

## **Proposed Offerings for Regional Viticulture & Enology Extension**

*Compiled by A.K. Mansfield, 7 May 2010*

### **Types of activities offered:**

- **Workshops:** instructional units that involve demonstrations or hands-on activities, rather than simply lectures
- **Shortcourses:** lecture-based instructional units
- **Laboratory services:** Fee-based

### **Activities proposed/under development:**

- Project-based field days on NE1020 plots. Held on-site at various NE1020 vineyard sites, but networked to provide regional information. Cost to be determined. Organizer: Tim Martinson
- Sensory evaluation of wine. ½-1 day sensory training in common wine components, flaws, and cultivar typicity. Cost varies by program, includes reimbursement of travel/lodging/per Diem of instructor, cost of sample preparation, and a per person charge. Glasses to be provided by the hosting organization. Instructor: Anna Katharine Mansfield
- Wine Analysis Workshop. On-line lectures to be completed within a month individually; 1-day hands-on lab course. Complicating factors: hands-on portion requires a quantity of specialized labware, impractical for travel; hosting organization must have appropriately equipped lab for hands-on learning. Alternative: single lab set-ups provided by hosts, with demo-only lab activity. Cost varies by individual program, would include reimbursement of travel/lodging/per Diem of instructor, cost of sample preparation, and a per person charge. Instructors: Anna Katharine Mansfield & Chris Gerling.

### **Possible funding models:**

- Establishment of FFF project, with each state opting in and allocating funds, could be combined with a lump sum fee from each state. Costs above this level would be funded by registration fees (for Workshops, Shortcourses)
- Lab Services: The NYWGF currently provides a subsidy to the New York State Wine Analytical Laboratory (NYSWAL) for NY farm wineries that covers approx. 1/3<sup>rd</sup> of the cost of analysis. The NYWGF is willing to investigate the possibility of creating similar subsidy models with other state groups.
- As a benchmark: regional extension program membership ranges from \$50-\$75/year in NYS.

### **Other resources to investigate:**

- Regional extension staff, including regional viticultural and fruit specialists, may have courses to offer. (e.g., Terry Bates, Jodi Creasap Gee, Tim Weigle, Hans Walter-Peterson, Kevin Iungerman, etc.)

**Activities ready for immediate offer:**

Name	Description	Length	Price
<b>Workshops</b>			
<b>Effective Spraying of Vineyards</b>  Instructor: Andrew Landers	Instruction in sprayer operation, adjustments for optimized efficiency, spray targeting, sprayer calibration, nozzle selection for appropriate droplet size, airflow and speed adjustment, sprayer preparation, decontamination for winter storage, and monitoring spray direction using cards and tracer dyes.	1 -1.5 days	Undisclosed
<b>Shortcourses</b>			
<b>Vineyard Establishment and Management</b>  Instructor: Tim Martinson	Topics include vineyard site selection and preparation; planting, training and trellising options; pest management, and basic targets/benchmarks for profitable grape and wine production.	1 day	\$50/participant, plus reimbursement for travel (fleet vehicle), lodging, and per diem
<b>Grape and Fruit Wine Production 101</b>  Instructors: Chris Gerling Anna Katharine Mansfield	Topics include winemaking terminology, processing equipment, fruit chemistry, alcoholic fermentation, malolactic fermentation, SO <sub>2</sub> use, enzymes and fining agents, lab equipment and analysis, and sensory evaluation of wine.	1 day	\$50/participant, plus reimbursement for travel (fleet vehicle), lodging, and per diem
<b>Viticulture Webinars</b>  Organizing Instructor: Tim Martinson	Topics may include: vineyard establishment, weed control, site selection, disease management, vine physiology, canopy and crop management, fruit maturity and sampling, training systems, pruning and tying, insect ID and management, production costs and management, NE 1020 cultivar evaluation results.	1-hr ea. Offered weekly	Pricing structure to be determined
<b>Lab Services</b>			
<b>New York State Wine Analytical Laboratory</b>  Supervisor: Anna Katharine Mansfield	Services offered: Basic juice and wine analysis, including TA, pH, soluble solids, sugars, organic acids, phenolic compounds, dissolved analytes, ethanol, sensory evaluation, trouble shooting	Fees vary by analysis. Open to subsidy agreements like that existing with NYWCC.	
<b>Vinification &amp; Brewing Laboratory</b>  Supervisor: Chris Gerling	Services offered: Research-scale wine production	Fee schedule varies based on processing parameters	