

WINE GRAPE INFORMATION FOR PENNSYLVANIA AND THE REGION

From Penn State Cooperative Extension

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Note: I need to make some comments about the last e-newsletter I sent out. In the disease portion I alluded to my experience with battling botrytis with late season fungicide applications. Wayne Wilcox told me that his research has shown that applications of botryticides at veraison and veraison + 2wks have demonstrated good results. I would agree with that. I was referring to attempts to control existing rot infections deeper into the post-veraison season, after the veraison+2wk application. At this point the weather may have the most to say about how quickly the rot spreads. Also, I incorrectly used the term "bees" when I was referring to yellow jackets and hornets. All growers should be aware of how their spray programs and other activities impact honey bee populations. Yellow jackets are the main pests around the vineyard and winery at this time of year.

Wine Maker Technical Workshop Report

Lisa van de Water is truly a font of knowledge and experience. She sees dozens of cellars each year and knows all the dirty little microbial secrets in all of them. She gave a very practical and interesting four-hour presentation about harvest recommendations from the vineyard through fermentation. I cannot imagine that any wine maker in Pennsylvania would not have benefited from hearing this information. From the viticulture perspective I learned about the various cellar microbes that reside in the vineyard also. For example, in all of her experience she has never known *brettanomyces* to enter a cellar via the vineyard. Other organisms that hang around on the grape bloom and can cause trouble in the cellar include wild yeast strains (good guys and bad guys-very few *Saccharomyces*), fungi (the usual suspects) and bacteria (including lactic acid strains).

Her top ten recommendations for clean and complete fermentations are:

- Get the best grapes you can
- Test (and adjust) TA and pH
- Be kind to your yeasts
- Feed your yeasts
- Watch out for problems before fermentation
- Monitor your fermentations carefully
- If a fermentation sticks, see a "doctor"

- Avoid contamination of new wines with old microbes
- Test after fermentation
- Inoculate for MLF

Lisa is from Virginia and comes East often so she knows our issues. She is adamant about a few things. You cannot make good wine out of rotten grapes so keep them clean and if they aren't clean get rid of the bad stuff by sorting religiously if not secularly. Our red wines often have problems with color, tannin and complexity. Are we doing everything we can to bring out the best qualities in the fruit we have? Are we doing too much in some cases... being too manipulative? Lisa can provide practical insights into many of these questions and issues. You should engage her services if you think it will help you to make better wines. She will return this winter to talk about "cellaring and bottling", two pretty important wine making practices.

USDA Viticulture Consortium Research 2005 Final Project Reports

The final reports for 2005 viticulture research projects funded by VC-East and can be found at <http://www.nysaes.cornell.edu/pubs/vitcon/>. I also have a few CDs available, contact me if you want one. This is very interesting information that represents the leading edge of viticulture in our region. May I suggest that you check out the list of projects and read those that interest you. I think you will be amazed at the breadth and quality of the viticulture research that is going on in our region. I hope reading these reports will encourage you to conduct your own on-site experiments and to engage and support scientists and programs that provide research assets to our industry.

Great Book for Vineyard Kids (and grown-ups)!

The Vineyard Book is designed as a children's book oversize hardback format, full color, with vivid humorous illustrations about the adventure of growing grapes in a commercial vineyard. It is also a grape growing primer for adults, covering all facets of vineyard management pruning, training and harvesting, dealing with birds, deer and other hungry beasties, and the ways to keep the vines healthy and free from diseases. *The Vineyard Book* serves not only children as entertaining reading, but also adults who might be considering planting a vineyard.

Order from ACME PRESS, PO Box 1702, Westminster MD 21158. \$25 per book (MD residents add \$1.25 tax) plus \$2.50 shipping (additional copies to the same address, \$1.25 per copy). Check or money order only.

Grapes for Sale

Chambourcin. 7-8 tons. \$850/t. Wilderness Vineyard in Lancaster County. Please contact Mr. Howard Miller at 717-687-8533.

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