

# Ohio Grape-Wine Electronic Newsletter

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## Spring and Taxes?

*By David Scurlock*

They are both coming due. Until they come lets think about the things we can control. Pruning should be coming to a close now as we approach warmer temperatures. Tying up the vines, mowing up the prunings, tightening wires and replacing broken posts will be the new focus. Missing vines need to be replaced to maintain productivity. Everyone should have a copy of the **Midwest Commercial Small Fruit and Grape Spray Guide 2008** or have access to it electronically at: [http://www.hort.purdue.edu/hort/ext/sfg/sfg\\_sprayguide.html](http://www.hort.purdue.edu/hort/ext/sfg/sfg_sprayguide.html) Copies can be acquired through your local extension agent. Start the season keeping good spray records

including weather conditions before during and after spraying. Record wind speed and direction, temperature and rainfall. These records will be helpful to determine what worked and what didn't and why. Spray records is not only a good idea, it is the law. Records will help protect you. Keep a record of fertilizing practices and make plans now to collect petiole samples between July 15 and August 15. Soil samples should be taken every 3 to 4 years. You are creating a history of your vineyard. Make notes on areas of the vineyard where growth and/or color are poor. Maybe poor drainage is the answer. Scouting for disease and insects should be incorporated as a routine practice. At the same time you can record the development stages of your different varieties. If you had a particular problem last year be pro-active this year and address it early and follow up to see you are making headway at resolving it. Have a Great Season and remember Spring and Taxes are due very soon?

## **Update from the South: Vines Breaking Dormancy**

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

In early April, we are seeing signs of grapevines starting to break dormancy. Budbreak may appear in the next week for some vineyards. Temperatures have been reaching into the low to upper 70s by afternoon and overnight in upper 40s and low 50s. Some varieties have buds that are just starting to push. Sap is running from the ends of canes that have been pruned. American varieties along the Ohio River Valley have overwintered very well. There are signs of some disease damage from the 2007 growing season. In one vineyard, Catawba had some gray mottling along the canes that appeared to be due to winter damage. Some of the pruned canes were brittle on the ends and snapped off when trying to bend them. Concord and Niagara, on the other hand, had good, reddish-brown periderm on the canes with healthy green tissue inside. Merlot was observed in one vineyard to have slight damaged due to subzero winter temperatures. Cabernet franc and Cabernet sauvignon overwintered with little damage and the wood appears to be healthy. Foch, DeChaunac, and Concord have been observed by a grower just starting to swell to size of a pencil eraser. Some vineyards are completely pruned and others will be finished in the next 2 weeks. Early indications are that there should be a good crop in 2008, barring any late spring frost damage.

## **Grape Disease Control for 2008 Season**

*By Dr. Wayne Wilcox, Cornell University*

(Editors' note: Dr. Wilcox writes a yearly update on disease control for wine grapes and fungicide changes. The attached document is a MUST READ for all serious commercial grape growers. It is an excellent companion to Dr. Ellis fungicide spray program recommendations)

## **How to Determine Pesticide Rates for Hand-Held Sprayers:**

*(Source: Dr. Joe Masabni at UKREC)*

(Editor's note: Dr. Masabni wrote a much-needed publication showing the amounts of specific insecticides, fungicides or herbicides you need to add when making up solutions for hand held sprayers, or other small sprayers. The Extension bulletin is attached and can be downloaded from this link: <http://www.ca.uky.edu/agc/pubs/ho/ho83/ho83.pdf>)

## **Deadline for the 2008 Ohio Wine Competition and Ohio Quality Wine Assurance Approaching April 21, 2008!**

*By Todd Steiner, Competition Coordinator, HCS-OARDC*

It's once again time for the annual 2008 Ohio Wine Competition. With the 2007 Ohio Wine Competition setting numerous records, we are looking forward to evaluating the quality wines that the Ohio commercial wine industry is capable of producing and adding to these record-breaking statistics for this year's competition.

The 2008 Ohio Wine Competition will mark the second year of including wines to be evaluated under the Ohio Quality Wine Assurance Program (OQW). Further information and guidelines of the OQW program can be provided through the Ohio Grape Industries Committee upon request. After a successful completion of the 2007 Ohio Wine Competition, results reflect that the Ohio Wine Competition was 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 event 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 2007 Ohio Wine Competition that were designated for OQW seal consideration took advantage of the added benefit in entering the Ohio Wine Competition through the opportunity of receiving the appropriate medal awarded and publicity announcements generated.

It is important to realize that including wines for the OQW program has not changed the importance or validity of the Ohio Wine Competition. All wines entering the Ohio Wine Competition scoring high enough as rated by our panel of seven experienced judges will continue to experience both marketing and educational benefits as in the past through medals awarded along with chemical analysis and judges comments if desired by the entering winery. As a change from the past 8 years, it is important to note that if a winery wants to have either chemical analysis or judges comments provided for wines entered into the 2008 Ohio Wine Competition, they must check the appropriate box in the entry form for these educational benefits. Wines entered into the OQW program are required to have chemical analysis performed as part of the quality seal designation criteria.

All wines entered into the Ohio Wine Competition regardless of being submitted for only the Ohio Wine Competition or the OQW Seal are randomly coded, presented in the proper category and flight order and evaluated on a standard twenty-point scale used in most competitions

throughout the United States. Many of the wines to be designated for the OQW Seal have been entered in past Ohio Wine Competitions and will not change the format greatly in the future.

In regards to the OQW program, there will be additional submittal times under the same judging format to answer bottling of specific releases at different dates in addition to resubmitted entries. The two designated submittal times will take place in August of 2008 and January of 2009.

The Ohio Wine Competition will take place May 12-14, 2008 at Fisher Auditorium on the Ohio Agricultural Research and Development Center (OARDC) campus located in Wooster Ohio. The competition is open to all Federally (TTB) bonded, Ohio A-2 permit holders operating in the state of Ohio. The competition deadline for entries is listed as April 21, 2008. A panel of seven highly trained experienced judges will evaluate the wines submitted on a standard twenty-point scale. The high and low scores are dropped for each wine forming an average score from five out of the seven judges. We are excited to have an excellent judging team this year to evaluate the wines entered into the 2008 Ohio Wine Competition and OQW program. The judges of the 2008 Ohio Wine Competition and OQW program are as follows:

- **Ken Bement**, Owner, Whet Your Whistle Wine Store, Madison, OH
- **Dr. Ralph Kunkee**, Professor Emeritus, University of California Davis, Wine Microbiologist
- **Thomas Payette**, Winemaking Consultant, Rapidan, VA
- **Dr. Andy Reynolds**, Professor of Viticulture and past Interim Director, Cool Climate Oenology and Viticulture Institute, Brock University, St. Catherines, Ontario, Canada
- **Sue-Ann Staff**, Previous Head Winemaker, Pillitteri Estates Winery and Niagara Vintners Inc., Niagara-on-the-Lake, Ontario, Canada
- **Chris Stamp**, Owner/Winemaker, Lakewood Vineyards, Watkins Glenn, NY
- **Elizabeth Stamp**, Owner/Tasting Room & Marketing Manager, Lakewood Vineyards, Watkins Glenn, NY

Once again, The Ohio Grape Industries Committee will help in subsidizing a portion of the 2008 Ohio Wine Competition enabling lower entry fees for the Ohio commercial wine industry. The purpose of lowering the entry fees is to help the new and/or smaller wineries in submitting their wines for evaluation.

If you are a manufacturing A-2 permit holder and did not receive an entry form packet in the mail or have specific questions regarding The Ohio Wine Competition format and procedure, please feel free to contact Todd Steiner at (330) 263-3881 or e-mail ([steiner.4@osu.edu](mailto:steiner.4@osu.edu)).

**Good Luck!**