

# GRAPE PRESS

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## Preparing for a Warmer Future

### How One Va. Grower is Re-evaluating Vineyard Practices and Grape Varieties

By **Jim Law**  
*Linden Vineyards*

When the first murmurs of global warming began to surface decades ago, my reaction was that this could be a good thing for Linden, as our Cabernet Sauvignon had struggled to ripen, and a bit more heat would help. However, I was not aware of the associated weather extremes of a

warming atmosphere.

Climate is what you plan for, weather is what you get. If the climate changes, then the planning also needs to change. Along these lines, I've been evaluating three aspects of our viticultural management.

#### Canopy Management

Increasingly frequent and more intense and extreme thunderstorms during the growing

season have forced me to rethink some aspects of canopy management.

We experienced two hail events this June. One was minor with little damage and one was moderate with significant berry bruising. However, those blocks that were already leaf-pulled suffered the most damage.

Consequently, in the future we will be

*See CLIMATE on page 8*



Monique MacEachin

**HARVEST TIME:** Virginia growers, including Good Luck Cellars in Kilmarnock, have been harvesting in recent weeks to cap off what many are calling a very good year. Check out our Regional Reports beginning on Page 2.

## INSIDE

### Post-Harvest Advice

Grape pathologist Mizuho Nita: Keep your eye on vines now to avoid winter injury later.

**PAGE 6**

### Government Update

A look at the progress of the blueprint to restore the Chesapeake Bay.

**PAGE 9**

## A Variety Of Vineyard Field Trials Underway

By **Joy Ting**  
*Research Enologist and Coordinator,  
Winemakers Research Exchange*

At the time of this writing in late August, harvest has just begun in Virginia, but trials for the Winemakers Research Exchange have been underway for several months. Many of the challenges we face in the winery are best addressed in the vineyard, so the WRE has several vineyard trials that began in the early summer.

WRE trials are not meant to replace rigorous academic studies but rather to apply their results to the practical growing conditions of Virginia vineyards. Our goal is to structure trials in a way that our results are as accurate as possible while still carrying out practical viticulture in production-sized vineyard settings.

To that end, the WRE has enlisted the help of Dr. Tim Jordan, who earned his PhD from Virginia Tech

*See TRIALS on page 7*

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## REGIONAL REPORTS

### ► NORTHERN VA.

“Along with a pretty consistent spray program, we’re going into harvest very clean.”

**By Dean Triplett**

*Greenstone Vineyard*

This report is being written on Sept. 8, and harvest in my vineyard and others in the region is well underway for whites and rosés. The 2019 season has reminded me quite a bit of the 2017 vintage. We started out with a wet spring, then things dried out around the middle of June.

Currently, we’re in what is considered a normal precipitation stage. However, the ponds in the area are well down from where they’ve been throughout most of the last year.

With the end of the rain came the increase in temperature. From May 19 to today, Leesburg has had 49 days over 90 degrees. Thirty-one days is the average number of days above 90. We didn’t see any days with the actual air temperature over 100, but it certainly felt like it with the humidity.

For the vineyard this has meant that growth started quickly with multiple hedgings required for most growers. And it seems that in my vineyard at least, downy mildew has been the disease of most concern.

Black rot and powdery mildew have been no problem at all. I’m fortunate again to share a great crew that has kept up with the hard work needed to stay ahead of any major disease outbreak.

Along with a pretty consistent spray program, we’re going into harvest very clean. So far I’ve put down 15 sprays at my place and I think this is pretty much on par with most growers in our region. Interestingly, nearly all growers I’ve talked with this season seem to share a similar anxiety with me – we’re all gun-shy from our experience from last year.

The Loudoun Wine Growers Association held a pre-harvest meeting at Jack Sexton’s Williams Gap Vineyard on Aug. 21. Jack took us on a short tour of his beautiful 30-acre vineyard which has, at 800-foot elevation at the top, a commanding view

of Round Hill to the south and most of Loudoun to the east. Jack and his family have been growing and selling high-quality wine grapes for over 10 years. He’s in the process of making his own wines from his grapes and has a beautiful tasting room.

Back in the tasting room for our meeting, Tony Wolf, who had stopped by to check out Jack’s vineyards, gave a brief, unofficial summation of what he was seeing in vineyards throughout the state.

He said he felt the 2019 season was running seven to 10 days ahead of “average,” based on visual observations and fruit tasting. Tony said pest management by most growers looked good, with no major problems that he’s seen.

He did warn us, though, about the possibility of Botrytis infections and his concern about possible resistance issues resulting from the overuse of certain insecticides for Spotted Wing Drosophila and fruit flies in general.

I’d say that Tony’s observations are in line with most growers I’ve talked with regarding the status in our vineyards at that time. Again, after last year, cautious optimism was the general mood of most growers.

Nan McCarry gave a brief talk on research and conservation efforts regarding wild grape species. The need to protect and expand the gene pool of our native grape varieties is crucial in breeding programs with *vitis vinifera*. This kind of research offers us the hope of future grape varieties with the flavor qualities we need and with the possibility of disease resistance we’d love to have.

I had the opportunity to speak with Mitch Russ who, along with his wife, Betsy, own Russ Mountain Vineyard in Loudoun. Mitch’s 4-acre Merlot vineyard is highly regarded in the county for the quality of fruit he grows.

Mitch and Betsy have leased out their vineyard to Nate Walsh who, along with

*See NORTHERN on page 3*

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## ▶ NORTHERN VA.

*NORTHERN, from page 2*

Mike Newland and Ben Sedlins, runs the day-to-day operations at Russ Mountain.

Mitch has seen an increased incidence of vine decline over the last several years. The vines seem to be expressing two distinct leaf symptoms. Mitch describes one as a purplish interveinal appearance of leaves. The other is a crimson coloration of the leaves.

The first is suspected to be Grapevine Leaf Roll virus 2 (GLV) or crown gall. If it's GLV, then treatment to control mealybugs, the vector for the disease, is in order. Mike will apply a dormant oil spray at bud swell and depending on its success, an insecticide spray at bloom.

This approach is intended to prevent the further spread of the virus. All affected vines will be removed post-harvest.

For the crimson-colored leaves,

Botryosphaeria is the suspected culprit with at least one vine testing positive. No treatment is known for Botryosphaeria so these vines will be removed as well. In total, Mitch estimates that 10% of his vines will need to be replaced.

Mitch also mentioned that his vines were hit pretty hard several years ago with a Grapevine Yellows (GVY) outbreak, and since then, he's been using a prophylactic insecticide program for leafhoppers. Several different chemicals have been used in the 2nd and 4th sprays in an effort to stay ahead of the leafhoppers. The incidence of GVY has decreased in his vineyard so they have modified their spray program, though they do spray for grape berry moth (GBM) as well.

My experience with GVY is similar to Mitch's. Since I've started applying an insecticide post-veraison for both GVY and GBM, the spread of the disease seems to

have slowed. At least up to now!

Hurricane Dorian devastated the Bahamas, threatened Florida, cruised up the Eastern Seaboard and crashed into Cape Hatteras before moving on to Canada. The destruction that this hurricane brought was on the minds of all growers in Virginia.

Fortunately, the growers here in Northern Virginia witnessed zero impact from this storm. It almost makes you feel guilty when you know that so many others were so unlucky. Even after a crappy year like last year for grape growers in our state, devastation to property and lives was never an issue.

Sometimes I think we need to do a better job of putting things into perspective and showing more appreciation when nature is kind.

So far, this year, nature has been very kind to our vineyards, everything considered. Here's to continued good fortune!



Dean Triplett

Greenstone Vineyard's 2019 harvest included Merlot grown on 23-year-old vines.

► **CENTRAL VA.:** “The fruit is clean ... and crop yields are a bit above normal.”

By Grayson Poats  
*Valley Road Vineyards*

As we round the final curve and head into the home stretch, I think most of us in the central part of the state are feeling pretty good about the 2019 season. Of course, anyone who has been growing wine grapes in Virginia for more than a couple of years knows “it ain’t over till it’s over,” and we still have a fair way to go before we can say that the season is over.

That being said, I am choosing to focus on the positive aspects of the season while simultaneously keeping a close eye out for any late-season problems that could still develop.

After plentiful rainfall in June (4.95 inches here in Afton) things dried out for us in July with a total of 2.08 inches for the month. We were pretty fortunate in that the numerous thunderstorms moving through the area missed us for the most part.

However, our vineyard in Lovingston received nearly twice the rainfall for the month as we did in Afton. So depending on your location and luck, you may look back at July as a great month for maturing your crop, or you may have thought you were reliving 2018. I certainly hope you found it to be the former.

John Saunders of Silver Creek Vineyards in Nelson County was hit with a significant hail storm on July 31 that had him understandably worried, not only about the direct loss of fruit from the storm, but also about the possibility of botrytis and sour rot development in the

remaining clusters.

Fortunately, the storm was followed by two weeks without rain, and as a result damaged berries have dried up and fallen from the clusters. The blocks that were hit by the storm will have decreased tonnage, but he seems to have dodged the rot bullet that would have resulted if the weather this year had been a repeat of 2018.

Rainfall in August continued to be of the hit-or-miss variety. While I had 4.1 inches of rain in Afton in August, three of those four inches fell in just two days. Nearly two inches of rain fell on Aug. 1, and just over an inch fell on the 27th. The rest of the month brought a lot of sun and heat.

Veraison came on a bit earlier than what might be considered normal, and it progressed rapidly. It has also been noticed by me — and mentioned by other growers — that color development in the reds came close on the heels of the softening of the white varieties.

Seed maturation has also been rapid with darker seeds than one might normally expect so early on.

As I write this at the end of August, most growers who pick fruit for sparkling wines have wrapped that up and are now moving on to harvest the early season whites or reds designated for rosé wines.

Here at Valley Road Vineyards in Afton, we harvested our Sauvignon Blanc on Aug. 16, which was a full week earlier than last year. Our Chardonnay put on sugar quickly throughout the month, and was picked on

Aug. 22.

One downside to the season that I have noticed — and has been commented on by other growers — concerns the high pH numbers that are coming in. This is not terribly surprising considering the hot weather of July and August. As Carrington King at King Family Vineyards in Crozet noted, “It’s a great year to be selling tartaric acid.”

But he also had many of the same observations that I have had in our two vineyards: the fruit is clean, sugar levels are good, animal pressure is relatively low and crop yields are a bit above normal.

Chris Hill has observed that the quality of the vintage varies from vineyard to vineyard, again depending on the rainfall that a particular site does or does not receive. In spite of that, he sees “great potential, especially in the Bordeaux red varieties.” Those varieties would compare favorably with some notable vintages such as 2017, 2007 and 2002, he added.

Hurricane Dorian seemed to be a major threat in late August when it was gaining strength and heading for Florida. Fortunately, however, it moved away from the Virginia coast and began tracking toward Canada. Hurricane season is far from over, but we have at least been spared from Dorian.

If our luck holds, we may get through the season clean and look forward to our first tastes from the 2019 vintage, but as I previously noted, “It ain’t over till it’s over.” Good luck and good harvest.

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## ▶ EASTERN VA.: “Bunch quality ... has been excellent in all varieties ...”



Photos by Monique MacEachin

The 2019 harvest at Good Luck Cellars included Petit Verdot, above, and Vignoles, below.

By Paul Krop  
Good Luck Cellars

This has been a generally good season for growing in most vineyards in the Chesapeake area. Our vineyard at Good Luck Cellars is 90 feet above sea level, within three miles of the Bay, and most of my comments will apply to us. However, I believe most others have had similar experiences.

Bud break for most varieties this year was seven to ten days earlier than last year, and we suffered no late spring frosts.

Rainfall was normal in March and April, and below average in May (2.25 inches) and June (2.50 inches). The first and last weeks of July were dry, but we recorded seven inches of rainfall in the month's second and third weeks. August proved normal at 3.5 inches, but it was hot with high humidities and dewpoints.

Quality in our canopies remained excellent until week two in August when early powdery mildew showed its ugly head. I attribute our canopy successes to early and regular shoot thinning, leaf pulling, and hedging.

Let's not forget the great advice from our Virginia Tech friends and Jeannette Smith. Most of our varieties were managed with spur pruning and only one (occasionally two) shoots per spur. This allowed good light and air exposure. Getting canopy sprays in before bunch closure was, of course,

crucial. This included our Vignoles which makes a delightful wine if handled well.

Bunch quality, as a result, has been excellent in all varieties, with only canopy changes, noted above.

Bird netting, done in all vineyards, was completed in early August. The presence of our vineyard rescue dogs across all vineyard blocks continues to be most helpful, keeping deer and turkeys at bay.

Harvesting began in mid-August, seven to ten days ahead of 2018, and as of early September we've finished eight of our twelve varieties.

In summary, 2019 has been one of our best vintages yet, due to: moderate rain in May and June, under-vine weed and grass control, proper canopy management throughout the season, and excellent spray advice and management.





# Be Sure to Tend Vines After Harvest

By Mizuho Nita  
Grape Pathologist, Virginia Tech

I hear of some exceptions here and there, but for most vineyards, this was a relatively “easy” year when it comes to diseases. It was a good change from the last year with which we all struggled. (The main exception involved folks who were affected by Hurricane Dorian, which made landfall in North Carolina and was hitting coastal Virginia at the time this article was being written. I hope it didn’t cause much damage.)

Some of us are about to be done with harvest and others may still have a few more weeks to finish this season. If you are wondering about materials with a short pre-harvest interval (PHI) for very-late-season fungicide applications, please visit my blog ([grapepathology.blogspot.com](http://grapepathology.blogspot.com)). I posted a table of short PHI fungicides a few weeks ago.

This article focuses on disease management after harvest. The main reason to keep your vines clean after your grapes are picked is to prepare the vines for the winter.

Grapevines need to store carbohydrates to survive cold winter temperatures. Thus, if there is not enough healthy foliage on the vine, it can increase the risk of winter injury. I think one of the reasons we observed more winter injuries this year was the combination of the rainy 2018 season and relatively cold January 2019.

The main target diseases are downy mildew and maybe powdery mildew. I do not typically worry about powdery mildew this late in the season unless you already have an on-going outbreak that started a few months ago.

Downy mildew is common after late August in our area because of high nighttime relative humidity that drives spore production and fall rains to disperse spores. If you fail to protect

your vines, severe infection by downy mildew can result in defoliation. Hence, in a typical year, downy mildew is the one that I would like to control after harvest.

Since this will be a post-harvest spray, you do not need to worry about the PHI. You can apply a combination of mancozeb plus sulfur, or captan plus sulfur if you are concerned about powdery mildew.

If powdery mildew is not your concern, you can use mancozeb or captan or fixed copper by themselves. Depending upon the cultivar and weather conditions, you may need to spray once or twice in a two- to three-week interval. If your vines are not protected for more than two weeks and ended up receiving quite a bit of rain, then, you can consider using a phosphite fungicide, such as Prophyt or Phostrol.

I hope we will not receive any surprises toward the end of the season. Good luck with the harvest!

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WINEMAKERS RESEARCH EXCHANGE

# Seeking Answers in Field Trials

TRIALS, from page 1

in the viticulture realm and is now farming Mount Airy Vineyard, his family property in the Shenandoah Valley. Tim has been working as a consultant to help set up vineyard trials that, wherever possible, include replicated sampling and, in some cases, replicated treatments to address the variation one finds across several acres.

We also have several trials in their second or third year, allowing for comparison across vintages. Each of these trials is designed to be carried through to finished wine, allowing assessment of the effects of vineyard interventions on wine quality.

The following is a brief description of each of the vineyard trials you can look forward to hearing about at sensory sessions in the winter and spring of 2020.

► **Does soil rock content affect the chemistry or sensory properties of resulting**

wine? This is the third year of a study conducted by Bubba Beasley at Barren Ridge Vineyards looking at several soil, plant, and wine components in two blocks of Petit Verdot. The goal is to understand how soils are affecting finished wine.

Bubba has identified portions of each block with different electrical conductivity which soil pits have revealed these differences are likely due to rock content. Mark McCune will pick grapes separately from areas of high and low conductivity in each block, then Jessi Gatewood will make these into separate wines.

Chemical and sensory analysis will be used to determine if soil differences affect characteristics of the resulting wine. Results from previous years will be combined with this year to see a clearer picture throughout vintages. Overall, this study aims to provide guidance in how we interpret geology tools in site selection and vineyard design as well as inform how geology tools help identify areas of unique terroir within existing vineyards.

► **Does Heat Blast treatment improve grape and wine characteristics?** Agrothermal Biosystems has been marketing a device that is used to blow hot air in the fruit zone with claims of improved disease management and grape characteristics. Benoit Pineau and Preston Thomas from Stone Tower Winery are testing the effect of this treatment in Sauvignon Blanc and Cabernet Sauvignon blocks by tracking ripening characteristics, disease incidence and quality of finished wine. Wines from treated and untreated parcels will be compared for chemical and sensory differences.

► **What is the effect of severe hedging on ripening, phenolic compounds and acidity in Merlot?** In the third year of the trial, Justin and Stephen Rose have hedged their Merlot to three different heights. They are tracking ripening characteristics and will make wine separately from the different heights.

The overriding question here is whether sugar ripening and acid loss in the hot growing conditions in Southern Virginia can be slowed to allow for greater development of tannins in red varieties. Early Mountain Vineyards conducted a similar study in a Merlot block destined for Rosé with an emphasis on its effect on acidity.

► **What are the effects of defoliation through leaf pulling on Chardonnay?** In an application of her master's degree work at Virginia Tech, Silvia Liggieri is working with Corry Craighill at Sunset Hills Vineyards to investigate the effects of leaf pulling at 50 percent fruitset in Chardonnay.

This treatment is meant to provide a better microclimate against disease. By pulling early, Silvia is expecting grapes will acclimate to sunlight exposure and retain acidity. Fruit from leaf-pulled vines will be made into wine separately from control vines to assess effects on chemistry and aromatics.

A similar experiment is underway in Cabernet Franc, assessing effects of different leaf pulling regimes with an emphasis on retaining freshness while still developing aromatics.

► **What are the effects of crop load reduction in Merlot?** After reading about a large crop load study conducted by Patty Skinkis of Oregon State's Viticulture Extension in Pinot Noir, Joseph Geller at Trump Winery wanted to know if reducing crop load from two clusters per shoot to one cluster per shoot would improve quality in Trump's Merlot.

See TRIALS on page 8



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# Climate Change and Vineyard Practices

*CLIMATE, from page 1*

doing only a very light leaf removal of lower leaves and will be leaving a denser canopy (even some laterals) just above the fruit zone. During my last visit to Barolo, I saw that about 10 percent of the vineyards had hail netting. I hope it doesn't come to that here.

Severe winds during storms down more shoots, just after shoot positioning. We will be installing additional catch wires this winter to help mitigate this annoying problem.

Increased rainfall results in more vigor. I finally surrendered and will purchase a mechanical hedger as we are now having trouble keeping up with the task by hand.

## New Plantings

Another unfortunate consequence of climate change is increased problems in vineyard establishment. I've had to redefine the concept of winter damage.

In the 1980s and 1990s, our concern was bud mortality. Now it is vine mortality. Decades ago, we would regularly experience temperatures below zero degrees Fahrenheit. Hardscrabble hit -13F in 1994. There was significant yield loss, but the vines survived.

Young vines are having trouble making it to adulthood. Wildly fluctuating winter temperatures (in 2014, for example) result in more vascular damage including, but not limited to, Crown Gall.

Dismal growing seasons (2018) inhibit hardening off, which sends weak vines into the winter. Many of our young vines died in the winter of 2019. The problems are exclusive to young vines (this includes replants). As the vines get older the problem diminishes. By year eight we rarely see a problem.

I stopped hilling up in the late 1980's. While I would reconsider this method for young vines, my vineyard layout no longer allows this. It features very tight row spacing (two meters), established under-row cover crops, and steep slopes with rows oriented up and down. I'm looking for alternatives and I'm open to suggestions.

## Climate Change Trial Vineyard

Our European colleagues have started to come to terms with the negative effects of climate change. Varieties that have performed well for centuries on their terroir are now being pushed out of their ripening sweet spot. Even conservative Bordeaux recently authorized the planting of several varieties that would have been considered scandalous a decade or two earlier.

We in Virginia are still very much trying to get a handle on our own identity. We've based our industry on a handful of grape varieties that have served us well, but there is a big world out there and we, too, need to be more active in exploring other options. This will take a lot of time.

Next year, at Hardscrabble we will begin planting a trial vineyard with cultivars that we hope will perform well under a less benign climate. We will plant only about a dozen vines of each variety, since the idea at this stage is to evaluate vineyard performance.

In another ten years, if a certain variety does well, then we may consider a larger planting, with enough yield to make wine.

We are looking primarily for three attributes:

1. Late ripening. We want to avoid ripening under hot, humid conditions where wine quality suffers.

## VINE EXCHANGE WOULD ENABLE EXPERIMENTATION

As many of you know, acquiring small quantities of unusual varieties can be a difficult task. For our trial vineyard, we have been bench grafting purchased budwood, but with limited success. We are also planting rootstock with the intention of field grafting. Until we better hone our propagation skills, we will be searching for selections of bare-rooted vines from commercial nurseries.

If anyone is interested in sharing or exchanging interesting cultivars that they feel may hold a future in Virginia viticulture, we could establish an informal network to exchange small quantities of interesting vine stock. If something evolves, we will announce it in a future edition of Grape Press.

— Jim Law

2. Bunch rot resistance. Thick skins and loose clusters are the mantra here.

3. Cold hardiness. There is not much guidance here as most European varieties originate in milder climates. We can only plant and wait for some brutal winters, which is the whole idea of an experimental vineyard.

## Seeking Answers in Field Trials Around Virginia

*TRIALS, from page 7*

Dr. Skinkis' work showed many measures of quality were not affected by yield, but that the effects they did see, such as higher color, were most pronounced in high-yield years. Virginia has higher vigor than Oregon, indicating effects during "high-yield" years in Oregon may be more consistent in Virginia. Jonathan Wheeler will make wine separately from these treatments to assess the effects on the finished wine.

► **What are the effects of soil amendment products in Cabernet Franc?** King Family Vineyards has applied two soil amendment

products to a block of Cabernet Franc. Vastly Free Fulvic Acid is a fulvic acid mixture that is meant to help buffer pH and nutrient uptake, with the intention of improving acidity in the wine. BluVite (Enartis) is a biofertilizer meant to restore microbial fertility and biodiversity to the soil, leading to greater plant health. A portion of the vineyard was left untreated for comparison.

Mattheiu Finot and his team are tracking disease incidence, ripening parameters and measures of vegetative growth to assess the effects of the treatments. Matthieu will make three wines to determine how these products affect the quality of the finished wine.

► **What difference does clonal identity make for management and wine quality?**

Nate Walsh and Ben Sedlins from Walsh Family Wine are measuring differences in ripening parameters, disease incidence and fruit chemistry in two clones of Cabernet Franc (327 and 312) as well as two clones of Merlot (181 and 348) planted in the same vineyard.

For Nate and Ben, this is a management issue; are these clones different enough that they should be managed differently? Do these differences translate to differences in the finished wine? On a broader scale, information on clonal performance helps us all make good decisions when planting.



# Work Continues on Chesapeake Bay Plan

By Kyle Shreve, *Executive Director, Virginia Agribusiness Council*  
James S. Turpin, *Lobbyist, VWA Legislative Collective*

Gov. Ralph Northam and Secretary of Natural Resources Matthew Strickler released the final report of the Third Phase of the Chesapeake Bay Watershed Implementation Plan (WIP) on Aug. 23. The plan serves as the updated blueprint for the next six years of work toward restoring the Chesapeake Bay, an effort the Virginia Agribusiness Council, the Virginia Wineries Association Collective and the Virginia Vineyards Association, as well as other agricultural industry partners, have participated in since its inception.

The final report comes after release of the draft WIP in April and a comment period that ended June 7. The Northam Administration reviewed the comments and updated the WIP before submission to the federal Environmental Protection Agency (EPA). This is a regional initiative that includes the states of Pennsylvania, Maryland and Delaware, as well as Virginia, and the District of Columbia.

The Virginia Wineries Association (VWA) along with the Virginia Vineyards Association (VVA), in coordination with the Virginia Agribusiness Council, submitted extensive comments on the draft WIP document in June. All three organizations support the administration's efforts to increase funding for the Virginia Agricultural Best Management Practices Cost Share Program, as well as increased technical assistance funding for Soil and Water Conservation Districts. More than 4,800 comments were submitted.

The Final WIP includes mandatory backstop language for both nutrient management plans (NMP) and stream fencing. These mandates would become effective if the agriculture industry fails to achieve certain benchmarks by Dec. 31, 2025.

The nutrient management target is 85 percent NMP implementation on farms larger than 50 acres and the stream fencing target is 100 percent of streams fenced from livestock by the end of 2025. The Final WIP revised many other provisions of interest to agriculture, such as:

- Changing equine policy recommendations by removing the focus on stocking rates and focusing on manure management.
- Including language regarding poultry litter transportation.
- Changing provisions regarding the Agriculture and Forestry Industries Development (AFID) to promotion of certain projects rather than change the underlying criteria.
- Removing policy language recommending limiting fertilizer bag size at retail.

All three organizations continue to review the full document and will continue to update our members on the WIP's impact on the agriculture and forestry industries. The WIP is now submitted to the EPA for further review and a number of the WIP policy recommendations will need approval by the General Assembly.

The full WIP III document can be found on the Virginia Department of Environment Quality Website: <https://www.deq.virginia.gov/Programs/Water/ChesapeakeBay/ChesapeakeBayTMDL/PhaseIIIWatershedImplementation>

## Planning.aspx

While not impacting the wine industry as much as other agricultural interests, several provisions are likely to affect our industry:

1. The WIP calls for a target of 85 percent implementation of NMPs land by 2025. The WIP also calls for legislation requiring mandatory NMPs if 85 percent implementation is not met by Dec. 31, 2025, for those farms that have 50 acres or more.

2. The WIP revised language calling for the AFID grant program criteria to be changed to favor local nurseries and aquaculture. The WIP now calls for localities to advertise and promote those industries, but the criteria remains as it is currently.

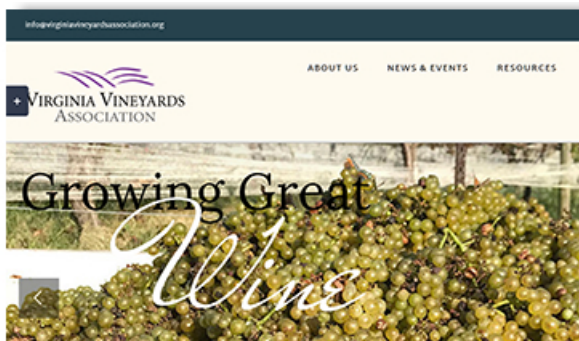
3. The WIP calls for unprecedented levels of funding for Agricultural Best Management Practices and technical assistance for Soil and Water Conservation Districts to implement the WIP and maximize nutrient reductions to the Bay.

We support and will work with regulatory agencies to expand the development of best management practices to help industries such as ours contribute to the achievement of the goal of improving and preserving the Chesapeake Bay.

Virginia's wineries remain committed to taking care of Virginia's land and resources. As an industry we support the Chesapeake Bay initiative and will do our part. With that in mind, we hope the various agencies involved in this effort will work with those impacted, such as vineyards and wineries, to address their concerns moving forward.

In addition to legislation, both the VWA and VVA actively monitor and advocate on regulatory issues such as this.

## Snap a Few Photos and Share Your 2019 Harvest



The Virginia Vineyards Association wants to highlight the fruits of your labors on our website. We're looking for harvest photos from throughout the Commonwealth to display on the site, so please consider sharing a photo or two with us. Email images to [editor@virginiavineyardsassociation.org](mailto:editor@virginiavineyardsassociation.org) along with details about the photo – the name and location of your vineyard, the type of activity or grape that's featured in the photo, and who gets the credit for taking it (please be sure you have the rights to have the photo published).

MARK YOUR CALENDARS FOR THE

# 2020 VVA WINTER TECHNICAL MEETING!

The VVA will hold its 2020 Winter Technical Meeting from Wednesday, Feb. 19, to Friday, Feb. 21, at the Omni Hotel in Charlottesville.

Please note that the days for the annual conference are shifting from Thursday, Friday, Saturday to Wednesday, Thursday, Friday.

Details will follow at [virginiaveyardsassociation.org](http://virginiaveyardsassociation.org) and in Grape Press in the coming months.