

WINE GRAPE INFORMATION FOR PENNSYLVANIA AND THE REGION

From Penn State Cooperative Extension

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Reminder: two upcoming meetings...

1. Multicolor Asian Lady Beetle. Wednesday, November 29, 8:30 am to 4 p.m. at American Legion Post 105 in North East, PA. Everything you could ever want to know about the lady bug - history, biology, control, effects on wine and juice products, etc. A stellar list of researchers from the U.S. and Canada are on the program. Please call the Erie County extension office for information and registration at 814-825-0900.
2. New Grape Grower Workshop. Thursday, December 7, 8 a.m. to 5 p.m. at the VA Tech AREC in Winchester, VA. Everything you need to know about how to start a commercial vineyard in the Mid-Atlantic region. Led by extension viticulture and research personnel from VA, MD and PA. For information and registration please contact Fritz Westover at (540) 869-2560.

Assessing Powdery Mildew in 2006

In July calls started coming into my office from growers who were losing fruit to powdery mildew. I thought it was unusual to get fruit infections this early but after visiting vineyards it was clearly happening. It seemed to be particularly severe on Chardonnay. In retrospect it was not surprising that PM got the upper hand and actually surprising that the amount of disease present in vineyards was not worse than we experienced given the weather conditions. My colleagues Alice Wise and Tony Wolf, Cornell/Long Island and VA Tech/Virginia respectively, have addressed the situation in their regions and I think the conclusions drawn are very applicable in Pennsylvania. Timing of rain combines with warm and humid conditions in late June into July made canopy management extremely difficult and also may have reduce fungicide efficacy. Everything needed to be working at optimal performance to battle tenacious infection periods, from all aspects of spray calibration - fungicide rate, choice, coverage, application timing and frequency, to canopy management - shoot positioning, leaf removal, vigor reduction of every method possible. It was just a general mess where rain interfered with tractor operations and the rate of shoot growth kept all canopy management practices behind the eight ball. The essential sprays come pre and post bloom and this year put that to the test. It just had to be right. Most growers I talked with sprayed between 12-18 times this year and hedged 3-4 times. That's a lot. At the

VT research station they sprayed 12 times (see the exact program in the Sep/Oct Vit Notes). A dry August offered some respite but intermittent rains started again in September and lingered into October. We never got the streak of sun and heat that we needed to get the late fruit fully ripe. But the rains did not ruin the vintage either. Rots of all types were less severe than in previous years. As you can imagine, crop loads were critical to achieve full fruit maturity especially on late red varieties. This is also the kind of year when the realities of site selection are exposed. A good site with well drained soils offer distinct advantages. Again, the goal is to grow a vine of modest size. It's important for all grower to review their disease and insect programs. I think spray program and labor availability are the keys to beating these conditions. If you had problems this season please contact me and maybe we can figure out together how to plug the holes. This is something we should all be thinking about during the winter.

Sustainable Viticulture in New York

New York is on the go. The wine industry is the darling of NY ag. \$3.3B in economic impact from grapes and wine is being used to leverage even more support. Strong legislative support at the state and federal levels (see Sen Clinton) has resulted in funding for 2 new enology positions and additional viticulture extension positions. Cornell has instituted a four-year undergrad vit/enol program to complement its well known graduate program. Oh, and there is the \$5M vineyard lab being built in Fredonia and a \$25M for a new ARS genetics lab. A dynamic industry organization in the NY Wine and Grape Foundation and its leader, Jim Trezise. They lobbied and got the NY Wine and Culinary Center in Canandaigua. It's a beauty. Oh, and the wineries are doing pretty well, too. Merlot on Long Island. Riesling by the lakes. It's all pretty exciting up north.

I'm always looking for ways to improve grape production. In Oregon, I was part of a small group that had the vision for a formal sustainable viticulture program that developed into Oregon LIVE (low input viticulture and enology) - <http://www.liveinc.org/>. Like other similar programs, most notably the Code of Sustainable Wine Growing in California - <http://www.sustainablewinegrowing.org/index.html>, it represents a type of best practices guide that all growers can benefit from whether or not you subscribe to the program. These programs are developed thoughtfully and carefully by a team of extension and research personnel cooperating with experienced and respected growers. They are not perfect or applicable to every grower but they provide the foundation for developing a site specific viticulture program for your vineyard. They are worth a very close review.

Alice Wise and Libby Tarleton along with a group of outstanding wine growers started a sustainable viticulture program a few years ago in response to environmental concerns and using an EPA grant. It was not quite completed when the plan was adopted by a state-wide effort and funded with NY state grants and expanded to include the Finger Lakes and Western NY. It includes native, hybrid and vinifera juice and wine grapes. A daunting task for sure. The result is a sustainable program that has broad application to juice and wine grapes and can impact grape growing around the region. The following

introduction explains the purpose for the program...

The grower self-assessment workbook is designed to both document sustainable grape growing practices already in place and promote sustainable practices throughout the industry. The workbook is primarily an educational tool to bring awareness to the economic, environmental and social implications of specific viticultural practices. It is designed to highlight room for improvement versus assigning a right or wrong label to a grower's practice. An honest self-assessment from the grower is desired and will provide a baseline for modifications based on an action plan drawn up after completing the workbook.

I would urge all wine growers to examine this document very carefully and see how it might be applied to your vineyard. While it is still in draft form, it already contains much of the important viticulture practices that can be the foundation for sustainable practices on many vineyards in the Eastern U.S. It is very comprehensive and easy to use and understand. There are eight primary viticulture areas: vineyard management, nutrition management, weed management, pesticide management, irrigation management, soil management, pest management and continuing education. Each management criteria is accompanied by a descriptive paragraph explaining the benefit of that particular practice.

You can find the draft version of the Workbook for Sustainable Viticulture Practices at http://lergp.cce.cornell.edu/Sustainable_Viticulture/SV_Home.htm. Another key part of this program is a regular newsletter that highlights specific issues in sustainable viticulture and growers that practice them. It is well worth receiving. Call Jamie Hawk at Cornell University Cooperative Extension to sign up for e-mail delivery at (315) 536-5134.

I think all growers in the East owe a debt of thanks to our colleagues in New York for developing this program. I know they would greatly appreciate your feedback upon examination and utilization of the practices. My plan is to follow the development of this dynamic and useful document and to hold discussions among Pennsylvania wine growers about how we can use it to improve our own grapes.

Long Island

While on the subject of New York I had the chance to visit the wine growing area in Eastern Long Island in October to visit vineyards and learn about the grape clonal trials at LIHREC. I came away still firm in my belief that this is the best viticultural region outside of the west coast producing consistently high quality wines. Along with the Finger Lakes it is one of the few areas where contiguous vineyards give the sense of a well-defined wine region. This critical mass of vineyards offers many advantages, not the least being able to look across the fence at what your neighbor is doing well (or not so well). There are now about 3000 acres of grapes on Long Island, all vinifera, mostly residing on the North Fork with some on the cooler South Fork. The topography is quite flat and the soils are generally sandy silt and loam and the climate differences rather subtle in the region so there is not a sense of strong terroir effects in the region. This is an area where viticulture and wine making can really show an effect on the wines and in a challenging year like this one we really noticed that. Wolffer Estate on the South Fork has one of the island's best wine growing teams in Roman Roth and Richie Pisacano. It was one of the top vineyards we saw with meticulous vineyard development and care - key indicators were attentive shoot positioning, even leaf and lateral removal around the fruit zone and shoots that had thoroughly and evenly lignified but only had modest lateral growth despite recent rains. As Alice Wise at Cornell Cooperative Extension explained,

it had not been an easy vintage with some dry periods punctuated by very wet weather. It was the kind of year when everything had to be perfect in the vineyard in order to have any hope of a fine wine. The best growers farm as if every year will be like this because if you don't and it is, you are sunk - there is usually no second chance (late season ideal weather conditions) and catching up (with disease outbreaks, etc) is difficult. Along with canopy management crop level is of paramount importance. In a cool and potentially rainy area where Cabernet Sauvignon is typically picked in November, the vine cannot be expected to ripen an excessive amount of fruit. Adjustments are taken very seriously. Some growers are thinning the reds and in particular Merlot, as a rule, to one cluster per shoot - in the best vineyards, 2-3 t/a is typical. Wine growing is a very visual exercise and on Long Island you can see the quality in the vineyards. That's why I encourage all growers - new and the most experienced, to visit LI and just look and absorb. If you can get that look in your vineyard you are probably most of the way to getting some good fruit.

While Merlot and Chardonnay are the main grapes on Long Island there are other varieties that are being tested. At Channing Daughters, general manager Larry Perrine and wine maker Christopher Tracy have developed a fondness for grapes of Northern Italy such as a delicious, crisp and dry Tocai Friuliano. I do not know of many wineries using Blaufrankisch and Dornfelder to blend back with Merlot. Here, creative viticulture adds to the sense of adventure. In order to compensate for mid-cane blind buds a shorter cane is left to fill in this area and disbudded close to the shoulder. Instead of a concentrator they are considering using a gentle blower over grapes to remove excess water. That's something LI knows about. Last year, on October 9th, what was supposed to be a brief passing storm stalled and dumped 16-20" of rain over 9 long and dreary days. Many grapes simply dissolved but sheer determination allowed some wine growers to make excellent reds. This was a severe lesson for us on this trip - the great value of a wine maker who knows how to deal with grapes in delicate condition. There is such a fine balance to the fruit in this region, it is just marginally ripe in many years and the wine maker has to know how to extract every ounce of goodness from each berry. The balance of a wine is so fine between acid, alcohol, tannins, flavors, wood. It is simply light years from the sun-rich arid regions like California and Australia where the sun is the wine. Here, wine makers really earn their lofty reputations. The wines at Channing are uniquely suited for the seafood cuisine of the region. It is so clever to look at the food and then match the wines instead of always expecting the food to come to the wines. They are very successful at doing this.

Steve Mudd and his father, David, have planted over half of the acres of vines on Long Island and currently manage 550 acres. These are people who understand the viticulture at its essence. It wasn't always that way. Steve and I like to think back further than either of us would care to admit when we really had no idea what we were doing and trying to figure out how to grow a grape. He has learned very well. Steve is my poster-kid grower. He has a knack and 6th-sense about the vine, weather, problems and the season. This allows him to make adjustments in this management. This year, as the weather crumbled in June he slowly tightened up spray intervals until he was spraying every 4 1/2 days. It takes 4 days to spray his vineyards. He is constantly vigilant about powdery and

especially cautious about diffuse PM and the potential for rots. As a result, the Chardonnay we saw at the home vineyard was absolutely squeaky clean. Here were big vines with four canes but in perfect balance with a full but very ripe crop. It was really a great job of vineyard management. Steve says you don't wait until you see disease problems to spray, by then it's too late. He's using S and mancozeb to bloom then alternating strobies and SIs using a retooled Lipco sprayer with the tunnels mounted on a Turbomist sprayer. Contrary to my own experience, he sprayed Vanguard during the 05 deluge and says it helped to arrest rot development. Spraying starts early at 1". Disease is complimented by birds and deer. Steve says the deer are now a worse problem than birds. He invented the method of rolling out fencing and leaning it against end posts to keep deer out and when the tractor needs access the fence is laid on the ground. We saw this in widespread use around the island. The birds are ravenous and scary. Netting is almost becoming marginal in effectiveness. At the research vineyard I saw stiff netting strands bent apart by birds to make a hole wide enough for them to feed through. This is scary stuff. He says that raccoons and even chipmunks are eating grapes.

We talked a lot about the relative merits of head/cane vs cordon/spur pruning on this trip. There are clear advantages to both yet the drift seems to be towards spur pruning because it produces a more regulated and balanced crop, smaller clusters, has more even distribution along the trellis, more uniform cane length and is easier to pre-prune and final prune. Dave Thompson at Bedell spoke of the benefits of more carbohydrate storage to help push shoots in the cool, wet spring season. Ben Sisson, one of the best vineyard managers, showed us at Raphael how they prune Merlot to one basal bud position, barely a spur, this leaves essential one shoot per spur position and keeping crop and shoots per linear foot way down. Cane pruning is a benefit where bud fruitfulness is a problem, more crop is desired and it helps to reduce the problems of trunk diseases. A couple of wine makers said reds on spur only and whites can go either way. We saw variations on pruning systems including four cane vertical and kicker canes trained up in VSP being used for extra crop and vine balance.

One big, big advantage that Long Island has is its talented pool of professional wine makers and vineyard managers. These people who work on the production end of the industry are directly responsible for the reputation of the region. Many of them were there when I worked at Pindar Vineyards after studying at Davis and the value of their experience cannot be measured or underestimated. They bring consistency and quality to the wines. This kind of skilled work force does not come cheap and it takes a well-capitalized business and industry to make the engine run. Many of the winery owners are well-heeled and retain their day jobs to sustain the wineries and vineyards. That, in fact, is the contemporary model for making fine wines in the world. There is a noticeable esprit de corp on Long Island among the production professionals and cooperative extension. This professional camaraderie helps to push quality and make the work more fun. There are great benefits to team work and having a critical mass of knowledge to share ideas, solve problems and push quality forward. Steve uses 3309 as the default rootstock and 8x4 spacing as the minimum. If there is any place that I can see possible improvement it may be in these two areas. We visited two close-spaced vineyards and they clearly had very high quality potential. But much experimentation is needed to fine

tune these methods including searching for the most modest soils on any hump in the flat topography. The sandy soils are low in organic matter and appear to be good candidates for lower vigor rootstocks but require good balance to maintain a healthy vine. It is recognized that clonal selection is very important to wine quality and new vineyards are taking full advantage of the best clones.

Row width to canopy height ratio is important, especially in the late season when the sun is so low to the horizon throughout the day. Weather is critical on Long Island, especially at harvest. Vines were pretty much stripped of leaves in the fruit zone, mainly to get sun on the fruit to warm the berries and drive the ripening process (flavor and phenolic development). Added benefits are good air circulation around the fruit for disease control and late spray penetration. There is some debate, however, about the ideal amount of leaf removal but it is generally in the range of 50% to 100%. There is also some question about the utility of older basal leaves and whether they are a sink for resources and an exporter of potassium or if they are still contributing photosynthates. One grower mentioned these leaves are still active after 60 days and since they are close to the clusters are worth keeping. We were also told that new leaves create different flavors than older ones. But clearly LI needs sun, heat and dry conditions to get grapes fully ripe - these are the best vintages. Eric Fry said that his best vintages are those when he is the one who determines when to harvest, not the weather, disease, birds or anything else.

Steve emphasizes the value of good field workers. They are absolutely essential to the whole business of growing good wine grapes. They are his eyes in the field and he trains them to scout. He expects them to know what to look for and to be observant and to report their findings to him. He doesn't want to hear, "everything looks fine, boss." Steve has developed a lot of vineyards and says it takes him five years minimum to get a sense of how the vineyard performs and its unique features.

At Lenz Vineyard Eric Fry is very involved with his wines. We tried a very unique sparkling wine 11 years in tirage and an old vine Chardonnay that was a dead-ringer for a delicious Mersault with crisp acidity, citrus and tropical fruit flavors and excellent balance. It was my favorite white wine on this visit. Eric emphasize the health of the vine and fruit. If both are healthy they will give optimal performance. However, he is willing to push vines hard to get fruit ripe. Long term vine effects are not yet known. He noted that growers are thinning earlier now, often after set and with later reds to 1 cl/shoot with multiple passes being made depending on how the vintage develops. He is meticulous in his evaluation of fruit maturity - chewing skins, cracking and sucking on seeds and look at color of seeds and berries. Cab S may not really fit the climate on LI, which is cooler than Bordeaux - - it's just too hard to ripen. Ben Sisson, one of the best vineyard managers, wonders why LI doesn't just find varieties that are easier to grow? Hmmm. Good questions.

Kip Bedell and Dave Thompson are another one of the dynamic duo teams on the island. They have worked together for almost two decades and their vineyards are immaculate. Here is where you come to see the potential for viticulture in the East. The estate is now

80 acres. Of particular note on this visit is an experiment they are doing using ground cover tarps for water exclusion on their Wells Road vineyard at a cost of \$5000 for 2.5 acres. The practice has been done elsewhere with uneven success. The idea is to exclude late season water to keep the shoot tips from reactivating and keeping the vine focused on fruit ripening. It is logical but hard to execute. We noted that the field was flat and water lay on the tarps creating more humidity. If the soil is not dry when the tarps are applied, it retains the moisture. They will have very interesting comparative results after this harvest.

Machine harvesting is a viable option for many wines within certain price points. New machines are very efficient and gentle and quality is very good. Machine harvesting is tied to bottle price and we were well-informed about the delicate economic balance of wine production on the island. To make great wines low yields and high development and production costs are required. These must be recovered in order for this kind of viticulture to make sense. This is an issue for many emerging regions that are trying to establish a reputation with wine consumers and critics.

Research and extension education are another key piece to the puzzle and Alice Wise and Libby Tarleton at the Long Island Horticulture Research and Extension Center are doing an excellent job of servicing the needs of Long Island wine growers. Because of their isolation from the mother ship in Geneva they operate with a lot of autonomy but they are constantly engaged with the industry. This year they are running bird netting trials with a variety of materials. They constantly test new products such as fungicides and herbicides and they help the industry to understand and adapt to complex new environmental regulations. We had a chance to taste through clonal wines that are made from the research vineyard

We also visited:

- Alexander Vineyard. 6x3 reds on RG and 101-14 with amazing vine balance and management. Crop load looked just right. It appears to have great potential in a difficult year.
- A fourth-year Peconic Bay vineyard on 8 x5 and superbly managed by Charlie Hargrave that carried gorgeous, clean Dijon clone Chardonnay on 3309
- A very well developed and well-managed Chardonnay 76 and 124 vineyard owned by Peter Gristina on 7x4 that can carry a larger crop and is machine harvested.
- Shinn Estate is organically managed and a real-life example of the practicality of organic wine growing in a humid and wet climate.
- Raphael is a superb estate where Rich Harbich-Olsen produces amazing red wines and Sauvignon Blanc. The 01 Cabernet Sauvignon was a dead-ringer fine Bordeaux that was harvested on November 15, two weeks after a frost at 1.5 t/a. Remarkable wine.
- Premium Wine Group where Russell Hearn juggles many small wine makers in a high-tech custom winery.

I think the ideal for LI viticulture is to find a warm spot in this cool region, on any kind of slope if possible for air and water drainage, lighter soils that drain well and warm quickly and have low OM and pH, employ higher vine density to lower fruit amount per vine, and reduce nitrogen exchange. I wonder here, and in other cool climates, if more canopy height might help. It is all about getting fruit ripe ahead of that next big storm coming in. The viticulture has to be superbly executed in almost every year, there is little margin for error and the wine making has to be equally as skilled, adaptive, creative and finely tuned. This is not easy wine growing but the pieces to the puzzle seem to be falling into place. The wild card, of course, is the weather and if it will cooperate enough to let all the other terroir components achieve optimal effect. We tasted a 1995 Pellegini Reserve Merlot and 2001 Raphael Cabernet Sauvignon that just knocked our socks off. So it can be done. The trick is to do it often and sustainably.

Take-home lessons:

- Viticulture is all important for quality: keep fruit clean and get it fully ripe
- Skilled and available labor is critical to growing wine grapes
- Pruning is important. Spur prune reds, whites are more flexible. Spurs offer better uniformity and smaller berries and clusters but fruitfulness is unpredictable
- Good canopy management (shoot thinning, leaf and lateral removal, shoot positioning) and vine balance are extremely important
- Crop load is critically important for quality
- Dry and warm years make the best wine. October is a critical month.
- Finding balance is critical in the vineyard and in the cellar.
- Don't lose the crop late in the season: deal with disease, birds and deer
- Professional vineyard managers and wine makers with significant experience make a difference to wine quality
- Farming costs are in the \$5,000/ac range include inputs and are mainly labor costs

The Pennsylvania Farm Show Wine Competition: some observations from the floor

I try to attend this wine competition and others in the region to calibrate my palate and get a sense of the landscape of Pennsylvania's wines, their diversity and quality in particular and how we compare to the local "competition." While not absolutely necessary it is certainly helpful and I would encourage those involved with wines in all aspects of production and promotion to gain a sense of quality standards and benchmarks for wines. It was a pleasure for me to participate in the Farm Show competition, hosted by my colleagues Dr. Gary Pavlis at Rutgers (sorry about the game) and Dr. Joe Fiola from Univ of Md. They and a crack staff of helpers organize and execute an excellent wine judging event. An outstanding group of 20 judges were present to swirl, sniff, taste and discuss. I would like to take this opportunity to personally and professionally thank Joe and Gary and their staff for hosting this event for the Pennsylvania wine community. It's a lot of work and not an easy decision to take a prime autumn Saturday to do work for their western neighbor. We owe all of them a debt of appreciation.

All of the wines received written comments as well as their scores and any medals assigned. I can assure everyone that the judges are knowledgeable and serious in their evaluation of the wines. At our table we had good agreement on scores but also animated and sometimes lengthy discussions about particular wines. Every wine received careful and unbiased scrutiny.

There were 268 wines entered this year. I thought it was interesting that most of them were white wines. I'll admit that it was a bit of a relief to get past the difficult 03/04 vintages and into 05s, a more generous year for wine growers. Many of the wines our panel tasted were wonderful, in particular the hybrid whites and most notably Vidal, Seyval, Traminette, Cayuga and blends. Please note that if I didn't mention your favorite variety it may be because we did not evaluate every wine. These white wines have remarkable pleasant flavors of apples, pear, peach, citrus fruits combined with nice acidity and often balanced out with some sweetness. We tasted some very sweet wines as well and it was hard not to be impressed by a Vidal-Seyval-Noiret blend which had great complexity and charm or a most unusual wine made from Valiant that was loaded with clove, cinnamon and spices that was the essence of a holiday wine. We argued among ourselves if these were grape characteristics or adulteration. Someone among the judges said that this was, in fact, the true character of the grape. If so, it's amazing. Valiant is a cold hardy, short season hybrid that can survive to -70F. I think Santa has it planted near his workshop.

The red hybrids and viniferas we tried were uniformly very good and some were very impressive. A couple of Chambourcin wines had super richness and loads of flavor and, to the credit of grower and wine maker, balanced acidity. They were very fine wines by anyone's standards. However, overall we continue to suffer from a lack of ripeness that, even in Chambourcin, results in what I call a "donut" wine, one where the mid-palate is absent and there is a lack of concentration and complexity that comes with fully mature grapes. This is a problem up and down the Eastern US wine region where we continue to struggle with weather conditions and correct yields.

The white viniferas we tried such as Sauvignon Blanc but in particular Viognier, offer great promise but also suffer from a lack of depth that is brought about by picking unripe fruit. In 2005 we should have been able to get the white grapes dead ripe in SE PA. Still, the wines were very pleasant and for the most part are well made. We should be able to a lot of white varieties exceedingly and consistently well. We need to find out just what are our best varieties. I sure like the possibilities of Viognier, Sauvignon Blanc, Albarino, Petit Manseng and perhaps Gruner Veltliner? We have a great diversity of climates for reds and whites and make lots of interesting wines.

That brings me to the harsh reality of wines with technical flaws. We encountered a few among those we tasted. These problems may have started in the grapes or been the result of wine making error, it is difficult to determine the exact point of departure by just tasting the wine. The troubling reality is that some wine makers are not able to detect serious flaws in their wines. These wines should not be in a competition and I would

argue, for all of our sakes, on the table of a wine consumer. The issue is a difficult one in any emerging wine region that is still trying to establish its reputation among consumers and critics. If a wine drinker has one bad experience with a Pennsylvania wine they are likely to assume that all wines from Pennsylvania are poor quality and not only not try another Pennsylvania wine but tell others not to. The same consumer, if confronted with a bad wine in Napa Valley, will simply go next door and try the neighbor's wines. We have much more at stake with every bottle of wine we offer to the public. I urge all growers and wine makers to fully understand the nature of quality benchmarks among wines and to attempt to match and preferably exceed those thresholds. I believe that education and experience are the only way to move up the quality ladder and to be sure that your product is made to the highest possible standards. If you have any doubts please contact me or Stephen Menke to discuss all manner of production issues in complete confidence.

These tastings allow me to get a nice snapshot of the Pennsylvania wine landscape but it is certainly not comprehensive and I take even my own judgments with a grain of salt. I look upon it as an educational exercise and try to draw realistic conclusions. From those I hope that I can craft programs that will allow wines in the Farm Show competition to demonstrate clear improvement with each succeeding year. We need to work together to make this happen and to improve the respect and recognition of our wines.

Grape Varietal Diversity

A recent article that appeared in The New York Times by their wine writer, Eric Asimov, about a visit with British wine author Jancis Robinson began an exchange between myself and Ms. Robinson about grape diversity and the perception of a trend towards varietal homogeneity. She asked me to write a blurb for the purple pages of her web site. If you want to read it, please go to <http://www.jancisrobinson.com/>. I encourage you to read Mr. Asimov's column that appears in the Wednesday Food Section of the Times and can be read on their web site <http://www.nytimes.com/>

Mark L. Chien, Wine Grape Agent
Penn State University Cooperative Extension
College of Agricultural Sciences
Lancaster County
1383 Arcadia Road, Room 1
Lancaster, PA 17601-3184

Phone: 717 394-6851
Fax: 717 394-3962
Email: mlc12@psu.edu
Web <http://winegrape.cas.psu.edu>
