

Ohio Fruit ICM News

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Calendar

October 14-15: Highbush Blueberry Council (USHBC) Fall Meeting, Amway Grand Plaza Hotel, 187 Monroe NW, Grand Rapids, Michigan. Call 616-885-2000 for more information.

October 16: The Ohio Fruit Growers Societys (OFGS) 2005 Cider Contest, Easton Town Center, Columbus. See following article for details.

October 20: Raspberry High Tunnel Open House, Cornells East Ithaca Farm. See Issue #34 for directions and contact person.

November 4-6: The 20th Annual Sustainable Agriculture Conference of the Carolina Farm Stewardship Association, downtown Durham, NC. For more information, visit <http://www.carolinafarmstewards.com> or call 919-542-2402.

November 6-8: Southeast Strawberry Expo, Sheraton Imperial in Research Triangle Park, NC. See second article for details.

November 15: Ohio Ag and Hort Human Resource ManagersForum, Hilliard, OH. 10:00 am - 2:30 pm. Registration and fee requested by November 8. Check issue #36 for details.

December 6-8, 2005: Great Lakes Fruit, Vegetable, and Farm Market EXPO, DeVos Place Convention Center, Grand Rapids, Michigan. For additional information, visit www.glexpo.com.

January 4-6, 2006: North American Berry Conference. Please note that North American Berry Conference is being held more than a month earlier than usual. Because of this, those planning to attend need to register and make other arrangements earlier than in other years. This meeting is being held at the Savannah International Trade and Convention Center in Savannah, GA, and is immediately followed by the SE Regional Fruit and Vegetable Conference January 6-8. More information to follow later.

January 16-18, 2006: Ohio Fruit and Vegetable Congress and Ohio Direct Marketing Conference, Columbus Convention Center. Further details later.

OFGS 2005 Cider Contest Slated for October

Source: Tom Sachs, Executive Director, Ohio Fruit Growers Society (OFGS)

The Ohio Fruit Growers Societys (OFGS) 2005 Cider Contest submission deadline is set for October 14, 2005. Every year the OFGS sponsors the Cider Contest to help promote the nutrition and taste advantages of fresh Ohio cider. The contest was originally scheduled to take place in mid November at the Great Big Food Show (GBFS) in Cleveland, Ohio. The GBFS has been canceled by its promoters, and OFGS has found an excellent substitute venue.

The contest is scheduled for Sunday, October 16, 2005 at the Ohio Apple Marketing Programs (OAMP) apple promotion at Easton Town Center in Columbus. The OAMP apple promotion is held in cooperation with the Ohio Department of Agriculture's OHIO PROUD annual event that showcases Ohio agricultural products.

The Cider Contest is limited to Ohio producers who are current OFGS members, and each participant may submit a maximum of two cider entries. An application fee of \$20.00 is required for each entry. The Cider Contest Grand Award Winner, as well as Blue Ribbon Winners will be determined by a panel of judges and will be judged from 1 to 3 PM on October 16 at Easton. The judging guidelines are as follows: 20% absence of defects (sediment and foreign matter), 20% color, and 60% taste. All winners will be featured in a statewide press release on October 17. This will be just in time for pre-Halloween publicity!

The Cider Contest winners will also be recognized at the January 18, 2006 Awards Breakfast during the Ohio Fruit & Vegetable Growers Congress in Columbus. Last years winners were:

Grand Award:

Kate & Andy Grimm, Grimms Green Acres, Marietta

Blue Ribbon Winners:

Laurelville Fruit Farm, Robert Bowers,

Laurelville Moreland Fruit Farm, Fred Finney and Sons, Wooster

Vogley Enterprises, Gary J. Vogley, East Sparta.

2005 Cider Contest entries must be submitted in FROZEN 1/2 or one gallon containers during a three day window, from October 12 to 14. The entry deadline is noon on Friday, October 14, and all containers must be accompanied by an Entry Form. The 2005 Entry Form will be mailed to all current OFGS members, as well as posted on the OFGS web site at <<http://www.ohiofruit.org>>. For more information, contact Kathy Lutz or Tom Sachs at 614-246-8292 or email at klutz@ofbf.org or tsachs@ofbf.org.

Southeast Strawberry Expo

Source: Kathy Demchak, Dept. of Horticulture, PSU Fruit Times, Vol. 24, No. 9, September 27, 2005

Growers have discovered that if you are interested in the commercial production of strawberries on plastic, the Southeast Strawberry Expo is one of the best places to learn about it. This year's Expo will be held November 6-8, 2005 at the Sheraton Imperial in Research Triangle Park, NC. The conference starts Sunday morning, November 6, with two intensive workshops.

The New Grower Strawberry Plasticulture Workshop is offered for growers considering strawberries, just getting started, or in their first year or two. It will feature the expertise of Ron and Sonny Cottle of Cottle Farms, one of the leading producers and nursery suppliers in the Southeast, and Dr. Barclay Poling, NC State University's strawberry extension specialist.

The other pre-conference workshop, tentatively titled Connecting with Customers, will focus on developing practical marketing plans. In the afternoon, a farm tour will visit several successful farms and markets in the Sanford, NC area, finishing with an informal BBQ dinner at one of the farms.

The main conference begins Monday morning, November 7, and runs through noon on Tuesday, November 8. It includes presentations, breakout sessions, and a trade show of suppliers to the strawberry industry: plants, containers, irrigation, equipment, and more. Growers will be prominently featured throughout the Strawberry Expo program.

Two general sessions showcase Grower Spotlight farms: Eric Hunter from Easley, SC, and Donny Fulks of Fredericksburg, VA (Belvedere Farm). The banquet speaker will be Marvin Brown, a Florida grower known for his insight, leadership, and innovation. Growers will also share their experiences in breakout sessions -- often informal roundtables -- on organic strawberry production, school tours, finding markets for peak production, and Tools of the Trade.

North Carolina's highly respected extension specialists will share their knowledge on Diagnosing Plant Problems, Using Methyl Bromide Alternatives, Developing Healthy Soil, and Achieving Optimum Yields. Other sessions will focus on PR & the Media,

Value-added Opportunities, Starting Small in Agritainment, and Diversifying into Crops Before and After Strawberries.

For more information and a registration form, contact the NC Strawberry Association at 1138 Rock Rest Road, Pittsboro, NC 27312, <ncstrawberry@mindspring.com>, or 919-542-3687 or visit <www.ncstrawberry.com>. The host hotel, the Sheraton Imperial, is on Interstate 40, only a few minutes away from the Raleigh-Durham airport, and only half an hour from Raleigh or Durham. Reservations may be made by calling 919-941-5050. Mention the Strawberry Expoto receive the special conference rate.

Early Fall Weed Control in Berries

Source: Doug Doohan, Ohio State University Weed Ecologist

(Doug and I apologize for last weeks inclusion of a strawberry weed management article which was better suited for July publication.)

Fall is arguably the most important time of the year to control weeds in strawberry. Many weeds that cause the greatest headaches establish during autumn. With falling temperatures, seeds of species such as common groundsel, field violet, and common chickweed are primed to germinate and will soon appear in new and renovated plantings. This can be largely prevented! Herbicide application, now or within the next couple of weeks will prevent establishment and ensure largely weed-free plantings going into winter.

For most growers Sinbar 80W is the backbone of the weed control program and should be applied at some point between early September and early October. At the latest, fall weed control is required no later than when the cotyledons of the first seedlings appear above ground. How much Sinbar to apply is dependent upon soils, how much of the herbicide was used previously in the year, and the age of the planting. Plant shock following Sinbar application, characterized by leaf chlorosis, can be minimized by applying the herbicide just before rain, or applying ½ inch of irrigation water within 4 hours of application.

Sinbar is only recommended on soils containing 1/2 percent organic matter (OM) or higher. Most growers in northern regions make two or more applications of Sinbar per growing season. In new plantations the total of these applications must not exceed 6 oz/acre for the season if the soil is sandy and OM is less than 2%. Single applications should not exceed 3 oz/ acre.

For sandy soils with more than 2% OM and silt or clay soils with 1% OM or higher, you can apply up to a total of 8 oz/acre over the entire season, and up to 4 oz/acre at any one application. Thus, for new plantings that were treated with 2-3 oz/ acre in the spring, apply 2-6 oz/acre now, depending upon soil characteristics and the severity of the anticipated weed infestation.

Most growers have found that an early fall application of 4-6 oz/acre will provide good results, provided weeds are not beyond the small seedling stage. An additional level of fine-tuning would involve splitting the autumn application into early- and late-fall treatments. For instance, if 2 oz/acre were applied at planting, consider applying an additional 2 oz/acre now and 4 oz/acre just before mulching. The late-fall treatment will provide some weed control early next spring. However, the trick is to apply sufficient herbicide now to ensure adequate control of those pernicious species that germinate in early fall.

An alternative way to ensure good control of early-fall germinating weeds is to apply the maximum allowable rate of Sinbar now (4-6 oz/acre) and follow this with a late-fall application of Spartan. Spartan, like Sinbar, controls a wide-range of germinating weeds but also controls species such as common groundsel, pigweed, yellow wood sorrel (oxalis), chickweed, and common mallow that are not adequately controlled by Sinbar. Spartan is weak on purslane, ragweed, and shepherds purse. Spartan, again like Sinbar, will control small seedlings of some broadleaf weeds, but is primarily a preemergence herbicide controlling germinating seedlings as they emerge.

Spartan can be safely applied to strawberry during times of plant dormancy in the planting and in fruiting years at up to 12 fl oz/acre. Most annual broadleaf weeds are well controlled with 4-8 oz/acre. Growers with high pH soils (>6.5) need to keep the rate low and should initially try Spartan on just a small area to ensure safety under high pH conditions.

In renovated fields higher rates of Sinbar can be used. The label recommendation for post-harvest renovation is 4-8 oz/acre. This can be followed by an additional 4-8 oz/acre in the late fall before mulching to help control spring germinating weeds during the weeks leading up to harvest. Because strawberry plants weakened by disease, insects, heavy fruiting, or winter injury may be more sensitive to herbicide, I recommend not exceeding 12 oz/acre per growing season in fruiting years.

Ohio growers who applied Sinbar at renovation may want to split the total that can be used in the fall into two applications; one during late September followed by the late fall application. This approach will help ensure that early-fall germinating weeds do not infest the renovated field. Alternatively, apply 4-8 oz of Sinbar now, depending on the rate used at renovation (for most, 4-6 oz/acre will provide good control), and use Spartan in late-fall, as described above.

What about other herbicides? Here are some points to consider. Infestations of perennial weeds like thistle and dock should be treated with Stinger in October. Escaped common groundsel is also very sensitive to Stinger. Ohio research has indicated an optimum rate of 8 oz/acre, although the maximum rate of 10.5 oz/acre should be considered if Canada thistle is a problem.

Devrinol and Dacthal will improve the control of grasses and some broadleaf weeds. Both herbicides can be tank-mixed with Sinbar; Devrinol at up to 8 lb/acre and Dacthal

at 8-12 lb/acre. Sinbar does not control common groundsel, field violet, or yellow wood sorrel (oxalis). Devrinol has improved groundsel control for some growers, but its performance on this weed is highly variable; do not count on groundsel control with Devrinol. Dacthal will greatly improve control of field violet, yellow wood sorrel, and common chickweed.

Because Sinbar and Spartan may not be applied at any time in the spring before harvest, consider conserving Devrinol and Dacthal for use at that time of year. Poast and Select can be used in the fall and in the spring to control grasses, but avoid using either of these herbicides in close sequence (2 weeks before or after) Sinbar and never tank-mix them with Sinbar.

Remember, weeds that establish in autumn often persist and prove to be very damaging to the strawberry plantation. Herbicide applications are the only practical way to control weeds at this time of year. Sinbar applied in September or early October at 4-6 oz/ acre is still the single best practice a grower can follow to ensure a clean or nearly-clean field going into the winter dormancy period.

Control of Phomopsis Twig Blight and Canker in Blueberries

Source: Annemiek Schilder, Michigan State University, Fruit Crop Advisory Team Alert, Vol. 20, No. 17, September 6, 2005

Throughout the 2005 season, cane dieback was observed in numerous blueberry fields, including in Bluecrop, Duke, and Jersey. Isolations done showed that the majority of the dieback was caused by the fungus *Phomopsis vaccinii*, although *Colletotrichum acutatum* (the cause of anthracnose fruit rot in blueberries) was also found. In addition, there were some other symptoms that I call leopard spot, a bleached area with large black spots. The fungus causing these symptoms had yet to be identified.

The severity of cane dieback, especially of one-year-old canes, can be traced to the very wet summer of 2004, when many of these canes got infected. The interaction of the disease with cold injury is not well understood; however, infected canes are likely more prone to winter injury, which could have contributed to the problem. Likewise, infected canes may be more sensitive to drought stress. Since the summer has been very dry, the risk of new infections would have been slight, unless overhead irrigation was applied, which would have provided the water splash for dispersal of spores and the wetness required for infection.

The *Phomopsis* cane canker and twig blight fungus can infect young canes and twigs directly if they are wet for a long period and it also enters the canes through wounds caused by harvesting equipment or pruning activities. The fungus overwinters in infected canes and twigs and produces spores from April to September, with a peak in May to June. An aggressive program to combat *Phomopsis* would look something like this:

1) Prune out dead and diseased canes and twigs, including green canes with lesions. If the bushes look very bad, mow off everything, and let new canes come up. Use fungicides to protect new canes from infection.

2) Destroy diseased canes. Ideally, they should be removed from the field and burned. However, because of the labor involved, most growers just bushhog the canes and leave the remnants lying in the row middle. This is probably not a big concern, because *Phomopsis* spores are dispersed by rain splash and consequently won't go very far (usually within a few feet of the source). It may only be a problem if the canes are lying close to or are left in the bush. While the canes are a potential source of spores, if they break down quickly, the *Phomopsis* fungus will also be destroyed. So the better they are chopped up and in contact with the soil, the quicker *Phomopsis* will be gone.

3) Prevent canes from getting herbicide burns or other wounds (e.g., from a harvester or other equipment) which may predispose them to infection. Irrigate during dry periods (including in the fall) to reduce plant stress.

4) Protect canes and twigs with Topsin M + Captan or Topsin M + Ziram on a fairly regular schedule (e.g., a spray every two weeks) from early pink bud through pea-size fruit. Indar (fenbuconazole) is also very good against *Phomopsis*, so if you are spraying Indar for mummy berry anyway, you are also covered for *Phomopsis*. Bravo will also work, but can't be sprayed after bloom. Other effective products are Pristine and Cabrio. In years with a warm and wet early fall, a post-harvest spray may be useful to protect newly developed buds and young canes as well as older canes wounded by harvesting from infection. Previous research has shown spore activity to cease in early September, so sprays should not be needed after mid September.

5) Lime sulfur can be put on in the fall after leaf drop and/or as a delayed dormant application in the spring. This will reduce inoculum and fewer fungicide sprays may be needed the following season. We are currently investigating liquid sulfur and copper as dormant sprays. These products are much less expensive than lime sulfur.

6) Don't feel discouraged if you do not start seeing results immediately. One needs to keep up this program for at least two years, because it may take a year for existing infections to show. A hard winter with lots of winter injury may also make the bushes appear in worse shape.

7) There are other canker diseases out there, including

Fusicoccum canker (in northern Michigan and the Upper Peninsula) and possibly cane anthracnose (found recently in Michigan). The control methods mentioned above should also be effective against these diseases. However, if you are not sure what is going on in your field, send in a sample to the MSU diagnostic lab for a proper diagnosis.

Cool Climate Viticulture in Pennsylvania: Lessons from our Neighbor

Source: Grape & Barrel Newsletter, Vol. 1, No. 5, Sept.19, 2005 via Mark Chien, PennState University, Fruit Times, Vol. 24, No. 9, September 27, 2005

I get inquiries from every corner of this state from people who are passionate about wine and want to grow grapes. I used to scratch my head when calls from the frozen north arrived, but with ever-improving viticulture, what was once considered very risky business may actually be viticulturally and financially rewarding. New hybrid varieties developed in Wisconsin and Minnesota that barely flinch at -30 degrees F make growing wine in cold places possible.

But there is still hesitation about planting vinifera where winter temperatures can plunge. I discovered on a recent trip to the Finger Lakes, Riesling, one of the truly great noble European varieties, has excellent hardiness and durability in challenging climates and it can make wines of great distinction.

Why cool climate viticulture? Well, beside the fact that I'm just not a cab or butter chard kind of wine consumer - in my humble estimation, many (most?) of the best wines in the world are from cooler regions. These would include Pinot Noir, Chardonnay, and Riesling. Most wine people probably do not associate cool with Pennsylvania.

We break down into four regions: Erie and the southeast corner below the mountains are our warm regions with GDD exceeding 3000 and a growing season sometimes more than 200 days, making many varieties possible. But there is a cool Pennsylvania as well, and they can be found in areas around southwest and northeast Pennsylvania where temperatures decrease as elevation and latitude increases. In these places the season shortens and grape culture is challenged but possible. In the U shaped section of the far north central part of the state, only Eskimos survive.

In every wine region there are two imperatives that affect variety choice viticulture and marketing. My preference is always to plant grape varieties that are best suited to the site realities. However, to ignore market realities would be as foolish as to plant in a valley with rich soils. While Riesling was considered DOA or MIA in the American wine market even as recently a few years ago, the variety is making a strong comeback based on a new generation of winegrowers in Europe who are focusing strictly on quality.

I am encouraged that Riesling may be a candidate for planting outside the warmer Pennsylvania regions. It offers a distinctive wine of great elegance that can be crafted in a variety of styles. Other varieties like Cayuga White, Chardonnay, Vidal, and Traminette are great compliments to Riesling.

On the red side, Marechal Foch, GR7, 73.0136.17, 70.0809.10 and other NYSAES numbered varieties and Chambourcin, while a late ripening variety, is a contender (thanks to Dr. Thomas Henick-Kling for his advice on these choices).

Among the Minnesota varieties, Frontenac, St. Croix, Sabrevoir, LaCrescent, LaCrosse and others offer their own distinct flavors and while they may never sell in fancy restaurants in the city, they offer their own distinctive appeal to non-snobby palates. They are the bread and butter wines that pay the bills and survive even the harshest winters.

Site, cultivar, clone, and rootstock selection are the key to success and sustainability in these cooler regions. The primary goals are to fully ripen fruit for wine quality and wood for cold hardiness. Elevation, both absolute and local, are critical factors in achieving just the right zone to ripen varieties like Riesling, yet not expose the vines to drastic winter low temperatures or spring/fall frosts. Warm sites in a cool region are preferred, with very well to excessively well drained soils. West to Southeast slopes of >5% with soils containing a high percentage of rock fragments is ideal.

Viticulture must be performed at the highest possible level of competence to assure healthy and strong vines that will resist disease and cold. I have written before about extreme viticulture which is, in essence, extremely good viticulture. This is no big secret great canopy management, rigorous crop regulation, disease and pest control, and getting the vines in balance. In cool climates, where ripening to full maturity is often a challenge, top notch viticulture is essential to attain a consistent and high quality wine.

We have the additional concern of cold hardiness but, fortunately, almost anything a grower does to ripen the grapes will help to ripen the wood as well. I met John Santos at Hazlitt and John Wagner at Wagner, two of the best wine growers I have ever met, anywhere. They are innovative, observant, meticulous, and hard working. Given the right tools and funding, I know they could give the best European Rieslings a run for their flavors.

Hit with two consecutive winter injury years, John Wagner developed a 3-pt vine planter that mechanizes replanting while lowering costs and improving replant quality. It is an ingenious device that he hopes to patent. As they plant more acres, vine densities are increasing and care of soil selection is more serious.

I had the pleasure of attending a tasting organized and hosted by Dr. Thomas Henick-Kling and his enology group at the NY State Agricultural Experiment Station in Geneva. The invited guest was Mr. Stuart Pigott, a Brit living in Berlin who has written extensively about German wines and continues to write about wine for a variety of European publications.

Along with 40 wine growers, we tasted 40 Riesling wines from around the world. It was a fascinating exercise and revealed the versatility and true charm of this grape. Ill admit right away my own bias. It was in the vineyards of the Rheingau in Germany that I first fell in love with vines, and later with wines. But I consider Riesling to be unmatched in quality and class among all white (and red?) wines due to its expressive nature and potential for character and complexity. Like Pinot Noir, it is a cool climate variety that is very terroir sensitive. In other words, it is a vehicle for the

true expression of typicity for a vineyard site. In the right place, like the Nahe or Mosel, the results can be unbelievably sublime.

I would argue that there are fewer places in the world where truly great Riesling are grown than any other noble variety, including Pinot Noir. Fortunately, for all of us and especially the nice folks around the Finger Lakes, they are among the blessed few who share this unique terroir association.

We tasted wines from great estates from Germany, Alsace, and Austria. They have their own special character and, at least for me, Germany is still the benchmark. When my palate applied these criteria to a dozen Finger Lakes wines, I was able to write classicnext to four of them and the others were pretty darn good besides.

This bodes well for the lakes, because if a region can make an intrinsic connection to a variety in the mind of the consumer (Napa/Cabernet, Willamette Valley/Pinot Noir) then the deal is sealed and you can go to the bank.

I doubt that we can apply quite the same formula to Pennsylvania and cool climate wine growing, but if Riesling can be well made here, it can bring acclaim to sub-regions that might otherwise go unnoticed. Riesling is a versatile grape, yet performs at peak quality only in special places. It can be harvested at low brix, bordering on unripe and still make a good wine. It is finished dry, semi, and sweet with equal distinction and can offer a wide palate of flavors. And, of course, the late harvest wines with noble rot are among the most amazing and difficult wines to produce in the world.

German wines elicit descriptors such as mineral, earthy, floral, citrus, and adjectives such as racy, vibrant, and bracing. I tasted these attributes in many of the wines including those from the lakes. I am not sure what a Riesling from Sullivan County, for example, would yield in flavors but it would be interesting to find out.

The viticulture for great Riesling is daunting. Just try walking on any slope in the Mosel Valley and the absolute full concentration needed to avoid falling and rolling right down to the bottom, bouncing off the road and into the river. In his comments, Stuart told us about a visit with the great Nahe wine grower Herman Donnhoff and how he once showed him a happy vine that would produce phenomenal Riesling.

I asked Stuart if he could quantify for me exactly what constitutes a happy vine. In our American obsession for statistics, data, and parameters I mentioned measurements like cm²/g of fruit, pruning weights, shoots per meter, and so on. He shook his head and made this analogy ¼ all of that stuff, the golden rules etc., get the wine grower to first base, a significant accomplishment to be sure.

But if he or she wants to make truly great wine and get to second, third and, in Herr Donnhoffs league, home plate, then you have to bring intuition, experience, art, and craft to the wine growing process and know, intuitively, when you are standing in front of a

vine, whether or not it is a happy vine he used the example of Herr Donnhoff knowing how each leaf on the vine should be positioned.

As my extension colleague Tim Martinson and I traveled around the lakes, it was clear that many growers had reached first, they have some of the most talented growers in the country, but none were rounding third ¼ yet. If they are able to figure out site specificity, where the best soils are matched to the ideal mesoclimates, then the classic will become commonplace. All wines were tasted blind in flights and Mr. Pigott identified the Finger Lakes wines by consistencies or unexciting sameness in their style. He commented that they were perhaps a bit formulaic in composition and encouraged the wine makers to stretch their creativity in order to get more terroir expression.

Here in Pennsylvania, we need to go through the same exercise. I think it exists at just the right elevation in many areas, mostly along the mountains in the Lehigh Valley, further north and the southwest quadrant of the state. After site selection, crop level and absolute top level management will ultimately decide the full potential of this grape by the lakes.

In the vineyards there were obvious drought stress symptoms in many vines we saw of all ages. The three hurricanes that blew through Pennsylvania in July followed by humid weather with sporadic storms in August did not affect the Finger Lakes area. Only the remnants of Katrina added 3-4 much need inches recently. Alan Lakso, a vine physiologist at Cornell, has done some leaf temperature and photosynthesis measurements this summer, and his findings are interesting leaf temperatures on irrigated or vines in deeper soils are normally a few degrees above ambient, but stressed leaves spiked over 100 degrees, shutting down stomates and photosynthesis.

It is odd to consider that on a beautiful, sunny day the vine is not working to ripen fruit but instead retreating into a protective mode. Tim reported on the beneficial effects of irrigation in a dry year on just about every measure of juice quality and vine performance, as well as subsequent cold hardiness. We clearly need to learn and understand more about the physiological response to drought and heat stress and the proper irrigation of grapevines in the East beyond our current shoot from the hip approach. Irrigation scheduling using evapotranspiration rates and crop coefficients as well as direct measures of soil moisture and leaf or petiole water status is imperative to fine wine production in dry years.

I like Rieslings chances for long term productivity in our region. The lakes have, as we have, been hit by three very significant cold injury events in the past five years which have particularly damaged vinifera vines. Yet, in a survey of 200 vineyards in the summer of 2004 by Tim, Riesling was exceeded only by Pinot Gris as the most durable of all vinifera varieties. In a similar survey in Ontario by Ken Slingerland, Riesling was the second most durable after Pinot Noir. To be fair, losses in both regions were around 50%, which is economically significant. Protective measures such as hilling up over graft unions and wind fans may provide some of the insurance we need for these high value varieties.

It is exciting to see new growers appearing around the lakes with serious vineyards focused on quality. The future of the industry is dependent on their success. The lakes should spend more time and effort understanding just where the best vineyard sites are in a very complex terroir. Even just Seneca has its north, south, east, and west areas, all certainly distinctive in many climate and soil characteristics. Until this is all sorted out, great wine will be a more a matter of chance than skill. I would encourage all wine growers who are serious about Riesling to make a trip to the Finger Lakes to taste and learn about their wines. Better yet, go to Europe and taste the great wines in Germany, Alsace, and Austria. Look very closely at the vineyards and talk to any grower who will share knowledge of growing and vinifying wines.

I would like to thank Dr. Tim Martinson for showing me around his neighborhood, Dr. Thomas Henick-Kling for the invitation to attend the tasting, and his intrepid staff for their hard work in hosting the event and all the wine growers we met who are so incredibly hospitable and willing to share their knowledge with others. This is a great business we work in.

Reference: Riesling (Guides to Grape Varieties). Stuart Pigott. (1993). Viking Adult. ISBN: 06700824887.

Fruit Observations and Trap Report
Site: Waterman Lab, Columbus
Dr. Celeste Welty, OSU Extension Entomologist

Apple: 9/20 to 9/28/05
Codling moth (3 trap mean) 2.6 down from 3
Lesser appleworm 7 same as last week
Tufted apple budmoth 5 up from 3

Terminal Market Wholesale Fruit Prices September 29, 2005

Chicago: <http://www.ams.usda.gov/mnreports/HX_FV010.txt>

Apples - market about steady:

cartons 12 3-lb film bags MI U.S. ExFcy Red Delicious 2 1/2" min 15.50 Golden Delicious 2 1/2" min 13.50 Gala 2 1/2" min 15.50 McIntosh 2 1/2" min 14.50,

bushel cartons loose IL U.S. One Jonathan 2 1/4" min 16.00 MI U.S. One Golden Delicious 2 1/4" min 14.00 Jonagold 2 1/4" min 14.00 Ginger Gold 2 1/4" min 14.00 Paula Red 2 1/4" min 14.00

Blueberries - market about steady:

flats 12 4.4-oz cups with lids MI med-lge 19.00-20.00 mostly 20.00 some 22.00-24.00

Grapes - market about steady:

cartons 12 1-qt baskets MI Concord Seedless 18.00

Detroit: <http://www.ams.usda.gov/mnreports/DU_FV010.txt>

Apples - market steady:

cartons tray pack MI U.S. ExFcy Red Delicious 113s 18.50 McIntosh 88s 19.00 some best 24.00,

cartons cell pack MI U.S. ExFcy McIntosh 96s 21.00-21.50,

cartons 12 3-lb film bags MI U.S. ExFcy Red Delicious 2 1/2" min 12.00-13.50 mostly 12.00 some 15.00-15.50 2 1/4" min 12.00-12.50 Golden Delicious 2 1/2" min 13.00-14.50 some 15.00-15.50 2 1/4" min 12.00-12.50 Royal Gala 2 1/2" min 12.00-15.50 mostly 12.00-15.00 few 16.50-17.00 2 1/4" min 12.00-12.50 Red Rome 2 1/2" min 14.00-14.50 McIntosh 2 1/2" min 12.00-15.50 mostly 12.00-15.00 some 16.00-16.50 2 1/4" min 12.00-12.50 Jonathan 2 1/2" min 14.00-15.50 2 1/4" min 12.00-12.50 Ginger Gold 2 1/2" min 13.00-13.50 few 12.00 Gold Supreme 2 1/2" min 12.00 Paula Red 2 1/2" min few 11.50-13.50 U.S. Fcy McIntosh 2 1/4" min 10.50-11.00 Paula Red 2 1/4" min 10.50-11.00 Ginger Gold 2 1/4" min 10.50-11.00,

bushel cartons loose MI No Grade Marks Red Delicious 3" min 15.00-16.00 Golden Delicious 2 3/4" up 15.00-16.00 Gala 2 3/4" up 15.00-16.00 3" min 15.00 McIntosh 3" min 15.00-16.00 Jonathan 2 3/4" up 16.00 Empire 2 3/4" up 15.00-16.00 3" min 15.00 Cortland 3" min 16.00 Gold Supreme 2 3/4" up 14.50-15.00 Honeycrisp 2 3/4" up 45.00

Blueberries - market slightly higher: flats 12 1-pt cups with lids MI med 32.00-34.00 few 36.00, flats 12 4.4-oz cups with lids MI med 20.00-21.00

Grapes - market about steady: cartons 12 1-pt containers MI U.S. One Concord med 16.00-18.00

Pittsburgh: <http://www.ams.usda.gov/mnreports/PS_FV010.txt>

Apples - market about steady: cartons tray pack PA U.S. ExFcy McIntosh 88s 24.00 100s 24.00 Honeycrisp 88s 46.00 100s 46.00,

cartons cell pack NY U.S. ExFcy McIntosh 80s 24.00 100s 24.00,

cartons 12 3-lb film bags MI U.S. ExFcy McIntosh 2 1/2" min 14.00 NY U.S. ExFcy Jonamac 2 1/4" up 15.00 PA U.S. ExFcy Red Delicious 2 1/2" min 15.00 McIntosh 2 1/2" min 15.00 No Grade Marks Red Delicious No Size Marks 18.00 Gala No Size

Marks 18.00 McIntosh 2 1/2" min 16.25 Jonathan No Size Marks 18.00 Empire No Size Marks 16.25,

bushel cartons loose MI U.S. ExFcy Gala 2 1/2" min 18.00 PA No Grade Marks McIntosh No Size Marks 16.25

Blueberries - light offerings: flats 12 4.4-oz cups with lids MI med-lge 19.00-20.00

Grapes - market steady: cartons 2 8-qt baskets/cartons PA Concord med 16.00 Niagara med 16.00