

Cooperative Extension Service

August 20, 2026

Week 7 of Harvest Sampling

Five samples have been harvested so far, with many more in the wings. It's tempting to say rising pH ranges are pushing a compressed harvest in the south, but my guess is that pure logistics is easily the most dominant factor in harvest timing. It is amusing how much times us academics spend on telling everyone what the ideal ranges are for things like sugars and acids only for it to be completely ignored-- not because they're out of touch, much the opposite. I can test brix but can I test the reliability of a press? My autotitrator won't help you find enough people to get your grapes picked or processed. All of this is to say, you're doing your best. If you're in the middle of it don't worry about what the numbers say, just keep your head down and carry on.

Impressive technology (left) was on display at a recent gathering of wine and grape enthusiasts in the Los Lunas area. That's a custom wine glass holder welded to a chair, and can accommodate still or sparkling.



NMSU Viticulture and Enology Team

Viticulturist: Geraldine Diverres.
diverres@nmsu.edu

Wine Guy: Don Caldwell.
dcwine@nmsu.edu

Intern Extraordinaire: Alena Carson.



NMSU Wine Lab



Classifieds

Buy. Sell. Trade.

Cooperative Extension Service

August 20, 2026

8/20/26 New Mexico Grape Harvest Sampling Data

Cabernet Sauvignon									
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	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
Corrales	0.77	0.28	21.9	-1.60	3.51	0.20	5.15	-2.56	183
Deming	0.75	0.10	19.5	0.10	3.44	0.30	5.13	-2.85	143
Las Cruces N.	0.98	0.03	19	-3.40	3.49	0.13	5.33	-1.87	173
Las Cruces S.	0.62	-0.06	18.6	-3.00	4.02	0.14	<3	--	239
Mesilla Valley	0.88	-0.13	14.2	0.10	3.63	0.18	4.96	-2.18	208
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.	1.3	0.16	18.5	2.90	3.18	0.18	7.2	-5.55	71
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	0.67	0.07	21.2	-6.80	4.1	-0.04	3.8	-0.89	369
Corrales	0.98	0.23	17.6	-0.70	3.45	0.07	9.09	-4.32	334
Deming	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
Mesilla Valley	1.01	-0.02	19	0.10	3.9		5.23	-0.02	303
Gewurztraminer									
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	1.36	0.16	18.2	1.30	3.62	0.22	5.22	-4.16	157
Farmington									
Gruner Veltliner									
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)
Dixon									
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	1.54	-0.01	16.4	-2.90	4.13	0.37	3.47	-2.26	200
Lordsburg	0.95	-0.36	13.4	-4.70	3.94	0.02	5.08	-0.83	133
Los Lunas N.	0.89	0.15	19.3	1.00	3.44	0.24	5.87	-3.28	107



New Mexico Viticulture and Enology Newsletter

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

Cooperative Extension Service

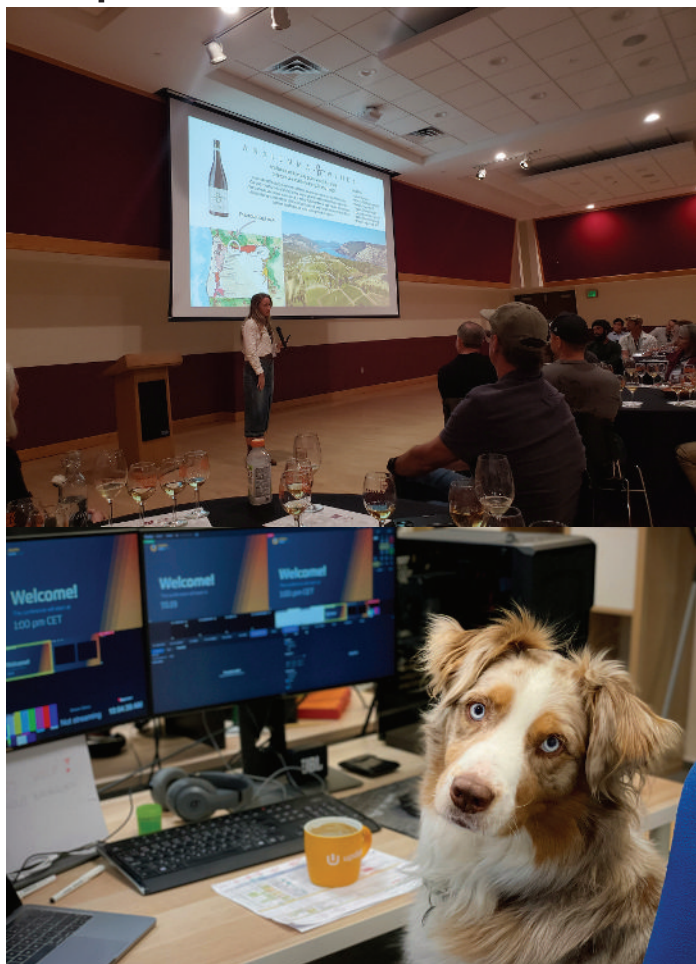
August 20, 2026

8/20/26 New Mexico Grape Harvest Sampling Data

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	2.04	0.09	18.1	-4.60	3.73	0.12	3	-1.45	130
Lordsburg	1.71	0.54	13.8	-5.10	4.15	0.31	5.17	-1.92	145
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	1.07	-0.05	18.8	-3.30	4.04	0.31	3.89	-0.85	215
Lordsburg	1.45	0.07	14.2	-4.6	3.65	0.05	6.32	-0.66	126
Mesilla Valley	1.43	-0.24	13	0.10	3.87	0.22	3.5	-1.88	164
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	0.49	-0.13	30+	--	?	--	4.26	-0.77	548
Dixon		-1.25		-16.0		-3.50		-9.45	
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	0.58	-0.15	23.4	-0.20	4.17	0.21	4.61	-0.55	439
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	1.15	0.11	17.00	2.1	3.12	0.12	8.69	-5.11	74
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	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
Las Cruces	1.70	0.06	18.2	-3.40	3.85	0.17	<3	--	131
Los Lunas S.	1.63	0.22	20	-2.00	3.83	0.04	4.06	-0.86	77
Mesilla Valley	1.15	-0.25	13.2	1.20	3.77	0.07	4.37	-1.12	238
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.	1.26	0.28	16.2	-2.00	3.66	0.09	5.26	-1.00	185
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	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
Las Cruces	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-

Cooperative Extension Service

August 20, 2026



Future Wine workshops

What would you like to see as topics for winemaking workshops in the future? Here are a few ideas that popped into my head--

- Wine Stability: Cold (tartrate) and Hot (protein haze). The how and why.
- Basic Wine Labbery: What does a small winery need and what do the numbers mean?
- Techniques for Wine Clarity: Settling, enzymes, flotation and more
- Wine Flaws: How they happen and what can be done to avoid them.
- Hybrid Wines: Why are they different and what should we do about it?

Virtual Office Hours

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

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

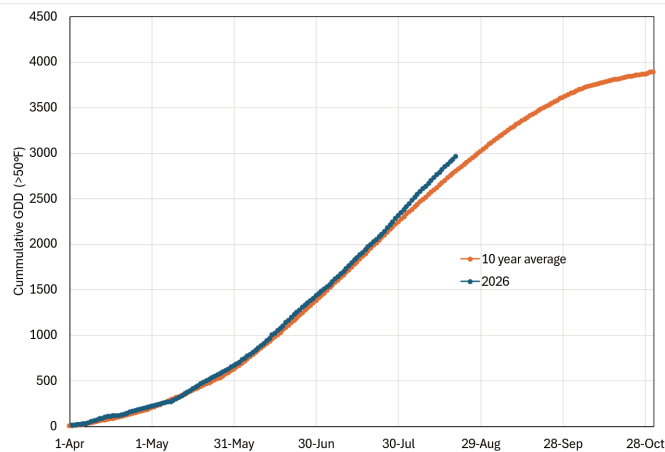
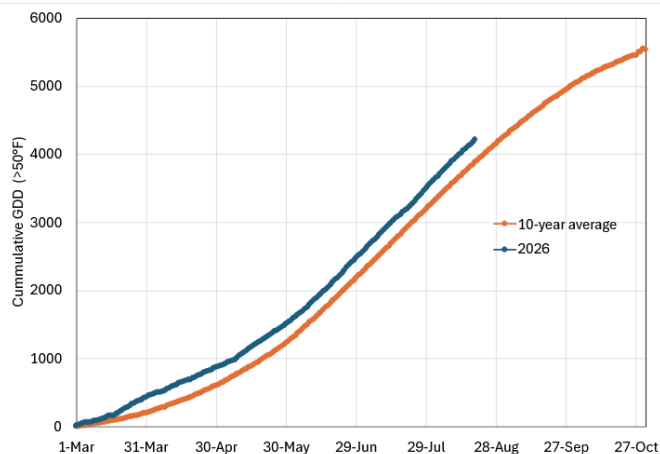
You're welcome to bring any and all questions, photos, epiphanies, etc.

Upcoming Events

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

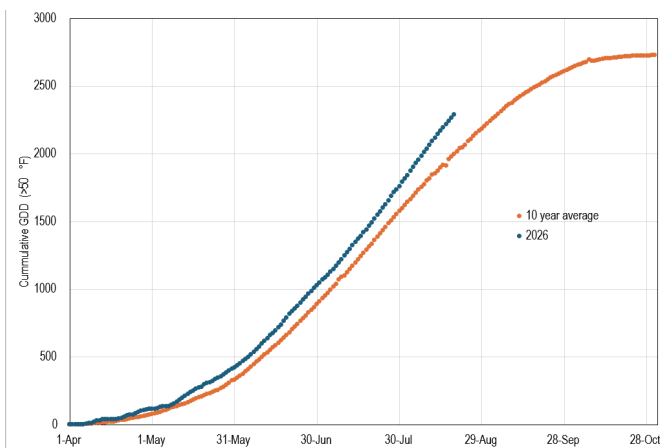
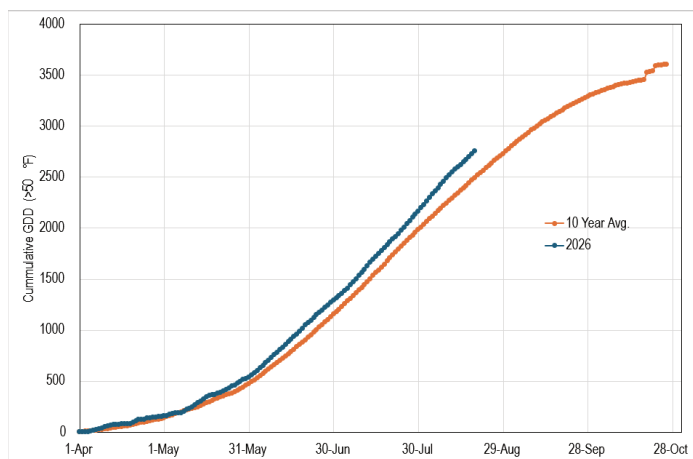


Las Cruces, 3/1-8/19 Growing Degree Days

GDDs, 2026: 4213
 GDDs, 10 year avg.: 4166
 Rainfall 3/1-8/19/26: 4.89"
 Rainfall 3/1-8/19/25: 3.42"

Los Lunas: 4/1-8/19 Growing Degree Days

GDDs, 2026: 2963
 GDDs, 10 year avg.: 2777
 Rainfall 4/1-8/19/26: 1.44"
 Rainfall 4/1-8/19/25: 2.29"



Farmington: 4/1-8/19 Growing Degree Days

GDDs, 2026: 2759
 GDDs, 10 year avg.: 2493
 Rainfall 4/1-8/19/26: 1.40"
 Rainfall 4/1-8/19/25: 2.03"

Alcalde: 4/1-8/19 Growing Degree Days

GDDs, 2026: 2290
 GDDs, 10 year avg.: 2000
 Rainfall 4/1-8/19/26: 4.68"
 Rainfall 4/1-8/19/25: 5.45"

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/

