



Nebraska VineLines

UNIVERSITY OF
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University of Nebraska Viticulture Program

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VINTAGE 2023: A CUP (WINEGLASS) HALF-FULL?

As we approach that exciting time of the year where we are wrapping up pruning and preparing for the 2023 growing season, Nebraska vineyard owners are reacting to the cold snap that in some cases caused bud damage and in some minimum impact. It's a good idea to cut a few buds to determine the extent of damage (if any) and plan to adjust your final pruning accordingly. If serious damage has occurred, more buds may need to be left, but if minor damage, leave the desired number of buds for your target crop levels. We at the University of Nebraska Viticulture Program (UNVP) have been cutting buds of a few "sentinel" cultivars in the Lincoln area and found the following based on cutting buds in positions 6-8 on the cordon (position #1 is closest to the trunk):

- Delaware – 100% Primary bud survival
- Edelweiss – 100% Primary bud survival
- Frontenac – 100% Primary bud survival
- La Crescent – 96% Primary bud survival
- Leon Millot (sibling of Marechal Foch) – 96% Primary bud survival
- Marquette – 88% Primary bud survival

These results are what one might have expected and consistent with the results from several previous years' results. If you have results that you'd like to share, please feel free to let us know and we can put them anonymously (along

with the above data) on the UNVP website

- <https://viticulture.unl.edu>

Based upon these results and positive reports from vineyard owners in various Nebraska locations, it appears the cup is indeed half-full (or even better) and that we may be looking forward to a great 2023 vintage. Good luck with your coming season's grape growing and winemaking efforts. Cheers!

High Tunnel Table Grape Project

The results of the UNVP high tunnel table grape project that was begun in 2017 are being summarized and the data analyzed for publication in a scientific journal. However, a brief "snapshot" was published in the February, 2023 issue of the American Fruit Grower trade magazine that summarizes the main points ("High Tunnel Table Grapes Flourish in Midwest", p28). More details will be forthcoming and will be placed on the UNVP website soon.

New Wine Production Guide Now Available

A new and updated Wine Production Guide has been recently published by the Ohio State University's extension publications division. Authored by Todd Steiner, OSU Enology Program Manager and Outreach Specialist, this guide provides information on everything related to wine production from starting a winery to bottling the finished

wine. It is available on the OSU website in both print and PDF format. (Many of you may recall that Todd was a featured speaker at our annual grape and wine conference a few years ago.)

Cluster Marketing

Also from Ohio State University's "Tuesday Tidbits", comes Donella Winchell's suggestion of pursuing "cluster marketing". She recommends teaming up with your neighboring wineries to generate more return on investment for your marketing dollar. She proposes that multiple wineries marketing together make your area a destination for a wider audience and points out that partners can share the cost of something that an individual winery may not be able to afford alone. To quote Donnie, "Your neighbors are not competitors, rather they can become a tool to grow everyone's business including yours."

Recent Research Notes

A recent publication from the Cool Climate Oenology and Viticulture Institute at Brock University (St. Catherines, Ontario) has examined the impact of frozen materials other than grapes on red wine traits and concluded that MOG (Materials Other than Grapes),

primarily frozen leaves, increased the incidence of undesirable aroma compounds. Incorporation of frozen grape leaves (MOG) into fermentations increased terpenes, norisoprenoids and salicylates that are associated with floral taint. Selection of certain yeast strains helped mitigate the negative impact of the MOG. In a following article by the same authors, they reported that harvest technologies can also mitigate these negative impacts, suggesting that mechanical harvesters with sorting capabilities and in-winery optical sorting can also help alleviate this problem. (Am J Enol Vitic 73:117-133; 134-147).

Researchers at Oregon State University studied the impact of nitrogen fertilizer on Chardonnay vine productivity and wine sensory properties, finding that winery N additions do not substitute for YAN (yeast assimilable nitrogen) contributed by the vineyard soil. They also found that tropical aromas were enhanced by soil N application, with a concomitant yield increase and resulting economic benefits. They also noted that foliar N was not as effective as soil N in increasing juice YAN levels. (Am J Enol Vitic 73:148-161).

Items for your Calendar:

March 14-16 – Eastern Winery Exposition & Conference, Lancaster, Pennsylvania

March 28-30 - BEV-NY (Business, Enology and Viticulture)

May 12&13 - TOAST Nebraska - Stinson Park, Omaha, NE

June 7-9 – American Society for Enology and Viticulture, Eastern Section – Austin, Texas

June 26-29 – American Society for Enology and Viticulture Annual Conference, Napa, California

November 4, 2023, Holiday TOAST

May 17-18, 2024, TOAST Nebraska, Stinson Park, Omaha, NE



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