

VERAISON TO HARVEST

STATEWIDE VINEYARD CROP DEVELOPMENT UPDATE #5

SEPTEMBER 29, 2023

EDITED BY CHRIS GERLING

AROUND NEW YORK...

How do you feel about overtime? The game is tied at the end of regulation, and now there will be extra innings, a tiebreak, or another period. In situations where the next score wins, overtime has historically been called "sudden death," but is now more commonly referred to with the less-weighty "sudden victory." The ESPN guys call it "bonus lacrosse" (at least during lacrosse games), which is positive and encouraging for both competitors and spectators. Spectators can generally be found in two main categories, and there are two major perspectives for each category, meaning there are Four General States of Overtime Spectating. A quick overview of each state:

1. Casual and excited. This spectator doesn't really care who wins but has been enjoying the game and/or has pledged to do a chore "as soon as this is over." Overtime is welcome in this case.
2. Casual and frustrated. This spectator doesn't care who wins and is only hanging on to the end as part of a more interested group or for closure. May also be hungry, tired, cold, hot, and in need of the bathroom. Overtime is unwelcome in this case.
3. Fan of team that just tied the game. This fan has been granted a new lease on life and all sins have been forgiven. In related news, this fan has probably made a number of promises about how the new life lease will be used, at least after the game and depending on outcome. Overtime is welcome in this case.
4. Fan of team that was just tied. This fan is second-guessing every recent action and decision, desperately trying to find the one that so angered Fate as to cause this cruel turn of events. Fan #4 may be taking off socks (if they're new) or trying to close the pop-top on any can opened in the last five minutes. Overtime is unwelcome in this case.

I mention overtime because it's starting to feel like we're headed there. Granted, plenty of grapes have already been picked and it's still September if you want to get really technical, but relatively late in a



14.0308.01 in the Vinification & Brewing Lab at Cornell AgriTech.

Photo by Luann Preston-Wilsey

season with plenty of twists and turns, I don't think we're that much closer to a result. We are used to spring and summer being inconclusive at best, but September generally has answers. Even if the harvest isn't actually taking place in September, September is where the outcome is often decided. In 2023, I think we'll need October to settle this. So, which type of fan are you right now?

If you're reading this newsletter, we can safely skip any scenario containing the word "casual," which leaves the last two cases. Following the September rain pattern, which has been heaviest in the east and lightest in the west, we can probably deduce some general mindsets. In Lake Erie, the start and middle of the season were like one of those games where it seems statistically impossible to get so far behind, and you keep watching more out of disbelief than anything else. September has turned things around,

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however, and now you might be able to say you were watching when a historic comeback took place. Firmly in State #3. On Long Island, things were going relatively smoothly and a win seemed secure, and then September gave up a bloop double and hit the next batter. Things still look good, but State #4 vibes are a little stronger. The Finger Lakes has just been weird all year. There's no other way to describe it. Overtime seems to fit because every other box on the bingo card (frost, smoke, sunburn...) has been checked. The Hudson Valley is just hoping to get off the field without any more major injuries, and the north country would like a bit of this summer and fall heat everyone is talking about on the news. In these regions, people waver between States 3 & 4 depending on the day, the hour and sometimes the minute, which brings us back to the original question.

If the outcome of an entire game is generally thought to represent which team/player performed best, overtime seems like a coin toss, and we've already discussed why a coin toss may feel like unnecessary torture or a wonderful gift. Welcome or not, overtime is always compelling, increasing the drama and intensity for everyone involved, even when Taylor Swift isn't at the game. While I would prefer 100% comfortable wins for the Philadelphia Eagles, Prindle Family Dentistry Little League Baseball (Minor division) and the New York grape & wine industry, I also know where the best stories come from. Regardless, this isn't up to us. We're headed to October with a lot left to play for, so we might as well enjoy the ride.

Fruit Composition Report (pp. 5-8)

In almost every case, soluble solids (Brix) numbers are higher this week while titratable acidity (TA) is lower. In almost every case, these numbers trail where they were last year. Lake Erie Concord is now at least on the map while the Portland Cab Franc and Riesling are still a long way from ready. The Hudson Valley contains the highest proportion of harvested selections so far, and there are likely no more samples from the Capital District or Lake Champlain. We will get the Champlain varieties in the mix much earlier next year. There are not a lot of hybrids left while Chardonnay and Pinot Noir are mostly still in the mix, or at least were on Monday. We will see what next week brings.

Finger Lakes (Hans Walter-Peterson)

While it certainly hasn't been perfect, the month



Students from FLCC's Viticulture & Wine Technology Program processing Arabelle grapes from the Teaching & Demonstration Vineyard.
Photo by Finger Lakes Community College

of September has been pretty kind to Finger Lakes growers this year. The month started out warmer and wetter than normal, and then did a serious 180 in the middle of the month and turned cool and dry. Overall, we will end the month with average heat accumulation and about 1" less rain than our monthly average, which is always helpful during harvest. We're fortunate to be far enough to the west to avoid the rain events that are impacting vineyards in the Hudson Valley and on Long Island right now.

Ripening progress continued last week based on the results from our samples, although a few of them look a little wonky when compared to last week's results (i.e., sampling variation). Cooler temperatures kept Brix from moving much last week, but the warm and sunny "faux summer" weather that is coming for much of next week will probably give us one last boost of ripening before it looks like "real fall" weather settles back in.

Concord harvest has been underway in the Finger Lakes for a couple of weeks, as opposed to many growers in the Lake Erie region, many of whom will only be starting next week. Ripening has been a bit slower out there compared to here mostly because of the differences in crop load between the two regions. The Lake Erie

region was not impacted nearly as much by the spring freeze that hit many of our Concord blocks here in the Finger Lakes, so they are trying to ripen much larger crops than many of our growers here.

This is the point in the harvest season where it can be kind of a mixed bag as to what is being picked any given day. There have been a few final loads of Pinot noir coming in, along with Chardonnay, Gewürztraminer, Grüner Veltliner, and Pinot gris. At the Teaching Vineyard, we picked some more of our seedless table grapes, Jupiter and Marquis, and the FLCC program picked our one row of Aravelle, the latest release from the Cornell grape breeding program, for use in their winemaking classes this fall and next spring. At this point, our only remaining hybrid variety at the Teaching Vineyard is Corot noir.

Long Island (Alice Wise)

Harvest was in full swing on Long Island this week with Chardonnay, Sauvignon Blanc, Gewürztraminer, and Merlot for rosé making it to the crush pad. Fruit is ripening at modest Brix and low acids. Whites such as Chardonnay and SB were in remarkably good condition given the previous weekend. There were three days of dampness though only about 1" of total rainfall. Part of the scramble this week was to bring in ultra-ripe fruit before the predicted deluge of rain Sept. 29-30. Fortunately, the East End appears to be avoiding the worst of the rain. Most of the storm – incredibly, still remnants of TS

Ophelia – is skewing to the western part of the Island and areas west of the city. Not to wish the bad weather on our friends to the west, but local growers are likely relieved to be avoiding the major downpours. Next week looks to have sunny weather and warmer temperatures, perfect for ripening reds.

In the Cornell LIHREC vineyard, the yellow jacket populations were much reduced this week compared to the previous one. A range of white wine varieties were picked:

- Albariño – Beautiful, tasty fruit, though loose clusters and smallish berries due to suspected leafroll virus infection. Vines (not certified virus free) were planted before the most recent clean plant program was put in place. A good example of why investing in certified vines is worthwhile.
- Aligoté – A lesser variety from Burgundy, this ranks as the most productive variety in this vineyard. It annually requires heavy cluster thinning. By virtue of its location on the end of a row, a few vines were hammered by yellow jackets.
- Arneis – Grown in the Piedmont region, the expected cluster rot (clusters are compact) never materialized.
- Chardonnay – Fruit was golden, beautiful and full of flavor. An occasional cluster had yellow jacket-induced cluster rot, a mix of sour rot and Botrytis. Overall, surprisingly clean fruit given the weather, even the huge clusters of clone 5.



Preparing Chardonnay for harvest in the Cornell LIHREC vineyard, 9-28-23

Photo by Amanda Gardner

- Semillon – Native to the Bordeaux region. It is supposedly susceptible to cluster rot but fruit was minimally affected.

- Tocai Friulano – After years of abysmally low yields, vines finally approached the 3 t/a mark. That was without any cluster thinning. The challenge with yield was the motivation to plant two TF hybrids, Fleurtaï and Soreli. Those vines are young, only the second year of a full crop, but are thus far extremely productive.

- Verdejo – An aromatic, fruity white, it suffered from a bit more yellow jacket damage than other whites. Who knew yellow jackets prefer Italian whites.

Hudson/Champlain (Jeremy Schuster)

As vineyards in the Capital District and Champlain Valley near the end of their harvest, harvest in the Hudson Valley marches on with thicker-skinned red varieties, such as Cabernet Franc and Frontenac, hold out for higher °Brix and lower pH if the fruit quality allows. For growers in the Capital District, this year has been a case of harvest when you need to rather than when you want to, with some fruit coming in at 19.2° Brix due to a rapid decline in fruit quality. Birds continue to make themselves a seemingly never-ending nuisance, with turkeys being one of the prime suspects. At the Hudson Valley Research Lab, bird feeding pressure has increased since last week but has not significantly impacted the yield thanks to the use of bird deterrents such as laser scarecrow, bird netting, and bird distress calls.

Both the Champlain Valley and Capital District were dry this past week, reaching 2360 and 2440 GDDs, respectively. The Hudson Valley, however, is a different story. Over the past weekend, the Hudson Valley received over 2 inches of rain, with some areas receiving over 3 inches! The Hudson Valley has accumulated 2663 GDDs since April 1st.

The upcoming weeks are going to be crucial for ripening and °Brix accumulation to avoid the chances of early fall frost. The forecast looks promising for the Champlain Valley and Capital District to get some decent ripening if the canopy and fruit quality hold, of course. As for the Hudson Valley, don't put away the umbrellas yet, as another inch of rain is predicted to hit this weekend. This additional moisture can make accumulating the desired level of °Brix challenging, and it may become necessary to harvest before the desired °Brix level. Diligent

scouting of fruit rots and consistent measuring of initial berry chemistry, with an eye toward logistics, will be needed this week and in the weeks to follow.

This week's random fact: Do you know what temperature saltwater freezes at in Fahrenheit? Fresh water will freeze at 32° F, but saltwater freezes at 28.4° F as a result of the salt in the water.

Lake Erie (Terry Bates)

We had a healthy Brix jump last week with a current mean of 14.78 Brix (13.6-16.3 range). Berry weight continued to climb slightly with a current mean of 3.37 g. Therefore, we continue to see 2021 berry weights and 2003 ripening. Fortunately, there is very little precipitation in the forecast for the next 10 days and plenty of sun later in the week. The berry weight should at least flatten off or even dehydrate a little to help us get over the hump.

Concord Berry Curve (Terry Bates)

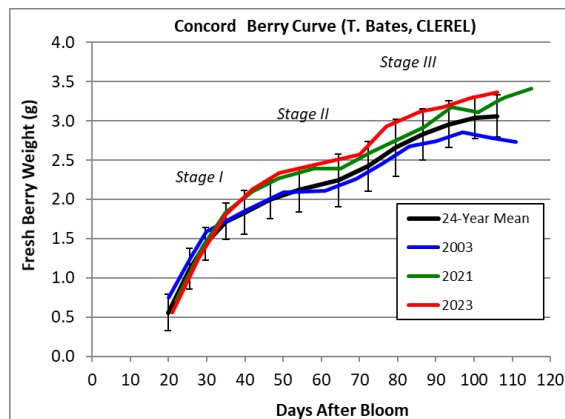


Figure 1. Cornell Lake Erie Research and Extension Laboratory's Concord Berry Curve.

Figures by Dr. Terry Bates

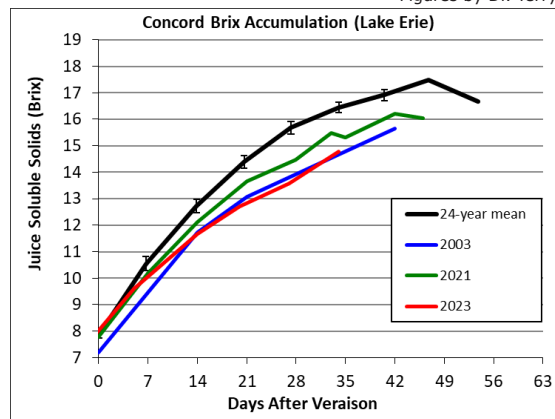


Figure 2. Cornell Lake Erie Research and Extension Laboratory's Concord Brix Accumulation.

Figure by Dr. Terry Bates

Fruit Composition Report - 9/25/2023

Note: Berry weights are the total for 100 berries. Yeast Assimilable Nitrogen (YAN) will be measured every other week.

Cabernet Franc

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
FL	Keuka	156.8	142.0	148.7	17.5	16.7	19.2	3.03	3.01	3.11	10.1	11.0	9.0	30	33	50
FL	E. Seneca	145.7	150.9	110.7	18.0	16.7	20.8	3.08	3.05	3.13	10.3	10.1	6.9	44	56	128
FL	W. Seneca	138.1	137.0	128.5	17.5	16.6	20.8	3.10	3.06	3.12	9.5	9.3	7.3	88	67	14
FL	Cayuga	159.8	152.7	157.1	18.9	17.7	19.8	3.18	3.13	3.13	8.5	9.7	7.6	60	57	140
FL	Dresden	136.2	134.1	113.0	21.5	20.0	22.2	3.11	3.07	3.04	7.4		7.7	22	17	14
HV	Central HV	169.6	169.4		19.1	18.8		3.64	3.58		4.6	5.3		151	150	
LE	Portland	168.8	163.6	152.6	14.3	13.7	18.1	3.14	3.08	3.09	10.9	12.5	10.3	157	163	84
LI	LI-05	193.4	182.1	213.2	18.8	18.1	21.7	3.50	3.50	3.61	6.5	6.3	4.7	110	106	97
LI	LI-11	175.0	158.3	HARVEST	18.4	18.1		3.47	3.45		6.3	5.9		118	80	

Cabernet Sauvignon

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
LE	Portland	159.4	162.3		17.6	16.4		3.10	3.04		11.5	13.8		154	154	

Cayuga White

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
FL	Keuka	293.1	273.9	HARVEST	17.8	16.4		3.01	2.96		9.3	10.5		99	100	
FL	Cayuga	HARVEST	328.8	HARVEST		17.1			3.15			7.2			199	
FL	Dresden	HARVEST	HARVEST									7.2			89	

Chardonnay

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
FL	Cayuga	164.3	157.1	HARVEST	17.5	16.0		3.21	3.13		8.4	9.5		115	145	
FL	W. Seneca	155.7	178.6	HARVEST	17.9	17.4		3.11	3.10		9.3	7.7		138	160	
FL	Dresden	172.6	158.8	119.3	21.1	20.4	22.4	3.19	3.14	3.10	7.2	7.6	6.1	33	34	28
HV	Central HV	HARVEST	145.2			17.9			3.82			5.6			356	
LE	Portland	190.1	175.9		17.4	17.3		3.07	3.13		12.6	10.6		194	246	
LI	LI-03	180.9	149.0	172.7	18.0	17.9	20.1	3.50	3.41	3.51	8.1	8.3	6.3	253	277	211
LI	LI-12	158.6	157.9		20.3	19.8		3.46	3.41		6.3	6.7		212	271	

Concord

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
FL	Keuka	341.9	324.2	278.6	15.7	14.6	15.3	3.25	3.18	3.33	5.8		3.5	83	94	72
FL	Canandaigua	343.4	356.1	311.8	16.9	15.9	17.0	3.18	3.12	3.32	6.6	9.4	3.8	153	152	76
LE	Portland	395.7	399.9	364.3	15.3	13.8	18.0	3.09	3.07	3.25	11.3	12.3	8.9	180	207	191

Frontenac

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
CV	N. Champlain		126.9			21.9			3.11			14.4				
HV	Northeast HV	135.3	144.7	94.3	20.7	20.8	20.9	3.29	3.21	3.15	14.9	17.8	10.4	510	547	275
LE	Sheridan	120.1	127.2	HARVEST	17.6	18.3		2.99	3.01		20.3	20.1		259	194	

Gamay Noir

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
HV	Central HV	198.9	197.1		18.0	17.8		3.67	3.63		5.7	6.4		301	289	

Gewürztraminer

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
LE	Portland	161.0	169.8		18.2	16.7		3.30	3.27		7.5	8.4		178	238	

Itasca

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
HV	Capital District	HARVEST	149.6			20.2			3.21			13.5			344	

La Crescent

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
CV	N. Champlain		161.8			16.8			3.16			11.5				
HV	Capital District	HARVEST	156.0			20.5			3.13			15.0			266	
HV	Northwest HV	HARVEST	156.6	HARVEST		21.5			2.84			13.7			50	

Lemberger

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
FL	Dresden	213.9	208.4	HARVEST	21.2	20.6		3.13	3.09		7.3			67	73	
FL	Wayne County	228.0	204.2	245.6	19.1	17.4	19.1	3.14	3.10	3.09	9.1	11.4	8.0	184	178	144
LE	Portland	194.0	186.1		18	15.8		3.18	3.12		8.9	10.7		160	186	
NI	Niagara County	192.5	201.2		18.7	18.0		3.15	3.14		10.0	10.5		281	175	

Louise Swenson

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
HV	Capital District	HARVEST	349.9			18.3			3.38			7.0			170	

Malbec

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
LI	Long Island	244.3	223.5	258.2	18.7	18.0	22.3	3.55	3.45	3.58	7.1	7.7	5.0	251	139	97

Marechal Foch

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
HV	Northeast HV	HARVEST	175.0	114.7		19.8	22.2		3.25	3.38		11.4	8.1		160	71

Marquette

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
CV	N. Champlain		159.4			18.5			3.13			13.5				
FL	Dresden	HARVEST	HARVEST	HARVEST								12.0				
FL	Keuka	HARVEST	HARVEST	HARVEST								11.4			200	
HV	Northeast HV	HARVEST	HARVEST	HARVEST											436	
HV	Northwest HV	HARVEST	173.8	HARVEST		22.1			2.90			16.0			187	
LE	Portland	HARVEST	HARVEST	HARVEST											378	

Merlot

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
LI	LI-04	199.4	187.3	204.2	18.3	17.4	21.7	3.68	3.65	3.71	5.4	5.6	4.2	111	114	34
LI	LI-10	169.4	164.7	179.9	18.6	18.3	22.5	3.66	3.59	3.61	5.3	5.5	4.6	154	110	95

Niagara

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
LE	Portland	446.4	422.8	HARVEST	13.9	13.1		3.22	3.10		7.5	9.3		168	116	

Pinot Noir

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
FL	W. Cayuga	166.1	166.9	HARVEST	20.0	19.0		3.39	3.28		6.4	8.3		170	170	
FL	E. Seneca	157.7	158.2	HARVEST	17.0	16.6		3.21	3.15		8.5			86	69	
FL	Ontario	165.1	187.4	HARVEST	17.1	17.6		3.25	3.22		8.6	9.8		209	166	
HV	Central HV	HARVEST	HARVEST													

Riesling

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
FL	Keuka	150.2	157.3	125.0	16.9	16.0	18.7	2.93	2.93	2.89	11.4	12.7	10.4	65	84	39
FL	W. Seneca	135.2	166.5	143.2	16.6	15.6	20.3	2.89	2.91	2.91	12.1	10.8	9.2	59	118	20
FL	E. Seneca	170.0	160.7	112.2	17.5	16.9	18.9	2.97	2.99	2.94	10.5	11.3	8.9	85	84	53
FL	CL 90 Cayuga	147.1	151.8	106.4	16.7	16.5	16.3	2.94	2.90	2.87	10.1	8.9	10.1	49	63	76
FL	W. Canandaigua	157.8	sprayed	146.1	16.2		16.5	2.88		2.81	12.5	7.4	10.7	124	137	85
FL	Dresden	153.7	143.3	132.3	19.2	18.3	18.1	2.99	2.99	2.79	9.1	8.2	9.6	34	39	14
FL	Wayne County	149.3	140.2	164.6	16.9	15.9	18.4	3.00	2.97	3.05	10.3	9.2	8.0	162	167	138
HV	Central Hudson	141.4	147.2		17.3	17.1		3.53	3.49		5.1	5.9		156	167	
LE	Portland	171.7	170.5	190.7	14.0	13.2	17.4	3.12	3.06	3.10	11.0	13.0	9.2	268	221	138

Sauvignon Blanc

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
LI	Long Island	HARVEST	140.6			21.7			3.53			5.3			230	
NI	Niagara	187.9	176.4		19.8	17.8		3.12	3.05		7.1	7.6		125	67	

Seyval Blanc

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
LE	Portland	162.8	164.6	HARVEST	16.6	16.5		2.96	2.95		8.9	9.8		84	73	

Siegfried

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
NI	Niagara	112.7	110.7		14.5	13.4		2.88	2.84		13.1	15.3		147	80	

St. Croix

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
HV	Capital District	HARVEST	213.7			15.8			3.20			13.9			201	

Traminette

Region	Description	9/25/23 Ber.Wt.g	9/18/23 Ber.Wt.g	9/27/22 Ber.Wt.g	9/25 % Brix	9/18 % Brix	'22 % Brix	9/25 pH	9/18 pH	'22 pH	9/25 TA g/L	9/18 TA g/L	'22 TA g/L	9/25 YAN (ppm)	9/11 YAN (ppm)	'22 YAN (ppm)
LE	Portland	171.0	172.6	157.1	13.1	11.5	19.6	2.98	2.91	2.94	13.2	15.2	9.8	214	124	116

Vidal Blanc

Region	Description	9/25/23	9/18/23	9/27/22	9/25	9/18	'22	9/25	9/18	'22	9/25	9/18	'22	9/25	9/11	'22
		Ber.Wt.g	Ber.Wt.g	Ber.Wt.g	% Brix	% Brix	% Brix	pH	pH	pH	TA g/L	TA g/L	TA g/L	YAN (ppm)	YAN (ppm)	YAN (ppm)
NI	Niagara	201.4	198.4		15.9	14.1		2.99	2.96		10.5	11.6		170	207	

Vignoles

Region	Description	9/25/23	9/18/23	9/27/22	9/25	9/18	'22	9/25	9/18	'22	9/25	9/18	'22	9/25	9/11	'22
		Ber.Wt.g	Ber.Wt.g	Ber.Wt.g	% Brix	% Brix	% Brix	pH	pH	pH	TA g/L	TA g/L	TA g/L	YAN (ppm)	YAN (ppm)	YAN (ppm)
FL	Keuka	HARVEST	165.4			20.3			2.89			16.5			132	
LE	Portland	HARVEST	HARVEST	HARVEST											380	



Frontenac Gris shortly after inoculation.

Photo by Chris Gerling

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