

Ohio Grape-Wine Electronic Newsletter

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13 June 2008

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ASEV-E Conference

Grape and Wine Clinic

By Maurus Brown, Small Fruit Crops Specialist, OSU South Centers

OSU Extension will be hosting a Grape and Wine Clinic (vineyard walk included) at Rainbow Hills Vineyard and Winery on Wednesday, June 18 @ 5:30pm. This will be a great opportunity to visit with OSU State Specialists and get answers to your grape growing questions. Contact Marissa Mullet, Extension Educator, OSU Extension office in Coshocton County (<http://coshocton.osu.edu/>) for register details or view the program flyer at (

<http://coshocton.osu.edu/ag/Grape%20Wine%20Clinic%20061808.pdf>

Phylloxera in Ohio Vineyards

Roger N. Williams and Dan S. Fickle The Dept. of Entomology, OARDC/OSU

We have noted the first foliar phylloxera galls in our experimental planting in Wooster. With this in mind those of you who in the past have experienced a problem with this pest should be scouting for its presence and consider making an application of insecticide to prevent it from building up to economically damaging levels. Applications should be made when the foliage is dry and not during the hottest part of the day in order to lessen the chances of phytotoxicity occurring especially if you're using a product like endosulfan. The pyrethroids Danitol, Capture and Baythroid may also be used for control of this pest. If phylloxera galls are present in isolated areas of your vineyard spot treatments may be all that is necessary. If allowed to go unchecked phylloxera populations can cause severe loss of foliage especially on highly susceptible cultivars. Walk the perimeter of your vineyard, and also check a few areas within, looking for galls on the underside of the new foliage. At this time of the year there may only be a single gall on a leaf, which may have a reddish cast to it. More than one application of insecticide may be required. See the small fruit spray recommendations at: http://www.hort.purdue.edu/hort/ext/sfg/sfg_sprayguide.html

In Ohio we have what we refer to as two biotypes of phylloxera. One will cause foliar damage to French hybrids and some vinifera cultivars while the other is capable of forming galls on Labrusca cultivars. The later biotype seldom develops to economically damaging levels on Labrusca vines. If you have phylloxera in your vineyard we are interested in knowing what cultivars are affected. Recently the department of Entomology has acquired a population geneticist, Dr. Andrew Michel who will be working with us on a project to look at the genetic diversity of phylloxera in Ohio. This information will help us to better understand how this pest is adapting to grape cultivars grown in Ohio and may in the future help in the development of resistant cultivars. Please let us know if phylloxera is present, particularly on American cultivars such as: Concord, Catawba, Delaware, Elvira, and Niagara. You can contact us at the following addresses.



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Disease Control Comments

By Mike Ellis, Small Fruit Disease Pathologist OARDC/OSU

It is very important to remember that the most critical time to control fruit infection by black rot, powdery mildew and downy mildew is from immediate prebloom (early bloom) through 3 to 4 weeks after bloom. By

weeks after bloom, the fruit develops resistance to these diseases. If you do not control fruit infections effectively during this critical period, you will not control them at all. My guidelines for using fungicides for disease control on wine grapes can be found in OGEN 25 April 2008.

2008 Grape Listing

Last year, the viticulture program at OSU provided a service of electronic listing of grapes for sale/purchase to commercial grape growers and wine producers in Ohio. Many participants and OGEN subscribers praised the service and indicated that it helped them sell/buy grapes grown in Ohio. I thank Dave Scurlock for coordinating this service in 2007.

I would like to inform you that in 2008, this service will be provided by the Ohio Wine Producers Association (OWPA). For more information and to list grapes for sale/purchase, please contact Donnie Winchell, Executive Director of OWPA at 440-466-4417 or 800-227-6972 or dwinchell@ohiowines.org.

REGIONAL UPDATE:

1) Southern Ohio Grape Update

By Maurus Brown, Small Fruit Crops Specialist, OSU South Centers

Grower reports indicate that vine growth is very good. Newly planted vines have green shoots around 5 to 7 inches in length on average. Shoot growth on established vines range from 1.5 to 2.5 ft. in length. There are no reports of disease problems given the excessive amount of regular rainfall in the last 2-3 weeks in Ohio. Growers in southwest Ohio have reported that vinifera and French-American hybrids are in 100% bloom, and that Baco and Concord vines are starting to set green fruit. New and experienced growers appear to be keeping up with their fungicide spray programs. Applications are being made every 7 to 14 days, and this seems to be sufficient for keeping fungal diseases under control. Cicadas are starting to come out in southwestern Ohio. As of this date, no reported damage to the green shoots.

There are some growers wanting to push new (2 and 3 year-old) vines with a partial to full crop. We need to be careful to avoid stressing these young vines too early by hanging several clusters per vine at such an early age. The standing recommendation in OSU Extension Bulletin 919 (<http://ohioline.osu.edu/b919/0009.html>) is to remove all fruit clusters in the first two years of field growth, then in the 3rd year leave approximately ½ the number of clusters that would be normally retained on a more mature (4 year-old +) vine.

2)OARDC Vineyard Update

By David Scurlock, HCS-OARDC

Current Vineyard operations in Wooster are primarily shoot thinning of the French hybrids and vinifera cultivars to obtain 5 shoots/ linear foot of canopy. This is the optimal shoot density. If you have vines spaced at six feet between vines then 6 feet x 5 shoots/foot = 30 shoots/vine to obtain this density. There can be up to 50% of the shoots on a vine that arise from non-count positions and this is why you need to do some shoot adjustments. An explanation of a count versus a non-count shoot is: Any shoot that arises from a node on a cane or spur is a count shoot and any shoot that arises from basal buds, along the cordon or trunk would be referred to as a non count shoot. These are shoots you know are there but you are not counting on them to reach your anticipated crop loads although they do contribute greatly. Shoot tucking can also be performed at this time if you are training your vines to the Vertical Shoot Position system.

Bloom is proceeding rapidly for some varieties such as Concord, Fontenac, and many New York and Minnesota varieties in our vineyard in Wooster. Vidal, P. Gris, Traminette, Chardonnay are just showing some signs of initial bloom. Seyval, Cabernet Franc and Chardonnay are at 50% bloom. To date we have no disease or insect problems to report. Shoot growth can be as much as 2 feet on some varieties. Shoots are very susceptible to breakage from wind right now. Now is an excellent time to apply your fertilizers. Hopefully you have done a petiole test in the past and know what to apply. If you had not done a petiole sample previously, plan on doing one between July 15 and August 15. Soil samples need to be done every 3rd year or so. A standard application of 30lbs of actual N per acre would be helpful if you are experiencing poor growth or yellowing. Nitrogen is not a cure and in fact poor drainage could be the cause of these symptoms too. Develop good historical records by testing (petioles and soil) and writing down observations in your vineyard.

Growing Degree Days are the measurement of the growth and development of plants and insects during the growing season. The daily mean temperature (min-max average) minus the base temperature of 50°F plus the GDD of all the previous days gives you the GDD of that particular day. Having said that, as you go from Piketon, Ohio at 764 GDD to Wooster at 601 GDD to Kingsville AARS at 505 GDD you see a nice progression in GDD. You can get this and weather information at: <http://www.oardc.ohio-state.edu/newweather/> Just locate a station near your area and follow the prompts.

3)AARS -Northern Ohio Vineyard Update

By Greg Johns Manager of the Ashtabula Agricultural Research Station

With dry field conditions and numerous days with temperatures in the 90s, many area growers were able to get ahead in their vineyard work. Conversely, a number of close calls with temperatures in the upper 20s were reason enough to keep area frost fans in the fields. The AARS recorded 30.5 f on April 30th and some Madison / Harpersfield vineyards got down to around 28-31 degrees, depending on location and field condition. Minor damage from frost was reported in a few lower lying vineyards across the region. Temperatures at AARS-Kingsville, Madison, Perry and Avon can be viewed at the following web site:

www.oardc.ohio-state.edu/newweather/

Recent rains and favorable growing conditions have brought forth vigorous sucker growth that can easily be removed by hand over the next week. As shoots lignify, they will tear the bark from the trunk, often causing damage. When this stage is reached it is advisable to prune away suckers using pruning shears. If applied early, sucker growth can also be achieved using chemical sprays. More information can be found in the Midwest Small Fruit Spray Guide its free online!

http://www.hort.purdue.edu/hort/ext/sfg/sfg_sprayguide.html

At the time of this writing, June 13th we are currently experiencing full bloom in our Concords. This puts us about 3-4 days behind our long-term average. Early blooming varieties like Frontenac are already a week past bloom and most of our V.vinifera varieties are showing first signs of caps popping away. Chardonnay should be one of the first to show bloom with Cabernet Sauvignon, as is often the case, more than a week later.

Bone-up on the importance of pre-bloom and bloom sprays by reading the aforementioned link to the Midwest Small Fruit Spray Guide... Remember, its FREE online!

Here at the station, we recently completed the first phase of our new NE 1020 Cultivar evaluation. Look for progress reports in the months (and years) to come. This nation-wide evaluation has 3 plantings located in Ohio.

Another new addition to our vineyards is a 7-row planting of Frontenac grapes. This planting will be used in a new Entomology study focusing on the Grape Phylloxera.

Thats your Report from the North. Feel free to call or email any questions you may have to:

Greg Johns

440-224-0273

johns.1@osu.edu

2008 Ohio Wine Competition and Ohio Wine Quality Assurance Program (OQW) Summary of Results

By Todd Steiner Enology Program Manager and Outreach Specialist

The 2008 Ohio Wine Competition marked several important achievements in competition history. The 2008 competition awarded 28 Gold medals placing it as the second highest number of gold medals ever awarded in competition history. The percentage of medals awarded in relation to the total amount of entries received at 65.0% ranks in history among the top two wine competitions from 2005 and 2007 at 65.9% and 65.3% respectively. Even with slightly lower entry numbers, the 2008 wine competition had the second highest amount of Vinifera entries in competition history at 96 wines entered.

In summary, the information presented above reflects that we are in an exciting era of grape growing and winemaking in Ohio by continuing to produce consistent high quality wines across all categories that are gaining due respect throughout the United States as a great winemaking state and region.

We would like to thank all the participating wineries of the 2008 Ohio Wine Competition in addition to the excellent panel of judges that dedicated their time and experience in making this a successful competition. The Ohio State University/OARDC along with the Ohio Grape Industries Program is committed to further enhancing wine quality through research and extension in addition to continued evaluation and improvements of the Ohio Wine Competition.

For further information or specific questions regarding the Ohio Wine Competition, please feel free to contact me at the following phone number

(330) 263-3881.

Entries: **243**

Gold medals: **28**

Silver medals: **67**

Bronze medals: **63**

Total medals: 158 (65%)

Vinifera Categories (Not Including Blush/Rose)

Hybrid categories (Not Including Blush/Rose)

Total entries: 96

Total entries: 42

**Percent of total entries: (39.5%)
(17.3%)**

Percent of total entries:

Medals awarded: 63

Medals awarded: 27

Percent of medals in category: (65.6%)

Percent of medals in category: (64.3%)

**Percent of total medals: (39.9%)
(17.1%)**

Percent of total medals:

American Categories (Not Including Blush/Rose)

Fruit Wines

Total entries: 47

Total entries: 18

**Percent of total entries: (19.3%)
(7.4%)**

Percent of total entries:

Medals awarded: 30

Medals awarded: 13

Percent of medals in category: (63.8%)

Percent of medals in category (72.2%)

**Percent of total medals: (19.0%)
(8.2%)**

Percent of total medals:

Flavored Fruit Wines/Specialty

Blush/Rose (Inc. American, Hybrid &

Vinifera)

Total entries: 6

Total entries: 17

**Percent of total entries: (2.5%)
(7.0%)**

Percent of total entries:

**Medals awarded: 4
9**

Medals awarded:

Percent of medals in category: (66.7%)

Percent of medals in category: (52.9%)

**Percent of total medals: (2.5%)
(5.7%)**

Percent of total medals:

-

Sparkling

Ice Wine

Total entries: 1

Total entries: 9

**Percent of total entries: (0.4%)
(3.7%)**

Percent of total entries:

Medals awarded: 1

Medals awarded: 7

Percent of medals in category: (100.0%)

Percent of medals in category: (77.8%)

**Percent of total medals: (0.6%)
(4.4%)**

Percent of total medals:

-

Dessert Fortified: Dry or Sweet

Honey/Meade

Total entries: 5

Total entries: 1

**Percent of total entries: (2.1%)
(0.4%)**

Percent of total entries:

Medals awarded: 3

Medals awarded: 1

Percent of medals in category: (60.0%)

Percent of medals in category: (100.0%)

Percent of total medals: (1.9%)
medals: (0.6%)

Percent of total

Slightly Carbonated

Total entries: 1

Percent of total entries: (0.4%)

Medals awarded: 0

Percent of medals in category: (0%)

Percent of total medals: (0%)

2008 OQW Summary

After successful completion of the 2008 Ohio Wine Competition, indications reflect that the Ohio Wine Competition was once again an excellent vehicle to utilize in analyzing wines submitted into the OQW program. The expert judges, competent staff and well-organized competition lead to a smooth running and successful competition that enabled us to accurately evaluate both wines entered into the Ohio Wine Competition and the OQW program. All of the wines entered into the OQW program took advantage of the added benefit of entering the Ohio Wine Competition for the opportunity of receiving the appropriate medal awarded and publicity announcements to be generated. Listed below are the results for the OQW submittals. The breakdown listed below reflects only the wines that were entered into the Ohio Wine Competition for evaluation under the OQW program.

In summary, out of 63 total entries for seal consideration, 28 wines achieved 71 points or higher (Silver Medal) making them eligible for the OQW Seal designation. We were happy and pleased with the amount of entries into the OQW program again for the second year. In addition, we were also pleased that 44.4 percent of the submitted wines scored high enough for the quality seal designation. This is similar to last year's number of 47.7% of the wines submitted receiving the seal designation. This is an important statistic since it relates to both wineries producing consistent quality wines in addition to judging consistency.

Wineries that entered a wine into the OQW program that did not score high enough for seal designation, are able to resubmit these wines in addition to entering further wines for sensory evaluation at the two other sensory evaluation times in achieving seal designation. The alternate submittal times will be performed under the same regulations and sensory parameters as the Ohio Wine Competition. Other submittal times are built in to answer later release dates in addition to resubmitted wines. The additional submittal times have been targeted for August of 2008 and January of 2009. The additional submittal times require at least 10 wines to perform the sensory evaluation by an expert sensory panel. The OQW program committee will announce the specific dates in the near future.

For further information or specific questions regarding the OQW program in addition to sensory or chemical evaluation of wines, please feel free to contact me at the following phone number (330) 263-3881.

THE OQW STATISTICAL SUMMARY

Total Entries: 63

Qualifying Entries: 28

Percent of qualifying entries: (44.4%)

Percent of OQW entries into 2008 OWC: (25.9%)

Vinifera Categories (Not Including Blush/Rose)

Hybrid categories (Not Including Blush/Rose)

Total entries: 30

Total entries: 23

Percent of total entries: (47.6%)
entries: (36.5%)

Percent of total

Qualifying Wines: 10

Qualifying Wines: 10

% of qualifying wines in category: (33.3%)
category: (43.5%)

% of qualifying wines in

Percent of total seals eligible: (35.7%)

Percent of total seals eligible: (35.7%)

Blush/Rose (Inc. Hybrid & Vinifera)

Ice Wine

Total entries: 4

Total entries: 5

Percent of total entries: (6.3%)
entries: (7.9%)

Percent of total

Qualifying Wines: 2

Qualifying Wines: 5

% of qualifying wines in category: (50.0%)
category: (100%)

% of qualifying wines in

Percent of total seals eligible: (7.1%)

Percent of total seals eligible: (17.9%)

American categories (Norton)

Total entries: 1

Percent of total entries: (1.6%)

Qualifying Wines: 1

% of qualifying wines in category: (100%)

Percent of total seals eligible: (3.6%)

Official Results of the 2008 OHIO WINE COMPETITION

By Todd Steiner Enology Program Manager and Outreach Specialist

**see attached pdf*

Ontario Hosts the 2008 ASEV-E Conference

By: Imed Dami, HCS-OARDC

What : American Society for Enology and Viticulture Eastern Section Annual Conference and Symposium

Where: Four Points by Sheraton, St. Catharines Niagara Suites ONTARIO
14 to 16 July 2008

When: 14 to 16 July 2008

Registration and information: available at <http://www.nysaes.cornell.edu/fst/asev/>

The 2008 ASEV/ES meeting will take place 14 to 16 July 2008 at the Four Points by Sheraton St. Catharines Niagara Suites, in the heart of the Niagara Region in Ontario. This all-suites hotel includes 129 spacious guest suites located just minutes from Niagara Falls, Niagara-on-the Lake, Welland, and Fort Erie. Nearby attractions include an internationally acclaimed wine industry, year round festivals, theater, casinos, historic sites, and unique recreational opportunities. Brock University is just across the street. Four Points offers 11,000 square feet of meeting and banquet facilities.

The conference will kick off with an all day tour on Monday the 14th that will start in Niagara-on-the Lake with visits in the morning to Lambert Vineyard, then onto Southbrook Winery including a tour of their organic and biodynamic vineyard followed by a tour of a true gravity flow system at Stratus Winery and tasting of their assemblage wines. Lunch will follow at picturesque Hernder Estate Wines in West St. Catharines. The afternoon will include a tour of family run Fielding Estate Winery along the beautiful Niagara Escarpment on the Beamsville Bench and end with a tour, tasting and barbeque at Creekside Estate Winery in Jordan, home of the 2008 Ontario Winemakers of the Year Craig McDonald and Rob Power.

This final day will conclude in the evening with a Farewell Reception and grazing-style dinner, intended to introduce delegates to a half-day tasting conference that will take place just across the

street at Brock University on Thursday July 17. This conference, entitled "[The Riesling Experience](#)", will include technical talks from regional and international experts, tastings, and a gourmet lunch with plenty of great food. It is our hope that attendees to the ASEV/ES will also take advantage of this special opportunity to attend The Riesling Experience immediately following the ASEV/ES meeting.