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Grape News

Monthly updates:

⇒ Phenology Update

HVRL: No change since last week.

-Vinifera 1" growth on the earlier varieties, bud burst on later varieties.

-Hybrids: 2" – 3" depending on the variety.

Willsboro: Bud swell just beginning on all varieties.

⇒ Insects

Climbing cutworm has been reported in areas of the Lower Hudson Valley. With the cool weather, vine growth was delayed, and remained more vulnerable to attack by this pest. Steely beetles may be a concern with the onset of warmer weather. Sevin, Danitol, or several other choices are labeled for both pests. Consult grape guidelines for rates and labeled materials

⇒ Diseases

Delayed Dormant: If you are considering a lime sulfur application for phomopsis, this is the ideal time (in the Champlain Valley). This material is a strong oxidizer that will burn up spores as well as green tissue. Ideally it is applied just before you see green, although a touch of green and resulting burn around the edges of the very first leaf won't hurt anything. That said, it is extremely unpleasant to work with, and generally a protectant at 1" is effective, even for sites with high disease pressure. Selective pruning will also reduce inoculum.

At the 1" growth stage: Fungicide applications can wait if the vineyard was well managed in previous years. Pruning will help to reduce inoculum levels of phomopsis and black rot (make sure to remove and destroy mummified berries).

At the 3-5" growth stage: For phomopsis, Mancozeb or Ziram are both labeled. This spray can also help reduce early black rot infections. For powdery mildew, sulfur or stilet oil for sensitive vinifera varieties or vineyards with less control of powdery mildew last year.



Dormant

Early Bud Swell

Late Bud Swell

Bud Burst

1-to 3-inch shoots



Vines at the Willsboro Research Farm variety trial just beginning to show signs of bud swell.

Photo: Anna Wallis

March Temperatures and Rainfall, 2016

Weather Station	Avg Temp (F)	High Temp (F)	Low Temp (F)	Rainfall (in)	DD Base 50 1/1 – 5/10
Chazy	40.0	71.6	12.1	2.30	38.9
Peru	40.6	72.1	11.8	1.69	52.4
Willsboro	40.4	74.2	13.7	1.30	53.0
Clifton Park	46.0	81.1	11.6	1.99	119.4
Hudson	47.3	78.1	14.8	3.07	138.7
Highland HVL	49.2	78.4	18.9	2.65	177.8
Riverhead	49.7	77.9	27.8	3.53	182.9

In this issue of Grape News:

- ◇ Vineyard IPM (NEVF)... 2-3
- ◇ Small Sprayers for small vineyards... 4-5
- ◇ Calibration... 4
- ◇ Herbicide resistance... 5
- ◇ Starting a New York Winery... 6
- ◇ eNEWA: Sign up Now... 6
- ◇ Upcoming Events & Notes... 7

Vineyard IPM

Anna Wallis – ENYCHP

The Cold Climate (wine) grape industry is a new and rapidly growing industry in northeastern and upper Midwestern states, based on cold hardy, *Vitis riparia* hybrids. Despite significant innate disease resistance in many of these cultivars, insect and disease management is one of the biggest viticultural challenges in the Northeast, due to the extremely humid climate. An Integrated Pest Management (IPM) strategy can be used to successfully manage vineyard pests, while minimizing negative impacts such as chemical inputs and pesticide resistance.

What is IPM?

Integrated pest management (IPM) is a sustainable approach to pest management that combines cultural, mechanical, biological, and chemical tactics, while minimizing economic, human health, and environmental risks. Management decisions are made utilizing all information available including weather, pest pressure, etc. The goal of IPM is to *manage* pest populations and damage within an acceptable level, rather than eliminate them completely. Insects and diseases are carefully monitored, and thresholds are set for unacceptable damage levels. Control measures are employed when it is determined that the thresholds may be breached.

In some cases, pests (especially diseases) may reach the threshold before we can detect them: i.e. spores may be discharged during rain events, spreading inoculum around the vineyard, but symptoms of disease will not be present until much later. In these cases, educated management decisions are made based on other information, such as pressure in previous seasons and weather conditions.

IPM Practices

o Cultural

Vineyard Site: Good soil conditions, air drainage, and sun exposure are all things to consider when choosing where to plant. Excellent conditions are the first step to growing healthy vines, which will be less susceptible to many pests.

Plant material: Choose cultivars with pest resistance, suitable for your area. A resistant plant will require less work and few inputs to keep them healthy. Vines with the appropriate hardiness for

your site will sustain less winter damage, making them less susceptible to some important diseases.

o Mechanical

Canopy Management: Most grape diseases thrive in moist, slow drying conditions. Managing the canopy to increase airflow will reduce disease. Canopy management also increases sunlight penetration. The UV radiation is effective at killing some important diseases.

Sanitation: Many vineyard diseases overwinter on dried stems or berries from the previous season. Therefore, it is very important to remove as much dead plant material as possible and mow the vineyard floor to chop up debris during the dormant season.

Protection: Vertebrate pests (deer, voles, turkeys) are a serious threat to grape vines. Protecting your valuable investment with fencing is almost a

necessity in the northeast. Grow tubes can also be used on new vines to protect from deer browsing.

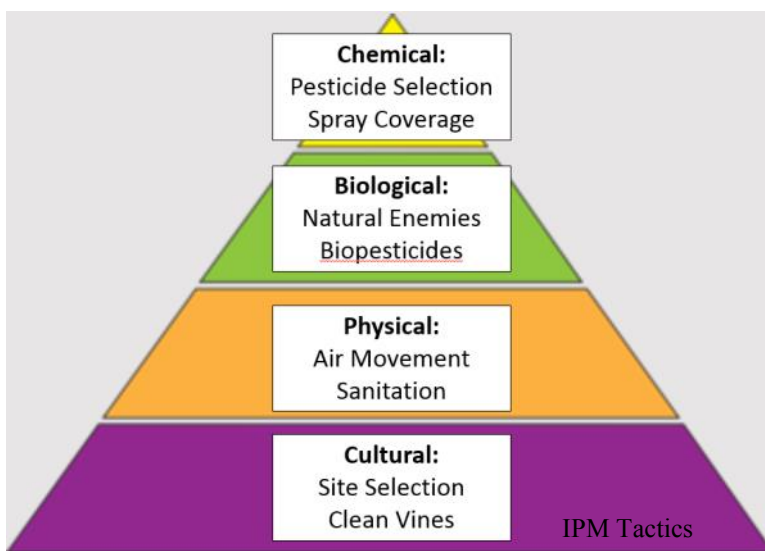
Weed control: Maintaining good weed control will reduce habitat for insects and diseases. Weeds also act as an ideal food source and habitat for rodents in the winter time; voles and mice will tunnel under the snow to feed on weeds and then girdle vines.

o Chemical

Chemical pesticides are an essential part of effective insect and disease control in our area. For the most successful pest control, appropriate materials should be used to target specific diseases at critical life stages. Whenever you are spraying ANY pesticides remember:

The label is the law. Read it before mixing your tank and applying. Only apply as directed, including the site/crop, rates, and personal protective equipment specified.

Rotate groups. Using the same material over and over can lead to resistance. This means the insects and diseases will build up a tolerance to those materials, and you'll have to eliminate them as control options. So use more than one product. Look for the FRAC or IRAC group number and rotate these groups between consecutive applications.



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Grape disease overview

Disease pests are one of the biggest challenges of cold climate vineyards in the northeast. Diseases are usually active before symptoms are present, therefore it is important

to be proactive (i.e. preventive, instead of reactionary). The following table describes economically significant disease pests of vineyards, their biology, and effective control measures.

Table 1: Economically significant diseases of cold climate vineyards

Disease	Biology	Control*
Phomopsis	Persists (for years) on infected wood Spores produced early, spread by rain-splashing to a couple feet	Prune out dead wood <u>Critical spray time</u> : when clusters first appear, 3-5" shoot growth
Anthracnose	Overwinters primarily in cane lesions on the vine Spores produced in spring, dispersed by splashing raindrops Likes it warm (70's and 80's) but infects at colder temps if wet Young shoots, leaves and stems, and berries are susceptible.	Remove infected tissue from the vineyard, tilling/mulch diseased berries on ground <u>Critical Spray Time</u> : 'delayed dormant' Lime-sulfur; early season broad-spectrum fungicides targeting phomopsis will also be effective against anthracnose.
Downy Mildew	First infections come from spores in soil or on fallen leaves Specific weather conditions required: prefers warm, humid nights (64-72°F) and rain (>0.1") but can be active down into 50's if very wet	Improve air circulation to speed drying time of leaves <u>Critical Spray Time</u> : apply a protectant 2-3 weeks before bloom, then every 7-10 days; can extend spray intervals if dry
Powdery Mildew	Does NOT require free water (rain or dew) for infection Warmer temperatures speed development (mid 60s-80s) Sensitive to direct sunlight (UV)	Canopy management to improve air circulation and sun exposure <u>Critical Spray Timing</u> : Protection of bloom through pea-sized berries is CRITICAL; continue protection of foliage through veraison on susceptible cultivars
Black Rot	Fungus overwinters in mummies, infects during rain	Sanitation: Remove mummies from vines and trellis <u>Critical Spray Time</u> : start of bloom through +4 weeks
Botrytis	Many fungus sources, especially old cluster stems Infection can occur during bloom and remain latent until berries begin to ripen; can also occur preharvest, especially on injured fruit	Improve air circulation through site selection, canopy management, and loosening clusters <u>Critical Spray Time</u> : bloom and/or veraison through pre-harvest, when weather is wet.

*Specific recommendations for chemical insecticides can be found in the *New York and Pennsylvania Pest Management Guidelines for Grapes*.

Resources for Cold Climate Vineyard IPM

Cornell IPM Fact Sheets for Grapes

<http://nysipm.cornell.edu/factsheets/grapes/default.asp>

New York and Pennsylvania Pest Management Guidelines for Grapes (published annually)

<http://store.cornell.edu/p-189430-2015-new-york-and-pennsylvania-pest-management-guidelines-for-grapes.aspx>

Grape Disease Control, 2015. Dr. Wayne Wilcox (published annually)

http://rvpadmin.cce.cornell.edu/uploads/doc_308.pdf

Cornell Vineyard Spraying Website

<http://web.entomology.cornell.edu/landers/pestapp/grape.htm>

Integrated Pest Management Strategy for Cold Climate Winegrape Growers. Lorraine Berkett

http://www.uvm.edu/~fruit/grapes/gr_ipm/AnInitialIPMStrategy.pdf

Small Sprayers for Small Vineyards

Andrew Landers, Pesticide Application Technology Specialist, Cornell University

There are many important points to consider before purchasing a sprayer, not least of which is the area to spray, the proximity of the local supplier, standard of manufacture etc. A fact sheet on Machinery selection – crop sprayers for orchards and vineyards is available from the author. There are many growers with small vineyards who don't require airblast sprayers and have a need for spraying equipment ranging from backpack sprayers to small truck or ATV mounted machines.

Canopy sprayers

1. Backpack sprayers

Small capacity (4-5 gallon) sprayers will produce up to 150 psi pressure. Weight is an important consideration and growers should select a sprayer with good, wide, padded straps to ease the load. Correct nozzle selection according to the target is very important to ensure even coverage. A good size filling hole at the top is also important.

\$95-150 approx.

Maintaining a constant flow is crucial for good application. The use of a spray management valve such as a CF valve will ensure a constant output irrespective of hand pump action.

\$12 approx.

An alternative to the hand pump backpack is the electric backpack, which utilises a small rechargeable battery. Max. pressure is quite low.

\$265 approx.

2. Portable gas sprayers

If weight is a problem, and ground conditions are relatively smooth, a sprayer with a small 1/4hp gas engine, 12 gallon tank and 16" wheels is available from Dramm.

\$930

Larger capacity tanks (14—100 gallons) are often trailed and can be pulled by a lawn tractor, ATV or small tractor. Often fitted with a small electric, battery powered pump or a 4-10hp gas engine.

\$289-3000

3. Portable Mist and air blower backpacks

Knapsack mistblowers are also available and comprise a small fan driven by a petrol engine and a tank and nozzle assembly. The airflow from the fan is emitted via a tube and a nozzle provides the droplets, the resulting spray is blown into the canopy and gives better penetration and deposition than a traditional knapsack sprayer.

Where motorised sprayers are used, good maintenance must be practised as they often use two stroke engines

which are notorious for poor starting qualities. Besides creating fine drift-prone droplets, they are noisy and you are walking into a mist.

\$800- 900

4. Small mounted sprayers

Ideal for mounting onto the carrier rack of an ATV, 15-25 gallons, they use a small electric pump to provide up to 70 psi.

\$230-350

5. Large skid mounted sprayers

Ideal for fitting into the back of a pick-up truck these sprayers have a tank capacity of 35- 200 gallons, and electric or gas engine power.

\$400-2700

6. Small trailed airblast sprayers

Very small airblast sprayers, such as the interestingly named Lil' Squirt from PMB sprayers with a tank up to 110 gallons, a 5.5hp gas engine and which can be towed by an ATV are available. Larger tank capacity up to 300 gallons is also available. Remember the larger the gas engine, the more important it is to buy an electric start option.

\$5000

7. Small mounted airblast sprayers

Three-point hitch, PTO driven models with a 22 or 24" fan, for fitting onto 25hp tractors are available. Beware of drift, consider models which direct the air via deflectors.

\$3700+

Calibration

Using your sprayer effectively is completely dependent on correct calibration. If you are applying too much pesticide, you are wasting money and potentially contaminating the environment. If you are not applying enough pesticide, you will not get adequate pest control and your crop may be damaged. Applying above or below the rate specified on the label is against the law.

There are many resources available to help you calibrate your sprayer. Step-by-step instructions are included in the *New York and Pennsylvania Pest Management Guidelines for Grapes*. There are also numerous videos online available to walk you through calibration. One example of a video produced by Andrew Landers:

<https://www.youtube.com/watch?v=6izHj0GF1rY>

Herbicide application

1. All the sprayers, 1-5 above, (except the airblast) can be used for herbicide application BUT be very careful that there is no carry-over from herbicide residues in the sprayer, therefore wash out very thoroughly.
2. The use of Controlled Droplet Applicators (CDA) will considerably reduce the need to carry vast amounts of water. A spinning disc (battery powered) will produce 95% of the same-size droplets, thus reducing chemical rates by 50% and water rates. Herbi and Mantis (trade names) are hand-held sprayers
\$200-400
 ATV or tractor mounted shielded CDA sprayers such as the Environmist from BDi also reduce spray rates.
\$2100
3. Wick wipers
 Where occasional weeds are a problem, the use of a hand-held wick wiper is an easy-to use, effective option.
\$35 -55

Where to look/buy?

***Please note:** Where trade names, manufacturers or distributors names appear, no discrimination is intended and no endorsement by the author or Cornell University is implied.

BDi Machinery Sales, Macungie, PA
 1-800-808-0454

Bdi@fast.net

CF Valve by G.A.T.E., Deerfield Beach, FL
 1-800-303-2099

www.cfvalve.com

Demco, Boyden, IA
 1-800-543-3626

www.demco-products.com

Forestry Suppliers Inc., Jackson, MI
 1-800-647-5368

www.forestry-suppliers.com

Gemplers, Belleville, WI
 1-800 332-6744

www.gemplers.com

Hardi Midwest, Davenport IA
 563-386-1730

www.hardi-us.com

John Bean Sprayers, LaGrange, GA
 1-800 241 2308

<http://www.johnbeansprayers.com>

Orchard Supply OESCO, Conway, Ma
 1 -800 -634-5557

www.oescoinc.com

PBM Sprayers, Chico, CA
 1-800-688-1334

www.pbmsprayers.com

Rittenhouse, St Catherines, Ont. Ca
 1-800-461-1041

www.rittenhouse.ca

Superb Horticulture, Plymouth, IN
 1-800 567 8264

<http://www.inberry.com/>

Major sprayers, Slimline Mfg.,
 Penticton,

1-800-495-6145

Herbicide Resistance a Growing Concern

Researcher offers tips for helping control weeds in Vineyards

Dave Weinstock

Grape growers tend to base weed control choices on what they used successfully in the year of their best yields. They may vary those choices somewhat to account for specific problems their scouts turn up, but usually there are two or three compounds they use year after year. Instead of finding continued success and high yields, those "tried-and-true" weed control compounds are bringing two other things to vineyards: herbicide-resistant and herbicide-tolerant weeds.

When weeds are suppressed but not controlled — plants are partially wilted, for example — it usually means the weeds are naturally less sensitive to a control measure or herbicide-tolerant. Herbicide resistance, meanwhile, is a plant's inherited ability to survive following exposure; resistance may be naturally occurring or a result of genetic engineering. Over time, the few resistant plants can multiply into a much larger population. It's a natural process, virtually the same as drug resistance. The longer a herbicide is on the market, the longer the list of resistant weeds. For example, according to the International Survey of

Herbicide Resistant Weeds, there are 35 known weeds resistant to Roundup (glyphosate). The site also reports 11 herbicide-resistant weeds found specifically in vineyards. Tolerant and resistant species can develop in a vineyard in one region of the country and find their way to others hundreds of miles away. "Some seed, like horseweed/marestail, can fly very far," Dr. Andy Senesac, Cornell University/Long Island Extension weed specialist, said at the Mid-Atlantic Fruit and Vegetable Convention in Hershey, Pennsylvania, this winter. The best protection against resistance is to monitor vineyards after treatment. "If a post-emergent was used, look for a single, slightly injured or uninjured weed species," Senesac said. "With pre-emergents, watch for a single species appearing soon after application."

This article originally printed in the April edition of Good Fruit Grower

Full article:

<http://www.goodfruit.com/herbicide-resistance/>

“One Stop Shop”: Starting A New York Winery

Lindsey Pashow and Jesse Strzock, ENYCHP

“One Stop Shop” – Starting a New York Winery

Have you thought about starting a winery? New York has been working to try and make this as easy and painless as possible from a legal side. We have also tried to help make this as easy as possible and put together some helpful links at the end of this brief article. In a future article we’ll cover more of the business and planning side.

Multiple winery license options exist from a microfarm winery to “regular” winery in New York. The relatively inexpensive farm winery license has been a major incentive for starting farm wineries. The NYS Liquor Authority describes a farm winery / special farm winery license as the following: “Authorizes licensee to annually manufacture and wholesale up to 250,000 gallons of wine and/or cider made exclusively from NYS grown agricultural products. Must be located on a farm.” A microfarm winery is similar but may manufacture and wholesale considerably less.

If you’re not producing your inputs you need to be particularly careful with what you purchase depending on what kind of license you have. This leads to legal definitions, quantities, etc., quickly taking us into the territory where we send you to other professionals. Sam Filler, Director of Industry Development for Empire State Development, has directed the “One Stop Shop” for New York’s wine, cider, spirits, and beer industries [since 2012](#). Contact Sam Filler and the “One Stop Shop” at nysbevbiz@esd.ny.gov or (518) 227-1535. Please note – starting January 1, 2017, Samuel Filler is to become the Executive Director of the New York Wine and Grape Foundation replacing Jim [Trezise](#) .

Links: ([Remember to make sure they are up-to-date](#))

Wholesale Application Instructions: <http://www.sla.ny.gov/system/files/Wholesale-Application-Instructions-061713.pdf>

Wholesale Application: <http://www.sla.ny.gov/system/files/Wholesale-Application-061515.pdf>

Wholesale Fee Chart: <http://www.sla.ny.gov/system/files/Wholesale-Fee-Chart-03112016.pdf>

Temporary License to Start Making Wine: <http://www.sla.ny.gov/system/files/TemporaryWineryorFarmWineryPermit033115.pdf>

Alcohol Label Information NYS: http://www.sla.ny.gov/system/files/Advisory_2014-7_-_Brand_Label_Registration.pdf

U.S. Department of the Treasury: Alcohol and Tobacco Tax and Trade Bureau <https://ttb.gov/index.shtml>

U.S. Department of the Treasury: Alcohol and Tobacco Tax and Trade Bureau Wine Label: <https://www.ttb.gov/wine/index.shtml>

Starting a Farm (Cornell University): <http://www.nebeginningfarmers.org/resources/guides/farming-guide/>

NYS Wine, Beer, Spirits & Cider – One Stop Shop: <http://esd.ny.gov/nysbeveragebiz.html> esd.ny.gov/nysbeveragebiz.html

Remember, you will need to contact New York State Agriculture and Markets (1-800-554-4501) for when the time comes to arrange an inspection of your winery.

eNEWA for Grapes– Sign up now!

Tim Weigle

Would you like to see the current weather and grape pest information found on NEWA (Network for Environment and Weather Applications) <http://newa.cornell.edu> without having to click through the website? Then eNEWA is for you. eNEWA is a daily email that contains current weather and pest model information from a station, or stations, near you. The email will contain; 1) high, low and average temperature, rainfall, wind speed and relative humidity 2) the 5-day forecast for these weather parameters, 3) GDD totals (Base 50F), 4) 5-day GDD (Base 50F) forecast and 5) model results for powdery mildew, black rot, Phomopsis and grape berry moth. The weather information is provided for not only the current day but for the past two days as well.

We will continue testing of eNEWA for Grapes in 2016. You can choose from any number of stations located near you for delivery of this information via email each day at a time specified by you. Please keep in mind that you will receive a separate email (approximately 3 pages in length) for each station you choose. Once during the growing season and again after harvest, you will be asked to complete a short survey to assist us in improving the eNEWA for grapes email system.

If you would like to be a part of this project just fill out the form found in this newsletter and return to: thw4@cornell.edu or send to me at Tim Weigle CLEREL 6592 West Main Road Portland, NY 14769.

Good Press for NENY Wineries!

The New York Times

EASTON, N.Y. — Gerry Barnhart named his new winery Victory View Vineyard because when he looks west from the top of a slope on his property, he can see the site where, in 1777, the Battles of Saratoga were fought.

And one of his wines is named Revolution because it is made from one of several new cold-hardy grape varieties that have flourished in parts of northern New York once considered inhospitable to winemaking, from Washington and Saratoga Counties, just above Albany, to Lake Champlain and the Thousand Islands.

“About two dozen new vineyards have started up in the last seven or eight years because of the availability of these new grapes,” Mr. Barnhart said. “Before, you couldn’t even think about growing wine grapes here.”

Red and white wines from grapes developed in Minnesota, Wisconsin and at Cornell University have allowed the North Country region to join more well-established New York wine-producing areas, such as the Finger Lakes and the North Fork of Long Island.

In 2008, Mr. Barnhart and his wife, Mary, planted 180 vines of marquette grapes, a variety first released in 2006 by the University of Minnesota. In 2010, before going into business, he harvested nearly a ton of grapes and gave away most of his first batch of 160 gallons of wine to family and friends, who all gave it favorable reviews.

“So we said, ‘Let’s keep going,’” Mr. Barnhart said.

“Like any variety of grape they have their own essential character, whether it’s mouth feel or different kinds of flavors,” Mr. Barnhart said. “These northern grapes are different than some of the traditional European wine grapes like a cabernet sauvignon, chardonnay or riesling. They have different flavor profiles. For example, marquette has a real abundance of color and what people would characterize as red-fruit flavors such as black cherry, raspberry, strawberry or cherry.”

Still, Ms. Barnhart added, “People will come in and ask, ‘Do you have merlot?’”

“We say, ‘No, we can’t grow those grapes here because they’re wimps when it comes to winter,’” Mr. Barnhart said. “But we do have this, this and this.”

Tim E. Martinson is a senior extension associate at Cornell and the director of the Northern Grapes Project, which helps producers grow cold-hardy grapes and then teaches them how to make and market wines. Some of the new plants created through the project can withstand temperatures as low as minus 30 Fahrenheit.

“Will they ever become a new merlot? That’s beyond the point,” Mr. Martinson said. “The point is that people have created a viable business, making new wines and selling them out of their own tasting rooms.”

Connoisseurs might not be ready to rank these cold-weather wines among European classics, but cold-hardy varieties are quickly gaining recognition. At a recent international wine competition in Rochester that included 3,824 wines from 913 producers, one of Mr. Barnhart’s wines earned a double-gold medal and about a half-dozen more northern New York wineries earned gold medals.

“If you’re winning medals against the best vineyards in the world from 26 countries, you’re making some pretty good wine,” Peter Parts, the founder of the competition, said. “The key now is for producers to educate consumers about these wines and pairings.”



You can read the full article online: http://www.nytimes.com/2016/04/18/nyregion/new-york-wineries-hope-palates-warm-to-cold-hardy-grape-varietals.html?_r=0

NOTES

Solar Workshop Survey

Deadline: June 17

Jim O'Connell was recently contacted by a group that wants to set up a webinar and/or workshop about solar energy for the winery. This workshop would have information about smaller solar designs, not the large field scale panels. Please take a moment to answer a few questions that will help us better understand the industry needs and timing for this workshop.

Questions:

Are you interested in solar energy for your winery?

Would you be available during the growing season to participate in a webinar? How about a field workshop?

What month(s) are you most available?

What time of day is best?

Please email Jim jmo98@cornell.edu or call me 845-943-9814 with answers or to discuss the questions

Taste of New York

The Thruway Authority invites farmers across New York State to sign up to sell their products at service areas along the Thruway this spring season. For over two decades, New York State has been committed to showcasing some of its finest vendors and their products. From locally grown fruits and vegetables to some of the finest cheese and herbs in the northeast, promoting these products continues to be a priority.

New York vendors interested in selling food products at Taste NY Farm Markets should email TravelersServices@thruway.ny.gov for more information on how to participate this season.

Upcoming Events

Recordings Now Available – NCPN Webinar Series: Clean Plants for the Future

Recordings of the 4-part webinar series offered by the National Clean Plant Network in March 2016 are now available online. To view them, visit the following website:

<https://grapesandwine.cals.cornell.edu/extension/ncpn-webinar-series-clean-plants-future>

5/17 ****DATE CHANGE**** – NGP Webinar: “From Vine to Glass: Understanding the Flavors and Aromas of Cold-Hardy Grapes and Wine”

The next NGP webinar will be offered Tuesday, May 17th*, 2016.

12:00 Noon Eastern (11:00 am Central)

7:00 pm Eastern (6:00 pm Central)

*Please note this is a date change from the original date of May 10th.

Registration and event information is available at the following link:

<http://northerngrapesproject.org/northern-grapes-webinar-series/details-and-registration-for-next-webinar>

6/28 – ENYCHP Canada Farm Tour

Please join us for an educational bus tour of several Canadian farms in Sherrington, St. Clotilde & Napierville Region of Quebec.

Departure: 6:00am from Albany, NY (Several pick-up sites available)

Return: 9:00-9:30pm Arrive in back in Albany, NY

Cost: \$75 (includes bus fare, lunch and a light dinner)

Registration deadline: Monday, May 23rd

Details, Registration, and Tour Highlights area available on the ENYCHP website:

<http://enych.cce.cornell.edu/event.php?id=568>

ENYCH Program Educators:

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Berries & Grapes

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