

# VERAISON TO HARVEST

## Statewide Vineyard Crop Development update #5



Cornell University  
Cooperative Extension

September 30, 2011

Edited by Tim Martinson and Chris Gerling

### Around New York...

#### Statewide (*Tim Martinson*).

There is sunshine as I write this – a rare commodity, following sporadic showers through most of the week. Several of our sentinel blocks have been harvested (Cayuga white, some Chardonnay, Niagara, Sauvignon blanc, and Vignoles). It's turning into a 'moderate acid/low brix' year. The numbers (pp. 5-7) moved little on some varieties (Merlot, Traminette, Chardonnay, Lemberger) while others saw gains of +0.4 °brix and acids dropping by 0.5 g/l. Acids on Riesling dropped to around 9 g/l, while average sugars lag 2° brix behind last year. Notable this year is huge gaps in yeast assimilable nitrogen, with some cultivars (chardonnay, merlot, noiret, pinot noir) in the 150-250 range, while others – such as 7 of 10 Riesling blocks are in the low double digits. Soluble solids do not appear to be a problem with Concords (Our 2 blocks showing >17 °brix; see also Terry's Concord curve, p. 2) – as the juice grape harvest swings into high gear. Sunshine and cooler weather (forecast for next week) should slow down further *botrytis* development and (for those who can let the fruit hang) provide gains in maturity and flavor development for later varieties.

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

September weather continues to be a challenge for east coast growers. Rain, fog and clouds have dominated the weather pattern all month. It seems that Tropical Storm Irene on Aug. 28 was the turning point. Up until then, weather was warm and sunny with typical rainfall patterns. Vineyards were in good shape, fruit was relatively clean. The storm whipped around vines and in some cases, such as the research vineyard, more exposed blocks were beat up more than others. The end result for us and others with more exposed blocks has been downy mildew that thrives despite our best efforts to beat it back. More protected blocks have a little downy at the top of the canopy but overall the canopies seem to be holding up a lot better. And while the impact was not immediate, undoubtedly the cluster rots that are apparent now got their start when skins were compromised by 12 hours of high winds and rain.

This past week was an eventful week of harvest on Long Island. Many growers elected to bring in Chardonnay and Sauvignon



*Riesling on 'Scott Henry' near Seneca Lake on Tuesday, 27 September. Good fruit exposure and air movement has been a major element in limiting botrytis spread this growing season.*

Photo by Tim Martinson

Blanc. All growers are sorting whites to some degree either in the field or on a sorting line. We estimate 20% or so of our Chardonnay was lost to cluster rots which, given the conditions, is really not that bad. Cluster weights are above average as are crop levels. Despite all these hardships, there is one very big optimistic footnote to this season – flavors are very good. In sampling fruit as we picked in the research vineyard, everything was really tasty – Chardonnay, Gewürztraminer, Sauvignon Blanc, Tocai Friulano, Viognier, Semillon all had strong, clear characteristic flavors. It was a revelation and another indication of the resilience of both vines and vineyard managers. There is light at the end of the tunnel.

#### Lake Erie (*Jodi Creasap Gee*).

While Constellation harvested 'green' Concords a couple of weeks ago, Grower's Cooperative has been harvesting Concords for about a week – with no sugar standards for the first week and decreased standards (14.3 Brix) this week. National Grape Cooperative opened Concord harvest on Thursday, September 22, 2011 in Westfield and Monday, September 26 in North East, PA. Finishing up Niagaras this week, Cott/Cliffstar reported that they will likely open for Concords on October 6.

For many growers, the Niagara harvest is wrapping up and appears to have been a good one, with reports of larger-than-average crops at higher-than-average Brix. Several growers have

## LAKE ERIE CONCORD RIPENING PROFILE

*Terry Bates*

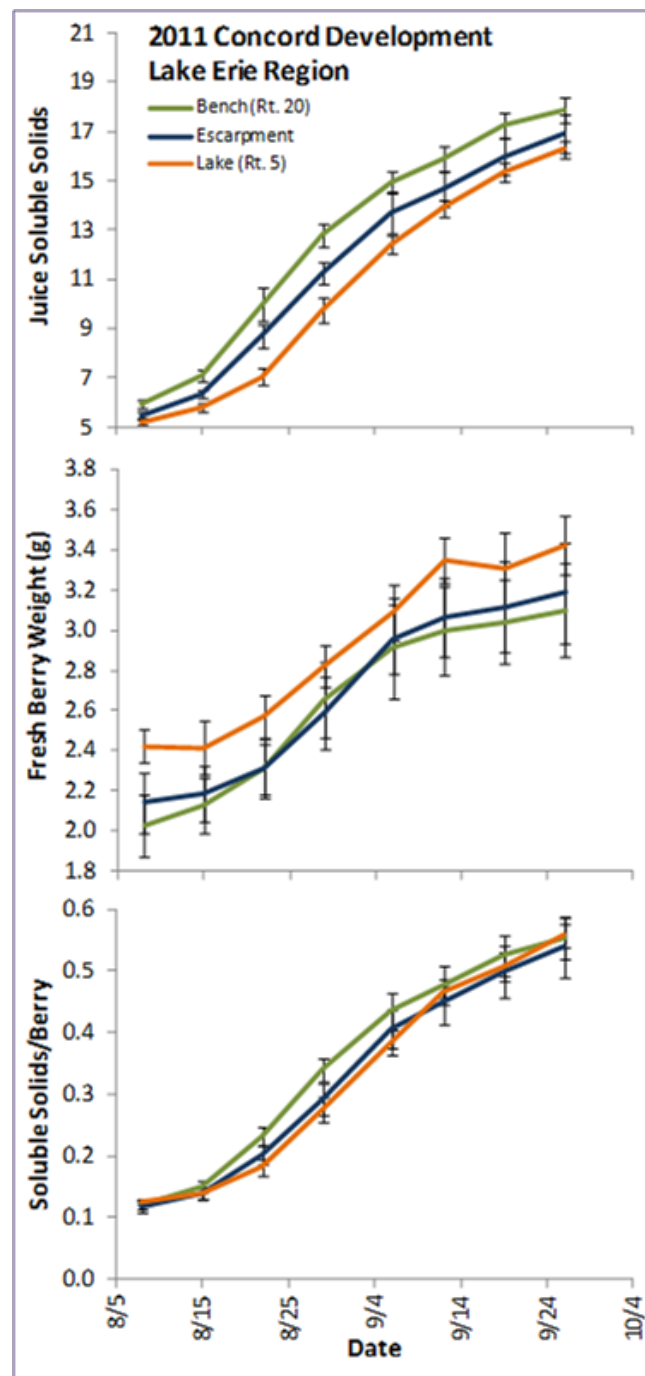
*Cornell Lake Erie Research and Extension Laboratory*

Concord juice soluble solids in our nine trial sites across the Lake Erie grape production region ranged from 15.7 to 18.8 °Brix this week with accumulation rates continuing to taper to 0.10 to 0.13 °Brix/day. One of the goals/challenges of this study is to determine the actual ripening potential of the different zones in the region.

The 2011 juice soluble solids data indicate that Route 20 Bench vineyards ripen faster (with respect to sugar) than the other zones. Juice soluble solids (°Brix); however, is a concentration measurement dependant on both the amount of sugar in the fruit and the amount of water in the fruit. Carbon assimilation and partitioning (i.e. making sugar and putting it in the fruit) is dependent upon factors such as sunlight (and sunlight interception), temperature, and crop load. Berry weight is dependent upon factors such as vine water status, root function, and soil water status.

In our nine site study, Lake Zone vineyards tend to have larger berry weight because of the heavier soil type than the well drained gravel soils on Route 20. Calculating the amount of soluble solids per berry shows much less separation in actual sugar accumulation between the sites. This makes sense in 2011 because all the trial sites have similar photosynthesis potential (sunlight and canopy function).

Route 20 vineyards still may have a slight edge in sugar potential, especially in the two weeks following veraison, probably because of slightly higher temperatures and earlier fruit development compared to vineyards closer to the lake or at higher elevations. We will be taking a closer look at other fruit attributes from lab analysis and environmental factors from weather stations to gain a more comprehensive picture of Concord juice quality at each site.





## RESEARCH FOCUS: VIGNOLES, SHOOT THINNING, AND FRUIT ROTS

*Tim Martinson, Wayne Wilcox,  
and Justine Vanden Heuvel*

*This is the first of a two-part series on canopy management and Vignoles. Yield and fruit chemistry impacts will appear in Part 2. - TEM*

It's no secret that in addition to making exceptional still and late-harvest wines, Vignoles is prone to *botrytis* fruit rot. Clusters are tight and berry skins are thin. Noble rot 'Botryzied' flavors are often part of this cultivar's flavor profile. However, it's not only possible to get too much of a good thing, but this Vignoles is also highly susceptible to development sour rot (caused by an array of fungi and bacteria), which can impart negative flavors. We've been collecting data on canopy management and training system's impact on yield, fruit chemistry, and rot development over the past two years in a Finger Lakes vineyard.

We took advantage of two adjacent blocks, one on a midwire cordon with vertical shoot positioning (VSP) and one on a top wire cordon (TWC or HW). Within these blocks, we thinned shoots early (6- to 10-in shoot growth) to a target of 5 shoots/foot of canopy in some plots, and did not shoot-thin in other plots (estimated shoot density was about 8 shoots/foot of canopy). Note that we removed all the 'double shoots' arising from secondary buds.



We also noted that in this machine-harvested vineyard, persistent rachises from 2010 were present, some with mummified berries still attached (see photo above). Because both the woody rachises and mummified berries can be important sources of the *Botrytis* fungus, this provided an opportunity to establish plots where we either left the 2010 rachises on the vines or removed them, to see whether this sanitation practice would impact *botrytis* development.

So in this challenging season, did training system (VSP vs TWC), shoot thinning (Thinned or no) or rachis removal (Y or N) affect *Botrytis* and sour rot development? How much? Wayne Wilcox rated disease severity on two dates before the vineyard was harvested last week.



*Fig 1. Vignoles on VSP (top). Same vine with leaves removed (bottom) to illustrate cluster zone.*

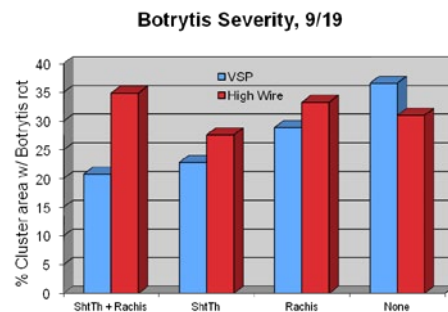
*Photos by Bill Wilsey*



*Berry splitting on September 9 in Vignoles block, setting the stage for increases in Botrytis and sour rot.*

*Photos by Bill Wilsey*

### 1. Botrytis severity at harvest (9/19):



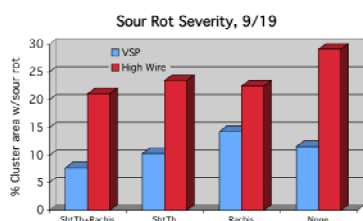
- In the VSP, shoot thinning and rachis removal reduced botrytis severity (blue bars).
- In the TWC, shoot thinning and rachis removal had no effect on botrytis severity (red bars)
- In the VSP, largest reduction in *Botrytis* severity (43% relative to untreated vines) was in the Shoot Thin + Rachis Removal treatment (left bar).



*Fig 2. Vignoles on TWC (top). Same vine with leaves removed (bottom) to illustrate cluster zone.*

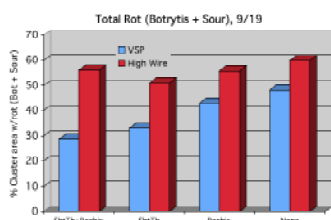
*Photos by Bill Wilsey*

**2. Sour Rot severity:** Sour rot, distinguishable from *botrytis*, was also prevalent this year. Unlike *botrytis*, sour rot produces volatile acidity (vinegar), which can negatively impact wine quality.



- Training system affected sour rot severity more than changing shoot density through shoot thinning.
- Across all four treatments, sour rot severity was 11% in the VSP, and 22.2% for the HW.
- The effect of training system and canopy manipulation were additive: best treatment = Shoot Thin + Rachis Removal/VSP (7.8%), worst treatment = 'None'/HW (29.1%)

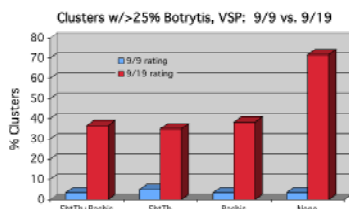
### 3. Combined (Botrytis + Sour Rot) severity:



Effects of training system and canopy manipulation were additive:

- With no canopy manipulation ('None'), effect of going from HW to VSP was moderate--20% reduction in average % rot.
- Within VSP, thinning shoots and removing rachises reduced rot by 40% relative to the check
- Going from HW to VSP and thinning shoots + removing rachises reduced rot by 52% relative to the HW check

### 4. Change in Botrytis severity from 9/9 to 9/19:



The VSP block was rated twice – 10 days apart, to track the development of *Botrytis* over this final preharvest period.

- Note the major jump in percentage of clusters with

heavy *Botrytis* over the last 10 days before harvest in all treatments (from about 5% to 35% for the three canopy manipulation treatments), and twice this final level (70%) on vines with no shoot thinning AND inoculum from last years' rachises present in the canopy.

**Bottom Line:** Reducing shoot density to 5 shoots per linear foot of canopy reduced disease severity by almost half in the VSP, and removing last year's rachises also contributed – presumably by removing a ready source of inoculum in the cluster zone.

Shoot thinning did not help as much in the high wire TWC training system, but removing old rachises seemed to have had a modest effect.

The most likely explanation for the differences observed in VSP and TWC is – plain and simple – how well exposed the clusters were to promote air movement. Exposed clusters dry faster, because air moves more freely, evaporating the moisture, and heat from sunlight also promotes rapid evaporation of water. Faster drying and lower humidity equals less *botrytis*.

The VSP canopy was moderately 'open', but TWC –along with Vignoles' large leaves – resulted in shaded fruit. Shoot thinning didn't open up the canopy enough to significantly reduce shading compared to un-thinned vines (See Figure 1 and 2).

It's important to note that fruit rots were greatly exacerbated by berry splitting after the heavy rainfalls in early September (Photo, p3). Split berries, of course, provide an ideal pathway for invasion of rot organisms.

In hindsight, it appears that the best thing to have done with Vignoles this year would have been to totally strip leaves out of the fruiting zone – the challenge from near constant high humidity in the canopy from late August through mid-September was too overwhelming for both the grower's fungicide program (3 applications: Pristine postbloom, followed by veraison and two weeks post-veraison – Vanguard and Elevate) and the leaf removal practices applied during the growing season.

### Acknowledgements

Thanks to cooperator Jim Bedient, for allowing us to work in his vineyards. This study was supported by the New York Farm Viability Institute.

*Part 2: Effect of shoot-thinning and rachis removal on Vignoles yield and fruit chemistry will appear in a future Veraison to Harvest.*

## FRUIT MATURATION REPORT - 9/30/2011

Samples reported here were collected on **Monday, Tuesday, and Wednesday (Long Island) September 26-28**. Please note: Previous sample averages reflect **only** samples from the limited set we sampled last week. Where appropriate, sample data from 2010, averaged over all sites is included. Tables from 2010 are archived at <http://grapesandwine.cals.cornell.edu/cals/grapesandwine/veraison-to-harvest/2010.cfm>.

We are again reporting berry weight, brix, titratable acidity and pH, and yeast assimilable nitrogen (YAN), as part of a joint project with Anna Katharine Mansfield and Lailiang Cheng. Graduate student Mark Nisbit is running the YAN assays as part of his Ph D project, and other students from the Enology lab are running samples. - TEM

### Cabernet Franc

| Region        | Harvest Date | Description       | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|---------------|--------------|-------------------|-------------|--------|------|--------|-----------|
| Finger Lakes  | 9/27/2011    | W Seneca          | 1.30        | 20.6   | 3.14 | 7.6    | 21        |
| Finger Lakes  | 9/27/2011    | W Cayuga          | 1.59        | 19.8   | 3.28 | 6.1    | 52        |
| Hudson Valley | 9/26/2011    | Hudson Valley Lab | 1.45        | 17.0   | 3.62 | 6.3    | 177       |
| Lake Erie     | 9/27/2011    | Portland          | 2.02        | 17.7   | 3.10 | 10.2   | 150       |
| Average       | 9/27/2011    |                   | 1.59        | 18.8   | 3.29 | 7.5    | 100       |
| Prev Sample   | 9/20/2011    |                   | 1.52        | 18.1   | 3.27 | 7.7    | 113       |
| '10 Average   | 9/27/2010    |                   | 1.49        | 21.8   | 3.6  | 6.6    | 79        |

### Catawba

| Region       | Harvest Date | Description | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|--------------|--------------|-------------|-------------|--------|------|--------|-----------|
| Finger Lakes | 9/27/2011    | W Cayuga    | 2.45        | 17.8   | 2.89 | 11.3   | 54        |
| Prev Sample  | 9/13/2011    | W Cayuga    | 2.36        | 15.0   | 2.77 | 13.6   | 57        |
| '10 Sample   | 9/27/2010    | W Cayuga    | 2.31        | 16.9   | 3.39 | 8.0    | 253       |

### Cayuga White

| Region       | Harvest Date | Description  | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|--------------|--------------|--------------|-------------|--------|------|--------|-----------|
| Finger Lakes | 9/20/2011    | W Keuka      | HARVEST     |        |      |        |           |
| Finger Lakes | 9/20/2011    | W Cayuga     | HARVEST     |        |      |        |           |
| Final Sample | 9/20/2011    |              | 2.55        | 16.5   | 3.12 | 8.3    | 168       |
| '10 Sample   | 8/30/10      | Final sample | 2.91        | 15.4   | 3.3  | 12.1   | 201       |

### Chardonnay

| Region        | Harvest Date | Description       | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|---------------|--------------|-------------------|-------------|--------|------|--------|-----------|
| Finger Lakes  | 9/27/2011    | W Seneca          | 1.39        | 21.2   | 3.23 | 6.8    | 49        |
| Finger Lakes  | 9/27/2011    | W Cayuga          | HARVEST     |        |      |        |           |
| Hudson Valley | 9/26/2011    | Hudson Valley Lab | 1.54        | 17.2   | 3.65 | 7.3    | 368       |
| Hudson Valley | 9/27/2011    | Hudson Valley     | 1.68        | 19.3   | 3.47 | 6.7    | 319       |
| Long Island   | 9/28/2011    | North Fork South  | 1.94        | 18.4   | 3.46 | 8.6    | 206       |
| Average       | 9/27/2011    |                   | 1.64        | 19.0   | 3.45 | 7.3    | 236       |
| Prev Sample   | 9/20/2011    |                   | 1.52        | 18.9   | 3.36 | 7.9    | 234       |
| '10 Average   | 9/13/2010    | Final sample      | 1.42        | 21.6   | 3.59 | 6.8    | 246       |

### Chenin blanc

| Region      | Harvest Date | Description      | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|-------------|--------------|------------------|-------------|--------|------|--------|-----------|
| Long Island | 9/28/2011    | North Fork North | 2.20        | 15.2   | 3.20 | 10.0   | 93        |
| Prev Sample | 9/20/2011    | North Fork North | 1.92        | 15.0   | 3.17 | 11.1   | 138       |

### Concord

| Region       | Harvest Date | Description | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|--------------|--------------|-------------|-------------|--------|------|--------|-----------|
| Finger Lakes | 9/27/2011    | W Keuka     | 2.82        | 16.5   | 3.25 | 9.1    | 191       |
| Lake Erie    | 9/27/2011    | Portland    | 3.44        | 17.4   | 3.34 | 8.8    | 254       |
| Average      | 9/27/2011    |             | 3.13        | 17.0   | 3.30 | 9.0    | 222       |
| Prev Sample  | 9/20/2011    |             | 3.40        | 16.6   | 3.24 | 9.7    | 212       |
| '10 Sample   | 9/27/2010    |             | 3.22        | 17.1   | 3.61 | 6.6    | 157       |

## Lemberger

| Region       | Harvest Date | Description | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|--------------|--------------|-------------|-------------|--------|------|--------|-----------|
| Finger Lakes | 9/27/2011    | E Keuka     | 1.39        | 22.0   | 3.13 | 6.7    | 17        |
| Finger Lakes | 9/27/2011    | W Seneca    | 1.64        | 20.2   | 3.29 | 5.9    | 124       |
| Average      | 9/27/2011    |             | 1.52        | 21.1   | 3.21 | 6.3    | 71        |
| Prev. Sample | 9/20/2011    |             | 1.55        | 20.9   | 3.24 | 6.1    | 116       |
| '10 Sample   | 9/27/2010    |             | 2.30        | 21.8   | 3.35 | 7.6    | 70        |

## Malbec

| Region      | Harvest Date | Description      | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|-------------|--------------|------------------|-------------|--------|------|--------|-----------|
| Long Island | NO SAMPLE    |                  |             |        |      |        |           |
| Prev Sample | 9/20/2011    | North Fork South | 2.18        | 17.9   | 3.50 | 9.3    | 282       |

## Merlot

| Region        | Harvest Date | Description       | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|---------------|--------------|-------------------|-------------|--------|------|--------|-----------|
| Hudson Valley | 9/26/2011    | Hudson Valley Lab | 1.56        | 16.1   | 3.70 | 7.0    | 235       |
| Long Island   | 9/28/2011    | North Fork South  | 2.05        | 17.8   | 3.61 | 7.1    | 139       |
| Average       | 9/27/2011    |                   | 1.81        | 17.0   | 3.66 | 7.1    | 187       |
| Prev Sample   | 9/20/2011    |                   | 1.64        | 16.8   | 3.58 | 7.1    | 189       |
| '10 Sample    | 9/27/2010    |                   | 1.41        | 21.2   | 3.93 | 4.8    | 123       |

## Niagara

| Region       | Harvest Date | Description | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|--------------|--------------|-------------|-------------|--------|------|--------|-----------|
| Lake Erie    |              |             |             |        |      |        |           |
| Final Sample | 9/20/2011    | Portland    | 4.40        | 16.0   | 3.21 | 7.9    | 172       |

## Noiret

| Region        | Harvest Date | Description       | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|---------------|--------------|-------------------|-------------|--------|------|--------|-----------|
| Hudson Valley | 9/26/2011    | Hudson Valley Lab | 1.66        | 17.3   | 3.46 | 7.6    | 320       |
| Hudson Valley | 9/26/2011    | W Hudson Valley   | 1.63        | 17.6   | 3.24 | 9.9    | 128       |
| Lake Erie     | 9/27/2011    | Ripley            | 1.79        | 18.9   | 3.11 | 7.4    | 156       |
| Average       | 9/27/2011    |                   | 1.69        | 17.9   | 3.27 | 8.3    | 201       |
| Prev Sample   | 9/20/2011    |                   | 1.64        | 17.5   | 3.21 | 8.9    | 202       |
| '10 Average   | 9/27/2010    |                   | 1.79        | 19.5   | 3.50 | 7.2    | 121       |

## Pinot Noir

| Region        | Harvest Date | Description  | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|---------------|--------------|--------------|-------------|--------|------|--------|-----------|
| Finger Lakes  | 9/27/2011    | E Seneca     |             |        |      |        |           |
| Hudson Valley | 9/26/2011    | HV Lab       | 2.03        | 17.7   | 3.64 | 8.1    | 277       |
| Hudson Valley | 9/27/2011    | HV           | 1.42        | 19.7   | 3.72 | 7.1    | 345       |
| Average       | 9/27/2011    |              | 1.72        | 18.7   | 3.68 | 7.6    | 311       |
| Prev Sample   | 9/20/2011    |              | 1.48        | 19.2   | 3.50 | 6.9    | 243       |
| '10 Average   | 9/20/2010    | Final Sample | 1.44        | 23.6   | 3.95 | 7.0    | 266       |



## Riesling

| Region        | Harvest Date | Description         | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|---------------|--------------|---------------------|-------------|--------|------|--------|-----------|
| Finger Lakes  | 9/27/2011    | E Seneca            | 1.33        | 17.2   | 2.95 | 9.5    | 28        |
| Finger Lakes  | 9/27/2011    | E Seneca            | 1.57        | 18.6   | 2.98 | 8.8    | 52        |
| Finger Lakes  | 9/27/2011    | W Seneca - LR/ST    | 1.26        | 19.1   | 3.00 | 9.0    | 19        |
| Finger Lakes  | 9/27/2011    | W Seneca - NLR/NST  | 1.14        | 19.4   | 2.95 | 9.4    | 35        |
| Finger Lakes  | 9/27/2011    | E Seneca-shoot thin | 1.51        | 19.5   | 3.00 | 9.1    | 22        |
| Finger Lakes  | 9/27/2011    | E Seneca - no thin  | 1.39        | 17.0   | 2.96 | 9.2    | 17        |
| Finger Lakes  | 9/27/2011    | W Cayuga            | 1.48        | 18.1   | 3.03 | 8.8    | 122       |
| Hudson Valley | 9/26/2011    | Hudson Valley Lab   | 1.52        | 14.6   | 3.33 | 9.6    | 180       |
| Lake Erie     | 9/27/2011    | Fredonia            | 1.98        | 16.3   | 3.04 | 10.2   | 236       |
| Long Island   | 9/28/2011    | North Fork North    | 1.74        | 15.5   | 3.22 | 8.8    | 67        |
| Average       | 9/27/2011    |                     | 1.55        | 17.8   | 3.19 | 8.9    | 132       |
| Prev Sample   | 9/20/2011    |                     | 1.46        | 17.2   | 3.03 | 9.6    | 107       |
| '10 Average   | 9/27/2010    |                     | 1.54        | 19.1   | 3.31 | 8.5    | 84        |

## Sauvignon Blanc

| Region       | Harvest Date | Description      | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|--------------|--------------|------------------|-------------|--------|------|--------|-----------|
| Long Island  |              |                  |             |        |      |        |           |
| Final Sample | 9/20/2011    | North Fork North | 1.64        | 18.7   | 3.44 | 7.1    | 170       |
| '10 Sample   | 9/08/2010    | Final Sample     | 1.84        | 19.8   | 3.64 | 8.0    | 242       |

## Seyval Blanc

| Region        | Harvest Date | Description       | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|---------------|--------------|-------------------|-------------|--------|------|--------|-----------|
| Finger Lakes  | 9/13/2011    | W Cayuga          |             |        |      |        |           |
| Hudson Valley | 9/26/2011    | Hudson Valley Lab | 1.94        | 19.3   | 3.39 | 6.9    | 131       |
| Hudson Valley | 9/13/2011    | W HV              |             |        |      |        |           |
| Average       |              |                   |             |        |      |        |           |
| Prev Sample   | 9/20/2011    | (only 1 block)    | 1.76        | 18.4   | 3.29 | 7.2    | 136       |
| '10 Average   | 8/30/2010    | Final Sample      | 1.64        | 18.3   | 3.46 | 9.3    | 170       |

## Traminette

| Region        | Harvest Date | Description       | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|---------------|--------------|-------------------|-------------|--------|------|--------|-----------|
| Finger Lakes  | 9/27/2011    | W Keuka           | 1.35        | 18.7   | 2.95 | 7.8    | 62        |
| Finger Lakes  | 9/27/2011    | W Seneca          |             |        |      |        |           |
| Hudson Valley | 9/26/2011    | Hudson Valley Lab | 1.81        | 19.3   | 3.31 | 7.9    | 147       |
| Hudson Valley | 9/27/2011    | W Hudson Valley   | 1.76        | 20.1   | 3.15 | 8.1    | 62        |
| Lake Erie     | 9/27/2011    | Fredonia          | 2.15        | 22.0   | 2.94 | 8.7    | 90        |
| Average       | 9/27/2011    |                   | 1.77        | 20.0   | 3.09 | 8.1    | 90        |
| Prev Sample   | 9/20/2011    |                   | 1.82        | 19.0   | 3.04 | 9.5    | 88        |
| '10 Average   | 9/27/2010    |                   | 1.74        | 21.8   | 3.28 | 8.5    | 99        |

## Vignoles

| Region       | Harvest Date | Description             | Ber. Wt. g. | % Brix | pH   | TA g/L | YAN (ppm) |
|--------------|--------------|-------------------------|-------------|--------|------|--------|-----------|
| Finger Lakes | 9/20/2011    | W Keuka-VSP, Shoot thin |             |        |      |        |           |
| Finger Lakes | 9/20/2011    | W keuka-VSP, No Thin    |             |        |      |        |           |
| Finger Lakes | 9/20/2011    | W keuka-high wire ST    |             |        |      |        |           |
| Finger Lakes | 9/20/2011    | W keuka-high wire NST   |             |        |      |        |           |
| Final Sample | 9/20/2011    |                         | 1.42        | 22.4   | 3.09 | 11.7   | 149       |
| '10 Average  | 9/20/2010    |                         | 1.65        | 23.2   | 2.19 | 13.3   | 231       |

*Continued from page 1*

reported double-digit tons/acre this year and are pleased with the success of the season at this point. One grower told me that harvest has been “stupendous, as far as tonnage goes, with good color, good Brix. It’s been a good year so far.”

National Grape reported in their most recent newsletter that their samples averaged 14.4 Brix for the first three days of processing, with higher sugars likely as samples come in ranging from 15.4 to 16.5 Brix. Late harvest Niagaras started going to Pleasant Valley on Sept 21, and they averaged 13.6 Brix.

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

Wet conditions continue to be the major issue for 2011 grape production in the Hudson Valley this year. The soil has not dried out, and rain is in the forecast through the weekend. Grapes start to accumulate sugar with short dry periods, but then rain comes and dilutes the rising brix levels. Next week has drier conditions in the forecast. The excessive moisture has led to lower brix readings than usual and flavor development not being as great as in recent years.

A number of growers describe the harvest of whites as being a salvage practice, looking to avoid further losses with rots. Flavor and brix levels are described as being “okay” Chardonnay will be picked in five days in Dutchess County, while Ulster is harvesting Chardonnay and Riesling at this time. Traminette and De Chaunac are in line to be harvested this weekend.

At the Highland Lab, Pinot Noir, Pinot Gris, La Crescent, and Sauvignon Blanc have been harvested. Millbrook Vineyards reports that to this point the reds seem to be holding up and developing well.

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

Harvest has kicked into high gear in the Finger Lakes now. A number of growers and wineries are making harvest decisions this week based more on disease development than fruit chemistry or flavors. There is a pretty broad range of fruit infections, from fairly heavy levels of bunch rots in some spots, to others that are very clean and show minimal levels of infection. There is a lot of sorting of fruit going on at crush pads as well. In most cases, the rots are purely from *Botrytis* and are not accompanied by sour rot - one thing to be thankful for. Some late downy mildew infections are showing up on younger leaves at the tops of canopies – not an unusual sight this time of year, especially given the weather conditions over the past few weeks.

Some new varieties starting to get pulled out of vineyards this week have included Traminette, Lemberger, and some of the first Riesling loads of 2011. Fruit chemistry results suggest that berries are still holding a lot of water in them, as brix and acid numbers seem to be a bit “diluted”. With warmer and drier weather forecast for the next several days, some growers may decide to wait to harvest for a little bit to see if some of that water comes back out of the fruit. Others will probably jump at the chance to get fruit off of the vines while the sun shines. Concord crops are still looking good for most growers, with yields above normal for the most part, thanks at least to some extent to how juicy the fruit is right now. Harvest bins look like giant bowls of Concord soup.



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