



WINE GRAPE INFORMATION FOR PENNSYLVANIA AND THE REGION

From Penn State Cooperative Extension

<http://pawinegrape.com/>

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Table of Contents:

1. 2013 Viticulture and Enology Regional Events Calendar
2. Upcoming Meetings
3. Winter Courses at HACC: spring vineyard operations and winery regulations
4. New Offerings on the PA Wine Grape Network website

Viticulture and Enology Calendar: The winter months are packed full of great learning opportunities across the region and February, which is coming up fast, is particular busy. I tried to capture many of them in the Pennsylvania Wine Grape Network [2013 Viticulture and Enology Regional Events Calendar](#) but you need to check with your local extension programs about their offerings. These meetings are a good way to learn and keep current on information and technology developments in the wine industry. The big ones, like the Eastern Winery Exposition, Viticulture 2013 and Wineries Unlimited have trade shows so you can interact directly with product and service vendors. Your support of the [American Society for Enology and Viticulture Eastern Section Scholarship Fund](#) at the Eastern Winery Expo and Wineries Unlimited is greatly appreciated!! Between Denise and myself, there's a lot going on in Pennsylvania so please pick the events that will you'll benefit from and mark your calendars. More information will follow in our e-newsletters about programs and registration.

Upcoming Meetings: The season always starts with the Long Island Agricultural Forum in Riverhead and this year's program features the best IPM minds from the Cornell NYSAES on January 11th. If you had disease or bug problems in 2012, this is an essential meeting for you. An ag business social media weekly webinar series begins on January 17 (8 sessions through March 7). The grape session at the Mid-Atlantic Fruit and Vegetable Convention in Hershey (January 30) offers a wide range of grape growing and wine making topics. There are two pruning workshops being offered by the Maryland Grape Growers Association in February and March. The Penn State Wine Grape Program offers Xavier Chone and Jim Law (February 21), New Grape Grower Workshop at the Eastern Winery Exposition (March 8), and the annual wine grape integrated pest management workshop (March 19). I think we have great programs for these three meetings in Pennsylvania so please mark your calendars now. Registration and complete information for Chone, NGW and IPM will be available soon. Please note enology offerings on the 2013 events calendar. All of these meetings are listed on the events calendar with information links (when available).

February 21st at Blair Vineyards, Kutztown, PA: *Xavier Chone is a respected international viticulture consultant from Bordeaux who trained under Kees van Leeuwen and was a fellow student with Cathy Peyrot des Gachons, who is consulting for local wineries. Jim Law is the owner and vigneron at Linden Vineyards in Virginia and recognized as one of the East's top winegrowers. Rich Blair is owner of Blair Vineyards in the Lehigh Valley and is in hot pursuit of great Pinot Noir and Chardonnay. The focus will be on terroir-driven wine making and topics include vine and soil water relations, vine nutrition, wine making and analyzing soil pits.*

March 8th at the Lancaster Marriott Hotel: *The new grape grower workshop offers new growers and those considering starting a vineyard in the Mid-Atlantic an opportunity to receive an intensive, one-day overview of what it takes to develop a high quality wine vineyard. Topics include grape varieties, site evaluation, vineyard planning and development, vineyard economics, vineyard supplies and equipment, trellis and training systems, new vineyard diseases and pests, and grapevine care. Instructors include Dr. Joe Fiola (Univ of Md), Dr. Noemi Halbrendt (Penn State), Nelson Stewart (winegrower), and Mark Chien (Penn State). It is offered in cooperation with the Eastern Winery Exposition.*

March 19th at the Lancaster Farm and Home Center (polycom video to Washington, Erie and Susquehanna counties): *Post-veraison challenges seem to be on the rise in recent years, from late season diseases like downy mildew and fruit rots, to birds and deer, and grape berry moth, fruit flies and yellow jackets, growers are finding it more difficult than ever to produce clean, healthy and abundant grapes. And it's not just vinifera that is under extreme pressure, hybrids have also taken their lumps. The 2013 wine grape ipm workshop will try to address these problems. Cornell extension educators Jody Gangloff-Kaufmann will address yellow jacket problems in vineyards, Alice Wise (tentative) will cover late season diseases, especially downy mildew and fruit rots, and Libby Tarleton will talk about the bird netting research they have done on Long Island. Penn Staters Bryan Hed will discuss early season inflorescence and cluster diseases, Mark Chien will cover the essential of canopy management, vine size and balance and sprayer calibration, Dr. Michael Saunders will explain grape berry moth control, and we'll also cover fruit flies. Bryan will also offer his annual spray program review session for growers.*

HACC winter viticulture and winery classes: Joyce Rigby, viticulture instructor at Harrisburg Area Community College is offering two very practical courses this winter: Spring Vineyard Operations and Winery Regulations and Compliance. Joyce has 20+ years of experience in the Eastern wine industry and is an outstanding instructor. Whether you are new to the wine industry or someone who has been in the industry but could benefit from some formal training, this is an excellent opportunity to learn and develop. Courses are on-line with periodic hands-on meetings. Please contact Joyce if you have questions at jcrigby@hacc.edu or 717.357.0313. Here are the course descriptions:

Spring Vineyard Operations ENVI 130. Explores the principles and practices of pruning and training grapevines, the evaluation of cold hardiness and winter injury, and methods of frost protection. Early season vineyard floor management, canopy management and pest identification and scouting are also examined. Students engage in one camp at a commercial vineyard where they practice winter injury assessment and winter pruning of grapevines.

Winery Regulations and Compliance ENVI 275. Provides an overview of the various regulatory agencies and the regulations that govern wine industry operations. These agencies include the US Department of Treasury, Alcohol and Tobacco Tax and Trade Bureau (TTB), the Food and Drug Administration (FDA), the Pennsylvania Liquor Control Board (PLCB) and OSHA, as well as local County and Municipal Offices.

Students learn specific regulations governing wineries and retail outlets, including recordkeeping, periodic reporting of operations, excise tax records, and labeling laws.

Click [HERE](#) for more information about HACCs certificate and degree programs in viticulture and enology.

PWGN Website: Please wander over to the [PA Wine Grape Network](#) website where you will find articles about a 15-year Cornell/Penn State study grapevine root growth habits and biology, detailed descriptions of some grape varieties and clones from the Foundation Plant Service, some book recommendations including Jancis Robinson's masterful new book that covers 1384 cultivated wine grape varieties, and excellent reviews of vineyard design and vine density, and crop estimation. There are also viticulture travelogues, meeting summaries, newsletter archive, new grape grower information, classifieds, the 2013 Viticulture and Enology Regional Events Calendar, and more.

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