

## WINE GRAPE INFORMATION FOR PENNSYLVANIA AND THE REGION

### Malo Lactic Fermentation Workshop in NY

Wine Making Seminar at NYSAES in Geneva, NY. "Controlled Malolactic Fermentation and Timing of Inoculation to Support the Desired Wine Style" . Among the topics presented will be "managing ML in high pH wines" and "ML fermentation in Aromatic White Wines". Presentation will include a tasting of selected ML wines from the joint research project with Cornell University's Enology Group and aroma examples of high diacetyl, biogenic amines and Brettanomyces (which can be controlled to some degree with *Oenococcus oeni*). Presented by Dr. Sibylle Krieger-Weber, director of R&D malolactic starter cultures at Lallemand, Inc. Friday, May 12, 2006 from 9 a.m. to noon. Food Research Lab, Room 251, NYSAES, Geneva, NY. Contact Nancy Long to register at 315-787-2288.

[http://www.nysaes.cornell.edu/pubs/press/images/stn\\_gva\\_map.gif](http://www.nysaes.cornell.edu/pubs/press/images/stn_gva_map.gif).

### Updated 2006 Regional Viticulture Events Calendar

Check the calendar for additional events including the Virginia summer vineyard series and twilight meetings in Pennsylvania. Please see attachment: MAY06

### PAW Spring Walk Around: SATURDAY, APRIL 22, 9-5 @ Spyglass Ridge Winery in Sunbury, PA

Just a reminder that if you haven't already signed up for the PAW spring walk around to do so right away. It continues on a theme of sustainability in wine growing that has been a part of many grower meetings. Three invited speakers - scientist, grower and extension researcher will share their specific knowledge about soil biology, growing practices and developing a sustainable viticulture program. We'll tour and taste at Spyglass Ridge Winery and enjoy fellowship and do some business as well. It should be a terrific meeting in central Pennsylvania. I hope all of the PA wine growers turn out for it. For information and registration, visit the PAW web site at

[www.pawinegrowers.com/](http://www.pawinegrowers.com/).

### Wine Blending Workshop in Virginia

In wine regions that experience vintage variations like the Eastern U.S. and Europe the blending of wines is often seen as a way to construct a more compelling wine from component parts. There can be infinite variations on the blending theme from using different varieties or clones in different proportions to blending between different blocks of grapes. No matter how you are doing it, there should be process that is followed from vineyard to blending bench in order to achieve a desired result. Blending is as much an art as it is a technical skill and few can challenge the French in this talent. We have heard about flying wine makers going around the world and waving their magic wands over wines and making them delicious. It's not quite this easy. This blending workshop with Lucien Guillemet of Chateau Boyd-Cantenac (Margaux) and Jim Law of Linden Vineyards is designed to offer basic instruction in the science and art of wine blending.

The workshop will be held at beautiful Linden Vineyards in northern Virginia. Please bring wines to share with lunch, preferably a meritage or other blended wines. If you

have data sheets on the wines, including vineyard information, please bring that along, too. Lunch is NOT provided, although there is cheese, bread and sausage for sale in the Linden tasting room. Please bring your own lunch. Open only to commercial growers and vintners.

Wine Blending Workshop \* Thursday, May 11, 2006 \* 9 a.m. to 1 p.m. \* Linden Vineyards, Linden, VA \* Cost \$80 \*\*\* See attachment for registration: Blend0506.

Managing Weeds in Vineyards by Rick Dunst, Research Support Specialist at the Cornell University Fredonia Vineyard Lab, NY

Okay. I took a stab at weeds in my last newsletter by why listen to a generalist when a pro like Rick Dunst offers his sage advice and experience all in a neat and tidy package. Be aware that some of the information applies to farming native species, which we have plenty of all over the state, but there are some differences in the way weeds are controlled in wine vs juice vineyards. Rick outlines many of the chemical options but I would continue to ask growers to explore blended methods for weed control to try to minimize the use of herbicides. Again, get the weeds under control then start fine tuning a combination of mechanical and chemical control. It has been a dry spring so far, the weed population will be reduced, but when the moisture comes, rest assured, the weeds will come. There is an excellent article by Alice Wise and Andy Senesac about weed control on Long Island in her recent newsletter. Please see attachment: WEEDS.

Grape and Wine Meeting and Visits in Erie County and W NY

The Lake Erie Regional Grape Program, a cooperative arrangement between Penn State and Cornell, devotes considerable personnel and facilities to grape research and extension. Topics will include viticultural practices for wine grape production, fruit quality from the vineyard to the winery, marketing wine grapes, weed-disease-insect management in vineyards. Registration is required. Please call 814-825-0900 for information and registration.

Wine Grape Twilight Meeting: Monday, May 8, 2006. Arrowhead Wine Cellars, Northeast, PA. 6:00 p.m. to 8:00 p.m.

The Lake Erie Regional Grape Program team is Andy Muza, Tim Weigle, Hans Walter-Peterson and Barry Schaeffer. You can check out their web site at <http://lenewa.netsync.net/public/lergphom.htm>. Be sure to sign up to receive their weekly Crop Notes e-mail newsletter.

**Attachments:**

[Blend0506.doc](#)

[May06.doc](#)

[WEEDS.doc](#)

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