

WINE GRAPE INFORMATION FOR PENNSYLVANIA AND THE REGION

From Penn State Cooperative Extension

Table of Contents

1. PAW Twilight Meeting at Blair Vineyard
2. American Society for Enology and Viticulture Eastern Section Annual Conference and Symposium in Ontario
3. Richard Smart Viticulture Workshop
4. Cool Climate-Maritime Wine Growing on the South Fork of Long Island
5. Post-Infection Disease Management from Alice Wise and Wayne Wilcox
6. Italy and Serbia
7. Growing Fine Wine in Pennsylvania: getting closer?

Some important and valuable learning opportunities are coming up and I hope you will take advantage of them.

PAW Back on Track

As the wine industry expands in Pennsylvania it is important to have strong associations to represent its interests. The Pennsylvania Wine Association takes care of our wineries. The Pennsylvania Association of Winegrowers covers the independent and estate wine growers. A small group of devoted vineyard owners have kept this organization viable but they need your support! What does PAW do? It hosts meetings such as the Richard Smart visit coming up, topical meetings related to your needs in the vineyard, and the upcoming series of regional twilight meetings in commercial vineyards that highlight specific, timely issues within the growing season. PAW contributes, as do PWA and PWMRP, towards the operating funds for the viticulture and enology extension programs at Penn State. There is really NO reason at all not to be an ACTIVE member of PAW if you have a commercial vineyard in Pennsylvania. Rich Blair of Blair Vineyard, one of our best and most ambitious in the state, is the new president. It would be great to get behind Rich with the full support of the vineyard industry.

PAW Twilight Meeting - Berks/Lehigh region. This is an opportunity for wine growers to talk about what is going on so far in the season. The host is PAW president Rich Blair at his new vineyard north of Kutztown. Tuesday, July 8 start at 5:30-7:30 - hamburgers and hot dogs, wine and cheese. Main topic is new vineyard development- an open discussion,

Directions:

From rt 222 n, take rt 737 n to Ebling Road, (2 mile), turn left on Ebling, go 1 mile to the 4 way intersection and turn left onto dietrich valley road, go 1/2 mile to vineyard on right.

From I 78 , take exit 40 south to Wilttrout road (2 mile), turn right, go 1.5 miles to vineyard on right.

Membership information and letter is attached (see PAW Membership 08).

American Society for Enology and Viticulture Eastern Section Annual Conference and

Symposium - Monday, July 14 - Wednesday, July 16.

We hosted this meeting in the Lehigh Valley and this year it's in Ontario. If you have never been to the Niagara Peninsula this is the perfect reason to go. It is arguably the best wine region east of Reno and with 12,000 acres of wine grapes, mostly vinifera, it has the size to match its quality. While many may think it is too cold to grow fine wine there the results in the bottle are contrary to this belief. Fabulous aromatic whites such as Riesling, Gewurztraminer, Aligote, and Vidal as well as Pinot Gris and Chardonnay compliment what may be the best Pinot Noir in Eastern N.A. They also make old vine Foch, along with Bordeaux varietals and blends. And then there is the ice wine. It's amazing! It is a beautiful region, especially in the summer, just on the south shore of Lake Ontario. Niagara on the Lake is a picturesque village with a wonderful theater festival. A vineyard bus tour is planned on Monday, July 13 with lunch and dinner.

The ASEV -ES conference will present viticulture and enology research that matters to your vineyard and business. We have lots of problems to solve and challenges to our advancement in quality and production and we are fortunate to have outstanding research assets, from Brock University, to Cornell, Virginia Tech, etc. working hard to provide answers. The theme of this year's conference is aromatic white wines - a great topic for our region! Olivier Humbrecht from Domaine Zind-Humbrecht is a featured speaker and he is BRING WINES! I don't know about you but I think the ZH wines are among the greatest in the world. And, better yet, he is bring Gewurztraminer to pour. Wow! You would have to be nuts to pass up this opportunity. So please sign up now to attend this meeting.

Even more important than ZH Gewurz is to support ASEV Eastern. It is YOUR professional association. You should be a member and you should be active. ASEV-ES will be awarding a number of scholarships to students studying viticulture and enology in our region, thus supporting and securing the future of our industry. By being a member you support these kids!

Dates: Bus Tour of Niagara Peninsula vineyards - Monday, July 14

Annual Conference and Symposium - Tuesday and Wednesday, July 15/16

Place: The Four Points Sheraton in St Catherines, Ontario

Hosts: Faculty at the Cool Climate Oenology and Viticulture Institute at Brock University

Registration, Program and Information go to

<http://www.nysaes.cornell.edu/fst/asev/conference.php> or call Nancy Long at 315.787.2288.

Richard Smart Workshop - Tuesday, August 12th

A reminder to circle Tuesday, August 12 on your calendar, the day that viticulturist Richard Smart will be visiting Pennsylvania for a full-day workshop. Dr. Smart will address a variety of key viticulture topics pertinent to Pennsylvania and regional wine growers, including canopy management practices for single and divided systems, crop management decisions and practices, variety and site selection, the use of clean, healthy plant materials, effects of climate change on wine growing and more. The field session will be held at Waltz Vineyard, one of the best vineyards in the region with VSP and Scott Henry trellis to use for demonstrations. This is an excellent opportunity to see one of our best vineyards with one of the best minds in the vineyard business.

Dr. Smart is also available for private consulting visits on Monday, August 11th in the SE and Southcentral PA region. If you would like him to come to your vineyard for a checkup, please contact Mark Chien at 717.394.6851 to make an appointment.

This meeting is the Pennsylvania Association of Winegrowers Annual Summer Vineyard Walk Around and is sponsored by the Pennsylvania Wine Association and the Pennsylvania Wine Marketing and Research Program.

Information and registration are attached (see Smart Reg-Info 08)

The Art of Balance: Cool Climate/Maritime Wines in a Global Context - August 5 & 6, Southampton, Long Island

The east end of Long Island has developed into a sophisticated wine culture. If you want the total package - good food and wines, B&Bs, beach, cute villages, etc. this is the place to go in the Eastern U.S. The viticulture is arguably the best and most concentrated in the East as well. SUNY is hosting a conference to celebrate wine culture and cool climate-maritime wine growing. To stage this 20th anniversary symposium, owners and managers from Long Island's own 40 wineries are joining forces with some of the world's leading wine-growers to lead two days of educational talks and wine tastings. This symposium will highlight the renewed appreciation of balanced, elegant, lower alcohol wines and afford an opportunity to talk and taste with some of the world's leading cool/maritime climate wine producers. Both exciting and timely, the symposium program coupled with the relaxed atmosphere of summertime on Long Island's East End will afford a wonderful experience to all those who participate. You can find more information, program and registration at <http://www.sunysb.edu/sb/winecenter/symposium2008.shtml>

Weather and Disease

The summer has been a mixed bag of rain and sun, humid and dry days this so far this summer after a particularly cool and wet spring. There is plenty of opportunity for disease to become a problem in vineyards. Remember last year? We started out just like this through July and then the weather got good and it was a fantastic vintage. But for those who didn't keep their vines clean through the mid-season, there were problems even towards the end. So after bloom and set you still need to bear down and stay on the ball - careful and timely canopy and fruit zone management will help enormously. Sometimes, even in the best vineyards, a situation can get out of control. In that case it may be necessary to have a post-infection strategy. Alice Wise, the extension viticulturist on Long Island, with Wayne Wilcox at NYSAES, offer some excellent tips on post-infection disease control:

Post Infection Treatments: With intermittent rain the predominant weather pattern, prepare to treat post-infection if necessary. Remember that there are several materials that provide good "post-infection" activity in the sense that they'll stop disease development if applied after an infection period has occurred but before disease symptoms appear. However, very few fungicides have the ability to "burn out" active infections once they have occurred. In general, your best hope once active infections are present is to perhaps knock them back a little bit and,

most important, to keep them from spreading to healthy clusters and leaves.

A few other points: Intervene as soon as possible and make sure coverage is good. If dealing with cluster infections, clean out infected clusters prior to spraying and leaf pull if time allows. It is unrealistic to expect any material to clean up a raging infection or to adequately penetrate a dense cluster zone. In addition to a post-infection material, remember that continued forward protection is also critical to protect clean fruit.

Black rot – Both Nova and Elite have excellent post-infection activity and some forward action. The backward control is typically spoken of as extending to about 72 hours, that is, you'll get control if they're applied within 72 hrs. after the start of the infection period (rain). However, in two different field trials (and additional greenhouse experiments), Wilcox obtained good control when these materials were applied even 5 to 8 days after the start of an infection period *IF* excellent spray coverage was provided. This doesn't mean you should relax after a "black rot rain" if the fruit were unprotected when it started--the sooner you can spray afterwards, the better. However, you're better off waiting for good spray conditions (within reason) than you are spraying in the wind or rain just to meet an arbitrary 72-hr deadline. Both Nova and Elite have some forward activity, although it's limited (less than a week); tank-mixing mancozeb with a post-infection spray of one of these materials will improve the forward activity significantly. See Wilcox's spring write-up for additional details on this issue.

Downy mildew – Phosphorous acid products such as Phostrol and ProPhyt provide post-infection control of DM. Good coverage is critical. A dense cluster zone or where foliage is crunched up under bird netting (where we've had trouble in the research vineyard) can be difficult.

Experience with these materials dictates that they are best used early in the infection cycle. Application on an abundance of healthy, sporulating lesions is not the best strategy. Also, PA products are prone to resistance. If DM pressure continues at this high level, alternate PA with a product of different chemistry. Primary options would be Ridomil, copper, mancozeb, captan. Ridomil also provides excellent post-infection activity as well as good forward activity. But using it to try to "burn out" a bad case of active DM is a recipe for resistance development.

Powdery mildew - There are several options to clean up powdery mildew infection including JMS Stylet Oil; Nutrol (monopotassium phosphate); potassium bicarbonate products like Kaligreen and Armicarb 100; and Oxidate (hydrogen peroxide). Organic options are organic formulation JMS, Kaligreen, and Oxidate. Sulfur has good activity against very young infections, but is not great once it's easy to see that you have a problem to deal with. None of these materials will clean up and sanitize infected fruit. At best, they will only kill the PM colonies, leaving scarred fruit but halting the spread of infection to clean fruit. Regardless of strategy, it is probably wise to check fruit closely (look at cluster backsides, clusters jammed up against posts, etc.) shortly after treatment and retreat at the proper interval if PM infection persists. These materials work strictly by contact, and it's virtually impossible to contact every square inch of every berry.

Stylet Oil: Of the products listed, only Stylet Oil has provided the best eradication of active infections and is the only material that provides any forward protection. In addition to its post-infection and eradication activities, the best information available indicates that Stylet Oil provides at least 3 days, sometimes more, of forward protection under dry weather conditions. However, the oil residue apparently washes off in as little as 1/3 " of rain, after which most of the protective activity is gone. Thorough coverage is absolutely essential for this or any of the other post-infection PM materials to work. Direct spray at the fruit zone with lots of water. Experience dictates that Stylet Oil works if it makes contact with the infected berries. If the

clusters are packed in, if leaf pulling hasn't been done, spray coverage will be compromised and PM will persist. If choosing Stylet Oil, read the label thoroughly as it is incompatible with a number of key materials including sulfur. Note that JMS Stylet Oil has both a standard and an organic formulation. They differ in the inert ingredients. Also be aware of warnings about application in hot weather (phyto risk).

Oxidate: If sulfur has been a regular part of the schedule and the proper interval has not passed, Oxidate is an option. The Oxidate label calls for consecutive sprays at 128 fl. oz per 100 gallons. Time may be a factor - getting the leaf pulling done and getting consecutive cluster sprays on is time prohibitive for some growers. There have been several questions on tank mixing Oxidate. BioSafe Systems feels that tank mixing Oxidate with either DF or a liquid sulfur should be no problem. To be sure, you might do a jar test first as per the Oxidate label.

MKP, potassium bicarbonates: These are alternatives to Oxidate when the use of sulfur precludes the use of oil. According to Wilcox, Nutrol, Kaligreen and Armicarb function in the same topical, eradicated, "salt on a slug" mode. Again, these do not provide forward protection and they work best when PM infection is in the very early stages. (*WFW & AW*)

Italy and Serbia

Bonus points question: What sea separates Italy and the Balkans? During my sabbatical leave I was able to visit Italy and Serbia, both in the same region separated only by the Adriatic but worlds apart viticulturally and their respective wine quality. It was interesting to note the similarities in climate and topography between Serbia and Pennsylvania. I learned a lot about geopolitics during my 2 week visit including the devastating effects a international economic embargo can have on every facet of a nation's economy as well as the results of bombing, having seen the Serbian Department of Defense, which was bombed in the 1990s war. What was a very robust wine industry is still recovering from the unpleasantness of the break up of the former Yugoslavia. There were almost 100,000 hectare (250,000 ac) of wine grapes in Serbia (a country the size of Maine) before the war and now there are around 20,000. There is a lot of rebuilding to do but huge potential to exploit very fine terroir. What may be most exciting are indigenous varieties that have been grown in the area for over a thousand years. There is a lot of wine potential in Serbia if the right people can realize it, just like here.

Italy is quite a different story. In Piedmont and Tuscany tall cranes dot the landscape as wineries are built and expand along with other commercial projects. These traditional wine regions are experiencing an unprecedented revival that is well deserved due to the quality of their wines. I visited some of the best wine estates and offer my impressions in a report. I believe there are connections between Nebbiolo and Sangiovese that can be instructive to our red wine production practices in field and cellar in the Mid-Atlantic. It is interesting that every grower mentioned the "recovery" from post-industrial terrorization (is this a real word?) of the terroir with chemicals and the current adoption of less invasive viticulture means and methods. My main question was how they achieve such fine balance in their wines, particularly in acidity and tannin, dealing with, along with Pinot Noir, two of the most fickle and complicated wine grapes. Italy is a fascinating blend of traditional and new methods and technologies. It was easy to see, taste, and understand the common law that connected great estates.

To check out these stories, please go to the wine grape network web site at

<http://winegrape.ag.psu.edu/> (they may not be posted until next week).

A Measure of our Wines

I recently had an interesting experience at a Pennsylvania winery. Many of you know that chasing after world-class quality wines is a goal of the wine grape program but most people are hesitant to use the term "world-class" and Pennsylvania wine in the same sentence. It's a process and we are moving closer. The only way to measure progress is against accepted benchmarks. I was invited to a winery near Philadelphia recently and the owner and wine maker poured his wines for me, nothing new there. The difference was that he also uncorked a 2003 Jadot Corton-Charlemagne against his 05 Chardonnay and a 1998 Chateau Lafite-Rothschild with his 2005 meritage blend wine. Yikes! Sacrebleu! This is a very bold move and statement and, in truth, made me initially a bit uneasy. But you know what, the local wines held their own against their more established counterparts. It was easy to connect the dots between the two Chardonnays, they had distinctive similarities in character and quality. With the reds, the route between the two wines was a bit more circuitous, but nonetheless I was able to find a common thread between them. These were both excellent wines by any measure. This is indeed good news for all wine growers in Pennsylvania. I applaud this wine maker for many reasons:

1. Having the courage to publicly place his wines against some very stiff international competition
2. Developing a world palate that understands the quality of wines and establishes a benchmark for his own wines
3. Sourcing vineyards that produce outstanding grapes which is the only way to make great wine
4. Have a spotless, sanitary, well-designed, functional winery that gives him a chance to make fine wine
5. Doing all of the above in Pennsylvania

It was only 30 years ago that two upstart California wines beat the French at their own game in Paris (See Judgment in Paris by George Taber). In Oregon, two Pinot Noirs also beat the French and put that state on the world wine map. It's a bit of a goofy exercise and it really doesn't have much meaning other than to capture the imagination of wine consumers and writers and bring attention to new wine regions. I think that Pennsylvania and our region is slowly moving in this direction. I am grateful to this wine maker for his confidence, diligence in cellar and vineyard and for popping 2 benchmark French wines to highlight his own superb offerings.

Miscellaneous Items:

Virginia grapes for sale: Chris Hill, a vineyard consultant in Virginia has these varieties for sale - Cabernet Sauvignon, Cabernet Franc, Merlot, Touriga Nationale, different size lots. Call Chris at (434) 296-2604.

GRAPE HARVESTER- for sale, UP Right Domestic model, 4WD, self leveling, 85 hp John

Deere engine.3300 hours. Excellent condition, \$35,000. Cameron Hosmer, Hosmer Winery,
Finger Lakes NY (607) 869-3393.