

Cooperative Extension Service

September 18, 2026

Final Week of Harvest Sampling

Finito, finished, khallas. Comparing this year to last is like comparing a model T to a 1991 Ford Escort. Not necessarily better, and tons of improvement to go, but nevertheless a large leap forward. Yes, weird analogy you're right.

We went from 11 samples last year to 38 this year. It was my hope that the data presented would be valuable in the short term (when to pick) and in the long term (what varieties perform well, what to expect during heat waves, etc.) in terms of decision making. More than anything, however, we'd like to hear from you-- what did you like or not, any suggestions for improvement?

Thank you very much to all who were involved, whether passively or actively. I'm looking forward to a break, then we'll start planning for next year.

Stay tuned for a big harvest report looking back at all the data we collected over the 11 weeks of sampling, where we attempt to tease out any lessons learned or interesting trends. See below for a sneak peek. Don't worry, we'll go cross-eyed looking at numbers so you don't have to.

	Date	7/14/2026	7/21/2026	7/28/2026	8/4/2026	8/11/2026	8/18, 8/25 avg	9/1/2026
Brix Change	All CS	2.82	1.24	2.44	1.06	2.98	1.54	1.08
	All Malb	1.35	1.13	3.27	4.35	1.95	1.07	2.10
	All Mourv	1.47	0.63	0.87	1.52	3.28	0.95	2.30
	All Temp	1.35	1.17	1.83	0.50	1.80	1.40	0.35
	ALL	1.75	1.04	2.10	1.86	2.50	1.24	1.46
GDDs	Las Cruces	243.3	207.85	263.05	254.15	241.9	231.925	244.2
Rain	Las Cruces	0	1.18	0	0.35	0	0.195	0
	correl (brix:GDD)	0.69176663						
	correl (brix:rain)	-0.624160177						

NMSU Viticulture and Enology Team

Viticulturist: Geraldine Diverres.
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Wine Guy: Don Caldwell.
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Program Coordinator: José Donnadieu

Intern Extraordinaire: Alena Carson.



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9/14/26 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	0.65	-0.03	24.9	2	4.13	0	3.03	-2	252
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	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
Lordsburg	1.02	--	23.5	2.00	4.21	-0.05	3.91	-0.69	165
Los Lunas N.	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-
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	1.11	0.28	24	2.9	3.64	0.24	5.63	-0.67	96
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	1.95	-0.10	21.9	0.80	3.44	0.05	5.14	-0.53	335
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	0.65	-0.09	21.20	2.0	3.47	0.09	5.29	-0.05	252
San Fidel	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-	-Harvested-

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 Density Meter (oscillation). 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.

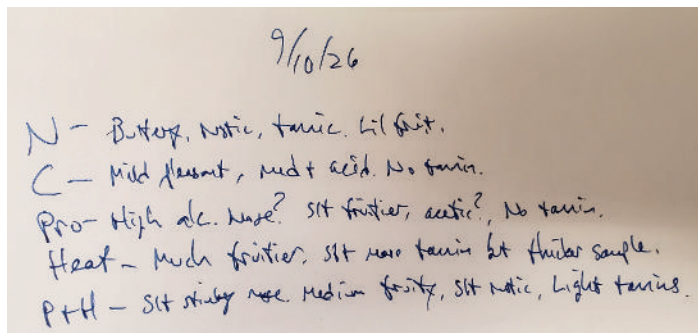
TA: Autotitrator. Perceived sourness (taste). Match with wine style (especially sugar level).

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



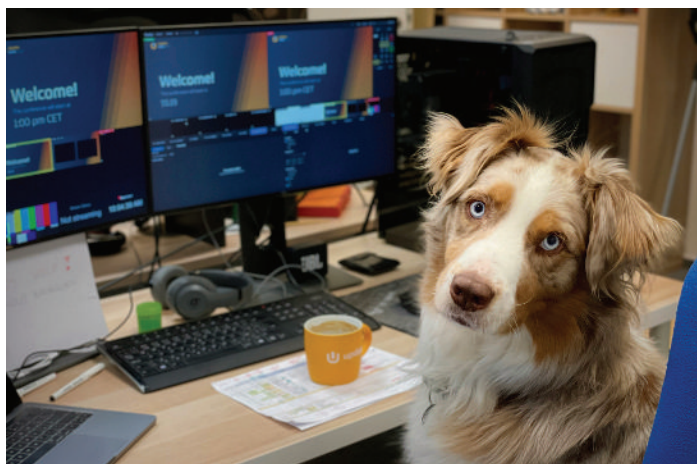
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As much as we winemakers like our gadgets wine is a sensory based product and much be treated as such. Smelling a fermentation can alert you to problems even before sugars and temperatures. Even if the numbers say you have high alcohol, tannins, etc. it may not matter if the perception doesn't match the data.

Notes from a recent sensory session with the chambourcin tannin trial to the top left.



Virtual Office Hours

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

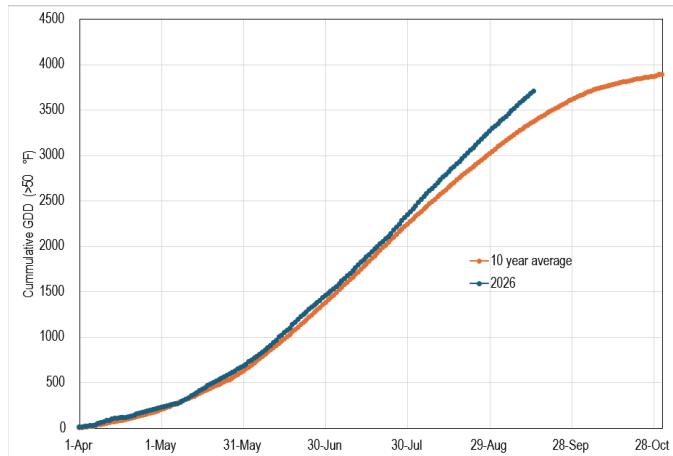
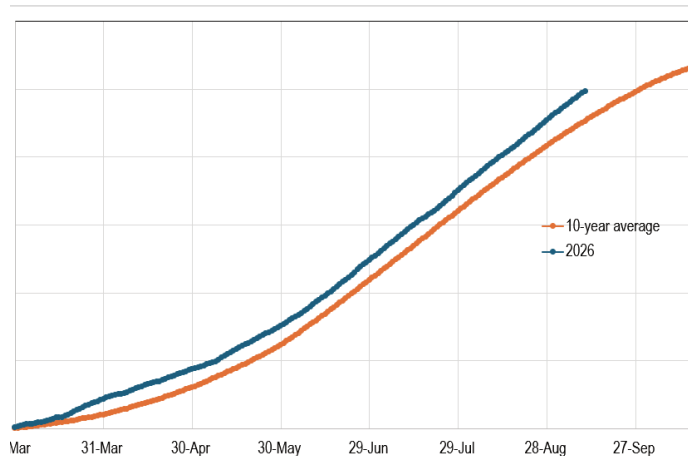
<https://nmsu.zoom.us/j/82042824719>
Or dial in, 253-215-8782.

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

Upcoming Events

- **10/?? Post-Harvest Get Together**
 - Place and date TBD. Get together with fellow grape growers and winemakers and discuss what went well this year, and what did not.

Growing Degree Day Comparison

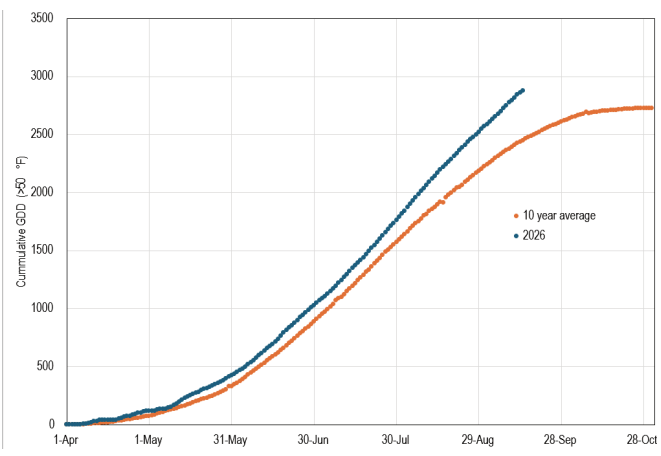
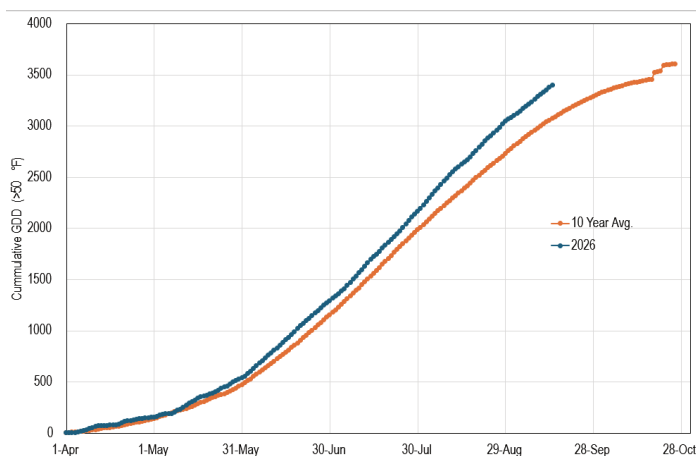


Las Cruces, 3/1-9/14 Growing Degree Days

GDDs, 2026: 5102
 GDDs, 10 year avg.: 4634
 Rainfall 3/1-9/14/26: 5.21"
 Rainfall 3/1-9/14/25: 3.6"

Los Lunas: 4/1-9/14 Growing Degree Days

GDDs, 2026: 3705
 GDDs, 10 year avg.: 3370
 Rainfall 4/1-9/14/26: 2.05"
 Rainfall 4/1-9/14/25: 3.96"



Farmington: 4/1-9/14 Growing Degree Days

GDDs, 2026: 3397
 GDDs, 10 year avg.: 3073
 Rainfall 4/1-9/14/26: 1.69"
 Rainfall 4/1-9/14/25: 2.6"

Alcalde: 4/1-9/14 Growing Degree Days

GDDs, 2026: 2880
 GDDs, 10 year avg.: 3073
 Rainfall 4/1-9/14/26: 5.93"
 Rainfall 4/1-9/14/25: 6.47"

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? Take a look at: weather.nmsu.edu/ziamet/



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Ultima Semana de Muestreo de Cosecha

Finito, terminado, khalas. Comparar este año con el pasado es como comparar un Ford Modelo T con un Ford Escort de 1991. No necesariamente mejor, y todavía hay muchísimo por mejorar, pero, aun así, es un gran salto hacia adelante. Sí, una analogía rara, tienes razón.

Pasamos de 11 muestras el año pasado a 38 este año. Mi esperanza era que los datos presentados fueran valiosos a corto plazo (cuándo cosechar) y a largo plazo (qué variedades tienen un buen desempeño, qué esperar durante las olas de calor, etc.) en términos de toma de decisiones. Sin embargo, más que nada, nos gustaría saber de ustedes: ¿qué les gustó o qué no les gustó? ¿Alguna sugerencia para mejorar?

Muchas gracias a todos los que estuvieron involucrados, ya sea de manera pasiva o activa. Estoy deseando tomarme un descanso, y después comenzaremos a planificar para el próximo año.

Manténganse atentos a un gran informe de cosecha en el que revisaremos todos los datos que recopilamos durante las 11 semanas de muestreo, donde intentaremos extraer cualquier lección aprendida o tendencia interesante. Vean abajo un pequeño adelanto. No se preocupen, nosotros nos quedaremos bizcos mirando los números para que ustedes no tengan que hacerlo.

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NMSU Viticultura y Enologia

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El de los Vinos: Don Caldwell.
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Coordinador de Programa: José Donnadieu

Pasante Extraordinaria: Alena Carson.



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9/14/26 Datos de Muestreo de la Cosecha de Uva en NM

Baco Noir									
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Métodos de análisis y notas

Cada muestra está compuesta por un mínimo de 100 bayas. El muestreo de bayas es un método no destructivo y tiende a arrojar valores ligeramente mas altos en comparacion con el muestreo de racimos completos: sin embargo, los resultados se mantienen dentro de aproximadamente 1 °Brix de los valores reales.

Brix: medidor de densidad (oscilación). Indica la madurez de la uva y el alcohol potencial. El valor ideal depende del estilo de vino

pH: medidor de pH. Indica la estabilidad microbiana. Un pH menor a 3.65 es ideal, aunque no siempre es alcanzable.

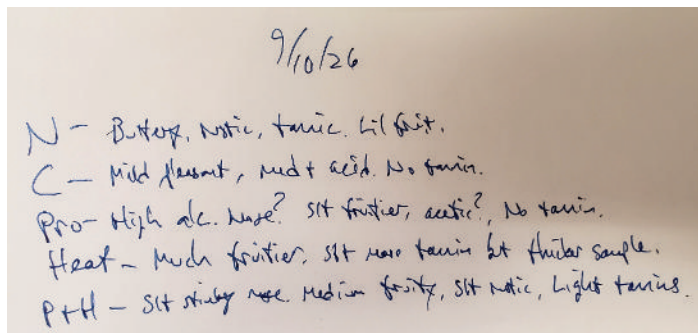
TA: autotitulado. Indica la acidez percibida (sabor). El nivel ideal depende del estilo del vino, especialmente del nivel de azúcar.

YAN: UV-VIS. Indicador de la salud de la fermentación, relacionado con nitrógeno en el suelo. la mayoría de las investigaciones indican que 250-350 ppm es ideal

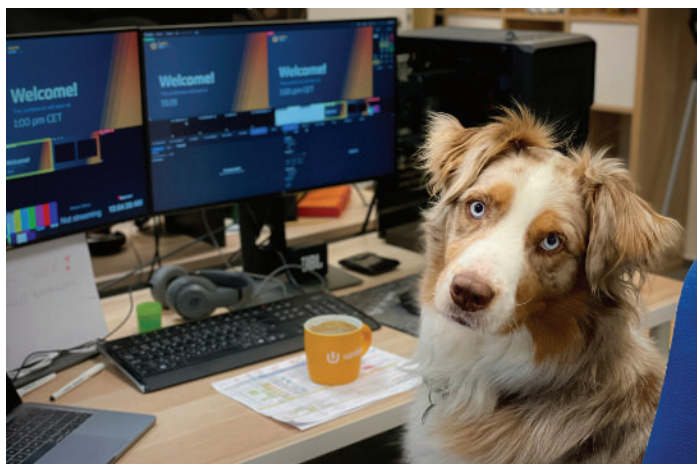


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Por mucho que a los enólogos nos gusten nuestros instrumentos, el vino es un producto basado en los sentidos y debe tratarse como tal. Oler una fermentación puede alertarnos de problemas incluso antes que los niveles de azúcar y la temperatura.



Aunque los números indiquen niveles altos de alcohol, taninos, etc., puede que no sean tan relevantes si la percepción sensorial no coincide con los datos.

En la parte superior izquierda se muestran las notas de una sesión sensorial reciente del ensayo de taninos en Chambourcin.

Horas de Oficina Virtual

Si no es previamente avisado un cambio,
el horario es Lunes de 2-3pm.

<https://nmsu.zoom.us/j/82042824719>
O marca al, 253-215-8782.

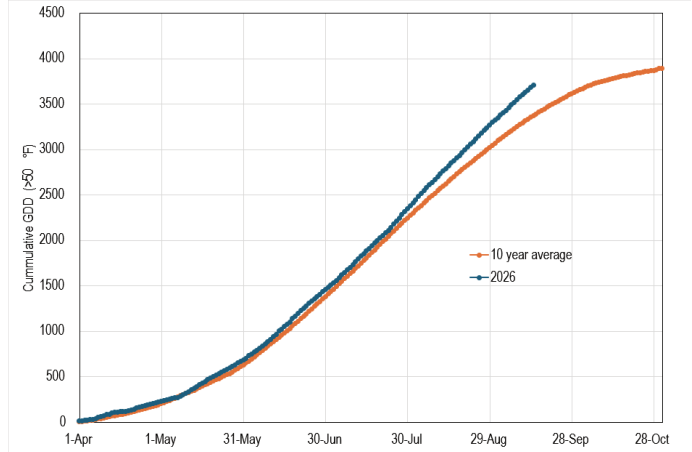
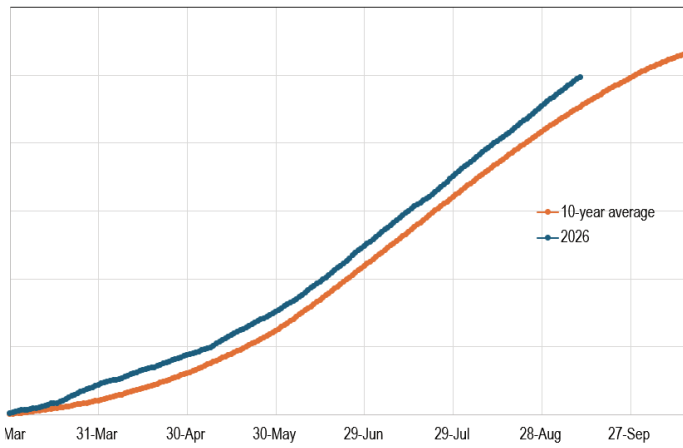
Son bienvenidos a traer cualquier pregunta, foto, idea, descubrimiento, etc.

Proximos Eventos

- **10/?? Reunion Poscosecha**

Lugar y fecha por definir. Reúnase con otros productores de uva y enólogos para conversar sobre lo que salió bien este año y lo que no.

Comparación de Grados-Día de Crecimiento (GDD)

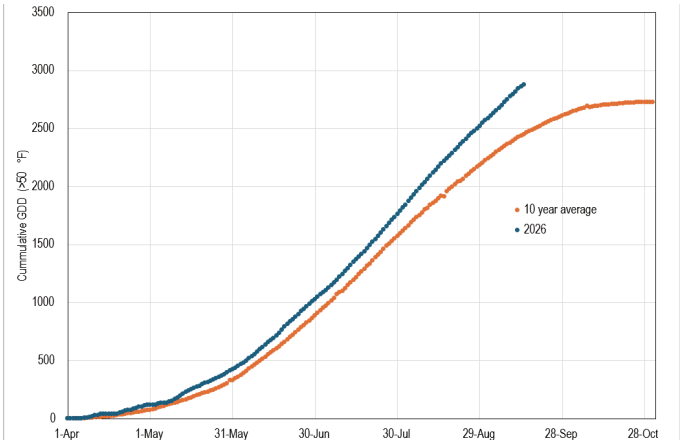
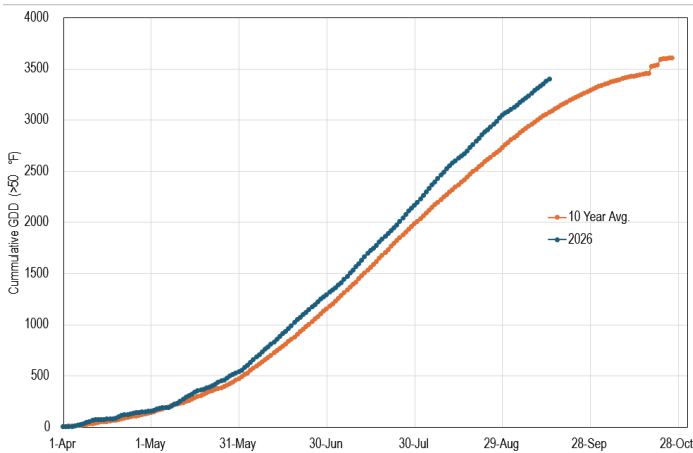


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Estos datos fueron obtenidos de ZiaMet, una red de estaciones meteorológicas distribuidas por todo el estado. ¿Sabes cuál es la estación más cercana a tu área de cultivo? Consúltalo en: weather.nmsu.edu/ziamet/

