



Gleanings

Hill Country

Vineyard Update

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TOPICS INCLUDE:

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Dolly And Disease Control

Dolly brought rainfall to many areas of the Hill Country over the past several days. Although I am thankful and happy for our ranchers and farmers I have concern for our HC grape growers. Several threats exist:

First, in a "normal" rainfall year spores from **Black Rot** lesions on vines (shoots and mummified berries) would by now have been discharged. However, with the recent rain pycnidia and ascospores have the potential to explode in vast numbers. These can infect cluster rachis' and berry peduncles at a rapid rate causing collapse of the entire clusters from that point and thus loss of fruit.

How **BIG** is your risk? Only you can make the choice as to whether to spray Rally (Nova) and wait the 14 Day PHI.



Bunch Rot Complex

Next, Summer Bunch Rot Complex will especially be a problem with tight-bunched varieties such as Muscat **AND** in vineyards not practicing good shoot positioning and leaf removal with timely fungicide sprays. Most often it is a combination of many species of primary and secondary invaders such as Sour Rot, Aspergillus, Bitter Rot and Penicillium spp. According to Jim Kamas, your best defense against rot at this point in the season is application of Pristine (14-Day PHI) or Captan (1-Day PHI).

Remember that these are opportunistic feeders and enter through previously compromised grapes via mechanical injury such as bird pecks, powdery mildew infections, Grape Berry Moth injury and cracking due to high moisture status after a

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rain. If you have cracked fruit from any of these methods your response to this rainfall event is made even more difficult.

Potential impact on fermentation exists and thus you should notify your contracted winery of this use of Captan. See recent notes by Mike Sipowicz regarding the use of Captan below.

Captan and Fermentation

From Mike Sipowicz

“Just an FYI about Captan...

Please let your winemakers know if you are going to apply Captan close to harvest. I'm not trying to be an alarmist... Nothing out there in the lit that says it will "kill" a fermentation, however there is literature regarding how Captan can delay the start of fermentation. This is nothing that can't be fixed by a larger yeast pitch rate in the winery...but the winery needs to know about it so they can anticipate (possibly) a slow starting fermentation, and simply increase pitch rate of the yeast. Below are a couple of items along with links to more information.”

"Seldom is any single factor the cause of fermentation problems. More frequently, synergistic interaction of several limiting or inhibitory conditions listed above negatively impacts fermentation. For example, a low incidence of sour rot can deplete the thiamine concentration of the fruit. Thiamine (vitamin B12) is needed by yeast for protein synthesis. A limited depletion of thiamine may have no impact on yeast fermentation or could be compounded or magnified by other deficiencies and/or antagonists such as spray residues. For example, Captan can negatively impact fermentation, particularly in the presence of other limiting or inhibition factors. (Bruce Zoecklein Enology Notes #127, March 21, 2007) Whole article at : <http://www.fst.vt.edu/extension/enology/EN/127.html>

(Captan)Residue may delay the onset of fermentation for 20 to 40 hours, but do not prevent the proper completion of fermentation once it has started. (Castor et al., 1957) (Effect of Captan Residues on Fermentation of Grapes American Society for Enology and Viticulture, J. G. B. Castor 1, K. E. Nelson 1, and John M. Harvey 2) Found

at:<http://www.ajevonline.org/cgi/content/abstract/8/2/50>

To contact Mike with further questions, you may reach him at:

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Hill Country Grape Growers Listserv

Many of you have experienced some confusion with the **Hill Country Grape Growers Listserv** and the process for signing up to participate. Here is the step by step process to subscribe/participate:

FIRST send an e-mail to:

listserv@listserv.tamu.edu

And in the **BODY** type the following:

SUBSCRIBE hillcountrygrapegrowers firstname
lastname

Example: SUBSCRIBE hillcountrygrapegrowers
pennyadams

Next you will receive a return e-mail stating you have been added to the listserv

Then add this e-mail address to your contacts/addresses and

To begin a discussion

simply double click on the address
(hillcountrygrapegrowers@listserv.tamu.edu.)
and a new message screen will appear.

Write your note and HIT SEND

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Economics Work

Texas Tech student Daniel Pate is currently working with grape growers throughout the state to collect region specific vineyard establishment and management costs. The information gathered will be made available when completed.

Announcements: **Stabilization, Filtration and Bottling Workshop**

**Will be held July 28th
9AM - 3PM at Driftwood Vineyards**

This one day workshop is designed for commercial winery operators and will be a blend of lecture and hands-on learning. Addressed will be proper wine stabilization techniques as well as common filtration practices. Wine bottling operations, along with associated risks and remedies will be reviewed. The goal of this interactive workshop is to not just teach the attendees sound winemaking practices, but to show them as well. Problems commonly encountered in commercial winemaking, along with solutions will be similarly conveyed. Our workshops are hosted by wineries so that the learning can take place in a winery, lab, etc. Our goal is to not simply talk about filters and fillers, etc., but to also look inside the mechanism and see how they function, as well as what we need to do to keep them functioning properly, to clean them, sterilize, etc. Laboratory techniques, bench trials, fining trials, etc., will be discussed as well as performed. There will be lecture time, but our workshops aim to be interactive, hands-on, and very applicable to your winery operation.

Comments or Suggestions

Please don't hesitate to contact me if you have any comments or suggestions for this newsletter at my contact information listed at the top of this newsletter.

Notice

This publication may contain pesticide recommendations. Changes in pesticide regulations occur constantly and human errors are possible. Questions concerning the legality and/or registration status for pesticide use should be directed to the appropriate Extension Agent / Specialist or state regulatory agency. Read the label before applying any pesticide. The Texas A&M University System and its employees assume no responsibility for the effectiveness or results of any chemical pesticide usage. No endorsements of products are made nor implied.

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