

Cooperative Extension Service

July 31, 2026

Week 4 of Harvest Sampling

This week we're welcoming two new regions (Corrales and San Fidel) and one new cultivar (riesling) to the sampling fold, bringing us up to 31 total samples. Let's compare regions.

	All	Southern NM	Central NM
Avg. brix change	2.2	1.9	3.2
Avg. pH change	0.2	0.2	0.2
Avg. TA change	-3.6	-3.15	-5.22

As the table shows, we generally see larger shifts in development early in the ripening curve after which slow gains or losses are the norm. Now let's compare last week to this week.

	Last Week	This Week
Avg. brix change	1.3	2.2
Avg. pH change	0.2	0.2
Avg. TA change	-3.8	-3.6

Acidity losses and pH increases are about the same. Brix increased significantly, however. Yes, I do remember sweating more. Next week we'll again have YAN measurements for you. Meet us at office hours on Monday if you have any questions about these numbers.

Variety	Tons	Type
Aglianico	5	Red
Barbera	2	Red
Cabernet Sauvignon	30	Red
Carignan	5	Red
Dolcetto	10	Red
Malbec	8	Red
Merlot	20	Red
Montepulciano	12	Red
Petit Verdot	8	Red
Refosco	2	Red
Ruby Cabernet	8	Red
Sangiovese	6	Red
Syrah	10	Red
Tinta Cão	1	Red
Tinta Salsa	1	Red
Touriga Nacional	1	Red
Total	129	

More yield estimates are beginning to roll in and it looks like much of the grape availability centers on reds (seen left). If you're feeling creative I've had very interesting white wines made from reds. Some varieties lend themselves well to rosé or sparkling styles too.

NMSU Viticulture and Enology Team

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Intern Extraordinaire: Alena Carson.



Classifieds
Buy. Sell. Trade.

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7/27/26 New Mexico Grape Harvest Sampling Data

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	0.99	0.07	17.9	2.4	3.4	0.24	5.94	-3.69	--
Corrales	0.52	--	13	--	2.88	--	13.95	--	--
Deming	0.81	0.08	15.7	3.9	2.84	0.02	9.6	-3.91	--
Las Cruces N.	0.91	0.02	16	2.2	3.13	0.27	10.88	-4.10	--
Las Cruces S.	0.70	0.00	15.5	2.0	3.38	0.25	5.89	-2.41	--
Mesilla Valley	0.94	0.13	13.1	1.7	3.12	0.28	11.86	-5.01	--
Chambourcin									
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)
Los Lunas N.	1.07	0.19	7.5	2.1	2.73	0.31	15.54	-6.96	--
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	0.59	0.02	14.7	6.1	3.27	0.35	8.91	-10.01	--
Corrales	0.63	--	6.5	--	2.79	--	>22.5	--	--
Deming	0.89	-0.03	16.8	3.4	3.44	0.08	5.45	-2.53	--
Mesilla Valley	0.92	-0.09	17	2.4	3.45	0.2	7.46	-1.30	--
Gewurtzmaniner									
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)
San Fidel	0.93	--	9.2	--	2.79	--	18.88	--	--
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	1.69	0.25	14.3	1.90	3.46	0.37	7.09	-5.21	--
Lordsburg	1.1	0.21	13	3.80	3.39	0.17	11.29	-3.80	--
Los Lunas N.	0.8	0.01	9.5	4.10	2.71	0.42	>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	1.86	0.10	15.1	0.50	3.43	0.29	6.32	-0.46	--
Lordsburg	1.28	0.01	12	-0.50	3.27	0.01	9.66	-1.92	--



New Mexico Viticulture and Enology Newsletter

Viticulture and Enology | <https://viticulture.nmsu.edu/>

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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	1.28	0.21	15.6	2.20	3.23	0.22	7.59	-2.60	--
Lordsburg	1.12	-0.18	11.7	0.00	3.52	0.40	8.25	-5.39	--
Mesilla Valley	1.53	-0.10	12.1	0.40	3.28	0.29	8.85	-2.78	--
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	0.66	-0.03	14.9	5.30	3.41	0.48	9.19	-8.98	--
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	0.65	0.06	11.4	1.90	2.85	-0.09	19.03	0.73	--
Riesling									
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)
San Fidel	0.78	--	6.10	--	2.71	--	>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	1.1	-0.06	16.1	3.10	3.19	0.07	6.11	-1.89	--
Las Cruces	1.55	0.11	16.4	1.50	3.51	0.27	4.7	-1.93	--
Los Lunas N.	1.52	0.50	14	9.00	3.09	0.85	10.03	-12.47	--
Los Lunas S.	1.34	-0.10	13.3	0.50	3.13	0.08	10.03	-1.71	--
Mesilla Valley	1.3	0.12	11.9	0.90	3.31	0.26	9.07	-5.88	--
Viognier									
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)
Los Lunas S.	1.2	0.13	11.7	2.70	3.04	0.13	11.9	-4.41	--
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	1.63	-0.02	16.5	2.20	3.43	0.14	6.42	-1.68	--
Las Cruces	1.84	0.11	13.5	2.10	3.18	0.22	9.92	-3.35	--

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.

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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 or Don.



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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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.

New Mexico Regional Grape Meeting @ Vivac Winery

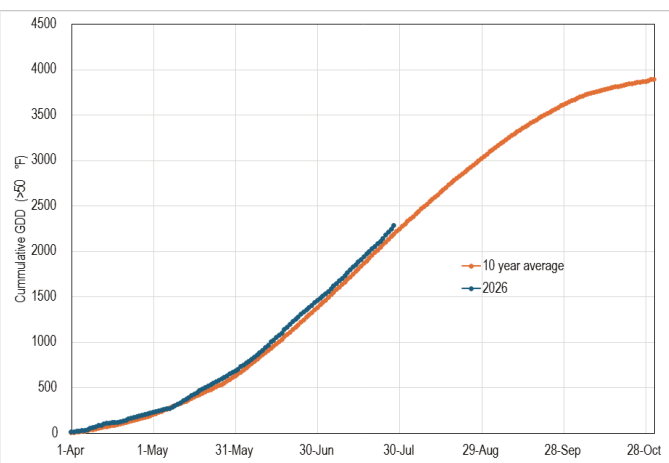
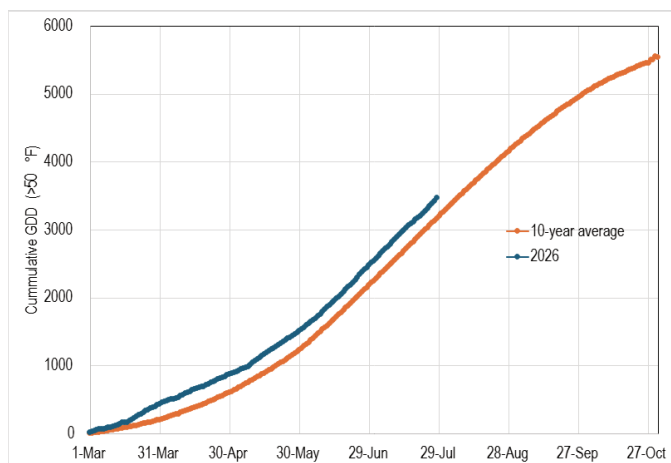
August 11, 4:30-6pm

Please join us for another regional meeting of grape growers and winemakers. These are informal meetings to discuss challenges we're facing during the growing season and as we head into harvest. It gives us researchers a chance to shape our science to your needs, and to learn from each other. Bring your questions and possibly your lawn chairs. No registration required.

Upcoming Events

- **8/11 or 8/12: Regional Meeting at Vivac Winery**
 - 4:30-6pm. 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

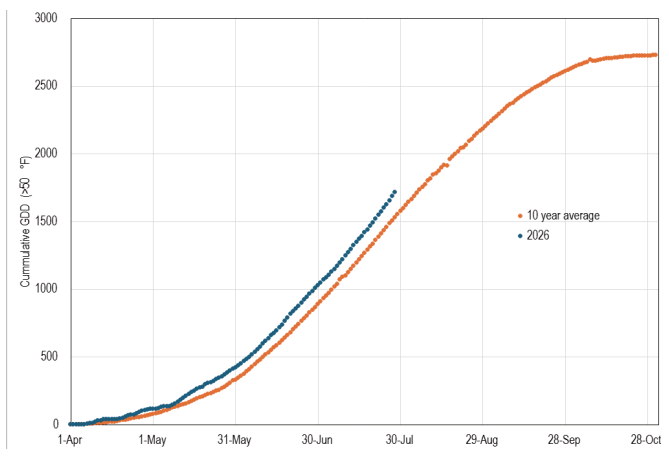
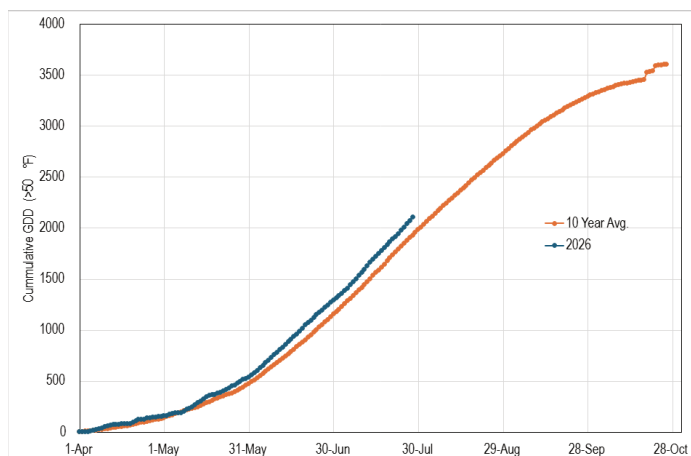


Las Cruces, 3/1-7/28 Growing Degree Days

GDDs, 2026: 3468
 GDDs, 10 year avg.: 3168
 Rainfall 3/1-7/28/26: 4.18"
 Rainfall 3/1-7/28/25: 2.35"

Los Lunas: 4/1-7/28 Growing Degree Days

GDDs, 2026: 2281
 GDDs, 10 year avg.: 2187
 Rainfall 4/1-7/28/26: 1.39"
 Rainfall 4/1-7/28/25: 2.23"



Farmington: 4/1-7/28 Growing Degree Days

GDDs, 2026: 2107
 GDDs, 10 year avg.: 1931
 Rainfall 4/1-7/28/26: 1.16"
 Rainfall 4/1-7/28/25: 1.87"

Alcalde: 4/1-7/28 Growing Degree Days

GDDs, 2026: 1715
 GDDs, 10 year avg.: 1531
 Rainfall 4/1-7/28/26: 4.22"
 Rainfall 4/1-7/28/25: 4.37"

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/

