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ADVANCING VIRGINIA VITICULTURE



Courtesy of Skip Causey

The VVA's annual Summer Technical Meeting, which returned to an in-person format in July, included presentations, a Petit Manseng comparative tasting, and time in the field at the Virginia Agricultural Research and Extension Center in Winchester.

Pursuing the Very Best Petit Manseng Has to Offer

By Dr. Joy Ting
Winemakers Research Exchange

Petit Manseng was introduced to Virginia by Dr. Tony Wolf in the late 1980s as part of vineyard variety trials and has become popular among growers for its loose clusters, thick skins, and resistance to bunch rots¹. In the last 30 years, its popularity has grown such that Virginia now boasts the second largest planting of Petit Manseng in the world².

In the cellar, winemakers sometimes have a love/hate relationship with the variety. They love the consistent quality of fruit regardless of vintage, but sometimes struggle with balancing high potential alcohol, high acidity, and highly expressive tropical fruit flavors. Despite these

challenges, many winemakers feel this variety has promise as a distinctive, ageable white wine with consistent quality.

To help us better understand the intersection of viticulture and winemaking with this unique grape, Dr. Beth Chang of the Virginia Tech Cooperative Extension joined me in co-hosting a panel discussion at the VVA Summer Technical Meeting in July involving three winemakers with a passion for making consistently high quality, distinct expressions of this variety.

Each of the three approaches the challenges of Petit Manseng in a different way, and each brought an example of his varietal Petit Manseng to share and discuss.

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Post-Harvest Diligence

Grape pathologist Mizuho Nita reviews potential issues after the grapes are in.

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Introducing the Grower's Datebook, with events and updates worth a look.

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President's Corner

VVA Focuses On Meetings, Grape Surveys

By Skip Causey
Potomac Point Vineyard & Winery

It was great to see and talk to so many of our vineyard owners and operators at the 2021 Summer Technical Meeting on July 28. Everyone seemed to enjoy hearing from others who share in the joys and pains of wine grape growing. The vendors were excited to show off their products and services and also to connect with long-time friends.

I want to personally thank Director and Professor of Viticulture Tony Wolf for hosting us at the Winchester AREC facility.

It was interesting to see and hear about the experiments that Virginia Tech has been working on through Tony and his team. I think grape pathologist Mizuho Nita

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PRESIDENT'S CORNER (cont.)

PRESIDENT, from page 1

summed up the day well with the statement, "I try to make my vineyard fail so yours can thrive." How ironic it is to see the meticulous care given to these vines only to purposely inoculate them with downy mildew, powdery mildew, and many other fungal infections.

We have placed handout materials from some of the Summer Technical speakers on the VVA website.

We also want to thank our sponsors for supporting our mission of informing and educating our members. The sponsors for the 2021 Summer Technical Meeting were:

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During the meeting, the Petit Manseng comparative tasting showcased three different styles for that wine. Ben Jordan, Michael Shaps, and Jeff White did a great job explaining what they looked for in that grape and how and why their individual process worked for them. Thank you to Joy Ting and Beth Chang for arranging this tasting.

Commercial Grape Report

Switching gears, I wanted to bring everyone up to date on the Virginia Commercial Grape Report. Many of you have received the 2020 report, which was minimal to say the least. The Virginia Wine Board and the VVA have had several discussions on how to increase the response rate for this survey and provide a better report where we can all be confident about the results and conclusions.

The Wine Board has tentatively approved a grant for the VVA to lead this charge. The VVA will work with the Virginia Wineries Association (VWA) and the Virginia Wine Board Marketing Office to administer this survey and compile the results into a new 2021 report.

Please be on the lookout for two upcoming short surveys being sent out to Virginia vineyards and wineries. You will know these surveys are from us when you see the VVA and VVA logos at the top or front of these surveys.

We are slimming down these surveys and sending them out electronically to make them simple to fill out and reply to. Please fill them out as soon as you receive them. We hope to limit each survey to five or six questions each.

We will have folks on the phones to assist any owners and operators who need help filling out these surveys.

The first survey will focus on the acreage by varietal in Virginia. It is important to know how many acres are planted as well as the acreage of the farms where they are planted so we can project how many acres our industry protects and maintains. Vineyards less than two years old will be considered non-bearing while all vineyards over two years old will be considered bearing, even on a loss year.

The second survey will begin soon after the 2021 harvest. We will be surveying the wineries this year as a Crush Pad report. We will be asking for the tonnage received by varietal and which Virginia vineyards they came from. We will also ask for the contracted or market price paid for this fruit. Our cross tracking with the vineyards will also help account for any Virginia fruit sold outside the state.

We will then work with the Wine Board Marketing Office to compile this information into a report that will give us needed information we can all trust. Our goal is to finish the surveys by the end of 2021 and to compile them into a report that can be released at our upcoming 2022 Winter Technical Meeting, which we are now in the process of planning.

Planning for Winter Meeting

We've scheduled our 2022 WTM for Feb. 17-18, which coincides with National Drink Wine Day on Feb. 18. We are planning to host this event at the Omni Hotel in Charlottesville if all calms down with the COVID-19 Delta variant. Either way, we hope to have a joint in-person and virtual meeting so that everyone is comfortable.

This is a certification year for pesticide applicators licenses, so we will be focusing there as well as on other threats to our vines. There will not be a new growers workshop this year since Virginia Tech will be presenting these programs in different locations throughout the year. More details to follow soon.

If you have any great ideas or topics you want us to cover, please contact any of our VVA Board members to see about placing them on the agenda.

I hope that everyone has a wonderful harvest and I look forward to tasting many great 2021 wines.

Cheers!

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► **NORTHERN VA.:** “...The August rains really helped ... [the young vines] take off.”

By Dean Triplett
Greenstone Vineyard

It's just past Labor Day and the harvest for 2021 is underway here in Northern Virginia. Varieties such as Sauvignon Blanc, the Muscats and Chardonnay are the first to be picked with the latter variety becoming quite popular as a sparkling wine. Even though we're just getting into it, fruit quality and quantity looks good from the reports I'm hearing, which is rather impressive, considering how wet, hot and humid August was.

Some parts of our region received 9 inches or more of rain during the month. On top of that, Tropical Storm Ida rolled through on Sept. 1, dumping nearly 3 inches of rain in one day. Fortunately for me, at my site most of the water from this event just rolled down my property without much uptake from the

vines. When I think of how much damage this storm caused to so many areas of the country, I have to consider our area blessed.

With weather like this, tight spray programs and rigorous canopy management were a must, and most growers did a good job staying on top of things. The majority of the vineyards I've had the chance to see are in very good shape.

One thing that became very apparent to me, however, was the need for quality spray equipment. More than one grower I know using under-powered rigs — usually small-powered pull-behind types of the kind primarily used in small plantings — has encountered downy mildew problems this time of year.

These small rigs just don't seem to have the power needed to penetrate a late-season, full-grown canopy. When I first planted my vineyard back in the 90's, I tried a number

of ways to spray the vines on the cheap. I quickly learned that certain aspects of grape growing don't lend themselves to cutting corners. And spraying is way too important to get wrong. This August has been a perfect example of that.

The earlier part of the summer, July in particular, was the polar opposite of August. Drier and cooler than normal is the best way to describe it. For most of the month we'd get warm to hot weekdays, in the upper 80s, low 90s. Then, when the weekend rolled around, we'd get one or two days of beautiful, almost fall-like weather with lower temperatures and comfortable humidity.

Work in the vineyard progressed very nicely. The only fly in the ointment was the damage caused by the Brood X cicada emergence. While the damage was not

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► NORTHERN VA. (cont.)

NORTHERN, from page 3

extensive, aspects of it were interesting. When the cicadas first emerged, I was mostly concerned about shoot damage caused by the females laying their eggs.

In years past, most of the damage was roughly a foot or so up the shoots from the cordon. While this still seemed to be true throughout most of the vineyard, in some cases the females laid their eggs just above or even below the first cluster of grapes on a shoot. Often, when this occurred, the shoot would break at the wound site, either taking the cluster with it or leaving a short nub of a shoot with a cluster and nothing beyond it.

When I saw the first signs of veraison in my Merlot, I noticed some clusters were coloring up well ahead of the rest of the clusters. On close examination, these clusters were almost always on shoots damaged by cicadas just beyond the cluster or on vines that are infected with leafroll virus.

While this damage was not extensive enough to greatly reduce the yields, it was a bit of a surprise. Other growers I've talked to have seen the same thing.

One very fortunate surprise for me was that the female cicadas seemed to ignore my first- and second-year vines completely. I have nearly zero damage on these vines. That will make next year's pruning/training decision much easier. And speaking of the young vines, the August rains really helped them take off. I've had some of the best take and growth ever for one- and two-year old vines.

The majority of new plantings I've seen around our region have equally nice growth. It's kind of interesting to me in that back in May we were concerned about the lack of rain and just keeping these vines alive.

One other bit of good news was that Japanese beetles were not an issue at all this year. I don't know of any grower that had a problem that required spraying to control. The cyclical nature of insects always amazes me.

As with every year, our furry and feathered friends are trying their best to get at our fruit before we can. Bird netting is now a routine part of our and most growers' deterrence program.

Several growers I've talked to seem to be experiencing increased issues with raccoons. As I've mentioned in the past, the use of electric netting around my vineyard has helped decrease the damage they inflict but has not eliminated it. I'm thinking of placing

additional electric netting around entire blocks of vines along with the perimeter fencing. One bright spot is that deer damage has been stopped by the use of the electric netting.

The weather forecast for September seems to be encouraging. We still have a long way to go in this harvest cycle but so far, knock on wood, things look good. If we've learned anything from these days of COVID-19, things can change quickly, and we all need to adapt as needed.

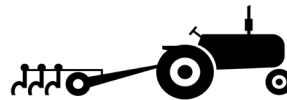
Let's hope the harvest of 2021 proceeds

smoothly. I'm pretty sure we could all use a break.

Editor's Note: Dean Triplett is a regional reporter for Grape Press, covering Northern Virginia. We hope to feature more news about Northern Virginia's vineyards and wineries in future columns. Please contact Dean at gsvineyard13@gmail.com if you'd like to provide information for upcoming columns about growing conditions, new plantings or anything else you think would be of interest to other growers.



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► **CENTRAL VA.:** “Following the abundant rains ... samples were a bit of a mixed bag.”

By Grayson Poats
Valley Road Vineyards

Over the course of the nearly twenty years that I have been tending vineyards in Virginia, my wife has on several occasions said to me, “I don’t know how you sleep at night.” Her comment has nothing to do with my coffee consumption but is rather an acknowledgment of the many challenges faced by those of us growing grapes here in the Old Dominion.

My response, other than, “I’m too busy to sleep during the day,” is that over the years I guess I have come to internalize Reinhold Niebuhr’s famous Serenity Prayer. Yes, we must do what we can to meet the challenges we face when we have the tools to do so, but also acknowledge that there are some things

we cannot change.

So, in July, when the six acres of vines in our Afton vineyard needed water to help their root systems grow and expand, I wasn’t able to force the clouds to yield more than the 2.5 inches we actually got. However, I was able to rig a pump system to pull water from several of the ponds on our property.

And while I could not turn down the fire hose of rain that we received over eight days ending on Aug. 20, I was able to apply Phostrol prior to the rain. Moreover, I knew that the work we had done throughout the season had opened the canopy sufficiently to allow air flow and sunlight penetration to dry things out once the rain had stopped.

Yes, there’s a lot we cannot control, but much of it we can manage with the tools at our disposal. That’s good, because unpredictability

is pretty much the norm nowadays when it comes to weather. That was especially true this year when we were definitely thrown for a loop.

Throughout Central Virginia, the weather was dry, dry, dry, all through May, June, and July. Our weather station in Afton reported 1.88 inches of rain in May, 2.14 inches in June and a whopping 2.59 inches in July. In the first twelve days of August, we received a grand total of .37 inches.

I didn’t hold out much hope for the rain that was forecast for the weekend of Aug. 13-15 as we had been promised rain at other times this season only to be disappointed as the clouds dissolved when they moved over the Blue Ridge to our north and west. But to play it safe I did put out a spray for downy mildew and spotted wing drosophila so that I could sleep at night in case they proved correct. I also kept the pumps running to water the new vineyard in case they were wrong!

On the afternoon of the 13th, we got slammed as 1.68 inches of rain fell in about 35 minutes. This was followed by seven more days of rain, totaling 7.48 inches over eight days.

Other growers report much the same; Chris Campbell at White Hall Vineyards received 5.48 inches of rain from Aug. 13-20. Jake Busching at Hark Vineyards got 7 inches during those same eight days and John Watkins at Blenheim Vineyards also got 5 inches during that period. All had been super dry prior to that. I felt a bit guilty about the rainfall, however scant, I had received from May-July when Jake told me he had not recorded more than 2 inches in any of those months.

What does all this ultimately mean for fruit quality in 2021? It is probably too soon to tell. Following the abundant rains of mid-August, my subsequent samples were a bit of a mixed bag.

My Sauvignon Blanc sample of Aug. 13 (before the rain fell) was 21.3 Brix and 3.04 pH, with TA at 8.7. Two and a half inches of rain fell before we could get the crew in to pick it on Monday, Aug. 16, and the final numbers were 20.6 Brix, 3.33 pH and 6.38 TA. Perhaps not bad fruit chemistry for Sav Blanc, but the numbers were certainly not what they had been before the rain.

In my Chardonnay, I saw a modest increase in Brix, a somewhat surprising fact considering the weather and the equally modest increase in pH I measured.

The totally unexpected sample results came from a block of Merlot that on Aug. 17 measured 17.7 Brix and a week later (after

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► **SOUTHERN VA.:** “What I see out here is healthy growth and the best crop load in years.”

By Rachel Lagergren
Southern Regional reporter

Like many vineyard owners in our area, Virginia Hamlet saw ups and downs in this year’s growing season.

“It was another challenging spring for Hamlet Vineyards,” she told me recently.

“We experienced bud break in all varieties by the middle of April which is not uncommon for us,” she said. “Unfortunately, temperatures of 27.5 degrees on April 22nd and 28 degrees on April 23rd cost us approximately 50 percent of our crop.”

However, the outlook improved considerably after those frosts.

“In contrast, the summer growing season went very well with no disease or pest pressure,” Virginia said. “The fruit is ripening well, and we had our first harvest of Pinot Gris on August 16th. Merlot will be next up for harvest followed by Viognier. Hoping for dry weather, warm days and cool nights, as always.”

In Southern Virginia, 45 inches of rain had fallen by the end of August last year. This year, even with tropical storms Fred, Grace and Ida passing through, we’ve recorded only 24 inches of rain. It’s also been hot with the thermostat in the 90s for 10 days in August.

The heat and lack of rainfall are reminiscent of the 2010 growing season, said Kevin Sutherland of Nicewonder Farms.

“We’ve had to run irrigation throughout the vineyard this summer for the replacement plants and the added block of Cab Franc,” he said. “Although the beetle pressure was very light this year, they seem to be hanging around for a long time.”



Steve VanSutphin

Niagara grapevines in upper vineyard at Chateau Morrisette.

The beetles aren’t causing enough damage to warrant spraying, he added. “It’s just odd how long they are hanging around. We did have some leafhopper pressure from an adjacent hay pasture on the new block of Cab Franc.”

Kevin said all of the grow tubes on the new vines were removed by the middle of August, and bird netting was in place on the Merlot and Petit Verdot blocks by the end of that month. However, he added, “we chose not to net the Viognier and Chardonnay due to lack of crop from the freeze.”

At Chateau Morrisette, harvest is looking very promising, said Steve VanSutphin.

“The focus this spring was on our nutrition program,” he said, and that turned out to be a very good decision.

“What I see out here is healthy growth and the best crop load in years,” he said. “My second crop estimate came in at 90 tons

which beats our 2018 harvest of 75 tons. We did experience some damage from a hailstorm three weeks ago, so I’ve stayed on a tightly scheduled spray program to protect the grapes.”

At Nicewonder Farms, Kevin said the rains from the remnants of Hurricane Ida turned out to be not as bad as expected. “Let’s hope the remainder of the harvest goes well,” he added.

Editor’s Note: Rachel Lagergren is a regional reporter for Grape Press, covering Southern Virginia. We hope to feature more news about Southern Virginia’s vineyards and wineries in future columns. Please contact Rachel at lager0862@gmail.com if you’d like to provide information for upcoming columns about growing conditions, new plantings or anything else you think would be of interest to other growers.

► **CENTRAL VA. (cont).**

CENTRAL, from page 5

3.67 inches of rain) jumped to 19.5 Brix. The sample of Aug. 31 gave me a reading of 20.0 Brix which assured me that the reading of the 24th was not a sampling error on my part.

Jake Busching reports some of the same odd fruit chemistry that I have seen in other years that featured late season rainfall: low sugar, high pH and low TA, a real challenge for the winery. All of this coming at the end of one of the driest years he can remember. He is encouraged by good seed maturity and good flavors in the juice.

The other growers I spoke with also reported dark seeds and good flavor development.

So, there’s some cause for optimism as well as some cause for concern. A good, dry sunny spring and a mostly dry summer has perhaps set the stage for good phenolic ripeness that will carry the day for this vintage.

But if the rains continue at recent levels then sour rot and botrytis become a cause of real concern for all the fruit still to be picked.

This last threat has been made all the more real by the remains of Hurricane Ida, which gave the area anywhere from 1.5 to 3 inches of rain on Aug. 31 and Sept. 1. Let’s hope that’s

the last big punch Mother Nature throws at us this year.

Sleep well and have a Happy Harvest.

Editor’s Note: Grayson Poats is a regional reporter for Grape Press, covering Central Virginia. We hope to feature more news about Central Virginia’s vineyards and wineries in future columns. Please contact Grayson at grayson@valleyroadwines.com if you’d like to provide information for upcoming columns about growing conditions, new plantings or anything else you think would be of interest to other growers.

Stay Alert For Disease Post-Harvest

By Mizuho Nita

Grape Pathologist, Virginia Tech

It seems that we will be finishing our 2021 season with fewer disease concerns (knock on wood!). 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 seek options for very late-season fungicide applications with short PHI materials, please visit my blog (grapepathology.blogspot.com), where I posted a table about a month ago.

Grapevines need enough healthy foliage on the vine to store carbohydrates to survive the cold temperatures during the winter. Since grapevines are perennial crops, what happens during this growing season can impact the next season. For example, we observed many vines fell short in the 2019 season because of a rainy 2018 season followed by a sharp temperature drop in January 2019.

The primary target disease is downy mildew and maybe powdery mildew. I do not typically worry about powdery mildew this late in the season unless you already have an ongoing outbreak that started a few months ago. Downy mildew is common after late August in our area because of nights with high relative humidity, which drive spore production, and fall rains that help spore dispersal. If we fail to protect our vines, severe infection by downy mildew can result in defoliation.

The situation most likely varies among locations and cultivars. Based on my conversations with growers, some had almost no downy mildew; others had a moderate to severe outbreak. So, as usual, please make your decision based on what happened and what will happen (i.e., forecasted rains).

Since it will be an after-harvest spray, you do not need to worry about the PHI (pre-harvest interval). You can apply a combination of mancozeb plus sulfur or captan plus sulfur. Sulfur is necessary only if you are concerned about powdery mildew. If powdery mildew is not your concern, you can use mancozeb or captan or fixed copper by itself. Depending on 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 received more than two inches of rain, then you may consider using a phosphite fungicide (e.g., Prophyt, Phostrol, etc.). One note here is that you cannot mix a phosphite fungicide and copper since the mix can cause phytotoxicity.

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

Petit Manseng

PANEL, from page 1

▶ Ben Jordan shared the 2019 Early Mountain Vineyards Petit Manseng.

▶ Jeff White shared the 2017 Glen Manor Petit Manseng.

▶ Michael Shaps shared the 2017 Michael Shaps Petit Manseng.

Both Michael and Ben produce dry style wines, using different techniques in the winery to achieve balance of alcohol and acidity. Jeff prefers to leave a little bit of sugar to moderate acidity and allow for somewhat lower alcohol to the wine. These differences in wine style may be driven by differences in vineyard site, viticultural techniques, and fruit chemistry.

Jeff grows Petit Manseng at his estate vineyard in the northern Shenandoah Valley at an elevation of 1300 feet. Reserving the slope for his red varieties, Petit Manseng was planted on a plateau. Jeff has increased yields 40-50 percent by converting to double Guyot in some vines without perceptible loss of Petit Manseng varietal expression.

He pulls leaves on the east side of vines but not west with the intent to slow down sugar ripening enough to allow flavor development. This approach also produces differences in flavor development between the shaded side (with less ripe flavors) and sunny side of the vine (with full tropical notes), increasing complexity in the final wine. In 2017 (the vintage shared at the meeting), this approach yielded fruit with 26° Brix, pH 2.7, TA of 15 g/L.

At Early Mountain in Madison County, Petit Manseng is planted on heavier clay soils with high water holding capacity, which Ben feels helps to limit Brix accumulation and moderate acidity, allowing the variety to perform well for a dry style wine. He also recommends sites and rootstocks that favor potassium uptake to help remove tartaric acid.

Ben harvests Petit Manseng in up to three passes with an early pick at 22 Brix, pH of 2.9 and TA of 12 g/L and the last pick up to 25.6 Brix, pH of 3.1, and a TA of 8 g/L. This approach also allows him to build complexity as the flavors move from apples to peaches and pears to pineapples and mangos.

Michael Shaps Petit Manseng is grown at the Honah Lee Vineyard in Gordonsville. In 2017 (the vintage he shared for this panel) the blend also included Petit Manseng from the Rougemont Vineyard in Keswick. Like Ben, Michael prefers the heavy clay soils and relatively hot growing conditions of Central Virginia for dry style Petit Manseng. He also

recommends planting in a site that might usually be thought of for red wine, with sun exposure to reduce the acid. This allows him to harvest grapes with 25-26 Brix, pH of 3.1, and TA lower than 12 g/L.

These differences in intended wine style and fruit chemistry also lead to differences in winemaking operations. Ben ferments in large format barrels with ambient yeast fermenting slowly for up to 18 months. Fermentations slow in the winter, pick up in the spring, slow again in the summer and generally complete in the fall of the following year. He uses no sulfur at crush, which, coupled with long fermentation time on lees, also allows for malolactic conversion to occur.

Michael utilizes skin contact at crush to help reduce acidity, then barrel ferments in 1/3 new oak barrels. He also uses ambient yeast but prefers to prevent malolactic fermentation to preserve the fresh fruit character of the variety. In the past he has also co-fermented with up to 10 percent Roussanne to help bring down the acid and sugar. His Petit Manseng ages for 11 months in oak on lees before bottling, then ages longer in the bottle to help integrate the alcohol and acidity. The 2017 is his current release.

Jeff maximizes freshness and acidity by harvesting at night, whole cluster pressing, and preventing malolactic fermentation. He uses multiple commercial yeast strains to add complexity and allows the wine to ferment until it stops, generally leaving 2-5 percent residual sugar. After harvest, reserved juice from a late harvest pick may be used to balance the residual sugar depending on the vintage. Jeff bottles in February after harvest and generally releases the wine in April or May.

Regardless of style, each panelist stressed the importance of making decisions based on the vintage. Jeff adjusts how much reserve juice is used in blending, while Michael may make a different decision about co-fermentation, depending on whether the chemistry needs it. Ben also stressed the importance of educating consumers that Petit Manseng will express differently each year, with hot dry vintages marked by higher alcohol and wetter vintages showing more restrained character. Each vintage may be different, but Petit Manseng produces healthy, high-quality fruit each year, leading to a delightful variety of well-crafted wines.

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(1) Wolf, T. K. *Wine Grape Production Guide for Eastern North America; Plant and Life Sciences Publishing*; Ithaca, New York, 2008.

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GROWER'S DATEBOOK

Welcome to *Grower's Datebook*, which highlights events that may be of interest to members of the Virginia wine industry. For more info as well as registration details, click on the event. For more happenings, check out the **VVA website**.

► If you're considering planting a vineyard or have recently started wine grape production, Virginia Cooperative Extension will hold a full-day, team-taught New Grower Workshop on Nov. 4 at the Alson H. Smith Jr. Agricultural Research and Extension Center in Winchester.

► The Virginia Wineries Association plans to hold its annual meeting and conference Nov. 15-16 with in-person and remote options.

► Piedmont Virginia Community College Workforce Services in Charlottesville is offering classes in viticulture and enology this fall.

Every Grape Counts

Your to-do list for 2021 won't be complete until you participate in the Virginia Commercial Grape Report survey this fall. The report is essential to helping our wine industry grow and prosper. Streamlined and split into two parts this year – one a vineyard report and the other a crush pad report directed at wineries – the survey gathers information that will be used to promote Virginia wines and help us all plan for the future. For more details, check out VVA President Skip Causey's column on Page 1 of this issue, and look for the surveys in your email soon. We can't do it without you!

Information listed here is current at the time of publication, but for all events, be sure to check directly with each organizer for the latest on any changes and/or cancellations. Do you know of an event that would be of interest to Virginia wine grape growers? Contact cgarsson@gmail.com.

Thank You to Our 2021 Summer Technical Sponsors!

The following companies helped make possible the Virginia Vineyards Association's Summer Technical Meeting on July 28 in Winchester.

