

# VERAISON TO HARVEST

## Statewide Vineyard Crop Development Update #3



Cornell University  
Cooperative Extension

September 19, 2008

Edited by Tim Martinson and Chris Gerling



### Around New York...

*Bird netting is a sure sign of impending harvest in the Finger Lakes.*

Photo by Tim Martinson

#### **STATEWIDE - TIM MARTINSON**

Despite a frost forecast for last night (Thursday 9/18), temperatures did not go below the high 38° to 43° F in the Finger Lakes overnight. Forecast for the next week looks favorable, with no rain in sight, daytime temps in the 70s, and night time temperatures in the 40s to 50s. This is good news, and will help keep Botrytis in check (but watch out for morning dews). Fruit chemistry numbers (See maturation table, p. 5-7) look comparable to last years, but possibly with a bit more acid retention. We're on track for continued ripening and flavor development.

#### **LONG ISLAND - ALICE WISE AND LIBBY TARLETON**

After several bouts of rain totaling around 5", this past week has been sunny and dry with temperatures in the 70's. The 7 day forecast shows no rain. Growing degree days as of 9-16 were 2814. Same date in 2007 – 2844. Despite the rain, both powdery and downy mildew canopy infections are scarce in local vineyards, undoubtedly the result of hard work by vineyard managers and vineyard crews. Both fungal diseases are a concern as functional canopies are important for fully ripe fruit. In the fall as pest management schedules wind down and days to harvest restrictions are observed. Fruit ripening is progressing well. Pinot Noir harvest for table wine started this week. White varieties are ripening nicely, with minor amounts of cluster rot. The rot in many cases is linked to bird and/or wasp damage, we see this in the research vineyard Chardonnay and Sauvignon Blanc. The potential for really good white wine is exciting as we have the luxury of hanging fruit in good weather – sunny warm days and cool nights. Interestingly, seeds are brown and fruit has already taken on that golden hue that signifies ripe fruit. Reds appear to be slightly ahead of normal, Merlot in particular. Flavors are developing wonderfully though the Cabernets as usual are still a little green. This may be a year with a compressed harvest.

#### **FINGER LAKES - HANS WALTER-PETERSON.**

After a fairly wet and very windy weekend, this week has been dry and sunny making harvest a lot easier. Cayuga White, Baco and Seyval are among the varieties making their way to wineries this week. Tonnage of Cayuga White appears to be very good in many situations, as long as there is a winery who will take all of them. Niagara harvest for National Grape was pushed back to Friday, but other processors brought theirs in last week and early this week.

*Botrytis* continues to be a concern in many vineyards this year. Often times, clusters look fine on the outer face, but are developing significant infections on the backsides of clusters where spray penetration has been more difficult and airflow is reduced, preventing drying. Winemakers and growers will need to make sure to communicate well with each other regarding the status of disease development in the fruit, any further protective measures that the grower may want to employ, and timing considerations for harvest. The dry weather is supposed to be with us for several more days, which should help to at least slow the spread of infections through the vineyard. Late season downy mildew infections are also a concern, although at this point I have not seen any examples of

significant defoliation caused by downy mildew infections (that doesn't mean that they can't be out there, though). We are also hearing of actual cropping levels being higher than some growers had estimated earlier in the season. This is a concern both from a quality standpoint – this does not appear to be the kind of year to hang an extra ton or two of Cabernet Franc – but more importantly, at least at this point in the season, from a market perspective. With the grape supply currently greater than demand for most varieties in the Finger Lakes, it will probably be difficult to find homes within the region for extra grapes.

**LAKE ERIE - JODI CREASAP GEE**

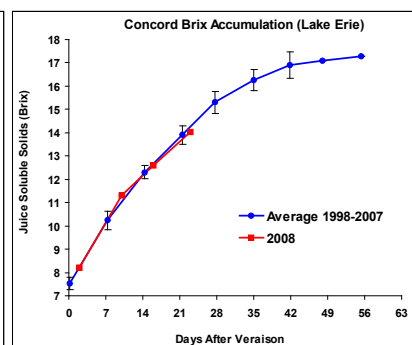
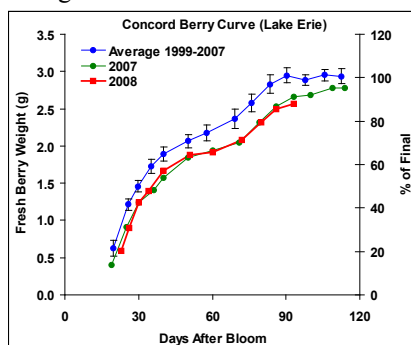
Luckily Hurricane Ike barely grazed our region as it passed through. This does not mean we did not get rain – we did get an inch on Saturday and some drizzle Monday; however, what we had more of was lots of wind. In fact, in addition to many downed limbs and trees in the region, rows of vines were literally blown over in a couple of vineyards. The notched posts snapped in the winds, thus laying down several rows of vines and creating more work for the growers who already have their plates quite full. More hybrids – Elvira, Seyval – have been harvested this week and the end of last, with more to follow. Many of the varieties that are harvested green are being pulled in this week as well. The forecast looks good for us with dry weather and plenty of sunshine that should help ripening of many varieties in the coming weeks.

**CONCORD RIPENING PROFILE AT FREDONIA - SEPTEMBER 18**

*Terry Bates  
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Fredonia Vineyard Laboratory*



Concord berry weight and juice soluble solids were taken on 9/15/2008 after several days of cloudy and wet weather. The increase in 2008 berry weight is starting to taper as it typically does around 90 days after bloom and is currently 2.6 grams. Juice soluble solids averaged 14.0 oBrix and are still close to the ten year average (although showing signs of slowing down). The ten day forecast looks excellent for fruit ripening with sunny and dry conditions; therefore, I would expect JSS rates to at least keep pace with the average.



**HUDSON VALLEY - STEVE HOYING AND STEVE MCKAY**

Seyval blanc is being picked this week, and the quality of the grapes has been reported as excellent. This variety did not suffer winter or frost damage, and the turn to better weather has helped in development of the fruit. Tonnage is also reported as “up” despite primary bud death caused by the May frost in some colder locations. Rainfall that has occurred has turned out to be more help than harm in general, and has increased tonnage without evidence of cracking. Pinot Noir harvest is scheduled to begin about September 21th and the first Chardonnay likely to be picked by September 27th. Some growers are holding off on Chardonnay until the 1st week of October. So far the crop is clean, and drier weather recently has been beneficial.



Niagara, Catawba, Fredonia, and Concord grape clusters

Photo by Jodi Creasap Gee

## Sampling Focus:

### CLUSTER AND SHOOT-THINNING ON HUDSON VALLEY AND LAKE ERIE HYBRIDS

*Timothy E. Martinson*  
*Statewide Viticulture Extension*  
*Cornell University*

One of our goals with *Veraison to Harvest* this year was to put in place some simple side-by-side vineyard treatments to compare how crop adjustment or canopy adjustments (mostly shoot thinning) might affect fruit chemistry. So in this article, I'll describe what **Steve Hoying** (Hudson Valley) and **Jodi Creasap Gee** (Lake Erie) put in place with grower-cooperators in both regions.

**First a little background:** Canopy management techniques (shoot thinning, shoot positioning, cluster thinning, leaf removal) are commonly used with *vinifera* grapes to improve fruit quality. Their use is uncommon with hybrid varieties, yet the same principles should apply: Adjusting canopy density and improving light interception to grape clusters should directly improve wine quality, and perhaps result in measurable changes to the things we measure (Brix, pH, TA) to determine ripeness and harvest timing.

Applying these techniques to hybrids, however, involves different application of them. Most hybrids are grown using high training systems (to accommodate the procumbent growth habit) and are meant for moderately-priced wines - which places a limit on the amount and expense of hand labor to manipulate canopies. **Justine Vanden Heuvel's** ongoing research project (funded by the NYFVI) is looking at canopy management for hybrids (more on that in a future *V to H*). The hybrid and *Labrusca* wine blocks in Lake Erie and Hudson Valley involve sampling from one row with 'normal grower practice' (no shoot or cluster thinning) and an adjacent row with either early shoot thinning (LE) or post fruit-set cluster thinning (HV) in cooperation with commercial vineyardists. **Data from these demonstration blocks is included in the Fruit Maturation Report.**

**Lake Erie Shoot Thinning.** Jodi Creasap Gee has worked with three growers to apply early shoot thinning to two Traminette and one Diamond block. Grower-cooperators did the thinning, shortly before bloom, and estimated the amount of time it took them to do so. In the three blocks, shoots were thinned to 5-6 shoots per foot of canopy - amounting to 35-40 shoots per vine. In one block (Diamond), thinning went fairly fast at 17 seconds/vine (2 h/acre). In the other (Traminette block 2) it took more time (1:40 min:sec per vine- or 22 h per acre).

**Results:** This week's results (see Fruit Maturation Table, following pages) show the thinned 'Diamond' at 0.5° Brix higher than the unthinned. The Traminette, block 1 (samples 3&4) 'thinned' had slightly higher brix (0.4° brix) than 'unthinned' and similar TA; Traminette Block 2 (samples 7&8) 'thinned' had lower brix (1.0° brix lower) and higher TA. This sounds like mixed results.

*Table 1: Shoot thinning in the Lake Erie Region. See Fruit Maturation Report for Brix, TA, and pH*

Variety Paired Samples	Vine spacing (training system)	Thinned to: Shoots per vine	Thinned to: Shoots/foot of canopy	Time per vine	Labor H per acre
<b>Diamond</b> 1-LE- Shoot thinned 2-LE- Not Thinned	9' row by 8' vine space (Top Wire Cordon)	40	5	0m 17s	2.8 hours
<b>Traminette bl 1</b> 3-LE-Shoot-thinned 4-LE-Not Thinned	9' row by 7' vine space (4 arm Kniffen)	35	5	Not taken	Not taken
<b>Traminette bl 2</b> 7-LE-Shoot-Thinned 8-LE - Not thinned	9' row by 6' vine space (unspecified)	36	6	1m 40 sec	22.4 h

*Continued on Page 4*



**Hudson Valley Cluster-thinning.** Steve Hoying did a very thorough job in adjusting cluster numbers in the side-by-side blocks in the Hudson Valley. Cluster thinning on Vidal blanc, 2 Seyval blanc, Cayuga White, and a DeChaunac block was completed in early July, after fruit set. Steve’s goal was to thin to an average of 1.5 clusters per shoot. Data he collected (See Table 2 below) indicated he was successful in reducing the number of clusters per shoot, compared to the adjacent ‘unthinned’ row.

*Table 2: Side By Side rows in Hudson Valley vineyards where early cluster-thinning was used to reduce crop level and the number of clusters per shoot.*

Variety	No Cluster Thinning Rows			Cluster-Thinned Rows		
	Sample # Unthinned	Clusters Per vine	Clusters Per shoot	Sample # Thinned	Clusters Per vine	Cluster Per shoot
Vidal blanc	1-HV-V-No thin	46.7	<b>4.0</b>	2-HV-V-Clust Thin	32.0	<b>1.6</b>
Cayuga White	3-HV-CW-No thin	52.2	<b>3.7</b>	4-HV-CW-Clust Thin	50.1	<b>1.5</b>
Seyval Blanc	5-HV-SB-No Thin	63.2	<b>2.9</b>	6-HV-SB-Clust Thin	52.7	<b>1.0</b>
Seyval Blanc	7-HV-SB-No Thin	18.6	<b>2.0</b>	8-HV-SB-Clust Thin	23.6	<b>1.6</b>
DeChaunac	9-HV-D-No thin	30.0	<b>2.2</b>	10-HV-D-Clust Thin	23.8	<b>1.1</b>

**Results.** (see Fruit Maturation Table, following pages for numbers) ‘Thinned’ Vidal blanc this week shows 1.9° higher brix than ‘unthinned’ vines, and 0.5 g/l higher TA (not a huge difference). Cluster-thinned Cayuga white had 0.9° higher brix than unthinned, the same TA’s (8.9 g/l), and slightly lower pH. The first Seyval blanc pair (Sample HV-5 and 6) showed higher brix (0.6°) in the ‘thinned’ row and similar pH and TA. In the other Seyval blanc pair (Sample 7-8), brix was similar, but TA was lower in the ‘cluster-thinned’ block. Finally in the DeChaunac pair, brix, pH, and TA was nearly identical in the two blocks.

**Conclusions?** This week, there are no clear, consistent differences in the fruit chemistry numbers. Does it follow that there won’t be any differences in fruit quality? Not at all. That would be jumping to conclusions. Despite similarity in numbers, there are things we haven’t measured: Light interception is a major one, and adjusting shoot density could influence that without having a major effect on brix, pH, and TA. In addition, effects on fruit chemistry might be muted this year by the ample soil moisture, and generally strong growth we’ve seen. It might be different in a droughty year. Finally - I hate to say it, but it seems that you have to make and taste the wine to be sure about what effect reducing shoot density and shading (or crop level) has on fruit quality. I think its notable, however, that the vines with the largest reduction in clusters per shoot (Vidal blanc - from 4 down to 1.6) had the largest difference in brix. It was a more radical reduction than some of the other blocks.

Stay tuned for more information about the replicated field studies in the Finger Lakes on Corot Noir, Marechal Foch, and Noiret - where Justine Vanden Heuvel, enologist Gavin Sacks and graduate student Qun Sun will be following through the canopy management treatments with additional light interception, yield, and quality data - and will be making wines to compare from these



*Traminette in Western New York that has been shoot-thinned (Left photo) or not shoot-thinned (Right Photo).*

*Don't worry, we can't tell the difference either.*

## FRUIT MATURATION REPORT

Samples reported here were collected on **Monday, September 15, 2008**. Where appropriate, sample data from 2006, averaged over all sites (mostly Finger Lakes), is included. Tables from 2007 are archived at : <http://blogs.cce.cornell.edu/grapes/07-veraison-to-harvest-archiv/> Next samples will be collected **Monday, September 22**.

### *Cabernet Franc*

Location	Harvest Date	Samples	Av Berry		pH	g/L TA	g/L		
			Wt	% Brix			Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Finger Lakes	9/15/2008	FL-9	1.45	17.3	2.95	11.1	5.8	3.6	0.2
Finger Lakes	9/15/2008	FL-10	1.54	16.9	3.05	11.3	5.8	4.6	0.6
Finger Lakes	9/15/2008	FL-11	2.08	16.8	3.13	10.0	6.1	4.3	1.0
Hudson Valley	9/15/2008	11-HV-CF-4	1.36	19.3	3.06	9.3	4.9	3.2	0.3
Lake Erie	9/15/2008	12-LE-CF-5-3	1.91	18.2	3.09	10.1	4.8	3.9	0.5
Long Island	9/15/2008	LI-CF-1	1.72	17.2	3.23	8.6	4.3	3.1	0.6
Long Island	9/15/2008	LI-CF-5	1.78	18.6	3.28	9.6	4.9	4.0	0.6
Average	9/15/2008		1.69	17.8	3.11	10.0	5.2	3.8	0.5
Average	9/8/2008		1.58	16.7	3.01	11.9	5.9	4.9	0.4
07 Average	9/17/07		1.48	17.7	3.10	10.1	5.1	3.8	*
'06 Average	9/18/06		1.76	16.6	3.13	12.8	5.3	6.7	*

### *Cabernet Sauvignon*

Location	Harvest Date	Samples	Av Berry		pH	g/L TA	g/L		
			Wt	% Brix			Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Lake Erie	9/15/2008	9-LE-CS-Not Thinned	1.40	16.0	2.99	14.6	6.2	6.8	0.5
Lake Erie	9/15/2008	9B-LE-Late Clus Thin	1.61	16.4	2.98	14.4	6.4	6.5	0.7
Long Island	9/15/2008	LI-CS-2	1.41	17.1	3.10	11.3	5.8	4.3	0.7
Average	9/15/2008		1.47	16.5	3.02	13.4	6.1	5.9	0.6
Previous sample	9/08		1.37	15.2	2.90	16.2	7.1	7.6	0.6
07 Average	9/17/07		1.28	19.4	3.04	13.4	6.5	6.0	*

### *Chardonnay*

Location	Harvest Date	Samples	Av Berry		pH	g/L TA	g/L		
			Wt	% Brix			Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Finger Lakes	9/15/2008	FL-21	1.62	18.9	3.07	10.8	4.8	4.6	0.3
Hudson Valley	9/15/2008	12-HV-C-4	1.65	20.4	3.05	10.1	4.4	4.2	0.5
Long Island	9/15/2008	LI-CH-7	1.61	19.3	3.19	10.2	4.7	4.1	0.6
Average	9/15/2008		1.63	19.5	3.10	10.4	4.6	4.3	0.5
Previous sample	8/27/08		1.46	19.1	3.06	11.2	4.9	4.6	0.5
'07 Average	9/17/2007		1.56	20.3	3.18	10.5	5.0	4.8	*

### *Lemberger*

Location	Harvest Date	Samples	Av Berry		pH	g/L TA	g/L		
			Wt	% Brix			Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Finger Lakes	9/15/2008	FL-12	1.95	19.7	2.89	10.7	6.2	2.8	0.3
Finger Lakes	9/15/2008	FL-13	2.02	17.7	3.12	10.9	6.2	4.1	0.8
Average	9/15/2008		1.99	18.7	3.01	10.8	6.2	3.5	0.6
Previous sample	9/8/2008		1.80	17.4	2.99	11.6	6.4	4.3	0.5
'07 Average	9/17/07		1.80	19.2	2.94	10.6	6.1	3.1	*
'06 Average	9/18/06		2.18	17.6	3.04	12.1	5.6	4.8	*

### *Merlot*

Location	Harvest Date	Samples	Av Berry		pH	g/L TA	g/L		
			Wt	% Brix			Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Long Island	9/15/2008	LI-M-3	1.71	20.1	3.31	7.9	5.0	2.3	0.1
Long Island	9/15/2008	LI-M-6	1.67	19.7	3.39	7.9	4.8	2.6	0.8
Average	9/15/2008		1.69	19.9	3.35	7.9	4.9	2.5	0.4
Previous sample Ave	8/25/08		1.49	15.1	2.93	14.4	6.3	6.5	0.1
'07 Average	9/17/07		1.71	20.0	3.33	8.6	4.7	3.6	*

*Pinot Noir*

Location	Harvest Date	Samples	Av Berry Wt	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Hudson Valley	9/15/2008	15-HV-PN-4	1.30	19.1	3.24	7.9	4.9	2.4	0.5
Hudson Valley	9/15/2008	16-HV-PN-5	1.25	19.3	3.15	10.5	4.9	4.7	0.4
Average	9/15/2008		1.28	19.2	3.19	9.2	4.9	3.6	0.5
Previous Sample	9/08/2008		1.26	18.8	3.15	10.1	5.3	3.5	0.7

*Riesling*

Location	Harvest Date	Samples	Av Berry Wt	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Finger Lakes	9/15/2008	FL-14	1.57	16.1	2.78	15.5	7.1	6.1	0.1
Finger Lakes	9/15/2008	FL-15	1.71	17.7	2.81	14.2	6.9	5.1	0.2
Finger Lakes	9/15/2008	FL-16	1.54	18.3	3.16	10.6	5.8	4.2	0.7
Finger Lakes	9/15/2008	FL-17	1.33	17.0	2.81	14.1	7.0	4.9	0.1
Finger Lakes	9/15/2008	FL-18	1.58	16.2	2.79	14.6	7.1	5.4	0.2
Lake Erie	9/15/2008	10-LE- -Leaf Pulled	1.69	14.6	2.89	12.8	6.4	4.8	0.6
Lake Erie	9/15/2008	11-LE- No leaf pull	1.75	13.9	2.86	13.7	6.6	5.5	0.6
Average	9/15/2008		1.60	16.3	2.87	13.6	6.7	5.1	0.4
Previous Sample	9/8/08		1.52	15.0	2.83	15.8	7.2	6.8	0.3
'07 Average	9/17/07		1.36	17.5	2.94	12.3	6.6	4.2	*
'06 Average	9/18/06		1.70	16.6	2.92	16.4	7.1	7.2	*

*Sauvignon blanc*

Location	Harvest Date	Samples	Av Berry Wt	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Long Island	9/15/2008	LI-SB-4	1.80	19.1	3.00	10.9	5.0	3.8	0.4
Previous sample	8/25/08	4-LI-SB	1.57	14.9	2.69	22.8	7.8	11.3	0.0

*Marachel Foch*

Location	Harvest Date	Samples	Av Berry Wt	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Finger Lakes	9/15/2008	FL-7	1.06	23.3	3.18	13.2	5.5	6.4	0.3
Finger Lakes	9/15/2008	FL-8	1.11	23.2	3.16	12.8	5.5	5.7	0.2
Average	9/15/2008		1.09	23.3	3.17	13.0	5.5	6.1	0.3
Previous sample	9/8/2008		0.90	22.6	3.17	12.6	5.5	6.2	0.2
'07 Average	9/17/2007		0.98	23.3	3.25	10.8	5.1	4.3	*

*Noiret*

Location	Harvest Date	Samples	Av Berry Wt	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Finger Lakes	9/15/2008	FL-1 Leaf Rem/Shoot th	1.74	16.0	2.90	15.5	7.0	6.9	0.5
Finger Lakes	9/15/2008	FL-2 No LR/no Sh Th	1.59	15.8	2.91	14.8	6.5	6.7	0.4
Hudson Valley	9/15/2008	14-HV-N-4	1.83	19.1	2.95	9.6	4.8	3.3	0.0
Lake Erie	9/15/2008	5-LE-N-8-1-3	1.93	15.3	2.90	13.0	6.0	5.3	0.2
Lake Erie	9/15/2008	6-LE-N-3-1-3	1.68	17.0	3.03	12.2	6.1	5.0	0.5
average	9/15/2008		1.75	16.6	2.94	13.0	6.1	5.4	0.3
Prev Sample	9/08/2008		1.63	16.1	2.88	15.6	6.8	7.0	0.2
'07 Average	9/17/2007		1.62	18.0	3.06	11.0	5.7	4.3	*

*Cayuga White*

Location	Harvest Date	Samples	Av Berry Wt	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Hudson Valley	9/15/2008	3-HV-CW-Not thinned	3.46	19.8	3.23	8.9	4.8	3.4	0.1
Hudson Valley	9/15/2008	4-HV-CW-Cluster-thinned	3.15	20.7	3.18	8.9	4.5	3.2	0.0
Average	9/15/2008		3.31	20.3	3.20	8.9	4.7	3.3	0.1
Prev Sample	9/08/2008		3.22	19.5	3.15	9.5	4.9	3.1	0.0

Corot Noir

Location	Harvest Date	Samples	Av Berry Wt	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Finger Lakes	9/15/2008	FL-22 Unthinned	2.33	13.0	3.07	10.1	5.3	3.6	0.2
Finger Lakes	9/15/2008	FL-23 Shoot thin/ LR	1.92	15.7	3.17	10.0	4.8	4.1	0.2
<i>Average</i>	<i>9/15/2008</i>		<i>2.13</i>	<i>14.4</i>	<i>3.12</i>	<i>10.1</i>	<i>5.1</i>	<i>3.9</i>	<i>0.2</i>
Previous sample	9/8/2008		1.60	12.9	3.01	12.8	6.0	5.7	0.1

DeChaunac

Location	Harvest Date	Samples	Av Berry Wt	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Hudson Valley	9/15/2008	9-HV-D-Not thinned	2.84	17.4	2.83	16.3	6.9	7.1	0.0
Hudson Valley	9/15/2008	10-HV-D-Cluster Thinned	2.87	17.6	2.80	16.3	6.9	6.9	0.0
<i>Average</i>	<i>9/15/2008</i>		<i>2.86</i>	<i>17.5</i>	<i>2.82</i>	<i>16.3</i>	<i>6.9</i>	<i>7.0</i>	<i>0.0</i>
Previous sample	9/8/2008		2.71	16.5	2.77	18.6	7.4	8.3	0.0

Seyval blanc

Location	Harvest Date	Samples	Av Berry Wt	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Finger Lakes	Harvested								
Finger Lakes	Harvested								
Finger Lakes	Harvested								
Finger Lakes	Harvested								
Hudson Valley	9/15/2008	5-HV-No Thin	2.20	19.9	3.01	9.6	4.2	3.8	0.0
Hudson Valley	9/15/2008	6-HV-SB-Clust Thin	2.13	20.5	2.99	9.5	3.9	3.5	0.0
Hudson Valley	9/15/2008	7-HV-SB-No Thin	2.13	21.5	3.04	10.7	4.3	4.6	0.0
Hudson Valley	9/15/2008	8-HV-SB-Clust Thin	2.07	21.3	3.05	9.0	4.0	3.1	0.0
<i>average</i>	<i>9/15/2008</i>		<i>2.13</i>	<i>20.8</i>	<i>3.02</i>	<i>9.7</i>	<i>4.1</i>	<i>3.8</i>	<i>0.0</i>
Previous sample	9/8/2008		2.08	20.4	3.01	10.7	4.6	3.9	0.0

Traminette

Location	Harvest Date	Samples	Av Berry Wt	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Hudson Valley	9/15/2008	13-HV-T-4	1.80	20.0	2.93	10.1	5.0	3.4	0.0
Lake Erie	9/15/2008	3-LE-Shoot Thin	1.98	16.0	2.86	13.5	6.2	5.3	0.0
Lake Erie	9/15/2008	4-LE- Not thinned	1.87	15.6	2.84	13.5	6.3	5.3	0.0
Lake Erie	9/15/2008	7-LE-T-Shoot Thin	1.95	17.0	2.90	13.1	6.2	5.0	0.0
Lake Erie	9/15/2008	8-LE-T-Not Thinned	1.97	18.0	2.90	12.3	6.1	4.4	0.0
<i>Average</i>	<i>9/15/2008</i>		<i>1.91</i>	<i>17.3</i>	<i>2.88</i>	<i>12.5</i>	<i>6.0</i>	<i>4.7</i>	<i>0.0</i>
Prev Sample	9/08/2008		1.81	15.5	2.76	15.4	6.8	6.1	0.0
'07 Average	9/17/2007		1.67	17.6	2.90	12.1	5.9	4.3	*

Vidal Blanc

Location	Harvest Date	Samples	Av Berry Wt	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Hudson Valley	9/15/2008	1-HV-V-No thin	2.07	17.4	3.04	11.8	5.6	5.0	0.4
Hudson Valley	9/15/2008	2-HV-V-Clust thin	2.24	19.3	3.08	12.3	5.8	5.5	0.3
<i>Average</i>	<i>9/15/2008</i>		<i>2.16</i>	<i>18.4</i>	<i>3.06</i>	<i>12.1</i>	<i>5.7</i>	<i>5.3</i>	<i>0.4</i>
Previous Sample	9/8/2008		1.94	16.8	3.01	13.4	6.2	5.8	0.6

Concord

Location	Harvest Date	Samples	Av Berry Wt	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Finger Lakes	9/15/2008	FL-19	3.49	14.6	3.05	9.9	4.4	3.9	0.2
Finger Lakes	9/15/2008	FL-20	3.62	14.5	3.05	10.1	4.6	4.1	0.1
<i>Average</i>	<i>9/15/2008</i>		<i>3.56</i>	<i>14.6</i>	<i>3.05</i>	<i>10.0</i>	<i>4.5</i>	<i>4.0</i>	<i>0.2</i>
Prev Sample	9/08/2008		3.10	12.9	2.96	13.4	5.8	6.2	0.0

Diamond

Location	Harvest Date	Samples	Av Berry Wt	% Brix	pH	g/L TA	g/L Tartaric Acid	g/L Malic Acid	g/L Lactic Acid
Lake Erie	9/15/2008	1-LE-Shoot-thinned	>2.00	17.7	3.03	10.0	5.2	2.8	0.3
Lake Erie	9/15/2008	2-LE Not thinned	>2.00	17.1	3.00	9.9	4.8	2.9	0.1
<i>Average</i>	<i>9/15/2008</i>		<i>&gt;2.00</i>	<i>17.4</i>	<i>3.02</i>	<i>10.0</i>	<i>5.0</i>	<i>2.9</i>	<i>0.2</i>
Previous sample	9/8/2008		>2.00	16.4	2.89	11.7	5.8	3.8	0.2



*Pinot Noir in the Finger Lakes on Tuesday, September 15 - about a week to harvest.*



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*Strong winds leveled several acres of metal vineyard posts in this Lake Erie vineyard.*

*Photo by Jodi Creasap Gee*



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