



WINE GRAPE INFORMATION FOR PENNSYLVANIA AND THE REGION From Penn State Cooperative Extension

<http://pawinegrape.com/>

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Observations in the Field: I was on the road a lot this month, first in **Erie** where Denise, Kathy Kelley (professor in horticulture specializing in ag business and marketing) and I spent 3 days in the Erie wine region. It is a world away from southeast Pennsylvania where I am based, and dominated by 11,000 acres of juice grapes. But the number of wineries is growing, both on the PA and NY sides of the border. It can be a challenge for a farmer to learn to grow another crop, and even though juice and wine are both made from grapes, the viticulture can be quite different. There are serious wine growers in Erie County and I expect many more to come. Read about [Vineyards in Erie County](#).

Virginia is the hot spot for Eastern wine right now. The industry is growing like a weed patch and the quality is constantly improving. Some vineyards are moving up into the hills, which offers particular viticultural advantages, but always at a cost. The Virginia Vineyards Association hosted its summer meeting at 2 of the most respected vineyards in the state, RdV and Glen Manor and 170 people showed up to learn valuable viticulture lessons that apply to flat and hillside vineyards, and everything in between. It was a chance to learn the principals and practices from two of the best wine growers in the region. Notes from the [Steep Terrain Viticulture Workshop](#).

Vermont: I think the most fun period of the evolution of a new wine area is when it is first getting up on its feet. The cold hardy hybrids developed in Minnesota and Wisconsin have opened a whole new range of wine producing areas in the northern tier of the U.S. and these growers and wine makers are climbing the steep learning ladder. I have been going to Vermont on and off during the past decade and this trip was a particular revelation, the quality of viticulture and the wines has risen dramatically, and there is still plenty of room for improvement. This is a very exciting time for Vermont viticulture and wine! See [Cold Hardy Winegrowing in Vermont](#).

Penn State Research Viticulturist Position: A field of 14 candidates has been narrowed to four and each of them will be making a 2-day appearance in State College this summer. Included in their visit is an hour presentation which all Pennsylvania wine growers are welcome to attend either in person or at a polycom site, and encouraged to provide feedback to Dr. Rich Marini, chair of the plant sciences department at Penn

State. Tentatively, we are hoping for polycom connections at extension offices in Erie, Lancaster, and Susquehanna counties. The dates are June 26, July 2, 18 and 30. Each presentation is from 10:15 to 11:15 a.m. If you wish to attend in person, please come to Room 424 in the Agricultural Administration Building at Penn State's University Park main campus in State College. This position is vitally important to the future of the wine industry in Pennsylvania and we hope the wine industry will participate in the selection of the best person for the job. The position is being co-funded by the Pennsylvania Wine Marketing and Research Program (your money) and Penn State. Please contact Mark Chien if you have any questions. Please click [Research Viticulturist Interviews](#) for more information. Thank you!

Viticulture Research Abstracts by Bibiana Guerra: You are familiar with Bibiana's writing for this newsletter. She takes viticulture research journal articles and distills them down to their comprehensible essence for quick and easy reading by grape growers. She also writes for *Wine Business Monthly* and *Practical Winery and Vineyard*. In this edition, she addresses two topics that affect growers in the Eastern U.S.: [Pruning Strategies Following a Freeze Event](#) (Ohio State University) and [Effect of Severity of Leaf and Cluster Removal on Juice and Wine Composition of Merlot](#) (King, et al. Research from New Zealand). In the Merlot study, it may be an interesting coincidence that climate research by Dr. Greg Jones shows that the Hawkes Bay climate is most similar to Bordeaux and the Mid-Atlantic among 28 areas he studied that grew Cabernet Sauvignon. Climate change, according to my field observations, has not altered the effects of winter injury on grapevines in Pennsylvania and other susceptible northern areas, making the recovery information for Dr. Dami's lab extremely relevant to grape growers in areas at risk to winter injury. Bibiana's research abstracts are funded by a grant from the Pennsylvania Wine Marketing and Research Program. Bibiana is currently grower liaison for Bogle Winery in the Sacramento Delta area - Bogle is the 8th largest winery in the U.S.

Sulfur Dioxide Management Workshop: Extension enologist Denise Gardner says this workshop will explore the theory behind sulfur dioxide and its relationship to pH, how to make proper SO₂ additions in the winery and throughout production, how to properly manage oxygen, and how to effectively measure free and total SO₂ in wine samples. While the use of sulfur dioxide in winemaking can be a challenging concept, this workshop will aim to make its use understandable in winemaking situations. Participants will have an opportunity to evaluate analytical methods related to SO₂ measurements and discuss practical solutions to oxygen- and SO₂-related winemaking problems. The date of the workshop is **Tuesday, July 9 from 8:30 a.m. to 4:00 p.m. in Room 252 Food Science Building** on the main Penn State campus at University Park (State College). The registration fee is \$50 and includes lunch. Please click [HERE](#) for more information and to pre-register.

American Society for Enology and Viticulture Eastern Section Annual Meeting and Symposium: Join us for the 38th annual American Society for Enology and Viticulture Eastern Section Conference and Symposium, July 15-18 in Winston-Salem, North Carolina. On Monday 7/15 there is a pre-conference tour of NC vineyards and wineries. Tuesday and Wednesday programs feature technical and research presentations, including the student's best presentation competition. Tuesday night is the ever popular and fun Oenolympics Grazing Dinner with wines from the East and Wednesday includes the sparkling wine reception and Grand Awards Banquet. The conference concludes on Thursday with the Symposium on Advances in Red Wine Production: From Berry to Bottle, which is designed for vineyard managers and wine makers and will feature experts in red wine production. Please support your industry's professional association and the student scholarship program. Click [HERE](#) for registration and vineyard tour, conference and symposium programs.

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