



WINE GRAPE INFORMATION FOR PENNSYLVANIA AND THE REGION

From Penn State Cooperative Extension

<http://pawinegrape.com>

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Penn State Viticulture Research Position: the final candidate, Dr. Daniel Molitor from Luxembourg, will offer a seminar on Tuesday, 30, July from 10:15 to 11:15 in room 424 Agricultural Administration Bldg on the Penn State main campus. Polycom locations are in Erie, Lancaster and Susquehanna counties. Please contact Mark Chien if you wish to attend at any of these sites. Seminars presented by Dr. Terry Bates (Cornell) and Dr. Michela Centenari (Cornell) can be viewed here: Go to <http://Vcmedia.psu.edu> > click on College of Ag Science > click on plant science seminars > click on plant science seminars again > enter the private code(9952ZT7UA63T7904). Please send your comments about the candidates to Dr. Rich Marini, Plant Science department chair at rpm12@psu.edu.

American Society for Enology and Viticulture Annual Conference: Dr. Sara Spayd and North Carolina hosted an outstanding American Society for Enology and Viticulture Eastern Section conference in Winston-Salem. All of the student and technical presentations were very interesting and well done. Eastern section is a group of about 100 researchers, educators, growers and wine makers who care deeply about improving the quality of grapes and wine through research and education, and supporting the students who represent the future of our industry. It would be great if we could get more industry participation in this terrific meeting and association. I encourage those who did not attend the meeting to read the [research abstracts](#) (pages 12-19) and my [MEETING NOTES](#), and plan to attend the joint national and eastern ASEV conference next June in Austin, TX.

It's amazing what you can learn at breakfast. During the conference I sat down with Dr. Sara Spayd and Dr. Stephen Menke and we discussed a wide range of grape growing topics, focusing on the challenging growing conditions in the East. There are still plenty of fundamental vine and grape behavior questions that need to be answered before we can gain full confidence in our ability to produce consistently high quality wines across the region. I tried to capture the essence of our conversation in [Growing Fine Wines in the East: More Questions than Answers](#).

Winery Consultant in Pennsylvania: As the wine industry matures, so do the services it provides. I believe strongly in the potential for the right consultant to help bring experience and perspective to a vineyard and-or winery. Dr. Cathy Peyrot des Gachons is a University of Bordeaux-trained enologist and wine maker with international experience. She is already helping some of the best wineries in PA and NJ (see attachment: Winery Consultant).

Grape Prices and Contracts: Growers should have a home for all of their grapes by now. I encourage all commercial grape growers to use contracts. One important part of any contract is the price of the grapes. Unfortunately we do not collect price data in Pennsylvania, but [Virginia](#) and the [Finger Lakes](#) (2012) do an annual survey that covers many of the varieties grown in Pennsylvania, and can be used as a general guide to regional prices. If you would like an example of a simple grape contract that I used successfully as a wine grower in Oregon, please contact me.

Crop Insurance in Lancaster County: The [USDA Risk Management Agency](#) has just informed me that crop insurance is now available for growers of hybrid and native varieties in Lancaster County. Unfortunately, insurance is not yet available for *vinifera* varieties. Crop insurance is purchased through insurance vendors. Your foray into crop insurance begins at the RMA website where you can find a [list of insurance providers](#) for Pennsylvania farmers (oddly none of them are located in Pennsylvania). [Click here](#) to read Grape Crop Provision. A written agreement must be finalized by August 31, 2013 to qualify for crop insurance in 2014. It would be very wise to begin the process now. With weather extremes on the rise, crop insurance makes sense.

Upcoming Meetings:

Berry Shivel and other berry maladies: *The Pennsylvania Quality Assurance is a consortium of growers dedicated to improving the quality of their wines through continuing education. Each year they sponsor a seminar, selecting a topic of interest to their members then finding an expert speaker who can address it. This year they have invited [Dr. Bhaskar Bondada](#), grapevine physiologist from Washington State University who has a particular interest in berry shivel, and other aspects of berry physiology and histology. Here are two good background articles about berry shivel and related disorders: [Distinctive symptoms differentiate four common types of berry shivel disorder in grape](#) (Krasnow, et al. California Agriculture. September 2010) and [Berry Shivel: grapes behaving badly](#) (Bondada et al. WSU Wine and Grape Research and Extension Newsletter. Fall/Winter 2005). **SEMINAR INFO: Tuesday, 6 August from 9 a.m. to noon at the Penn State Berks Campus in Reading, PA. Cost is \$35 per person. Click [HERE](#) for more information and registration.***

Winemaking Seminar hosted by [Maryland Wineries Association](#) on Monday, August 5 from 9am - 4pm at the Dept. of Agriculture in Annapolis. This year's guest presenter is **Michael Jones** of Scott Labs, who will lead attendees through sessions about healthy yeast fermentation, strategies for successful malolactic fermentations. The afternoon tastings will focus on aromatic white wines from around the world, and a tasting of Maryland reds (bring your samples) for review by peers/panelists. [More details](#) and [registration](#) are available online.

Cold hardy hybrid grape growing: Please mark your calendars for a seminar with **John Thull**, the research vineyard manager at the University of Minnesota who will share his considerable experience growing the cold hardy hybrid grapes including Marquette, Frontenac, La Crescent, and Frontenac Gris. A tour of vineyards in the Endless Mountains is available on Wednesday, 14 August (limited enrollment, please contact Mark Chien), and the seminar-vineyard/winery tour ([program](#)) will be held at Grovedale Winery in Wyalusing, PA on Thursday, 15 August from 9 a.m. to 4 p.m. It will include presentations, a vineyard walk, wine tasting and discussions with John. If you are growing any of the cold hardy grapes from MN and WI, you really need to be here. Please contact Mark Chien at mlc12@psu.edu to sign up for the seminar at Grovedale Winery.

A Spotted Wing Drosophila [update](#) in fruit from Penn State Extension is available. Lots of water means the potential for tight clusters which translates into possible fruit rots during the harvest season. We don't know exactly how much SWD is impacting vineyards in the region, but if we have a wet harvest, every preventive measure is necessary to preserve grape berry skin integrity, and this would include managing SWD and other skin penetrating pathogens and organisms.

[Shelburne Vineyards](#) is a vineyard/winery in the Lake Champlain Valley of Vermont, located in Shelburne, VT, about 8 miles south of Burlington. We grow cold dimate hybrid wine grapes like Marquette, Petite Pearl, La Crescent, and Louise Swenson, as well as Vidal Blanc and Riesling. We are looking for 1-2 harvest interns for the 2013 harvest. Job responsibilities include, but are not limited to, hand harvesting, crush equipment cleaning, assisting with processing, assisting with cellar tasks, and winery/crush pad sanitation. Winery experience is a plus, but not required. Work will begin in mid-September and go through mid-October, with some flexibility. Day to day hours will vary according to processing requirements. Base wage is \$12/hr, but could be higher based on experience. Please contact Ethan Joseph at ejoseph@shelburnevineyard.com.

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