



Cooperative Extension Service

June 5, 2026

Harvest Sampling 2026

Last year we piloted a harvest sampling project. Around three weeks prior to harvest I began receiving ten grape samples from across the state. These were 100 berry samples from multiple (common) varieties, sent by lunch on Monday and results were returned by Wednesday afternoon. The samples were tested for **brix, pH, titratable acidity, berry weights every week, and yeast assimilable nitrogen** (every other week). The idea was to establish a historical archive while also giving actionable results to growers (i.e. are my grapes ripening as expected? Are acids dropping unexpectedly? How much DAP should I add to my fermentation? Etc.).

I'd like to go from 10 samples to at least 30 this year. If you're interested in participating please let me know. If you're in the south we may be able to handle sampling for you, but for most we'll ask that you sample yourselves and mail the grapes to me. **I'll provide the mailing materials and paid shipping labels.** If interested I'll give you a berry sampling protocol and ask some basic questions like what cultivars you grow and when you expect harvest to begin. The data will be semi-anonymized (I put the town or region, not the vineyard name) and published in an abbreviated newsletter each week.

We will not be sampling Concord (shown here).



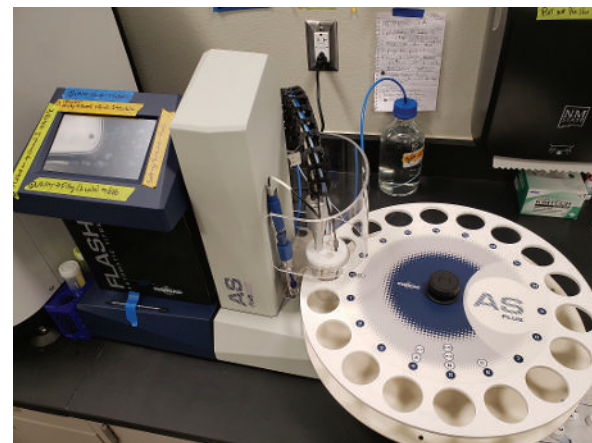
Classifieds
Buy. Sell. Trade.



NEW MEXICO
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Help me put my new autotitrator through its paces.





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NMSU Wine Lab Services Revisited

While I have a few regular patrons I'd love to see more wineries in New Mexico take advantage of the services I offer with the NMSU service wine lab. Recently, I brought on a couple new pieces of equipment. One was an autotitrator that can handle far more samples at a time, but also has a **built in de-gasser** that ensures the titratable acidity results aren't affected by carbon dioxide. Another was an **alcolyzer, that can measure alcohol with fine accuracy and precision** by examining a narrow band of the near IR spectrum. In measuring alcohol I can also now test cold stability through the concentration product method (though I still prefer the brine test).

My standard health panel includes pH, TA, free and total so2, malic acid, and acetic acid. I can also test for copper, potassium, and calcium if those are of interest. My rates are very reasonable compared to national labs (see rates here), and I'm happy to help in providing sample tubes or shipping labels if those are an impediment.

For a standard panel I need one 50mL sample tube. For a standard panel plus alcolyzer I need two sample tubes. **Not sure what to test or why?** Let's go through some scenarios together.

Question

- Is my wine ready to bottle?
- Has my wine finished MLF?
- Is my wine stable?
- Does my wine taste good?
- Is my wine legal?

What to test

- Full standard panel
- Malic
- Cold stability test, heat stability test, free/total so2 (depending on what you mean)
- Not tested. But I may be able to tell you why your wine does not taste good.
- Acetic, Total so2

Post fermentation MLF monitoring Panel

\$37.00 [View details](#)

Post fermentation MLF monitoring Panel includes: pH, Titratable Acidity (TA), Glucose/Fructose, Malic Acid, Acetic Acid, Free Sulfite, Total Sulfite

Wine Panel

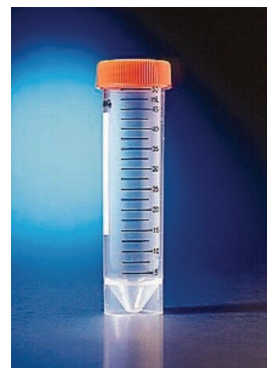
\$37.00 [View details](#)

Wine Panel includes: pH, Titratable Acidity (TA), Acetic Acid, Free Sulfite, Total Sulfite

Calcium Stability Test

\$27.75 [View details](#)

Calcium stability test includes colorimetric calcium test and micronized calcium saturation test. 150mL per sample are required for this test. (Four day turn around time)



Preferred sample tube (able to be centrifuged).

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April 30, 2026



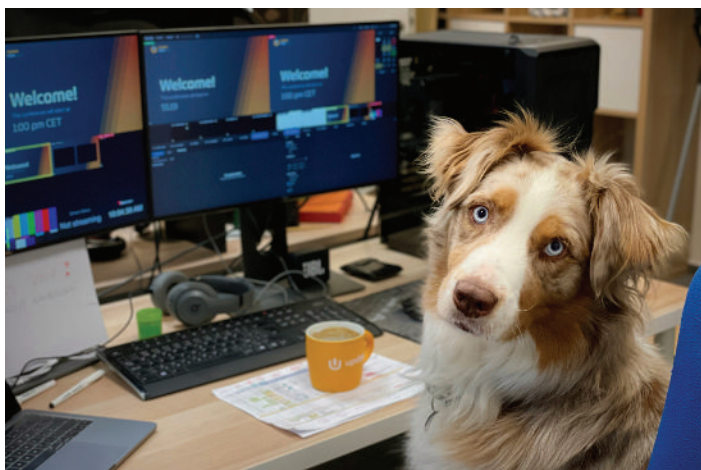
Almost all varieties here in the south are well past bloom. Veraison is the second best time to do tissue sampling (bloom being the best time as it gives you time to make in season adjustments). If you're interested in having your vines sampled close to veraison, contact Geraldine and myself.



To learn more about veraison tissue sampling, peruse this excellent publication from Washington State University ([click anywhere on this sentence](#)). Veraison in reds is obvious but with whites you're often better off doing the squeeze test. Exposure, or lack of, can also create large color differences in white as shown bottom left. Too much exposure, in fact, can lead to sunburn shown bottom right.



Seen in our travels. (1) Highly variable fruit development after frost damage. (2) Hail damage. At an early stage this damage will be purely cosmetic and cause minimal yield loss. (3) Light hail damage plus Western Grapeleaf Skeletonizer damage (usually they leave a lace like leaf behind, these larvae must have been particularly hungry).



Virtual Office Hours

Unless otherwise noted,
every Monday, 2 to 3 p.m.

<https://nmsu.zoom.us/j/82042824719>

Or dial in, 253-215-8782.

You're welcome to bring any and all
questions, photos, epiphanies, etc.

Upcoming Events

7/?/26

First winemaking workshop.

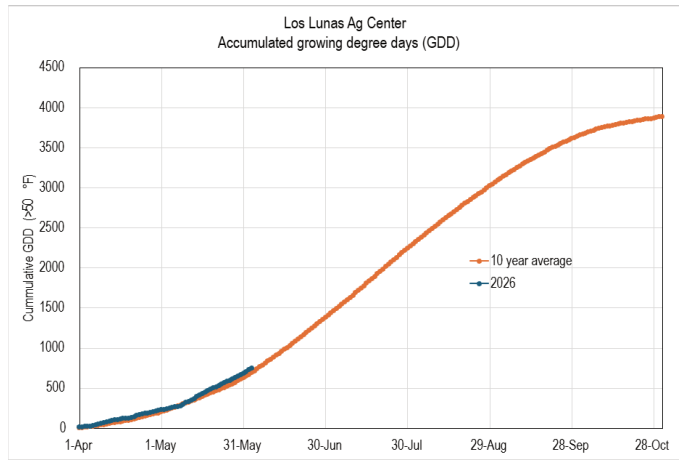
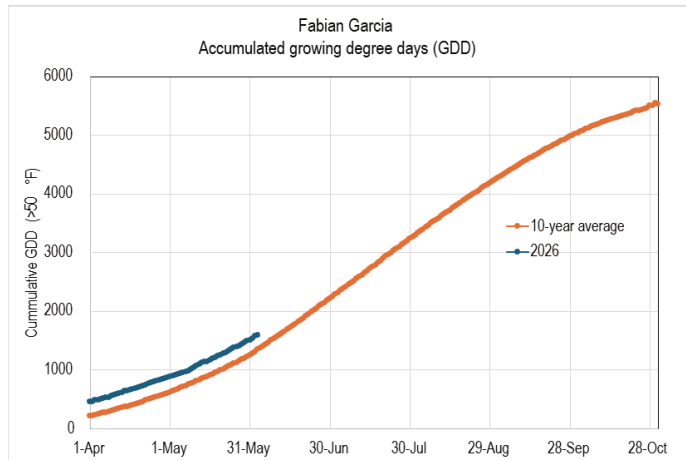
Faults and decisions.

Details TBD.

7/?/26

Second Regional Meeting ABQ or LC area.

Growing Degree Day Comparison

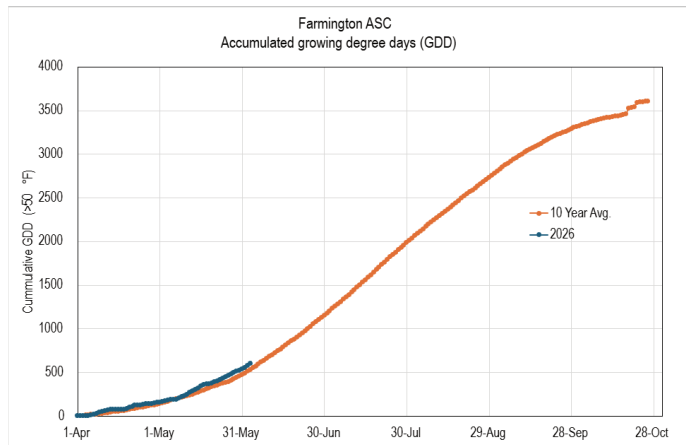


Las Cruces, 3/1-6/03 Growing Degree Days

GDDs, 2026: 1600
 GDDs, 10 year avg. : 1345

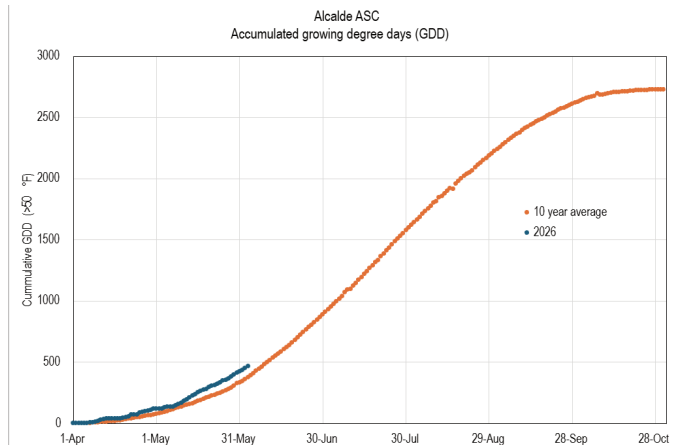
Los Lunas: 4/1-6/03 Growing Degree Days

GDDs, 2026: 749
 GDDs, 10 year avg.: 690



Farmington: 4/1-6/03 Growing Degree Days

GDDs, 2026: 604
 GDDs, 10 year avg.: 529



Alcalde: 4/1-4/28 Growing Degree Days

GDDs, 2026: 468
 GDDs, 10 year avg.: 376

These numbers were taken from ZiaMet, a state wide collection of weather stations. Do you know which station is the closest to your growing site? Check it at: weather.nmsu.edu/ziamet/

2026 Monsoon season begins?

Total Rainfall since 4/1

Las Cruces: 2.38 in
 Los Lunas: 0.49 in
 Farmington: 0.49 in
 Alcalde: 1 in

Heaviest Rain since 4/1

Las Cruces: 1.05 in (6/3/26)
 Los Lunas: 0.23 in (5/1/26)
 Farmington: 0.3 in (4/1/26)
 Alcalde: 0.28 in (5/26/26)