
NEW MEXICO VINE & WINE SOCIETY GRAPEVINE

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President's Message-Spring 2010



You can tell that it is spring in New Mexico with the winds howling on a regular basis. There is also a lot of bustle in the vineyards with bud break imminent or already ongoing in the southern part of the state. We winemakers are also barrel (or carboy) tasting and bottling which keeps us out of the wind!

The **State Fair Wine Judging** will be held this year on June 19 at the Sandia Courtyard Conference Center so we will need judges and judge's assistants (aka. Backroom Assistants) so mark your calendars. I will be sending e-mail announcements to past judges and volunteers as well. This issue of the Grapevine has entry forms and wine categories and the information can also be found on the web site (www.vineandwine.org).

The next BOD meeting will be held on June 20, the day after the wine judging with date and place to be determined. There will be an election in the fall for three Director positions so if anyone is interested in running for the Vine and Wine Society Board, contact me or any of the board members (see the web site for contact information).

This year's Conference held on March 5-6 was very informative and the wines were excellent. Next year we will be back to the last weekend in February. Anyone having suggestions for topics can contact me or Bernd Maier.

Cheers and happy winegrowing and tasting.

Carl Popp

NM
STATE

Extension Plant Sciences

Bernd Maier, Extension Viticulture Specialist
Natalie Goldberg, Extension Plant Pathologist
College of Agricultural, Consumer and
Environmental Sciences

Fact Sheet: Grape Powdery Mildew

Symptoms

Powdery mildew, caused by the fungus *Erisiphe necator*, is one of the most prevalent and easily recognized plant diseases afflicting grape vines in New Mexico. It appears as a dusty white-gray or greenish-white coating over leaf surfaces or other above-ground plant parts. The disease is most commonly observed on the upper side of the leaves (Figure 1), but can also affect the lower leaf surface, young stems, buds (Figure 2), flowers, canes and young fruit. Severely infected leaves may exhibit mottling or deformity including leaf curling and withering. Infected fruit turn grayish-white at first and ultimately exhibit a brown russeted appearance. Infected fruit may crack, shrivel, or drop from clusters (Figure 3).

Figure 1
Infected leaf



Figure 2
Infected flower buds



Figure 3
Infected berries



Retrieved from:
<http://bugwood.org/>



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Fact Sheet: Grape Powdery Mildew-Cont.

Life Cycle

The powdery mildew fungus overwinters as hyphae inside dormant buds or as chasmothecia (spore-bearing-structures), in bark, on canes, left-over fruit, and leaves on the ground. When hyphae from dormant buds serves as primary inoculum, the new tissue is infected when the bud breaks dormancy. When chasmothecia provide the primary inoculum, plants are infected in the spring when, ascospores (sexual spores) are released from the overwintering structures. Ascospores, shot up into the air currents, are wind-blown to susceptible plants where new infections begin. During the growing season, the fungus produces conidia (asexual spores) that increase the severity of the disease on infected plants and may spread the fungus from one plant to another.

Conditions for Disease

In New Mexico, powdery mildew is favored by warm temperatures (43-95 F, 68-80 F optimums) and high humidity (40-99% RH). Low light also favors disease development. For this reason, powdery mildew infections are often found in dense canopies where low light conditions and low air circulation prevail.

Management

Planting sights with good airflow are preferable. At these sights canopies will dry faster. There are also several different management practices that can help reduce or prevent powdery mildew. These management practices increase light penetration and reduce relative humidity in the plant canopy. Do not crowd the plants together when planting-training vines. A high canopy designed with air ventilation in mind will be preferable to a canopy that has low ventilation and high leaf density. Air flow and ventilation will discourage mildew growth. Selectively pruning overcrowded plantings and removing leaves are recommended cultural practices to increase light penetration and the circulation of air. This decreases relative humidity infection. Do not compost infected plant debris. Avoid nitrogen fertilizer applications in the late-summer to limit the production of succulent tissue. Water early in the morning to let the tissue and soil dry as quickly as possible. Avoid overhead watering to reduce relative humidity.



Fact Sheet: Grape Powdery Mildew-Cont.

Fungicides may be used in managing powdery mildew. For best results, fungicide treatments should begin before the overwintering fungus can infect new growth. The first few treatments are the most important and should be applied at appropriate intervals starting at bud break or early shoot growth. A powdery mildew index (PMI) model may be used to determine appropriate treatment intervals because frequency will depend upon weather conditions and choice of fungicide. For more information on calculating PMI, please see University of California, Agriculture and Natural Resources statewide integrated pest management program: <http://www.ipm.ucdavis.edu>. Mildew fungicides are commonly divided into different groups. These groups are classified by their mode of action which include:

Amino Acids and Protein Synthesis, Glucan Synthesis, Mitosis and Cell Division, Respiration, Signal Transduction (Quinolines), Sterol Inhibitor, Multi-Site Activity, Biologicals, Unknown Mode of Action, Host Plant Defense Induction, and Products with Mixed Modes of Action.

Plant Health Management:

Fungicide Application.

Sulfur was the first compound used to control this disease and is still in use today as a dust, wettable powder or flowable. It is the vapor phase of sulfur that is most effective in controlling *U. necator*. Other compounds that are labeled for control include copper fungicides, dinocap, benomyl (Benlate), imidazole (Procure), myclobutanil (Rally in the Rocky Mountain states) and triadimefon (Bayleton) (1997). Researches have shown that vapor-action treatments of triazole fungicides (etaconazole, flusilazole, myclobutanil, penconazole, triadimefon and triadimenol) using a wick system were effective in controlling powdery mildew in vineyards where the trellis system promotes a closed canopy.

Plant Site Selection.

Vineyards should be established in areas with good airflow and sun exposure.



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Wine News From Around the World

Plant Parasitic Nematodes

Nematodes are tiny worm-like creatures that live in the soil. Some nematodes are beneficial and feed on bacteria and fungi (playing an important role in nutrient cycling), while other species, such as root-feeding nematodes, are plant parasites and destructive to crops.

There are many nematode species that attack grape roots. As a consequence, no single rootstock provides complete resistance. Grape cultivars recognized for broad resistance to nematode species include Ramsey, Freedom, and several rootstocks in the Teleki series. (Teleki 5C is the only one that has been specifically tested—this rootstock is also resistant to phylloxera types A and B, but does not do well on soils prone to drought.) ([Kodira and Westerdahl, 1999](#)) Important points for nematode management:

- Soil type influences the type and severity of nematode infestations (i.e., sandy soils increase the potential of nematode problems).
- Ecological soil management—with its emphasis on building organic matter through additions of composts, cover crops, and green manures—helps manage nematodes in two ways:
 - Soil with increased soil organic matter, and especially soil humus, functions like a sponge and retains soil moisture for longer periods during the growing season, thus reducing vine stress.
 - Soil amended with organic matter possesses greater populations and diversity of soil organisms, which results in competition and predation of plant parasitic nematode

Cover cropping can cause increases, decreases, or no change in nematode populations in the vineyard, depending on the nematode complex that is present and the type of cover crop planted. For example, Cahaba White vetch as a cover crop is a good host for *Meloidogyne hapla* (northern root knot nematode), a poor host for *M. incognita* (root knot nematode), and antagonistic to *Xiphinema americanum* (dagger nematode). ([Westerdahl et al., 1998](#)) For more information about non-chemical control strategies, biocontrol mechanisms, and ecological soil management practices, see the ATTRA publication [Alternative Nematode Control](#).

How to Prune Grape Vines The Easy Way

Why should grape vines be pruned and how is it done? Basically, pruning grapes annually will allow for a healthy, balanced plant. And since the grapes are produced on the new growth off of one year old wood, you will want to keep a nice neat supply of fruit-bearing wood growing each year. Although there are detailed books written on the subject of grape vine pruning, the ordinary home gardener can prune grapes in a more simplified manner. Here are some tips on how to prune grape vines the easy way.



Instructions

Step 1

The main reasons for pruning grape vines are to control the crop size, the quality of the grapes and to keep the growth of the vines attractive and manageable.

Step 2



Grape vines are rampant growers.

There are experts on grape pruning who have this worked out to an exact science by counting each bud on every branch. There are many detailed instructions for the accurate way to prune grape vines. I probably will not be popular with these folks for the advice I'm giving here, but I have had more than ample success over many years without being so careful. For the average home gardener these tips should work fine.

-Continued-

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How to Prune Grape Vines The Easy Way

Continued-

Step 3



Pruning a grape vine

In warmer climates you can pretty much cut back your vines anytime after leaf loss in the autumn and before buds break into growth in the spring. In colder climates it is probably better to wait until later winter -- but before any spring growth -- to prune. This is so the vines will not be stimulated to grow too early and get nipped by a late frost.

Step 4



Spurs are knotted lumps where all the branches grow out of a main stem.

Most grape vines are trained by spurs or canes. There are three accepted methods of spur training; head-trained, spur-pruned vines, and cordon trained. Yet rather than breaking this down -- remember I said this is pruning the EASY way -- I find simply cutting back a two-year-old or older grape vine to a basic framework does a perfectly fine job. For more exacting information please check the links in Resources below.

How to Prune Grape Vines The Easy Way

Continued-

Step 5



Pruned grape vine trained on chainlink

Make your cuts on an angle to keep moisture from setting on the ends. Cut your vine back hard. (Wine grapes are usually cut back even more severely than table grapes.) Leave the main, two year old stem and wood as your basic framework. Then allow two or three of the longer 'lateral' branches of last year's growth to form the rest of the simple framework. The rest of the growth can be pruned right back to the knobby clusters or spurs where past shoots grew.

Step 6

Another way to prune easily is to simply leave one branch off the main stem for every 10" or so. Then shorten that branch of last year's growth to two buds per shoot. You will do this each year, leaving just the top shoot to be pruned back to two buds and cutting off all the others, leaving that knobby head I mentioned before.

Step 7

New shoots will grow from last years laterals or from the short 2-bud shoots you left. They will smother the fence or other support on which you are growing your grapevines. Don't worry. Grape vines are so enthusiastic and prolific that even though it seems like you are cutting a lot, you will have plenty of growth for crops when the grape vines rev up in the warm weather.

Step 8

Simply cutting back to a basic framework with only two to six long shoots interwoven and left over from the previous year is a simplistic way to prune a grape vine. Equally, pruning down to two-bud short lengths along old wood should be straight-forward. Both of these methods work well and are easy. Again, if you want more detailed information on how to prune grape vines, try those links under Resources or check under the blog, <http://www.gardengates.info> for more [gardening](#) tips.



WINE ENTRY FORM
NEW MEXICO STATE FAIR WINE COMPETITION-2010

SPONSORED BY THE NEW MEXICO VINE & WINE SOCIETY

JUDGING CATEGORY/ID(name and No.)_____ (please fill in-see attached sheet for ID and category). If fewer than five entries/category, the judging committee may combine wines for judging purposes.

1. Type or print clearly in ink. Entrants must choose the appropriate category and ID number
 2. Fill in items A-K. If entering multiple wines, C-E need only be filled out once.
 3. Attach the entry form and check to the bottle with rubber bands (NO TAPE).
Two bottles of each wine may be submitted in case one is "corked".
-

A. Commercial _____ Amateur/Non-Commercial _____ (check one)

B. Name of Winery _____

C. Name of Winemaker(s) _____

D. Complete mailing address _____

E. Telephone (WORK) _____ (HOME) _____ (CELL) _____

Email address (**print clearly**) _____

F. Proprietor Name of Wine _____

G. Grape Wine _____ Non-Grape Fruit Wine _____ Mead _____

H. Name(s) of Grape(s) and/or Non-Grape Fruit(s) used and their percentage(s) if <= 75% single variety

_____ % , _____ %

_____ % , _____ %

_____ % , _____ %

I. Residual sugar content (Percentage) _____ %

J. Vintage Year (NV for Non Vintage) _____

K. Is Wine made from 100% NM-grown Crop? YES _____ NO _____

L. Wine Entry Fees: Commercial Wines- \$25.00/entry; Non-Commercial/ Amateur Wines-\$10/entry. Entry fees must accompany wines or be mailed and received before June 15 for wines to be considered "entered". Judging will be June 19, 2010. **The deadline for wine entries is May 21.**

Deliver or send wines to: Bernalillo County Extension Office c/o Lauri Martino, 1510 Menaul, NW, Albuquerque, NM 87107 or deliver to Victor's Grape Arbor, 2346 San Mateo Pl, NW, Albuquerque. Make check out to "New Mexico Vine and Wine Society. Questions? Call Carl Popp, 575-835-0263

WINE ENTRY FORM–FOR “PREMIER” AWARD ENTRIES ONLY
NEW MEXICO STATE FAIR WINE COMPETITION–2010
SPONSORED BY THE NEW MEXICO VINE & WINE SOCIETY

***JUDGING CATEGORY/ID–Merlot–330 (Must be 100% NM Grapes)

1. Type or print clearly in ink.
 2. Fill in items A–G. If entering multiple wines, B–D need only be entered on one form
 3. Attach the entry form and check to the bottles (**two required for “premier” award consideration**) with rubber bands (NO TAPE).
-

A. Name of Winery _____

B. Name of Winemaker _____

C. Complete mailing address _____

D. Contact information:

Telephone:(WORK)_____ (HOME)_____ (CELL)_____

Email address (print clearly) _____

E. Proprietor Name of Wine _____

F. Residual sugar content (Percentage) _____ %

G. Vintage Year (NV for Non Vintage) _____

H. Wine Entry Fees: Commercial Wines- \$25.00/entry, non-commercial-\$10/entry. Entry fees must accompany wines or be mailed and received before June 15 for wines to be considered “entered”. Judging will be on June 19, 2010.

Make checks out to “New Mexico Vine and Wine Society. **The deadline for wine entries is May 21.**

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Questions? Call Carl Popp, 575-835-0263 ; chuck_socorro@msn.com

CATEGORIES and CODES-Please enter wine name (varietal) and ID No. on Entry Form

Categories may be combined for judging if fewer than five entries per category. If wines contain > 2% residual sugar, you may choose to have them judged as "sweet wines" or "dessert wines"

<u>CATEGORY</u> (Varietals must have \geq 75% single variety)	<u>CODE</u>
WHITES	
Chardonnay	110
Sauvignon Blanc/Fume´ Blanc	120
Chenin Blanc	130
Viognier	140
Pinot Grigio/Pinot Gris	150
Riesling	160
Gewurztraminer	170
Misc. White Varietals/Vinifera (state variety)	190
Misc. White Varietals/Hybrid (state variety)	210
Native American White (Niagara, Muscadine, Catawba etc)	250
White Sweet (>2% sugar, any variety)	260
REDS	
Cabernet Sauvignon	310
Pinot Noir	320
Merlot	330
Cabernet Franc	340
Zinfandel	350
Syrah/Shiraz	360
Petite Sirah	370
Pinot Noir	380
Sangiovese	390
Bordeaux Blends	410
Misc. Red Varietals/ Vinifera (state variety)	440
Misc. Red Varietals/Hybrid (state variety)	450
Native American Reds (Concord, etc)	460
Red Sweet (> 2% sugar, any variety)	470
BLUSH/ROSE	
White Zinfandel	510
Blush Varietals (other than Zin; at least 75% of the varietal)	520
Blush/Rose Blends/Vinifera	530
Other Blush/Blends	540
Blush/Rose Sweet (>2% sugar, any variety)	550
SPARKLING WINES	
Sparkling: Brut and Extra Dry	610
Sparkling: Demi-Sec	620
Sparkling Fruit	630
MISCELLANEOUS	
White Dessert	650
Red Dessert (other than Port style)	660
Port Style	670
Fruit Dessert	680
Fruit, Non-dessert	690
Fruit and Grape Blends	710
Specialty Wines (Chile Wine, flavored sparklers, etc.)	720
Fortified (Sherry, etc.)	730
Mead	740

New Mexico Vine & Wine Society

CORKING YOUR WINE BOTTLES

Okay, it's time to cork your wine. And after all the effort you've poured into your creation over the past month or two, the last thing you want to do now is mess it up. If your time is money, now's not the time to be cutting corners. When it comes to corking your wine, you want to do it the right way.

Here's some info that will help you stage a plan of attack for corking up your precious wines. Using the right bottle, the right corks and the right corker are all ingredients to the recipe for successfully corking your wines.

- Choosing The Right Wine Bottle

When we talk about corking wines we have to start with the bottle. Not all bottles were meant to be corked. So, when selecting your [wine bottles](#) you want to make sure they have a "cork-finish" with the standard 3/4 inch opening. In other words, they need to be wine bottles that are designed to take a cork.

Corking screw-cap wine bottles just doesn't get it. Quite often the size of opening these bottles have do not work well with the size of corks that are available. Secondly, the shoulder of these bottles will often start too early. There is simply not enough neck for the cork. The result is a compressed cork that flares out on the bottom while in the bottle. When this happens the cork is often drawn down on into the bottle by this flaring action.

- Choosing The Right Cork For You

To get a good cork seal on a bottle, you will want to use a "Straight" cork as opposed to a "Tapered" cork. A Straight Cork is cylinder shaped and provides the maximum amount of sealing surface possible. The sealing surface of the Straight Cork is the whole length of the cork, whereas the Tapered Cork seals only at one point along its side--where the cork meets the glass.

One simple way to seal a wine bottle with a straight type cork is to use our "Mushroom Corks". These are Straight Corks that have a plastic top on them for gripping. They can be pushed in by hand and fit fairly tight when using a standard cork-finished wine bottle. Mushroom corks will work fine for wines that are going to be consumed within 12 to 18 months.

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COOKING WITH WINE

You'll look for an excuse to make this delicious lamb again. Smells good, looks good, and is good!

More of Linda's wonderful [Lamb Recipes](#).

Don't forget to check out my [Lamb Roast with Port Wine Sauce dinner menu](#) which includes this wonderful [Lamb with Port Wine Sauce](#).

Lamb with Port Wine Sauce

1 (4 to 5-pound) boneless leg of lamb, rolled, tied, and trimmed of excess fat

4 to 6 cloves [garlic](#), cut in half

4 to 5 sprigs fresh [rosemary](#)

Coarse [salt](#) and freshly ground black [pepper](#) to taste

1 cup ruby port [wine*](#)

Port Wine Sauce (see below)

Fresh rosemary sprigs for garnish



To prepare leg of lamb, cut 1-inch slits on all sides of the lamb. Insert garlic halves into the slits and weave rosemary sprigs in the string used to tie the lamb (some butchers may use a mesh-like material). Sprinkle with salt and pepper. Place lamb into a deep baking pan; pour port wine over lamb. Cover and refrigerate at least 1 hour or overnight (best overnight).

Preheat oven to 325°F. Remove lamb from marinade and place onto a rack in a shallow baking pan; place in the lower half of the oven. Bake, uncovered, approximately 2 hours or until [meat thermometer](#) registers 120° to 130°F or desired temperature (see below); basting with marinade every 15 minutes.

Rare - 120°F

Medium Rare - 125°F

Medium - 130°F

Remove from oven and transfer onto a cutting board; let stand 15 minutes before carving. During this time the meat continues to cook (meat temperature will rise 5 to 10 degrees after it is removed from the oven).

To serve, transfer sliced lamb onto a serving platter and drizzle Port Sauce over meat. Garnish with fresh sprigs of rosemary.

Makes 8 to 10 servings.

PORT WINE SAUCE:

1 cup ruby port wine*

1 tablespoon butter

Add wine to drippings in baking pan and heat over medium-high heat, scraping loose browned bits on the bottom of the baking pan. Bring to a boil, stirring frequently until sauce is reduced to the consistency of heavy cream. (If it is reduced too much, use more port wine to make sauce the desired consistency.) Remove from heat. Just before serving, whisk in butter until blended.



-Cheers!!!!