

WINE GRAPE INFORMATION FOR PENNSYLVANIA AND THE REGION

From Penn State Cooperative Extension

Table of Contents

1. Disease Update from Dr. Jim Travis, Plant Pathology, Penn State
2. Downy Mildew Needed! Help a Graduate Student
3. Upcoming Meetings: Twilight in Berks, American Society for Enology and Viticulture in Lehigh, Vineyard Soils, Roots and Phylloxera at Penn State

Spots, Rots and Mildew. June 1 through June 15, 2007/Dr. J. Travis, PSU Fruit Center

Disease control during bloom is the most critical of the season. Passing thunderstorms may trigger local outbreaks of black rot, Phomopsis, Botrytis or downy mildew but powdery mildew remains the most serious threat during the bloom period due to extended periods of dry, humid weather and highly susceptible grape vine tissue. The weather conditions we are currently experiencing across the state are nearly ideal for powdery mildew infection.

Many growers I speak to have developed their powdery mildew fungicide program by closely following written and verbal recommendations. They are confident that they are using the most effective powdery mildew materials keyed to the infection risk periods during the season. They will alternate and mix fungicides with different modes of action to prevent resistance and keep spray intervals close enough to protect new shoots and clusters from infection. They are using at least 50 gallons of water per acre for thorough coverage. They are scouting on a weekly basis, checking the inside of the canopy very closely for new infections. What is left to be done?

Cultural management is usually the missing link in effective powdery mildew control. High shoot density and delayed canopy separation frequently foil the best of fungicide management strategies. If shoots are too close or canopies too dense for good air circulation and spray penetration, the timing, rate and effectiveness of the fungicide will not prevent new infections. Powdery mildew thrives in high humidity, low light environments such as can be found inside a dense grapevine canopy. Leaf removal as the season progresses also improves light and air circulation.

Improve your fungicide control program for powdery mildew with careful attention to canopy management practices.

Got Downy Mildew? Please Help Stephan Schroeder at Cornell

A pathology graduate student at Cornell University is working on Downy Mildew and would like to secure samples from many different locations. If you have samples

anytime during the growing season please send fresh samples to Stephan. His e-mail address is ss655@cornell.edu. Here is his description...

My project is to show the distribution of different DM isolates so it's crucial to analyze as many different DM isolates from different places as possible.
Please send some leaves (approx. 10) with 1-2 wet kitchen tissues to:

Stephan Schröder, Department of Plant Pathology
NYSAES, 630 West North Street Geneva, New York 14456 USA

Twilight meeting at Blair Vineyards, Mertztown, PA (Berks County) - June 12

A twilight meeting for wine grape growers will be held at Blair Vineyards on June 12 from 4 p.m. - 6 p.m. The topics will be the current growing season and include vineyard management practices and disease and insect control. Dr. Jim Travis will be present to answer questions about disease control. Our host, Rich Blair will talk about the vineyard and winery. This is a good opportunity to interact with other growers and to see BV and taste their wines. Richard is growing Dijon clones of Chardonnay and Pinot Noir. The meeting is free and open to all grape growers. Please arrive shortly before 4 p.m and dress accordingly. Bring your questions and a chair if you wish to sit. You can find information about Blair Vineyards at <http://www.blairvineyards.com/index.htm>. For directions please mapquest or googlemap 62 Five Points Rd. Mertztown, PA. We would like to thank Rich and Carol for allowing us to meet at their vineyard.

American Society for Enology and Viticulture Eastern Section Annual Conference and Symposium Lehigh Valley, Pennsylvania July 15-17, 2007

Registration and information available at <http://www.nysaes.cornell.edu/fst/asev/> or call Mark Chien at 717-394-6851

It is a privilege for Pennsylvania to host the prestigious ASEV-ES conference this year. I would really like to have strong support and attendance at this meeting from everyone in and associated with the wine industry in Pennsylvania - growers, wine makers, researchers, vendors, extension, etc. If you plan to come and will stay at the conference center PLEASE book your room now! It will really help us to fill our room quota with the hotel. Thank you!

The American Society for Enology and Viticulture Eastern Section's annual technical conference and symposium will be held near Allentown, Pennsylvania on July 15-17. The site for the meeting is the Holiday Inn Conference Center right in the heart of the Lehigh Valley Wine Trail (<http://www.lehighvalleywinetrail.com/>). This is the best opportunity of the year for growers and researchers to interact and learn what the other is

doing in the lab and in the field!

Day 1, Sunday, July 15 will feature a bus tour of four Lehigh Valley wineries. Each visit will include a tour of the vineyard and winery and a tasting of their wines hosted by the proprietor. We will start the day at Pinnacle Ridge Vineyards where some of the best bubbly and red wines in the state are made. Lunch will be enjoyed among the beautiful rolling hills at Galen Glen Vineyards in their new tasting room. Vynecrest Vineyards has been a test vineyard for new NYSAES hybrids for many years and may be one of the first producers of Traminette. Finally, Clover Hill Vineyards and Winery, one of the largest wineries in Pennsylvania will be our host for dinner in their spectacular new hospitality center. Space on the bus tour is limited so be sure to sign up early.

Days 2 and 3, Monday and Tuesday are devoted to the business of ASEV-ES, that is, presenting the latest in homegrown viticulture and enology research that will have a direct benefit to the wine industry in the Eastern Section region. The theme for this year's symposium is "Soil Moisture and Vine Vigor." Grape growers in the Midwest and East know that vine vigor, usually too much of it, is a constant challenge to achieving a balanced vine and high wine quality. A distinguished group of researchers will address this issue. Graduate student research papers will be presented and the Best Paper Award. There are also many invited papers. The full program is still being developed and will be available soon.

This was the first year that a ASEV-ES scholarship auction was held at Wineries Unlimited at their new site at the Valley Forge Convention Center. It was a great success and ASEV-ES thanks Rob Merletti and his staff at Vineyard and Winery Management for their support and cooperation. They did a superb job. ASEV-ES offers scholarships to graduate students in the field of viticulture and enology. These young people, whether they decide to pursue careers in research or industry, represent the future of our industry and they need and deserve our support. ASEV-ES will announce this year's scholarship award winners.

ASEV-ES is all about good food and wine and celebrating our industry. The awards banquet will be held on Monday and a Pennsylvania wine lunch on Tuesday. There will be plenty of wines from around the Eastern Section region to be tasted.

While grapes and wines will be the focus for three days there are plenty of activities for those who want something else to do. Nearby attractions include Dorney Amusement Park and the Crayola Crayon Factory in Easton. The Delaware River Valley is a scenic historic area that includes waterfalls, canals, artist towns and Washington Crossing. Bethlehem is known for steel but now its charming old town attracts visitors to shops and restaurants. Pennsylvania Dutch/Amish country is only an hour away. And, of course, there are the wineries in the area to enjoy. You can find tons of tourist information at <http://www.lehighvalleyypa.org/>.

The Holiday Inn Lehigh Valley Conference Center (<http://www.hilehighvalley.com/>) will be the location for our meeting. It is very conveniently located near the junctions of

I-78, Rt 100, the PA Turnpike and I-476. A special ASEV-ES conference rate of \$126/nt is being offered (mention this when making your reservation). Book your room as soon as possible before the block of rooms expires. Please take advantage of this by staying at the hotel with your fellow grape nuts! ASEV-ES is as much about fellowship with other wine industry folks, interaction with research and extension and tasting our fine wines as it is about lectures and learning!

If you are an industry professional and NOT a member of ASEV-ES please consider joining us! The annual dues is only \$35. You can find membership forms on the web site. Find registration forms and more information about the conference and ASEV-ES at <http://www.nysaes.cornell.edu/fst/asev/>

Vineyard Soils Workshop with Dr. Paul Anamosa: July 20 and 21 (attachment)

Correction: Pre-registration deadline is JULY 15 (not June 15 in the printed brochure). I apologize for the error but encourage you to register by 6/15.

This is a wonderful follow up to the "soil moisture and vine vigor" theme of the ASEV-ES conference. We'll explore the soils of SE PA in detail with one of the most accomplished and respected soil scientists working in vineyards. There is something special about the relationship between soils and wines. While climate has an important influence in any vintage, the long term quality of wine is largely linked to the soil-vine relationship. It's the one thing that every grower can say is unique to their product. To a large extent, soil is what it is, its attributes being difficult to alter, hence the importance of finding the right place to plant wine grapes. While comprehensive knowledge of soils is not essential to successful grape growing, a basic understanding of the complex relationship between earth and vine, and soil properties, will almost certainly improve your competence as a grower. The focus in the past has mostly been on the chemical nature of vineyard soils – nutrients, pH, CEC and more, our culture likes numbers, which the French disdain. Recently, the contribution of physical and biological properties of soils are increasingly understood and appreciated. If you are interested in growing fine wine, no matter where you are, you will benefit from knowledge about how soils and wine quality are intertwined. With books like *Terroir* and *Soils for Fine Wines* access to information about vineyard soils is more readily available. Here on the right coast, we are tugged from both sides by the vast influence of European and West Coast viticulture. While our conditions more closely resemble our European comrades, the knowledge and experience accumulated in California cannot be ignored. Paul Anamosa is highly qualified to instruct us on the intricacies of soil and viticulture relationships. He seeks to improve both the quality of agricultural as well as the soils essential to production. This workshop will provide a unique blend of the California and our own Eastern understanding of viticulture and soils. It will include a day of lecture in the classroom followed by a day in the vineyard to bring concepts to life and into focus.

Meeting Details:

Two-day workshop – one day lectures and one day in vineyard:

Friday, July 20, Noon to 5 p.m. – Lancaster Farm and Home Center, Lancaster, PA
Saturday, July 21, 8 a.m. to 5 p.m. – Three vineyards, please bring your own lunch and a chair if you wish to sit. Dress according to the weather forecast.

Cost: \$100 per person includes lunches, breaks and handouts for both days. \$65 for either Friday or Saturday only (please indicate on registration form)

Registration form is attached

Graduate Student Seminar on Grapevine Root Dynamics at Penn State - June 12

Dr. Taryn Bauerle will be giving a presentation on her research to the Horticulture Department and anyone else who would like to attend. She will be talking about root dynamics in response to abiotic and biotic stressors in *Vitis*, covering three major chapters, root foraging of rootstocks of different potential growth rate, hydraulic redistribution in grape and root herbivory in grape. Taryn has been working with Dr. David Eissenstat and Dr. David Smart at UC Davis on this fascinating research project. I would strongly encourage wine growers to attend. The seminar is on Tuesday, June 12th at 12 (noon) in 118 ASI Building.

Attachments:

[Soil_Reg_Info.doc](#)

Mark L. Chien
Wine Grape Educator
Penn State Cooperative Extension
1383 Arcadia Road
Lancaster, PA 17601
Tel: 717-394-6851
Fax: 717-394-3962
E: mlc12@psu.edu