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Knowledge for the CommonWealth
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VITICULTURE NOTES

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I. Current situation

Dormant pruning: Many vineyards commence pruning on better days of the fall including November and December. While there is some concern about the potential effects of very early (eg., November) pruning on subsequent cold hardiness of grapevines, the scant research done on this subject does not suggest a significant problem. Of course, compensation for winter injury, should it occur, has fewer options for vines that are finish-pruned before the threat of damaging low temperature injury. This has been the principal reason why operators of smaller vineyards often wait until late-February or early March to start pruning. This is not an option with larger vineyards, where “rough pruning”, at least, must start before the beginning of the new year so that all pruning – and more importantly, brush pulling – is finished before bud-break.

Grapevine pruning presentations can be found on the viticulture website (http://www.arec.vaes.vt.edu/alson-h-smith/grapes/viticulture/extension/index.html). Scroll down to item #6 to view the presentations developed by Fritz Westover back in 2006. This is still very relevant information, especially for those who are just getting started with vineyards. Now, learning to prune is a bit like learning to swim: reading all the technical details and theory is just fine for comprehension, but you don’t learn to swim until you get in the water; pruning is no different. So if you are just starting, you want to brush up on more details, or if want to see other vineyards, plan to come to one or more of the 3 pruning demonstrations that we have lined up starting after the first of the year (see details in upcoming meetings, page 7).

As described in previous newsletter articles and in recent presentations at Virginia Vineyards Association-sponsored technical meetings, we do have concerns about how our pruning practices impact the spread of wood-rotting, fungal pathogens such as those that cause Eutypa die-back and Botryosphaeria canker. While these are relatively slow-growing pathogens compared to powdery or downy mildew fungi, they can eventually kill vines if not managed. Both

Eutypa lata and *Botryosphaeria spp*. are slow-growing pathogens and it takes some years to cause loss of a cordon or trunk. But left unchecked, the pathogens will cause vascular destruction and loss of vine productivity. There are some longstanding, practical guidelines that can be used to reduce the potential of spreading wood-rotting fungal pathogens. Double-pruning is one such technique wherein an initial pruning cut is made "long" – 5 inches or more beyond the desired point of the cut – during winter pruning. The resulting "stub" is flagged and removed with a second cut after bud break. Double-pruning is based on the premise that the initial pruning wound might well be infected during winter rains. Because the decay fungi are slow-growing, the second pruning cut would excise the affected stub, and the new wound would be less likely to be re-infected if the vine is in an active state of growth. I should add that the strategy of double-pruning has traditionally been aimed at reducing the incidence of Eutypa dieback. It is unclear whether it aids in reducing the incidence of Botryosphaeria canker under our growing conditions. Removing affected wood from the vineyard and burning or burying it is also recommended as a general strategy for reducing the spread of wood-rotting pathogens. I can't over-emphasize this. It surprises me to visit vineyards and see old grapevine trunks and cordons piled outside the vineyard. Burn 'em.

We are still recommending that pruning wound protectants be used if making large (3/4-inch or greater) pruning cuts in winter. Double-pruning is probably a better strategy, but if you finish-prune and are making large cuts in winter, consider using a topical wound treatment. This topic was addressed in the November-December 2003 Viticulture Notes (http://www.sites.ext.vt.edu/newsletter-archive/viticulture/200311.html). Treatments have included broad-spectrum fungicides, boric acid, and even detergent (e.g., Dreft™). Treatments that are intended to be used as a wound dressing fungicide require EPA labeling and state-specific approval for such use. Topsin M WSB fungicide has a Special Local Needs label registration for this purpose in Virginia (EPA SLN No. VA-080003) and can be used at 3.2 oz per gallon as a painted-application or as a sprayable suspension for treating wounds. This application is specific for Virginia; however, several other states have similar special local needs labels for this purpose, so non-Virginia readers may wish to check with their own state sources. The application of a fungicide such as Topsin-M would have to be repeated following rains to ensure wound protection for the entire period that the wound is susceptible to infection (basically until after bud break). This raises an obvious, practical, cost:benefit question. And, unfortunately, we just don't know how effective the wound protectants are under our conditions here in the East. Some readers will remember Philippe Rolshausen who had worked with Doug Gubler at the University of California, Davis, and visited with us on two occasions in 2008 and 2009. Dr. Rolshausen's work (Rolshausen et al. 2010) had shown that under northern California conditions, Topsin-M provided significant reduction in wound infection by a wide spectrum of wound pathogens, but it was particularly effective against *Eutypa lata*, the causal pathogen of Eutypa dieback. Dr. Rolshausen highlighted the practical limitations inherent with fungicidal wound protection, not the least of which is the number of wounds that we make on vines during pruning, as well as the fact that wounds are susceptible to infection for weeks, not days, although susceptibility does decline with time.

Rolshausen, P.E. et al. 2010. Evaluation of pruning wound susceptibility and protection against fungi associated with grapevine trunk diseases. Amer. J. Enol. Vitic. 61:113-119.

AHS AREC spray program, 2011. A summary of our fungicide and insecticide program used at the AHS AREC vineyard in 2011 is presented in Table 1. This is not intended as an endorsement of specific products; it's presented because we frequently get questions about what we use and whether it's an effective program. The sprays listed in Table 1 were for our Cabernet Sauvignon and Petit Manseng, and do not include herbicides which were used in some plots of our ground cover/root restriction experiment. Some details: Spray adjuvants are

not generally used in our program and most of the products are used at a higher or highest rate when a range of rates is specified on the label. Application is with a Durand-Wayland, 3-pt-hitch-mounted air-blast sprayer with application rate of about 100 gallons per acre from bloom forward. We are concerned about mildew resistance to sterol-inhibiting and strobilurin-type fungicides and generally include sulfur in all sprays with heavier rates (4 to 6 lbs/acre) if sulfur is the sole fungicide for powdery mildew. Rainfall, forecast rain, plant growth stage and systemic or non-systemic nature of materials used all factor into our spray frequency.

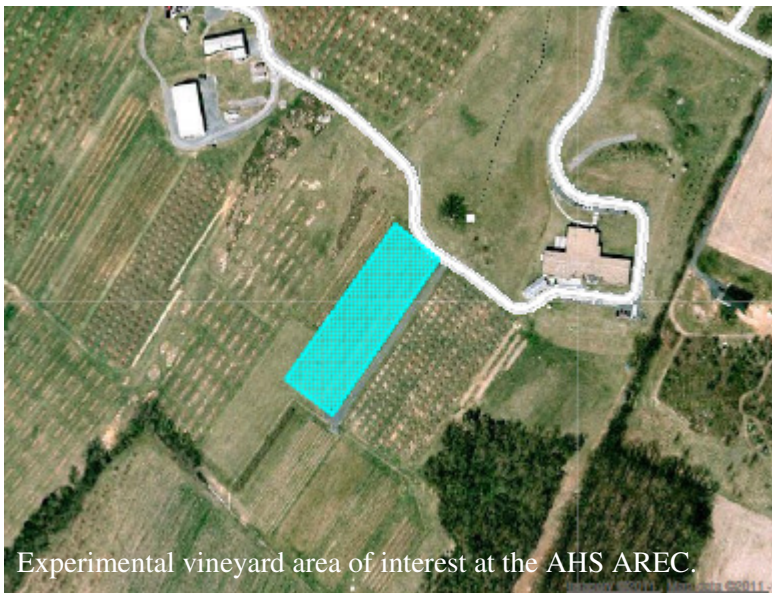
Table 1. Fungicides and insecticides, and stage of growth at each application, used in the AHS AREC Cabernet Sauvignon experimental vineyard during 2011.

Date	Pesticides used	Growth stage
18 April	Brigade WSB	bud swell
2 May	Penncozeb 75DF	2-3 leaves unfolded
6 May	Penncozeb 75DF	2-3 leaves unfolded
19 May	Penncozeb 75DF; Rally 40WSP; Pro-Phyt	5 leaves unfolded
20 May	Ridomil Gold MZ; Rally 40WSP; sulfur	7 leaves unfolded
1 June	Pristine; sulfur; Pro-Phyt	pre-bloom
15 June	Penncozeb 75DF; sulfur; Intrepid 2F	fruit set
24 June	Rally 40WSP; Pro-Phyt; sulfur; Intrepid 2F	cluster closing
6 July	Pristine; sulfur; ProPhyt	berries hard & green
15 July	Vivando; Phostrol; sulfur	pre-veraison
26 July	Sulfur	pre-veraison
5 Aug	Quintec ; Phostrol ; sulfur	post-veraison
26 Aug	Quintec ; captan 80WDG	
12 Sept	Captec 4L	
26 Sept	Switch 62.5WG; Phostrol	

As with previous years, our disease management program was essentially based on a 10-day (±) program in the pre- to immediate post-bloom period, extended somewhat after the first of July. Brigade insecticide was applied once at bud-swell after observation of climbing cutworm damage and past experience with this pest at our vineyard. The backbone of our fungicide program in the pre-bloom period is mancozeb for Phomopsis, downy and black rot, adding either a sterol-inhibitor or sulfur for powdery once shoots reach about 10 to 12 inches in length. Pristine and Ridomil were included pre-bloom, a period during which we experienced frequent rains. Post-bloom emphasis was on powdery and downy mildew management, with 2 insecticide treatments targeting grape berry moth around fruit set/cluster closing. Japanese beetles were, again, conspicuous by their absence. We used Vivando once this year, specifically for powdery mildew. Our mid- to late-summer was hot and dry and while we missed the rains of Irene, we experienced much of the same persistent wet weather that impacted much of the state from September on. Sulfur was removed from the program after the early August spray, anticipating an early harvest and wishing to avoid sulfur residues in harvested fruit. The captan sprays of 26 August and 12 September were targeting downy mildew. While we had hoped to cease sprays after that, the Switch application on 26 September was triggered by our observation of botrytis starting to develop on the Cabernet Sauvignon and the Phostrol was aimed at downy mildew which was starting to crop up. We harvested the Petit Manseng on 14 October and the Cabernet on 18 October. This program worked well against foliar pathogens; however, we did suffer from fruit rot issues – primarily botrytis (especially with Cabernet Sauvignon), but also non-specific fruit rots. Two lessons learned: Need to protect against early bird damage and bird-netting, once applied, can limit the ability to do follow-up leaf pulling from around fruit clusters.

Web-based vineyard site evaluation tool: Peter Sforza and his team in the Center for Geospatial Information Technology (CGIT) at Virginia Tech have recently refined and upgraded the interactive vineyard site evaluation tool available on the web (http://vmdev.cgit.vt.edu/Vineyards/). This application is applicable to land within Virginia's borders, although a larger, eastern US version is under development thanks to funding from USDA's Specialty Crops Research Initiative. The "Virginia Viticultural Suitability Investigative Tool" uses a Google maps interface to steer the user to a land parcel of interest. The user can then choose from a number of physical attributes of the site to investigate, including parent geology, soil depth and certain aspects of climate. These are pretty coarse classifications; more detailed information can gained if the user defines an area of interest and requests a report from the application server. The figure below, for example, illustrates the defined polygon that encompasses one of our vineyards at the AHS AREC, an area of about 2 acres. Once the report is requested, it takes 3 or 4 minutes for the data to be compiled and the pdf file to be generated. Try it out.

The tool is not meant to be the final analysis of vineyard site suitability. Like our original Geographical Information System (GIS) maps that were produced in the late-nineties, the web-based GIS tool provides a relative rating of an actual or potential vineyard site, but has the added features of including soils data and some climate data, with an interactive interface. The soils data used in the CGIT tool are derived from the same database used in the USDA\Natural Resources Conservation Service "Web Soil Survey" (http://websoilsurvey.nrcs.usda.gov/app/HomePage.htm).



Experimental vineyard area of interest at the AHS AREC.

While the tool can give a first approximation of the suitability of site, more detailed, on-site appraisal should eventually be pursued if the site looks promising. Next steps could include having a Cooperative Extension agent, consultant, or specialist in our group visit the site. A limitation of the web-based GIS tool is that it does not provide information on relative elevation. This is where either the land-owner or a specialist with experience should appraise the site. There are also consultants who specialize in soils assessment that we can refer if the land-owner wishes to go to that extent – a prudent choice where the owner wishes to understand soil variability on the site, and how to anticipate how that variability can translate to differences in vine growth and potential fruit quality differences.

Grapevine yellows research news: It's no secret that the incidence of grapevine yellows disease has surged in recent years, and a disease that we once figured was primarily relevant to Chardonnay and Riesling producers has taken a heavy toll on many of our most important wine grape cultivars, including red-fruited vinifera. North American grapevine yellows (GY) is described in the Wine Grape Production Guide for Eastern North America, and in the attached article which was presented at Wineries Unlimited in 2008. In short, the lethal disease is caused

by bacteria-like organisms called phytoplasmas which are vectored by one or more species of leafhopper in the mid-Atlantic region. Cultivars that are highly susceptible include Chardonnay, Pinot noir, and Malbec, while those that are resistant (but not immune) include most hybrids, Norton, and other American type cultivars. Our lab was last involved with grapevine yellows research in 2006 at the conclusion of Dr. LeAnn Beanland's work here. While we learned much about the causal organisms, the vectors, and disease incidence, there remains much that we don't know, and management still consists firstly of avoiding highly sensitive cultivars in areas known to have a heavy NAGY pressure.

Given the increased incidence of NAGY and stakeholder requests that we look at ways and means of managing the disease, we sought and obtained funding from the Virginia Wine Board this year to hire a research associate to explore some of the unanswered questions of NAGY disease. The funding provides for a half-year of salary for a PhD level researcher to start in early 2012. The position was advertised internationally this fall and we are currently screening 12 applicants for the position. Our research objectives, to be pursued over a 3- to 4-year period are to attempt to identify what alternative host features and candidate vector populations predispose some vineyards to heavy NAGY pressure while others remain almost unaffected (for a given, susceptible variety). We will be examining vineyards from SE Pennsylvania through Maryland and Virginia's piedmont into North Carolina. Our working hypothesis is that it is the frequency of certain alternative hosts or certain vectors, or both, that increase the likelihood of cultivated vines being infected. Our more applied objective will be to trial several strategies to attempt to reduce NAGY infection rates and minimize vine loss by early intervention when grapevine yellows symptoms are first observed.

Grapevine yellows is a very complex disease and the North American GY variant that we experience is exceptionally difficult to manage, partly because of the multiplicity of potential vectors that we have here in the mid-Atlantic. *Flavescence doree*, for example, can be reasonably managed with a well-time insecticide spray or two early in the season when the single vector leafhopper (*Scaphoideus titanus*) first becomes active. To date, attempts to manage NAGY with frequent insecticide applications in this region have not been satisfactory, and, aside from the cost, raise the specter of harming beneficial arthropods in the vineyard. I'll provide more detail on NAGY at the upcoming Virginia Vineyards Association annual meeting in early February (*see Upcoming Meetings, page 7*).

II. Question from the field

It's my turn to ask the question and seek an answer from another specialist. I asked the following question of Dr. James Parkhurst about the unusual abundance of robins in vineyards this past season. Dr. Parkhurst is an extension wildlife specialist and Associate Professor in the Department of Fish and Wildlife Conservation at Virginia Tech.

Question: We saw an unusually early (August) and heavy pressure this season with flocking robins causing grape loss in mid-Atlantic vineyards this season [note added: and bird injury was a significant factor in the subsequent fruit rots that came with wet weather in September]. "Flocks" are on the order of tens to scores of birds that seem to take up residence in the environs around vineyards and are unrelenting until the grapes are netted or gone. We see some of this each year, but this year it seemed much earlier (normally later in September—this year early August here at Winchester), and the reports of problems extended well into PA and NY, and south into NC. And the somewhat varied species list was restricted almost solely to robins this year. Do you have any insights as to what may lead one species of bird to be more problematic in any given year? I used to think of robins as being migratory, but they seem to be around almost all year now – maybe a reflection of warmer winters. More of our growers are using netting to exclude birds now, so the problem can be managed, but questions remain.

Dr. Parkhurst's response: I too have been receiving more and more calls about bird problems, not just robins, as the number and distribution of vineyards continue to increase in our mid-Atlantic region. As you noted, the problem this year appeared to be focused primarily on American robins for some reason, but, in years previous, it has been a diversity of species. The problem is quite complicated and has a lot to do with the quantity and availability of native foods, the status of the population of the species involved, and the timing of the ripening of the fruits relative to other natural food items. Another factor now is entering the equation, that being the migratory behavior of these birds, and how that is being modified with climate change.

In years when natural food supplies of soft mast (berries and fruits) and insects are both rich and plentiful, we see less interest displayed by birds as they have less difficulty finding and securing the resources they need to provision both themselves and their offspring. However, when native supplies are down, alternative sources factor large in their search strategies and reliance upon human-provisioned options will grow. Blueberry producers have seen these patterns for years and can anticipate to some degree what the extent of the problem will be by monitoring berry production in the woods and fields that adjoin the groves they are tending. This is not to say that growers don't have problems except during these bad years - - - growers always will have issues with the local resident birds who take full advantage of the resources that exist within or near their territory. It's more the number of birds that move in immediately after the last clutch has been finished and birds that disperse regionally seeking available resources. These excess birds that aren't normally in the area raise the level of impact.

Additionally, we have seen a bump in American robin populations over the last few years, so we know numbers regionally are up. The robin is one of the local songbirds that has responded very positively to human modification of the landscape and, unlike many other songbird species, they do very well in close proximity to human activity. The ever–increasing amount of turf and open green landscaping fulfills their needs very well. Whether this trend persists is yet to be determined, but I suspect the number of robins is not going to change very much unless we have some unusual weather events.

Lastly, and again related to climate modification patterns, several species of birds that used to be viewed as migratory are throwing some curve balls at us. I suspect what we are seeing is that the robins that spend the summer with here in this area do, in fact, begin to move farther south in the late summer and early fall, much as they have in years past. However, as they are exiting, they quickly are being replaced by birds that have moved down from areas to our north and northwest. Overall, it seems that the number of robins is not changing, yet there is a distinct replacement going on. What is different, though, is that these "northern" birds tend to hang around longer and some may not leave this area at all, as long as they are able to eek out an existence. Depending upon when this replacement occurs, as related to the timing of the harvest of grapes, damage may not be a problem or could be quite severe. These northern birds certainly are familiar with vineyards as many likely move through the Finger Lakes region and other parts of eastern wine country, so they recognize the resource. There now is some speculation that, with the growing acreage of vineyards and availability of resource, we may be "short-stopping" birds and holding them instead of having them pass on through. I can't point to anything in the literature on this as it is very new thinking. We did see this type of behavior develop in Canada geese over the last 30 years or so and we now have non-migratory populations everywhere. Whatever the underlying reason, it's going to warrant closer scrutiny on our part to follow the damage and hopefully minimize it as much as we can. I'm encouraged to see as many growers as I have move toward netting the vineyards as this, for now, is the only significant deterrent we have against this form of depredation. Unless we get Mesurol™ back, or some close relative of it, I'm not aware of any effective chemical approaches that are

economic.

The other one I'm watching closely, and actually have some research starting on, is damage inflicted by wild turkeys. I don't know what you may be hearing, but the number of complaints and incidents has been going up noticeably in that arena as well.

I (TKW) dug a bit deeper and learned just how broad the diet range is for American robins. A fellow by the name of Nathaniel Wheelwright published a paper in 1986 entitled, "The diet of American Robins: An analysis of U.S. Biological Survey records" [*The Auk* 103:710-725 (1986]. Wheelwright collated stomach content data of robins collected by the US Biological Survey between 1885 and 1950 over a wide geographic range of the US. Across that range, robins eat fruits of at least 51 genera and 28 plant families (including our *Vitaceae*) and invertebrates representing 107 families and 14 insect orders. These are extremely adaptable animals.

III. Upcoming meetings:

2012 Virginia Vineyards Association Annual Technical Meeting
Omni Hotel, Charlottesville | February 2nd- 4th, 2012

Please see the attached pdf document (2012_VVA meeting registration) for registration information, or visit the Virginia Vineyards Association's website:
http://www.virginiavineyardsassociation.com/

Attendance at the Friday-Saturday program will qualify attendees for full recertification credits for Virginia's Category 90, Private Pesticide Applicator's recertification.

Thursday February 2, 2012 *Separate $20.00 registration fee required for either Thursday track*

12:00 pm Registration opens

Track A: Vineyard Establishment and Operation Primer

1:00 pm
- Market opportunities
  Tony Wolf
- Establishment and operational costs and returns
  Jim Benefiel
- Vineyard site evaluation and environmental challenges
  Tremain Hatch

3:00 pm **Break**

- Vineyard design and installation basics
  Tony Wolf
- Variety/clone/rootstock considerations
  Tony Wolf
- Fundamentals of vine management
  Tremain Hatch
- Fundamentals of IPM
  Mizuho Nita and Tom Kelly

Track B: Sensory Evaluation for Grape Growers

1:00 pm
Dr. Bruce Zoecklein
- Wines tasted will illustrate some of the fruit compositional features noted in the 2011 vintage.
- Evaluations and discussions will include the impacts of:
  - low Brix
  - high malic acid
  - immature tannins
  - low color
  - fruit rots
  - uneven ripening
  - spray residues on red wine sensory features

3:00 pm **Break**

- Sensory Evaluation for Grape Growers (cont.)

Friday, February 3, 2012

7:30 am Registration and Continental Breakfast.

8:30 am Welcome, *Bill Tonkins*, VVA President

8:40 am **Botrytis research and management options**
Bryan Hed, The Pennsylvania State University

9:20 am **Fungal disease updates and advance planning for the 2012 season**
Mizuho Nita, Virginia Tech

10:15 am **Break.** Trade Show opens

10:40 am **Grapevine yellows disease updates**
Tony Wolf, Virginia Tech

11:15 am **Industry updates**
- Virginia Wine Board, Virginia Wine Marketing, Virginia Wine Council, Virginia Wineries Association representatives

11:45 am **VVA Business Meeting and Presentation of Grower of the Year Award**
Bill Tonkins, President
Committee Reports

12:30 pm Break for lunch (on your own).

1:45 pm **Lessons learned from the 2011 season**
Moderator: Tony Wolf
- Chris Hill
- Lucie Morton
- Jim Benefiel
- Dean Triplett
- Rock Stephens

3:00 pm ± **Break**

3:30 pm **In-depth research report: Monitoring and management of grape root borer**
- Chris Bergh, Jhalendra Rijal, and Doug Pfeiffer

4:20 pm **Emerging grape insect pest issues**
- Monitoring grape insect pests, Tim Jordan
- Spotted-wing drosophila (fruit fly), Doug Pfeiffer

5:00 pm Adjourn

6:30 pm Wine Reception with Trade Show Vendors sponsored by 

Saturday, February 4, 2012

7:30 am Continental Breakfast and registration

8:30 am **Sustainable Vineyard Practices Panel Discussion**
Tremain Hatch, moderating
- Al MacDonald, Chemeketa Community College, Salem Oregon
- Additional speakers TBD

10:00 am **Pesticide storage, inventory control, and security**
Tremain Hatch, Virginia Tech

10:30 am **Break**

10:45 am **How to minimize the likelihood of neighbor complaints and non-compliance with pesticide laws**
Tom Burke, regional inspector, Office of Pesticide Services (VDACS)

11:15 am **Vineyard management considerations for high wine quality potential**
Al MacDonald, CCC, Salem OR

12:00 pm Buffet Lunch in the Atrium (provided)

1:30 pm **Belmont Vineyard archeological project, Shenandoah National Park**
Carole Nash, James Madison University

2:00 pm **The Importance of Clones and Cabernet Franc Clonal Tasting**
Lucie Morton moderating
- Luca Paschina, Barboursville Vineyards
- Ed Boyce, Black Ankle Vineyards
- Adam Taggart, Boxwood Vineyards

4:00 pm **Closing remarks and adjourn**
Bill Tonkins

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Other meetings

What: Pruning workshops - This winter we have three pruning workshops across the state.

When: All Pruning workshops will begin at 1pm and should conclude by 4pm.
Southern Virginia – Pinehaven Vineyards (Charlotte County) – **18 January 2012**
Central Virginia – Pollak Vineyards (Albermarle County) – **15 February 2012**
Northern Virginia – AHS Jr. AREC (Frederick County) – **22 February 2012**

Program: Join us for informative sessions which will all cover: pruning basics, vine balance, gathering pruning weights and guided pruning practice. Each meeting site will

have different training systems to explore: Pinehaven – Vertical Shoot Position (VSP), Geneva Double Curtain (GDC) and high wire, Pollack – Smart Dyson/ballerina, modified ballerina (solar collector) and young vines; the AREC will showcase VSP vines cordon trained/spur pruned and VSP vines head trained/cane pruned. Sessions will be held outdoors – rain or shine; please bring a pair of pruners.

Where: **Southern Virginia** – Pinehaven Vineyards (Charlotte County)
18 January 2012
12263 Patrick Henry Highway
Brookneal VA 24528
Driving Directions from Charlotte Court House VA:
Head west on VA-40 W. Drive west for 12.4 miles. Destination will be on left – follow extension signs to parking area.

Central Virginia – Pollak Vineyards (Albemarle County)
15 February 2012
330 Newtown Road
Greenwood, VA 22943
Driving directions from Charlottesville, VA:
Take Interstate 64 West to Exit 107 (Crozet). Turn left onto 250 West. Go about three miles, passing the estates of Mirador, Seven Oaks, Ramsey and Ridgley all on your right. Just past Ridgley estate, take a right fork onto Rte. 796 (Brooksville Rd.). Continue about a half mile and turn right on Newtown Road. Entrance to Pollak Vineyards is about a half mile on your left. Follow extension signs to meeting area

Northern Virginia – AHS Jr. AREC (Frederick County)
22 February 2012
595 Laurel Grove Road
Winchester VA 22602
Driving directions from Winchester VA (*suggest you NOT rely on GPS*):
Virginia Tech's Alson H. Smith Jr. Agricultural Research and Extension Center is located approximately 7 miles southwest of Winchester, VA in Frederick County. From Interstate 81, take the Stephens City exit on the south side of Winchester. Go west into Stephens City (200 yards off of I-81) and proceed straight through traffic light onto Rt. 631. Continue west on Rt. 631 approximately 3.5 miles. Turn right (north) onto Rt. 628 at the "T" intersection. Go 1.5 miles north on Rt. 628 and turn left (west) onto Rt. 629. Go 0.8 miles. The center is on the left side of the road. Meet inside the center in the large conference room.

Cost: The cost to you will include your time, travel to and from the site, and potential lost opportunities. For most, information gained should exceed costs.

Information: Contact Tremain Hatch thatch@vt.edu (540) 869-2560 ext. 11

Mark Chien, Viticulture Educator with Penn State Cooperative Extension, does a great job annually rounding up a list of relevant meetings in the region and nationally. I've included his list here, adding a few additional meetings that have been advertised since his list was published. Thank you, Mark!

January 2012

TBD **Pruning Workshop**. Waltz Vineyard, Manheim, Pennsylvania. 9 a.m. to noon. Demonstration of commercial pruning methods, training and trellis systems for wine vineyards. Registration fee $25. Check with Mark Chien for details (mlc12@psu.edu).

18 Pruning workshop. Rain or shine. Pinehaven Vineyards (Charlotte County, Virginia). 1:00 – 4:00 pm. VSP and high, single-wire training with vinifera and hybrids represented. (**see details elsewhere in this newsletter**)

24-26 Unified Symposium. Sacramento, CA. I believe this is now the largest vineyard and winery conference and trade show in the U.S. Program, information and registration at http://www.unifiedsymposium.org/

February 2012

1 **Wine Grape Section at the Mid-Atlantic Fruit and Vegetable Convention.** Hershey Lodge and Convention Center, Hershey, PA. 9 a.m.- 4 p.m. Register at the door. Full details at http://www.mafvc.org/html/

2-4 Virginia Vineyard Association Annual Winter Technical Meeting. Omni Hotel, Charlottesville, VA. Two days of practical information for growers and wine makers and research information from VA Tech. **See details elsewhere in this newsletter**, or visit http://www.virginiavineyardsassociation.com/index.php

3-5 North Carolina Winegrowers Association Annual Meeting, Winston-Salem, NC. A wide range of viticulture and enology topics. Full program and registration at http://www.ncwinegrowers.com/

11 Pruning clinic: Central Maryland. The MD Grape Growers Association hosts 4 pruning clinics in the winter months. Check their website for time and locations (http://www.MarylandGrapes.org/)

9-12 Midwest Grape and Wine Conference and Trade Show. St. Charles, Missouri. This is the biggie for the Midwest region (formerly in the Ozarks). View the complete program, registration and information at http://www.midwestgrapeandwineconference.com/

15 Pruning workshop. Rain or shine. Pollak Vineyards, (Albemarle County). 1:00 – 4:00 pm. VSP and young vine training. (**see details elsewhere in this newsletter**)

20 Fruit growers educational meeting. Biglerville, Pennsylvania.

20-21 Ohio Grape and Wine Conference. Nationwide and Ohio Farm Bureau 4-H Center, Columbus, OH. New grape grower session, marketing, viticulture and enology sessions and trade show. For full program and registration go to: http://www.oardc.ohio-state.edu/grapeweb/pageview.asp?id=783

22 Pruning workshop. Rain or shine. AHS AREC, (Frederick County). 1:00 – 4:00 pm. VSP mainly; also review measures of vine capacity with small and large vines. and young vine training. (**see details elsewhere in this newsletter**)

26 Maryland Wine and Grape Industry Annual Meeting. Clarion Hotel. Oxon Hill (Prince George's County). Tony Wolf and Wayne Wilcox highlight the program. Registration and program can be found at http://www.marylandgrapes.org/events/annualmeeting.shtml

March 2012

Finger Lakes Grape Growers Conference and NY Wine Industry Workshop. For the first time the wine industry workshop will be combined with the grape growers meeting. An outstanding program of viticulture and enology research from Cornell. Find information and registration at http://flg.cce.cornell.edu/

7-8 **Eastern Winery Exposition, Lancaster, PA**. This is a new trade show and conference for the eastern wine industry, sponsored by Wines & Vines. For information and registration go to: http://easternwineryexposition.com/

Pennsylvania Winey Association Annual Meeting. Lancaster, PA. Viticulture, enology, marketing topics with the annual business meeting and awards banquet. For information, please call at 717-234-1844 or visit www.pennsylvaniawine.com.

9 **New Grape Grower Workshop**. Marriott Hotel, Lancaster, PA. 8 a.m. to 5 p.m. This is an intensive and comprehensive overview of what is needed to start a commercial wine vineyard in the Mid-Atlantic region. Instructors are Mark Chien and Joe Fiola (Univ of Md) with grape growers to offer practical instruction. Cost is $125 per person.

Grape Expectations. Forsgate Country Club. Jamesburg, NJ. This is the annual viticulture and enology meeting for the NJ wine industry. For info and registration contact Dr. Gary Pavlis at Rutgers Cooperative Extension.

Lake Erie Grape Growers Convention. SUNY. Fredonia, NY. A grower oriented meeting that covers juice and wine grapes. For information and registration go to http://lergp.cce.cornell.edu/

Wine Grape IPM Workshop (3). Farm and Home Center. Lancaster, PA. 9 a.m. to 4 p.m. VTC to Erie, SW PA and NE PA. A spray program review will be offered and PA pesticide credits. Video teleconference to other counties.

27-29 Wineries Unlimited. Richmond, Virginia. This is the biggest winery conference and trade show in the East. You can find a full program and registration information at http://www.wineriesunlimited.com/.

Please see following page for positions available

Internships available:
Attimo Winery is pleased to announce the formation of a formal Scholar Internship Program for Horticulture Majors. There will be up to 6 summer internship positions available from May 1, 2011 through August 31, 2011. Over the 4 month period, interns will be exposed to various aspects of the vineyard and winery business and will rotate through the following areas:

- Vine Pruning and Vine Training.
- Herbicide and Pesticide spray and spray management programs.
- Fertilizer, temperature, and moisture control.
- Grape maturation and techniques specific for production of high quality wine grapes.
- Business development and vineyard finances.
- Field trips to other vineyards to compare vineyard programs.
- Weekly lectures on whole farming practices and exposure to the entire winery/vineyard business.

All applicants must be majoring in a BS or MS program in Horticulture, Viticulture, enology, or closely related field. All applicants must be 18 or older (>21 preferred) and have reliable transportation and successfully complete the interview process.

For more information and to apply, please send the following to Dr. Richard Obiso at wine@attimowinery.com and Kate Hrezo khrezo@attimowinery.com:
- Current resume/CV
- List of classes completed
- Schedule/Availability during the period May 1 - August 31 2012

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Seeking vineyard manager:
Breaux Vineyards, in Loudoun County, VA, is looking to hire an experienced vineyard manager for its' 100+ acre operation. Please email resume to: info@breauxvineyards.com"

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Seeking assistant viticulturist/winemaker:
Glen Manor Vineyards will be hiring an assistant to the Viticulturalist/Winemaker, beginning in the Feb/Mar/Apr 2012 timeframe. This position will include all aspects of growing high quality wine grapes, plus cellar work at the winery, especially during harvest and crush and other farm work related tasks throughout the year. Experience is not a prerequisite, but having a general working knowledge of farming practices and machinery would be helpful. The successful candidate will possess an abundant level of energy both physically and intellectually and be willing to commit to working at least two full growing seasons at Glen Manor.

If interested please send resume and cover letter to:
Glen Manor Vineyards
Attention, Jeff White
2244 Browntown Rd
Front Royal VA 22630
You may also email your information to: Jeff@glenmanorvineyards.com