FL-14-Lem	Seneca Lake W							
Average***	10/08/07			1.99	20.4	3.12	9.3	5.4	2.7	0.11
10/1 Average	10/01/07			1.83	21.4	3.06	9.6	5.8	2.5	0.18
9/24 Average	9/24/07			1.72	20.5	3.03	10.2	6.1	2.8	0.19
9/17 Average	9/17/07			1.80	19.2	2.94	10.6	6.1	3.1	0.12
9/10 Average	09/10/07			1.67	18.2	2.95	11.1	6.4	3.2	0.13
8/27 Average	8/27/07			1.50	14.9	2.79	16.8	7.8	6.7	0.12
06 Average	10/01/07			2.40	20.0	3.16	10.2	4.3	3.7	0.14

***Note that this is not a true average, as only one block was harvested.

Chardonnay

Location	Collection	Sample ID	Location	Berry Wt g	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Acetic Acid
Hudson Valley	10/08/07	HV-C-2	E of Hudson River	1.52	22.2	3.34	8.9	4.4	3.9	0.3
Hudson Valley	no sample	HV-C-3	W of Hudson River							
Long Island	10/02/07	HVST	LIHRC Riverhead	na	22.6	3.48	9.0	4.1	4.5	0.3
No average this week										
9/24 Average	09/24/07			1.59	21.3	3.25	9.8	4.6	4.2	0.12
9/17 Average	9/17/07			1.56	20.3	3.18	10.5	5.0	4.8	0.10
9/10 Average	09/10/07			1.59	19.8	3.18	10.7	5.0	4.9	0.08
8/27 Average	08/27/07			1.35	14.8	2.94	15.4	6.3	7.3	0.07

Cabernet Sauvignon

Location	Collection	Sample ID	Location	Berry Wt g	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Acetic Acid
Lake Erie	10/08/07	High pH	Fredonia Vin Lab		20.7	3.20	11.2	5.8	4.4	0.09
Lake Erie	10/08/07	Low pH	Fredonia Vin Lab		21.1	3.25	10.4	5.5	4.1	0.14
Average	10/08/07			no data	20.9	3.23	10.8	5.7	4.3	0.12
10/1 Average	10/01/07			no data	20.5	3.12	11.5	6.0	4.7	0.10
9/24 Average	09/24/07			no data	20.5	3.1	12.1	5.9	4.5	0.14
9/17 Average	09/17/07			1.28	19.4	3.04	13.4	6.5	6.0	0.02
9/10 Average	09/10/07			1.26	18.6	3.03	14.1	6.8	6.1	0.02
8/27 Average	08/27/07			1.07	15.6	2.75	22.0	8.6	10.5	0.02

Noiret

Location	Collection	Sample ID	Location	Berry Wt g	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Acetic Acid
Finger Lakes	HVST	LR/SH	Keuka Lake W							
Finger Lakes	HVST	NO LR/No SH	Keuka Lake W							
Hudson Valley	10/08/07	HV-N-3	W of Hudson River	1.64	20.7	3.31	7.9	4.2	2.4	0.1
Lake Erie	HVST	LE-N-High-3	Fredonia Vin Lab							
Lake Erie	HVST	LE-N-Low-4	Fredonia Vin Lab							
No Average										
10/1 Average	10/01/07			1.82	18.9	3.22	9.6	5.2	3.7	0.03
9/24 Average	09/24/07			1.81	18.5	3.14	10.1	5.3	3.6	0.06
9/17 Average	9/17/07			1.62	18.0	3.06	11.0	5.7	4.3	0.03
9/10 Average	09/10/07			1.64	17.5	3.08	11.5	5.9	4.7	0.02
8/27 Average	08/27/07			1.44	14.6	2.87	17.9	7.6	8.1	0.01

Traminette

Location	Collection	Sample ID	Location	Berry Wt g	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Acetic Acid
Finger Lakes	HVST	Exposed	Keuka Lake W							
Finger Lakes	HVST	Shaded	Keuka Lake W							
Hudson Valley	10/08/07	HV-T-1	W of Hudson River	1.35	23.3	3.23	8.2	4.4	2.2	0.31
Lake Erie	HVST	High pH	Fredonia Vin Lab							
Lake Erie	HVST	Low pH	Fredonia Vin Lab							
No Average										
10/01 Average	10/01/07			1.68	22.0	3.02	9.9	5.2	3.1	0.22
9/24 Average	09/24/07			1.64	21.0	2.98	9.9	5.1	2.6	0.20
9/17 Average	9/17/07			1.55	18.8	2.90	11.4	5.6	3.9	0.12
9/10 Average	09/10/07			1.67	17.6	2.90	12.1	6.0	4.3	0.11
8/27 Average	08/27/07			1.34	11.5	2.67	23.8	8.9	11.2	0.15

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