

Cooperative Extension Service

July 17, 2026

Week 2 of Harvest Sampling

This week we've jumped from 15 to 22 samples, including our first three samples from central New Mexico (Bernalillo area in this case). It looks like they aren't in any immediate danger of being harvested, however, as all three samples had higher titratable acidity concentrations than my autotitrator could handle. We skipped measuring YANs this week and will continue next week.

The largest jump in sugar accumulation occurred in a Cabernet Sauvignon that picked up 6.5 brix in a week. We often see large increases in brix or decreases in acidity in the earlier stages of ripening, and as development progresses the gains or losses slowly plateau. And while I'd say we're in the early goings overall, five out of the 19 samples in the south have accumulated at least 13.9 brix. The first scheduled harvest that I'm aware of is occurring in the later part of next week.

As our calendars fill up around harvest time, please see the upcoming events section in the newsletter to see when and where you can catch Geraldine and myself.



Classifieds
Buy. Sell. Trade.



It may not be super obvious in this photo (left) but one of the main ways the Western Grapeleaf Skeletonizer can harm your vines is by exposing your fruit to possible sunburn. The canopy of this malvasia vine is far more open than it normally would be, due to the skeletonizer eating the interior leaves.



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7/14/26 New Mexico Grape Harvest Sampling Data

7/14/26	Cab Sauv.								
Location	Berry Weights (grams)	Change from Last Week	Brix	Change from Last Week	pH	Change from Last Week	TA (g/L)	Change from Last Week	YAN (ppm)
Alamogordo	0.85	0.20	14.5	-0.7	3.18	0.18	10.88	1.24	--
Deming	0.67	0.14	12.3	5	2.46	0	16.44	-6.06	--
Las Cruces N.	0.74	0.13	11.1	6.5	4.64	0.19	>22.5	--	--
Las Cruces S.	0.61	0.09	12.1	3.3	2.85	0.2	11.89	-6.08	--
Mesilla Valley	0.81	0.18	9.8	3.5	2.87	--	>22.5	--	--
Chardonnay									
Location	Berry Weights (grams)	Change from Last Week	Brix	Change from Last Week	pH	Change from Last Week	TA (g/L)	Change from Last Week	YAN (ppm)
Bernalillo	0.5	--	6.5	--	2.89	--	>22.5	--	--
Deming	0.77	0.12	11.9	3.4	3.06	0.31	12	-7.88	--
Mesilla Valley	1.01	0.11	13.9	3	3.31	0.29	11.22	-3.86	--
Malbec									
Location	Berry Weights (grams)	Change from Last Week	Brix	Change from Last Week	pH	Change from Last Week	TA (g/L)	Change from Last Week	YAN (ppm)
Las Cruces	1.3	0.22	10.2	2.7	2.75	0.14	19.92	-2.58	--
Lordsburg	0.88	--	8	--	3.05	--	>22.5	--	--
Malvasia									
Location	Berry Weights (grams)	Change from Last Week	Brix	Change from Last Week	pH	Change from Last Week	TA (g/L)	Change from Last Week	YAN (ppm)
Las Cruces	1.36	0.01	12.7	0.8	2.76	0.005	10.16	-4.97	--
Lordsburg	1.42	--	11.5	--	3.18	--	15.78	--	--
Mourvedre									
Location	Berry Weights (grams)	Change from Last Week	Brix	Change from Last Week	pH	Change from Last Week	TA (g/L)	Change from Last Week	YAN (ppm)
Las Cruces	1.03	0.05	14	2.4	2.78	0.08	13.05	-4.07	--
Lordsburg	1.01	--	10.5	--	3.14	--	19.31	--	--
Mesilla Valley	1.27	0.21	10.4	2	2.5	0.35	17.97	-4.21	--
Pinot Meunier									
Location	Berry Weights (grams)	Change from Last Week	Brix	Change from Last Week	pH	Change from Last Week	TA (g/L)	Change from Last Week	YAN (ppm)
Bernalillo	0.52	--	6.1	--	2.66	--	>22.5	--	--



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Pinot Noir									
Location	Berry Weights (grams)	Change from Last Week	Brix	Change from Last Week	pH	Change from Last Week	TA (g/L)	Change from Last Week	YAN (ppm)
Bernalillo	0.44	--	8.5	--	2.68	--	>22.5	--	--
Tempranillo									
Location	Berry Weights (grams)	Change from Last Week	Brix	Change from Last Week	pH	Change from Last Week	TA (g/L)	Change from Last Week	YAN (ppm)
Deming	0.93	0.02	12.2	1.9	2.95	0.25	11.46	-5.53	--
Las Cruces	1.24	-0.10	14.2	0.8	3.06	-0.01	6.8	-2.65	--
Mesilla Valley	1.2	0.21	9	3.9	3	0.33	21.47	-1.03	--
Zinfandel									
Location	Berry Weights (grams)	Change from Last Week	Brix	Change from Last Week	pH	Change from Last Week	TA (g/L)	Change from Last Week	YAN (ppm)
Alamogordo	1.27	-0.04	14	1.2	3.30	0.38	9.87	-1.41	--
Las Cruces	1.61	0.23	10.5	2.7	2.75	0.03	18.15	-4.35	--

Analysis Methods and Notes

Each sample represents a minimum of 100 berries. Berry samples are non-destructive, and are slightly optimistic compared to cluster samples but are within 1 brix of true levels.

Brix: via Refractometer. Ripeness and predictor of alcohol. The "ideal" is determined by the style desired.

pH: pH meter. Microbial stability. Under 3.65 pH is ideal but not always achievable.

TA: Autotitrator. Perceived sourness (taste). Match with wine style (especially sugar level).

YAN: UV-VIS. Predictor of fermentation health. Most research says 250-350 ppm is ideal.

We often get questions about protecting grapes from birds. While bird scare devices like foil, predator kites, bird distress audio, or even propane cannons work their effectiveness is often temporary. Research is being done on the reliability of laser deterrents for birds, but for the time being physical barriers like nets (seen right) are the only solutions we can recommend.



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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.



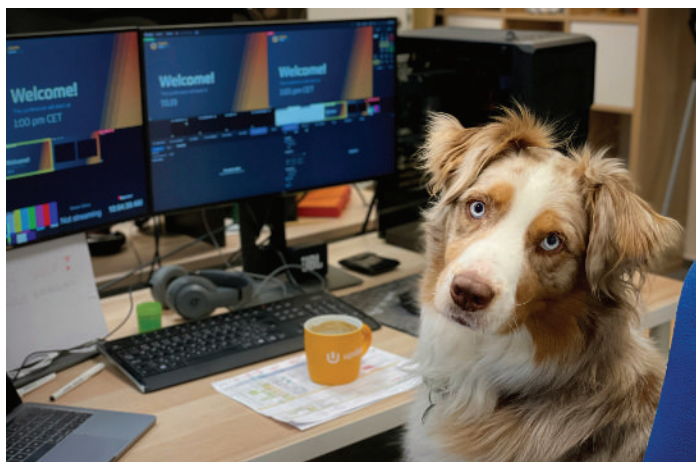
To learn more about veraison tissue sampling, peruse this excellent publication from Washington State University ([click anywhere on this sentence](#)). Veraison in reds is obvious but with whites you're often better off doing the squeeze test. Exposure, or lack of, can also create large color differences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

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Let's play a game (creepy voice). Name the three grape maladies shown to the left. Hints: One is a fungal infection, one is the result of environmental conditions, while the other is caused by human error.



Virtual Office Hours

Unless otherwise noted,
every Monday, 2-3pm.

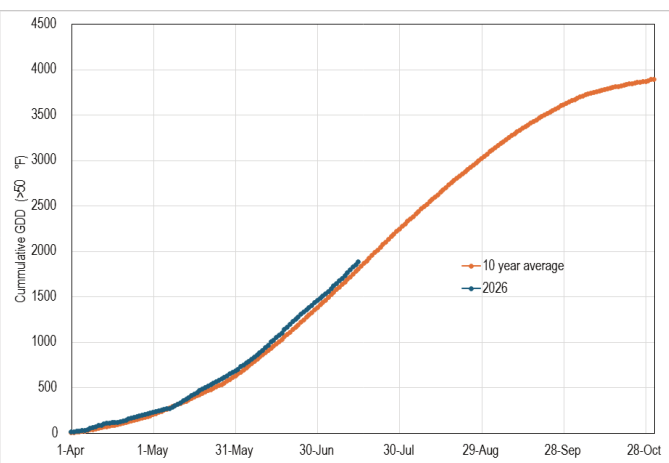
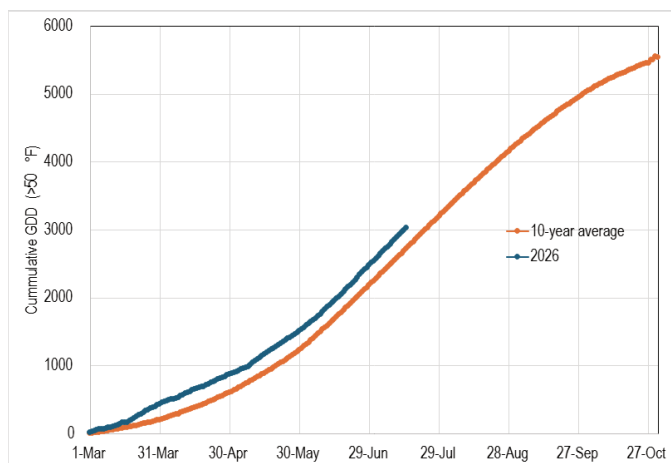
<https://nmsu.zoom.us/j/82042824719>
Or dial in, 253-215-8782.

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

Upcoming Events

- **8/11 or 8/12: Regional Meeting at Vivac Winery**
 - 430-6pm. Come discuss the growing season with your neighbors.
- **8/13. Los Lunas Field Day**
 - 9am-1pm. Come learn from NMSU experts in a variety of fields.
- **8/20. Los Lunas IPM Workshop**
 - 9am-1pm. Learn all about integrated pest management with Dr. Joanna Bloese.
- **9/5-9/7. Harvest Wine and Music Festival.**
 - The Fairgrounds in Las Cruces and the Balloon Fiesta Park in Albuquerque.

Growing Degree Day Comparison

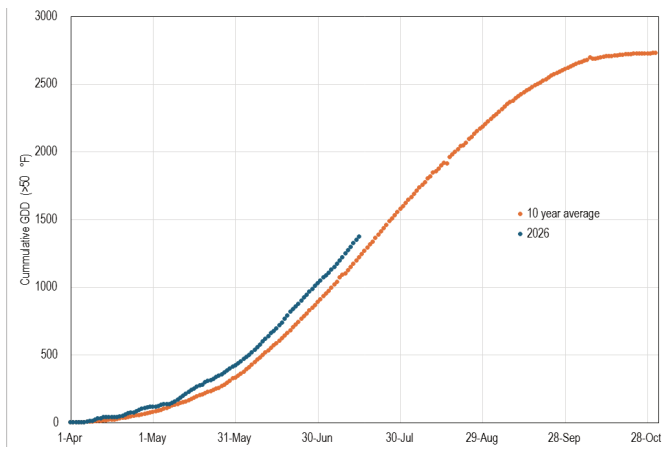
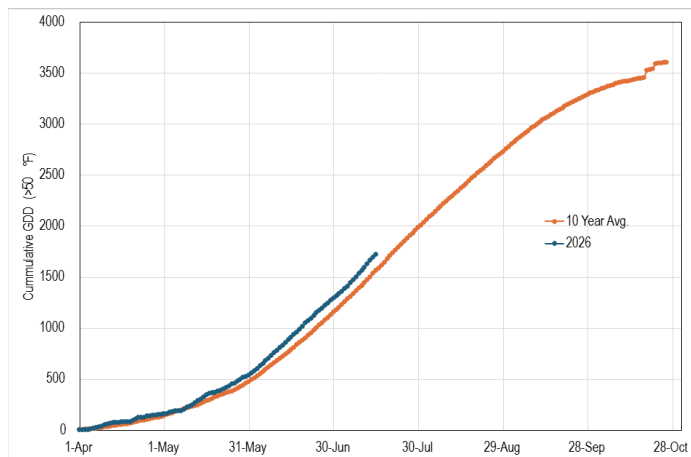


Las Cruces, 3/1-7/15 Growing Degree Days

GDDs, 2026: 3029
 GDDs, 10 year avg.: 2722
 Rainfall 3/1-7/15/26: 3.00"
 Rainfall 3/1-7/15/25: 1.16"

Los Lunas: 4/1-7/15 Growing Degree Days

GDDs, 2026: 1881
 GDDs, 10 year avg.: 1804
 Rainfall 4/1-7/15/26: 1.05"
 Rainfall 4/1-7/15/25: 2.15"



Farmington: 4/1-7/15 Growing Degree Days

GDDs, 2026: 1723
 GDDs, 10 year avg.: 1561
 Rainfall 4/1-7/15/26: 0.99"
 Rainfall 4/1-7/15/25: 1.85"

Alcalde: 4/1-7/15 Growing Degree Days

GDDs, 2026: 1373
 GDDs, 10 year avg.: 1220
 Rainfall 4/1-7/15/26: 3.14"
 Rainfall 4/1-7/15/25: 3.72"

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/

