

Cooperative Extension Service

August 27, 2026

Week 8 of Harvest Sampling

We're now up to our final number of 38 total samples, though that's a bit misleading as 13 samples have now been harvested. Next week will be the last time this year we collect samples in the south, though a few will still be mailed to us. We'll continue with the grape analysis from ABQ and north until mid-September.

From what I've heard many are experiencing a compressed harvest so far, and much of the big push could be finished by labor day. This creates logistical issues in the winery but many of you are quite resourceful. Good luck and let me know if we can help.

A row of Norton didn't quite yield a lug at Los Lunas. But that's ok, better me than the birds. Fun fact, Norton and Cynthiana have long been assumed to be the same grape but recent work at the University of Missouri has shown they yield different wines (Norton is more tannic and has more phenolics in general).



NMSU Viticulture and Enology Team

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NMSU Wine Lab



Classifieds
Buy. Sell. Trade.

Cooperative Extension Service

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8/24/26 New Mexico Grape Harvest Sampling Data

Baco 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)
Alcalde	0.68	--	21.4	--	3.55	--	6.04	--	--
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	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
Deming	0.69	-0.06	25.5	6.00	3.33	-0.11	5.25	0.12	--
Las Cruces N.	0.75	-0.23	24	5.00	3.37	-0.12	4.95	-0.38	--
Las Cruces S.	0.75	0.13	22.5	3.90	4.08	0.06	2.7	?	--
Mesilla Valley	0.78	-0.10	17.8	3.60	3.63	0.00	4.79	-0.17	--
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.	1.27	-0.03	21.5	3.00	3.34	0.16	4.54	-2.66	--
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	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
Corrales	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
Deming	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
Mesilla Valley	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
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	1.33	-0.03	21.7	3.50	3.79	0.17	3.13	-2.09	--
Farmington	1.72	-0.04	18.20	1.30	3.46	-0.22	5.09	-0.82	--
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	0.84	-0.12	22.2	3.6	3.85	0.41	4.33	-0.77	--



New Mexico Viticulture and Enology Newsletter

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

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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	--	?	20.2	3.80	3.94	-0.19	4.07	0.60	--
Lordsburg	1.1	0.15	19.3	5.90	4.11	0.17	4.74	-0.34	--
Los Lunas N.	0.84	-0.05	22.6	3.30	3.55	0.11	4.08	-1.79	--
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	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
Lordsburg	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
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	1.08	0.01	23.7	4.90	3.9	-0.14	2.94	-0.95	--
Lordsburg	1.39	-0.06	19.4	5.20	3.68	0.03	7.11	0.79	--
Mesilla Valley	1.29	-0.14	16.4	3.40	4.09	0.22	3.13	-0.37	--
Petit Verdot									
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	0.64	0.17	18	3.2	3.37	0.48	8.79	1.80	--
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	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
Dixon	1.13	0.40	21.50	1.7	3.73	0.05	5.62	2.07	--
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	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
Refosco									
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)
Farmington	2.21	0.19	19.4	1.80	3.17	0.19	7.53	-1.92	--
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)
Alcalde	0.72	--	15.70	--	3.20	--	6.66	--	--
San Fidel	1.14	-0.01	21	4.0	3.15	0.03	6.27	-2.42	--

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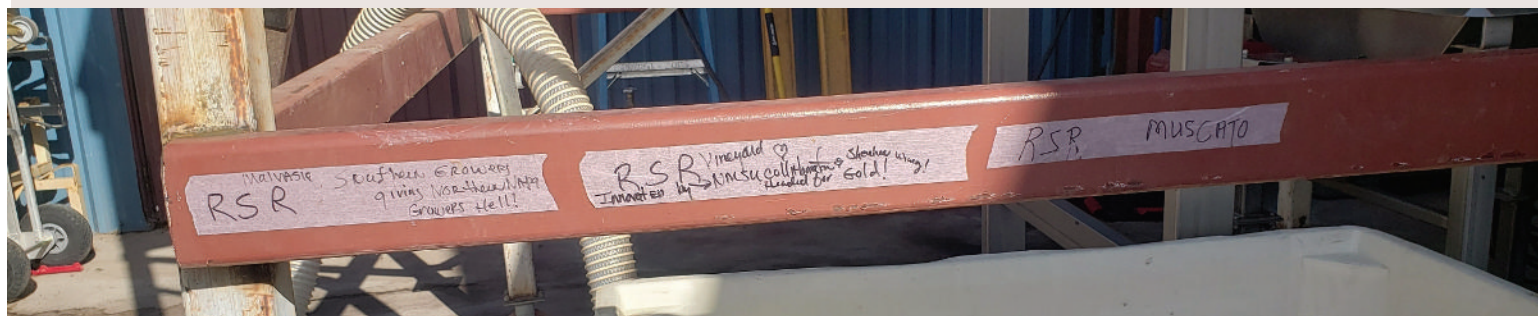
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Tempranillo									
Location	Berry Weights (grams)	Change from Last Week	Brix	Change from Last Week	pH	Change from Last Week	TA (g/L)	Change from Last Week	YAN (ppm)
Deming	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
Las Cruces	1.41	-0.29	22.5	4.30	4.03	0.18	2.60	?	--
Los Lunas S.	1.72	0.09	25	5.00		-3.83	2.76	-1.30	--
Mesilla Valley	1.16	0.01	16.7	3.50	4.04	0.27	3.15	-1.22	--
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.	1.07	-0.19	20.5	4.30	3.98	0.32	3.77	-1.49	--
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-

Someone is having a suspicious amount of fun while growing grapes...



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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Upcoming Events

9/5-9/7 Harvest Wine and Music Festival

The Fairgrounds in Las Cruces and the Balloon Fiesta Park in Albuquerque.

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--

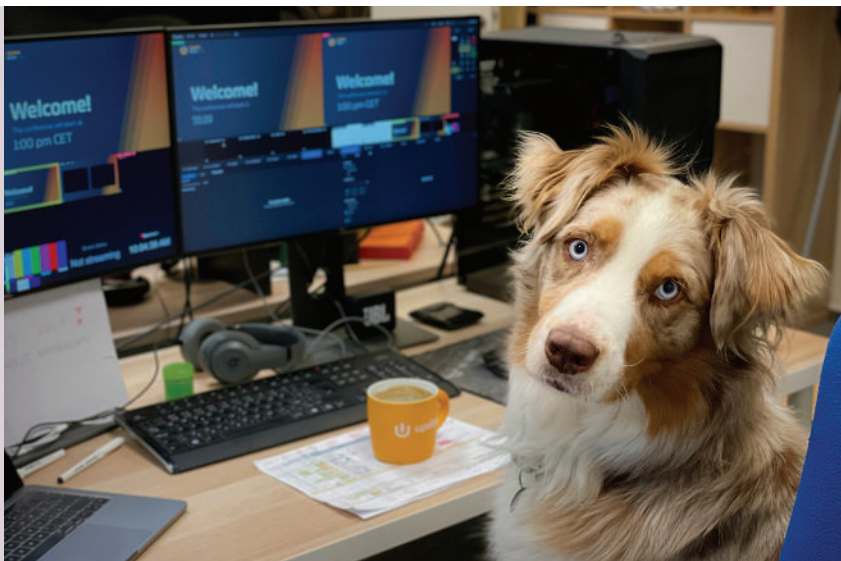
- **Wine Stability:** Cold (tartrate) and Hot (protein haze). The how and why.
- **Basic Wine Labbery:** What does a small winery need and what do the numbers mean?
- **Techniques for Wine Clarity:** Settling, enzymes, flotation and more
- **Wine Flaws:** How they happen and what can be done to avoid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

Virtual Office Hours

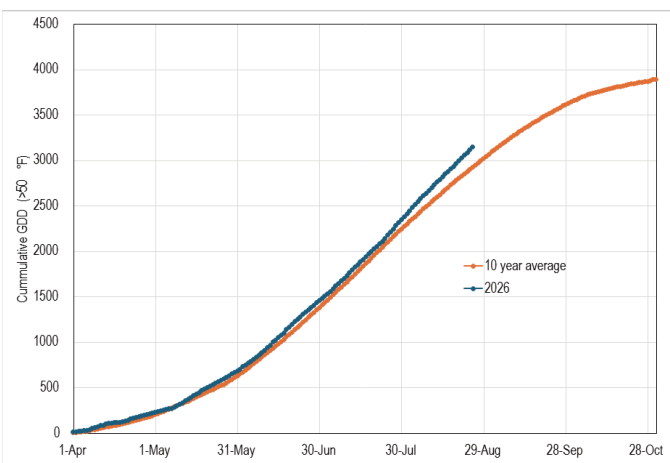
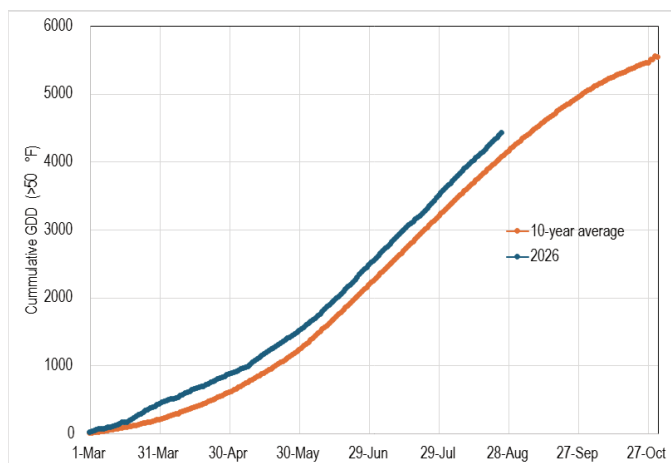
Unless otherwise noted,
every Monday, 2-3pm.

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

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



Growing Degree Day Comparison

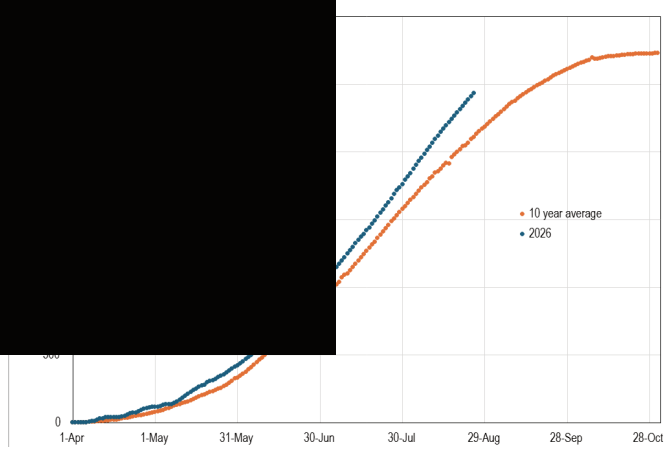
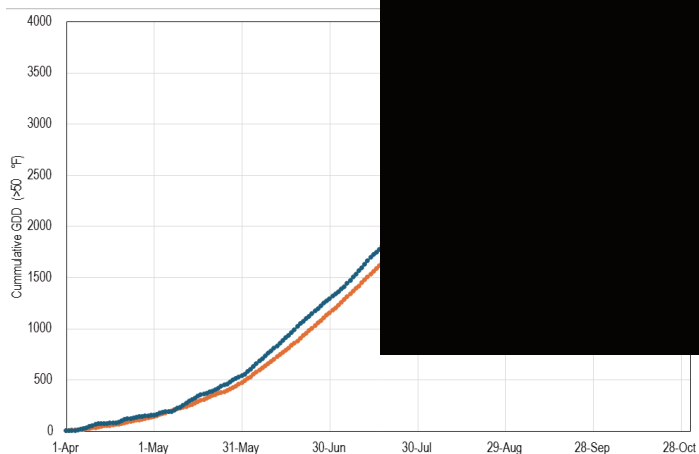


Las Cruces, 3/1-8/25 Growing Degree Days

GDDs, 2026: 4428
 GDDs, 10 year avg.: 4067
 Rainfall 3/1-8/25/26: 4.92"
 Rainfall 3/1-8/25/25: 3.49"

Los Lunas: 4/1-8/25 Growing Degree Days

GDDs, 2026: 3145
 GDDs, 10 year avg.: 2923
 Rainfall 4/1-8/25/26: 1.48"
 Rainfall 4/1-8/25/25: 3.02"



Farmington: 4/1-8/25 Growing Degree Days

GDDs, 2026: 2931
 GDDs, 10 year avg.: 2636
 Rainfall 4/1-8/25/26: 1.40"
 Rainfall 4/1-8/25/25: 2.04"

Alcalde: 4/1-8/25 Growing Degree Days

GDDs, 2026: 2436
 GDDs, 10 year avg.: 2111
 Rainfall 4/1-8/25/26: 4.68"
 Rainfall 4/1-8/25/25: 5.53"

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/

