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University of California
Agriculture and Natural Resources
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UCCE

Vine Lines

Fresno County

April 2010

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Viticulture Farm Advisor

In This Issue

Portions of Napa, Sonoma and Solano Counties Quarantined in Response EGVM

Infestation in California's "wine country" is the first on record in the United States.

In response to the recent detection of the European grapevine moth (EGVM) in Napa County, the California Department of Food and Agriculture (CDFA) has established a quarantine of 162 square miles including portions of Napa, Sonoma and Solano counties.

The detection of an EGVM larva in a trap in the Oakville area on September 15, 2009 was the first detection of this pest in the United States. Confirmation of that detection led to increased trapping and surveys that have since detected the pest at several sites, generally contained in two pockets of infestation: one on the eastern side of the City of Napa and the other between Oakville, Rutherford and St. Helena. Maps of the two quarantine zones and additional information are available at: www.cdfa.ca.gov/PHPPS/PE/InteriorExclusion/egvm_quarantine.html

"Grapes are our state's top crop," said CDFA Secretary A.G. Kawamura.

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How to Recycle Your Pesticide Containers

Interstate Ag Plastics (IAP) travels throughout California to collect and recycle properly rinsed plastic containers from half pints to 55 gallon drums. They are supported by the Ag Container Recycling Council (ACRC) and members and provide a free service to those who meet certain guidelines. A nominal fee is charged to non-members.

Guidelines: Who Can Participate

Persons involved with the application of and/or disposal of EPA registered crop protection products labeled for agriculture, forestry, vegetation management, and specialty pest control are eligible to participate as these containers are acceptable for pick up by an ACRC Contractor. Containers holding crop chemicals, adjuvants, crop oils and surfactants can also be recycled and are eligible for pick up.

IAP does not collect containers from persons or companies involved with the application of and/or disposal of animal health products and are not eligible to participate in the program. Additionally, residential consumers are not eligible to participate in the program and should contact their city or county disposal service for instructions on properly disposing of their pesticide containers.

Preparing Containers for Pickup

Always follow label instructions before handling any crop protection products. Wear the proper protective equipment as

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Mushrooms in the Vineyard

The recent storms and warm weather have encouraged the growth of mushrooms throughout the Valley's vineyards. Most of the mushrooms can be identified as morels (*Morchella esculenta*), a well known and sought after mushroom by chefs and food enthusiast. The past few year's mushroom harvesters have descended on valley vineyards, filling five gallon buckets with mushrooms for personal and commercial consumption. Although morels (Fig. 1) are quite tasty, harvesters should think twice about collecting and eating mushrooms from vineyards. Several San Joaquin Valley County Ag Commissioners have released public notices that warn mushroom harvesters that they could be breaking several laws and putting themselves and others at risk when these mushrooms are consumed. Below are some of the points that should be shared and considered by the harvesters and general public.

Figure 1. Yellow morels should be cooked before consuming.

Figure 2. False morels are toxic and should not be consumed raw or cooked.

- Pesticides have been applied during the dormant season including pre-emergent herbicides and could leave a residue on the mushrooms, causing illness.
- Some species of morels can only be eaten after being cooked.
- Some mushrooms look like morels -"false morels"- and are highly toxic to humans (Fig.2).
- Vineyards and other crop land is private property and trespassing is forbidden. Concerned growers should contact the Sheriff's Department to report suspicious activity.
- Selling harvested mushrooms or moving them through commercial channels of trade is against the law.

For additional information contact your local Ag Commissioner.

EGVM Infestations

(Continued from page 1)

"This quarantine will help us ensure that the infestation doesn't have an opportunity to spread. I fully understand that quarantines impact both the public and our growers. It is important and necessary to protect our food supply and the larger environment from these invasive pests, so the entire community's cooperation is essential and appreciated."

EGVM, or *Lobesia botrana*, is found in southern Asia, Europe, North Africa, Anatolia, the Caucasus and in South America. The pest primarily damages grapes, but has also been known to feed on other crops and plants. (See table of scientific and common names on page 4.)

Inspectors are working with growers, nurseries, landscapers and others who work with plants and fruit to guard against spread of the pest by regulating the harvest, shipping and handling of affected crops and plants.

CDFA and local officials will plan grower meetings to make sure the agricultural community understands the quarantine regulations.

Residents of the quarantined area are asked to review the list of host plants/fruits (page 4) and to not remove them from their property; the produce may, however, be harvested and consumed on site.

The EGVM larvae, not the adult moths, are responsible for the damage to grapes.

(Continued on page 4)

FPS DNA-Based Grape Varietal Identification and Profiling Services

Foundation Plant Services offers DNA-based grape varietal identification and profiling on a fee-for-service basis. The services make "DNA Fingerprinting" technology available to nursery managers, grape growers, wineries, breeders and other industry representatives. Grape varieties are identified by comparing the DNA profile of a grapevine sample to Foundation Plant Services' Grape DNA Identification Reference Database. The database contains DNA profiles of over 1200 grape varieties from major grape growing regions around the world and includes wine, table, raisin grapes and rootstock varieties. A second service provides the client with the unique DNA profile of the variety. This service is available to domestic and out-of-state clients, which must follow all relevant policies and procedures for shipping plant material.

Results are typically ready in three to four weeks. An invoice will be sent with the results when testing is complete. Payment is due upon receipt of invoice.

Service 1: DNA Identification of Grape Varieties

This service determines or confirms the varietal identity of a particular grapevine. A sample from the vine in question is typed at eight microsatellite DNA markers. The resulting DNA profile (the DNA Fingerprint) is compared with Foundation Plant Services' Database of Grape Reference Profiles. Leaves are the standard sample, but other tissues including fruit, roots and dormant cuttings can also be fingerprinted. Sample collection materials and instructions are provided as part of the service.

Service 2: DNA Profiling of Grape Varieties

This service provides a unique DNA profile (DNA Fingerprint) of a grape variety. Two separate samples of a grape variety are typed at ten microsatellite DNA markers. The use of ten DNA markers ensures to an extremely high degree of confidence that the profile is unique to the variety. The resulting profile is provided to the client.

How to Submit Samples for Testing

Materials for submitting standard samples (dried leaves) are provided as part of the service. All other sample types require special arrangements. The DNA testing agreement form and detailed collection instructions are available on our web site.

1) Contact Jerry Dangl at the FPS Plant Identification Lab by phone or email. You will be asked for your contact information, which service you need, how many samples you'll be submitting and for some background regarding your testing issue.

2) Collect your samples according to the instructions, which will be provided with the sample collecting kits and are available on the FPS web site.

3) Complete the *Testing Agreement Form*, including Attachment A. The form is available on the FPS web site or a hard copy can be shipped with the sample collection kit.

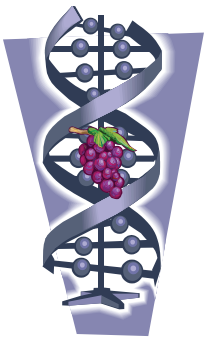
Additional information, including pricing can be found at:

Web Site:
http://fpms.ucdavis.edu/CustomServices.html

Phone: (530) 752-7540

FAX: (530) 752-2132

E-mail: gsdangl@ucdavis.edu



6 International Table Grape Symposium

Symposium
June 24-26, 2010

Technical Tour
June 28-30, 2010

http://groups.ucanr.org/GoGrapes2010/

Registration Now Open

EGVM Infestations

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Table 1. Primary host list for EGVM

Scientific Name	Common Name
Actinidia chinensis	Kiwi fruit or Chinese Gooseberry
Berberis vulgaris	European Barberry
Clematis vitalba	Old-Man's-Beard
Daphne gnidium	Spurge Flax
Dianthus spp.	Carnation
Diospyros kaki	Persimmon
Galium mollugo	False Baby's Breath
Hypericum calycinum	St. John's Wort
Ligustrum vulgare	Olive
Olea europaea	Stone Fruit (e.g. apricot, cherry, plum)
Prunus spp.	Pomegranate
Punica granatum	Smooth Sumac
Rhus glabra	Currant, Gooseberry
Ribes spp.	Rosemary
Rosmarinus officinalis	Blackberry, Dewberry
Rubus spp.	Bladder Campion
Silene vulgaris	Red Clover
Trifolium pretense	Sea squill
Urginea maritime	**Grape**
***Vitis* spp.**	Jujube
Ziziphus jujube	

Larvae that emerge early in the spring feed on grape buds or flower clusters and spin webbing around them before pupating inside the web or under a rolled leaf. If heavy flower damage occurs during this first generation, the affected flowers will fail to develop and yield will be reduced. Second-generation larvae enter the grapes to feed before pupating inside the grape.

Larvae of the third generation — the most damaging — feed on multiple ripening grapes and expose them to further damage from fungal development and rot.

In the Oakville area of Napa County, where the original infestation was detected last fall, one grape grower lost his entire harvest.

CDFA, working closely with the US Department of Agriculture and county agricultural commissioners, has begun an intensive statewide trapping effort to determine whether the moth has infested any other areas of the state. In addition to traps already deployed in Napa and the immediate area, an array of traps is being deployed beginning in the warmer, southern region of the state, and progressing northward as the spring weather arrives, grapevines come out of dormancy, and the moths begin to emerge if they are present.

Grape growers and allied industries should contact their local agricultural commissioner with questions regarding EGVM and quarantine issues.

Additional information on EGVM: http://www.cdfa.ca.gov/phpps/egvm/index.html

International Table Grape Symposium Set for UC Davis

University of California Cooperative Extension will host the 6th International Table Grape Symposium **June 24-26, 2010** at UC Davis. The three-day symposium will feature topics focused on international table grape production including; new varieties and rootstocks, grapevine nutrition, irrigation, training systems, pests and diseases, cold storage and marketing.

The symposium is sponsored by University of California Cooperative Extension, UC College of Ag and Environmental Sciences, Valent Biosciences and Valent USA. Cost for the conference is $400 with advance registration by **April 30, 2010** or $500 thereafter.

A technical tour is planned for June 28-30, 2010 that will include visits to a nursery, vineyards, research plots and packing houses.

Registration for this meeting and tour is **now** open and can be accessed at:

http://groups.ucanr.org/GoGrapes2010/

Question can be answered by contacting the symposium organizers at:

6thinttablegrapesymposium@gmail.com

Recycle

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specified on the product label. Labels, booklets and all non HDPE parts such as caps, metal handles and rubber linings and plastic sleeves around container must be removed. Labels that are glued to the container can be left alone.

Rinsing Containers

Prior to recycling, containers (jugs and drums) must be thoroughly rinsed and free of all residues immediately after use. Only dry, properly rinsed containers will be accepted at collection sites. It is important to clean the containers after use because it is required by law and the containers can then be classified as clean solid waste.

Pressure Rinse Procedures

- The product label should be read for any special requirements needed to properly clean and rinse containers.
- Empty contents of container into spray tank, turning the container so that any product trapped in the handle is allowed to flow out. Once flow is down to a drip, allow the container to drain for an additional 30 seconds.
- Immediately begin rinsing procedures or the product may become difficult to remove.
- Hold the container so the opening can drain into spray tank.
- Force the tip of the pressure nozzle through the lower portion of the side closest to the handle.
- Connect nozzle to a clean water source of at least 40 psi. Turn the nozzle inside the container to assure good coverage of all sides, including the handle.
- Rinse for at least 30 seconds.
- Rinse cap under water coming out of the drum and into the spray can and then dispose of cap appropriately as regular solid waste.
- Drain all rinse water into the spray tank.

Triple Rinse

Empty contents of container into spray tank, turning the container so that any product trapped in the handle is allowed to flow out. Once flow is down to a drip, allow the container to drain for an additional 30 seconds.

- Immediately begin rinsing procedures or the product may become difficult to remove.
- Fill the empty container 1/4 full of clean water.
- Replace the cap on the container. With the container opening facing left, shake the container left to right over a distance of four to six inches. Shake the container about twice per second for 30 seconds.
- Drain rinse water into spray tank as previously described.
- Fill the empty container 1/4 full of clean water a second time.
- Recap the container. With the opening of the container pointed towards the ground, shake the container as described before. Then drain the rinse water into the spray tank.
- Finally, fill the empty container 1/4 full once more with clean water.
- Recap the container. With the container in the normal, upright position, shake the container as described before.
- Pour the rinse water into the spray tank.
- Carefully rinse and spray residue from the outside of the container.
- Carefully rinse cap over spray tank opening and then dispose of cap appropriately as regular solid waste.

ACRC Inspection Checklist

Preparing containers for recycling is important. Just be sure to follow this checklist before your ACRC Contractor arrives for pickup.

✓ Container type and size: Include non-refillable containers made from HDPE (high density polyethylene) only; embossed with recycling symbol #2. All sizes up to 55-gallon capacity drums are routinely accepted.

✓ Prior use: EPA registered crop protection products labeled for agriculture, forestry, vegetative management, and specialty pest

(Continued on page 6)

Recycle

(Continued from page 5)

control are acceptable, including containers holding crop protection adjuvants, crop oils and surfactants.

✓ Eligible ACRC program participants: The ACRC accepts containers for products applied by Growers or Commercial Applicators only. Do not include containers that held veterinary, consumer or home and garden protection products. These are not acceptable for recycling in the ACRC program.

✓ Cleaning and storage: Containers must be empty and triple rinsed or pressure rinsed to remove all standing residue. Staining is acceptable. Caked on residue is not. Be sure there is no residue that can be smeared or will flake off when touched with a glove. Container insides must be dry. Store clean containers inside a building, pole barn, trailer, or under a plastic tarp.

✓ Non-HDPE parts and caps: Non-HDPE parts such as caps, metal handles and rubber linings cannot be recycled, and should be disposed of as normal solid waste. Do not put a cap back on a rinsed container. Loose labels and booklets should also be removed.

Containers that originally held veterinary products, consumer products, or home and garden pesticides are NOT ACCEPTABLE.

Cost
$40/ton or free to members.

Locations
American Ave Landfill
18950 West American Ave
Kerman, CA
559-262-4259
Dates:
June 13, and September 12, 2010

San Joaquin Helicopters
15216 County Line Road
Delano, CA
661-201-5087
Dates: Call

Crop Production Services
265 North Arboleda Dr
Merced, CA 95341
209-722-4181
Dates: Call

More Information
Contact Mike Belman at:
559-262-4259

Interstate Ag Plastics

http://
www.interstateagplastics.com/

Phone: 661.764.9614

Time to Set Pheromone Traps

It's time to place pheromone traps in your vineyard to monitor for omnivorous leafroller (OLR) or raisin moth flights. This is especially important if a vineyard has a history of damage.

Pheromone Trap Guidelines

- Place traps in each vineyard with a history of moth damage using at least 2 traps per block. Set traps shortly after budbreak.
- Distribute traps in the same location uniformly within the vineyard each year and add additional traps to hot spots.
- Hang traps in the vineyard canopy at least 15 vines from the end of the rows.
- Check traps twice a week until a biofix is established and weekly thereafter.
- Remove trapped insects after being counted and recorded on a degree-days monitoring form.
- Replace trap bottoms when covered with debris.
- Replace pheromone lures as recommended (normally every 6-8 weeks).
- Store new pheromone lures in a refrigerator or freezer until they are needed.

Information on insect management can be found at the UC IPM website:

http://ucipm.ucdavis.edu

CALENDAR OF EVENTS

Local Meetings and Events

Table Grape Pest Management
April 26, 2010
8:00 a.m. — 12:15 p.m.
Kearney Agriculture Center,
9240 South Riverbend Avenue, Parlier, California
Contact: Walt Bentley (559) 646-6500

6th International Table Grape Symposium
June 24-26, 2010 — Symposium
June 28-30, 2010 — Technical Tour

Contact: Stephen Vasquez or Jennifer Hashim-Buckey at 6thinttablegrapesymposium@gmail.com.
http://groups.ucanr.org/GoGrapes2010/

U.C. Davis University Extension Meetings

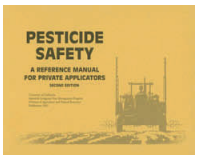
(800) 752-0881

Variety Focus: Sauvignon Blanc
May 6, 2010
8:30 a.m. — 5:30 p.m.
Freeborn Hall, North Quad,
Davis, CA
Section: 094VIT200

Managing the Small Vineyard II
May 8, 2010
9:00 a.m. — 4:00 p.m.
Room 180, Medical Science Bldg
E Health Science Dr.
Davis, CA
Section: 094VIT205

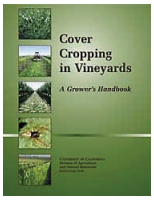
Successful Home Winemaking
May 22, 2010
8:30 a.m. — 3:30 p.m.
Da Vinci Building
1632 Da Vinci Ct.
Davis, CA
Section: 094VIT206

Publications from the University of California



Pesticide Safety: A Reference Manual for Private Applicators
ANR Publication 3383
Price - $7.00 + tax and shipping

Updated in 2006, this manual covers information essential for anyone using pesticides on California farms, including growers, managers and employees. The manual covers pesticide labels, worker safety (handlers and fieldworkers), how to mix and apply pesticides, calibration, the hazards of pesticide use including heat related illness, and pesticide emergencies.



Cover Cropping In Vineyards
ANR Publication 3338
Price - $20.00 + tax and shipping

This guide features cutting-edge methods for using cover crops to enhance vineyard performance. Based on extensive research, this guide details technical and theoretical information on how cover crops affect vineyards and promote ecological stability.

Order Form

Publication	Qty.	Price	Subtotal
Pesticide Safety		$ 7.00	
Cover Cropping in Vineyards		$ 20.00	

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$80—99.99	$12
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Produced by UC Cooperative Extension Farm Advisor Stephen J. Vasquez. Contact me for further article information, or to be added to the mailing list.

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