



Rhonda Smith, Viticulture Farm Advisor  
UC Cooperative Exentions  
133 Aviation Blvd. Suite 109, Santa Rosa, CA 95403  
rhsmith@ucdavis.edu, <http://cesonoma.ucdavis.edu>

## MEETING ANNOUNCEMENTS

### SONOMA COUNTY GRAPE DAY

**DATE:** Thursday, February 7, 2008

**TIME:** 9AM to 1PM

**LOCATION:** Wells Fargo Center  
for the Arts, Santa Rosa

**Pre-registration is required.** More  
information attached to this newsletter.

### RECENT ADVANCES IN VITICULTURE AND ENOLOGY (RAVE)

**DATE:** Thursday, March 20, 2008

**TIME:** 8:30AM to 4:45PM

**LOCATION:** Freeborn Hall, UC Davis

**Pre-registration is required.**

**CONTACT:** University Extension,  
1-800-752-0881 or go online  
<http://extension.ucdavis.edu/>

### VARIETY FOCUS: CABERNET SAUVIGNON

**DATE:** Thursday, May 15, 2008

**TIME:** 8AM to 4:30PM

**LOCATION:** Freeborn Hall, UC Davis  
**Pre-registration is required** and space is  
limited because wine tasting is included.

**CONTACT:** University Extension,  
1-800-752-0881

## USEFUL WEB SITES

### NATIONAL GRAPE REGISTRY

<http://ngr.ucdavis.edu/index.cfm>

This website lists all grape plant material – wine, table, raisin and rootstocks – in the US and where it can be located. Over 650 varieties, including their synonyms, are provided to enable researchers and growers to locate domestic plant material. Varieties are listed in alpha order and by suppliers. The NGR website project was funded by the Viticulture Consortium West and the American Vineyard Foundation.

### TRELLIS ALLIANCE – RESEARCH SUMMARIES

[http://wineserver.ucdavis.edu/trellissummary\\_categories.php](http://wineserver.ucdavis.edu/trellissummary_categories.php)

The Trellis Alliance is composed of consumers, winemakers, grape growers, academics and allied industry members interested in understanding the technical issues the industry faces. It is based at UC Davis in the Department of Viticulture and Enology and coordinates many of the outreach activities of the department. One such activity is the Research Summaries which are brief reviews of pertinent articles located in scientific journals. Over 100 summaries are currently available online focusing on grape and wine production. The summary series is funded by J. Lohr Vineyards and Wines.

### INTEGRATED VITICULTURE ONLINE

<http://groups.ucanr.org/iv/>

This web site contains summaries and references on dozens of viticulture topics written by UC Agricultural and Environmental Science (AES) researchers, Cooperative Extension Specialists and Advisors and affiliated USDA scientists working in wine grape, table grape or raisin production. Selected publications are available as PDF files.

# Compost grape pomace to remove risk of spreading mealybugs



The effect of covering grape pomace piles on vine mealybug survival was investigated by UCCE in 2004.

Unfermented grape pomace is the material produced by pressing whole clusters or destemmed winegrapes and includes berry skins, seeds and (unless destemmed) stems. In recent years some wineries have been reluctant to keep this pomace on-site due to the risk of contamination from Vine Mealybug (VMB) infested grapes. Also, some growers have expressed concern regarding using compost made from pomace. While fresh pomace warrants special attention related to VMB, compost derived from pomace or any other green material does not contain live insects.

Compost is a valuable source of nutrients and organic matter when spread in vineyards and pomace provides a convenient feedstock.

## What is the problem with fresh grape pomace?

Research by UC Cooperative Extension in 2003 and 2004 in Sonoma County showed that VMB

can survive in unfermented pomace generated by pressing whole clusters (3). Survival of VMB inside piles of unmanaged pomace was also documented. This means pomace has the potential of being a source of VMB (or any other mealybug present) that may infest vines that are adjacent to unmanaged piles.

In further investigations, we learned that when fresh pomace piles were covered with heavy (3 mm) clear plastic in a manner that prevents the heat that is generated from escaping (i.e. the edges of the plastic are buried to create a seal), VMB survival inside the

piles dropped to 0.1% after one week. Such piles consisted of a greater proportion of skins and seeds than stems, thus the temperatures generated inside the pomace piles were higher than if more stems had been present. The temperatures inside the piles remained at or above 100 °F during the first week they were covered. In that period, the average ambient maximum and minimum temperatures were 90 and 58 °F respectively. As a result of this research, we recommend against spreading unfermented pomace – that has not been previously covered – in vineyards to avoid the risk of introducing mealybugs.

VMB is an exotic pest that was first found in Sonoma County in 2002 and is easily spread by natural means as well as by movement of equipment from infested sites. Depending on the time of year, it can be found on trunks and cordons and in the canopy as well as clusters. If left untreated, yield and growth can be reduced. VMB has fewer natural enemies in California than grape mealybug, a native pest, thus at this time, chemical control measures are required

to reduce its population. Stopping the spread of this pest will reduce the need for additional acreage to be treated. (For more information on VMB and grape mealybug, visit <http://ucanr.org/scmealybugs>)

If a VMB infestation goes unnoticed in a vineyard during the season, then an unknown amount of fruit from that site will contain the pest and be delivered to the winery. Although an increasing number of growers are monitoring their acreage for male VMB during the growing season with the use of pheromone traps, there is always a possibility that infestations can be missed and infested grapes harvested. In addition, grape mealybugs, often present at low populations, may not require treatment; however they also reside in the clusters in late summer. As a result, many wineries have taken precautions and wisely adjusted their grape pomace handling practices.

We do not consider compost made from grape pomace to be a source of VMB contamination. If green material is thoroughly composted, it is likely that similar or increased mortality of VMB would occur over that resulting from static, covered pomace piles.

### **Handling grape pomace to reduce VMB contamination**

- Cover pomace piles as described above. The size of the pile and how well it is sealed with plastic will affect VMB survival. Optimally, piles would be placed as far away from vines as possible. Pomace produced from grapes harvested late in the season may not generate significant heat when covered due to shorter days and lower ambient temperatures. Such piles will have to remain covered through the winter.
- Manage pomace to begin the composting process immediately “[The composting] activity

is excluded [from requiring a Compostable Materials Handling Facility Permit] if it handles agricultural material derived from an agricultural site, and returns a similar amount of the material

produced to that same agricultural site, or an agricultural site owned or leased by the owner, parent, or subsidiary of the composting activity. No more than an incidental amount of up to 1,000 cubic yards of compost product may be given away or sold annually.” (Title 14, California Code of Regulations, Division 7, Chapter 3.1)

***We do not  
consider compost  
made from grape  
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contamination.***

- Deliver pomace to a commercial compost facility that will accept it as a feedstock. There are two sites in Sonoma County that accept pomace as feedstock to make and sell compost. The fees charged by such facilities to accept pomace is less than the fee charged for dumping general refuse at the Sonoma County Central Disposal Site in Petaluma.

### **For growers and wineries**

If you are interested in making your own compost from pomace produced at a neighboring small or midsized winery, follow some basic sanitation procedures to prevent contaminating your vineyard with VMB. Work out the details with the winery well in advance. Discuss the possibility of using your own macro bins and taking a load of pomace from your own grapes (or an amount of pomace that correlates to the tons of grapes you delivered) straight from the press home with you. Continue to be diligent and handle that pomace – regardless of the grape source - in a manner that prevents VMB from walking out of the pile. Growers and wineries managing piles of pomace will need to cover them as soon as possible in the manner previously described. If the weather cooperates, the composting process can be completed when the

plastic is removed. Composting grape pomace on your vineyard property for your own use in most cases excludes you from having to obtain a permit. Higher quality compost is produced when you add other

compost producers can assure consumers that quality claims have been verified. There are currently 15 facilities registered with the CCQC. To access the CCQC information, type "CCQC" in the search engine of the CIWMB web site.

## Composting Resources

### On-farm Composting Handbook

Rynk, R. Editor. 1992.  
North East Agriculture Engineering  
Services.

### Rodale Book of Composting

Martin, D.L., G. Gershuny, J.  
Minnich. Editors. 1992. Rodale  
Press, Emmaus, PA.

feedstocks and manure. If you choose to make such additions to the pomace, all materials must be sourced from your own property. For more information on composting regulations, contact the Environmental Health departments in your county: Sonoma - 565-6565; Napa - 253-4471.

## Purchasing Compost

For a complete list of composting facilities that are required to have a "Compostable Materials Handling Facility Permit," the California Integrated Waste Management Board (CIWMB) produces the "Compost and Mulch Source List", which organizes compost suppliers by county. Go to [www.ciwmb.ca.gov/Organics/Farming](http://www.ciwmb.ca.gov/Organics/Farming). The regulatory status of compost facilities listed on the CIWMB web site is either "Permitted" or "Notification" which is determined by the Enforcement Agency. In most cases, the differences between the classifications are the amount and type of material the facility handles.

In addition to the CIWMB resources, the California Compost Quality Council (CCQC) administers compost quality guidelines and operates an independent verification program through which

## The benefits of using compost in vineyards

Benefits gained from using compost produced with green material, generated on-farm or purchased, besides reducing landfill dependency, are increases in soil organic matter, improvements in soil structure and thus water holding capacity, and increasing availability of soil nutrients to vines. If left on the soil surface, compost conserves moisture. However if applied annually and incorporated, compost stimulates biological activity - promoting the growth of fungi and bacteria that produce materials that stabilize soil structure (2). Application rates vary widely; some wine grape growers apply compost at a rate of 1 to 8 tons per acre in existing vineyards and 5 to 20 tons per acre when preparing bare land for new plantings (1). Compost composition, including heavy metals, should be considered when deciding the application rate (2). ~

### Literature Cited:

1. California Waste Management Board. 2002. Vineyards Benefit from Compost and Mulch. Publication # 443-99-005. April. Retrieved December 4, 2007 from <http://www.ciwmb.ca.gov/Publications/Organics/44399005.pdf>
2. Cass, A. and M.C. McGrath. 2004. Compost Benefits and Quality for Viticultural Soils. *In* Proceedings of the Soil Environment and Vine Mineral Nutrition Symposium. L.P. Christensen and D.R. Smart (Eds.), pp. 135-143.
3. Smith, R.J. and L.G. Varela. 2005. Managing Vine Mealybug in Wine Waste. *Wine Business Monthly*. December. pp 52-53. Retrieved December 4, 2007 from <http://ucanr.org/scpomace>.

University of California Cooperative Extension

# Sonoma County Grape Day

**Date:** Thursday, February 7, 2008  
**Location:** Wells Fargo Center for the Arts, 50 Mark West Springs Road, Santa Rosa, CA  
**Room:** Merlo Theater  
**Time:** Sign-in begins at 8 am. Program from 9 am to 1 pm. Lunch at 1 pm.  
**Cost:** \$40.00 per person, includes lunch featuring Sonoma County wines.  
**Day of Event:** **\$45.00 per person** (payable by check or cash and exact change is appreciated)

**Program:** **Light Brown Apple Moth: would it be managed differently than other leafroller pests in vineyards?**

Lucia Varela, North Coast Area IPM Advisor, UC Cooperative Extension

**Rootstocks: using what we have, getting ready for new releases, and why we need more**

Andy Walker, Professor, Viticulture and Enology Department, UC Davis

**Effects of CPPU, a synthetic cytokinin, on fruit set and yield**

Rhonda Smith, Viticulture Farm Advisor, UC Cooperative Extension Sonoma County

**110R Necrotic Union: Investigations of a lethal condition of grapevines**

Jerry Uyemoto, Research Plant Pathologist, Collaborator, USDA – ARS; UC Davis

**1) Controlling Mealybug Pests in North Coast Vineyards: are insecticides the only available tool?**

**2) Why grape leafroll virus lowers growers' tolerance for mealybugs and other insect vectors**

Kent Daane, Biological Control Specialist, UC Berkeley and Kearney Agriculture Center

**Directions:** From Highway 101, take the River Road exit and turn east onto Mark West Springs Rd. Go 0.1 miles east of the stop light. Turn right into the Wells Fargo Center for the Art's main entrance. Continue straight on the entrance driveway keeping to the right. Make a hard left at the sign "South Parking", then take immediate right at stop sign and drive around the Center. The Merlo Theatre is located at the SE corner of the Center. Park in the South Lot.

Presented by: University of California Cooperative Extension

Sponsored by: Sonoma County Winegrape Commission

Continuing Education Hours Requested

Registration deadline January 30, 2008

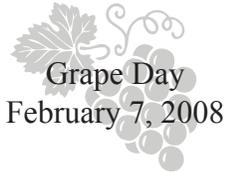
Mail registration form (on reverse) with check payable to *UC Regents*

or register online at <http://ucanr.org/scgrapeday>

UC Cooperative Extension  
133 Aviation Blvd., Suite 109  
Santa Rosa, CA 95403

Return Service Requested

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Our programs are open to all potential participants. Please contact the Sonoma County UCCE office by January 24, 2008 at 707-565-2621 if you have any barriers to participation requiring any special accommodations.



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## Sonoma County Grape Day Registration Form *NEW!* Two ways to register:

1. Online at <http://ucanr.org/scgrapeday> or
  2. Return this form with check payable to *UC Regents*
- Cost: \$40.00 per person. Credit cards can only be accepted online.

### Please print:

Name: \_\_\_\_\_ Business: \_\_\_\_\_ Phone: \_\_\_\_\_

Name: \_\_\_\_\_ Business: \_\_\_\_\_ Phone: \_\_\_\_\_

Name: \_\_\_\_\_ Business: \_\_\_\_\_ Phone: \_\_\_\_\_

Mailing address corrections? \_\_\_\_\_

Pay online with credit card **or** return this form with check for \$40.00 per person by January 30, 2008.

Mail form and  
payment to:

Sonoma County Grape Day  
U.C. Cooperative Extension  
133 Aviation Blvd., Suite 109  
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