

Viticulture Season in Review



26.11.2025



March 7th, 2026



902-599-1390


Perennia

Presented By:

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Viticulture Specialist

Session Agenda:

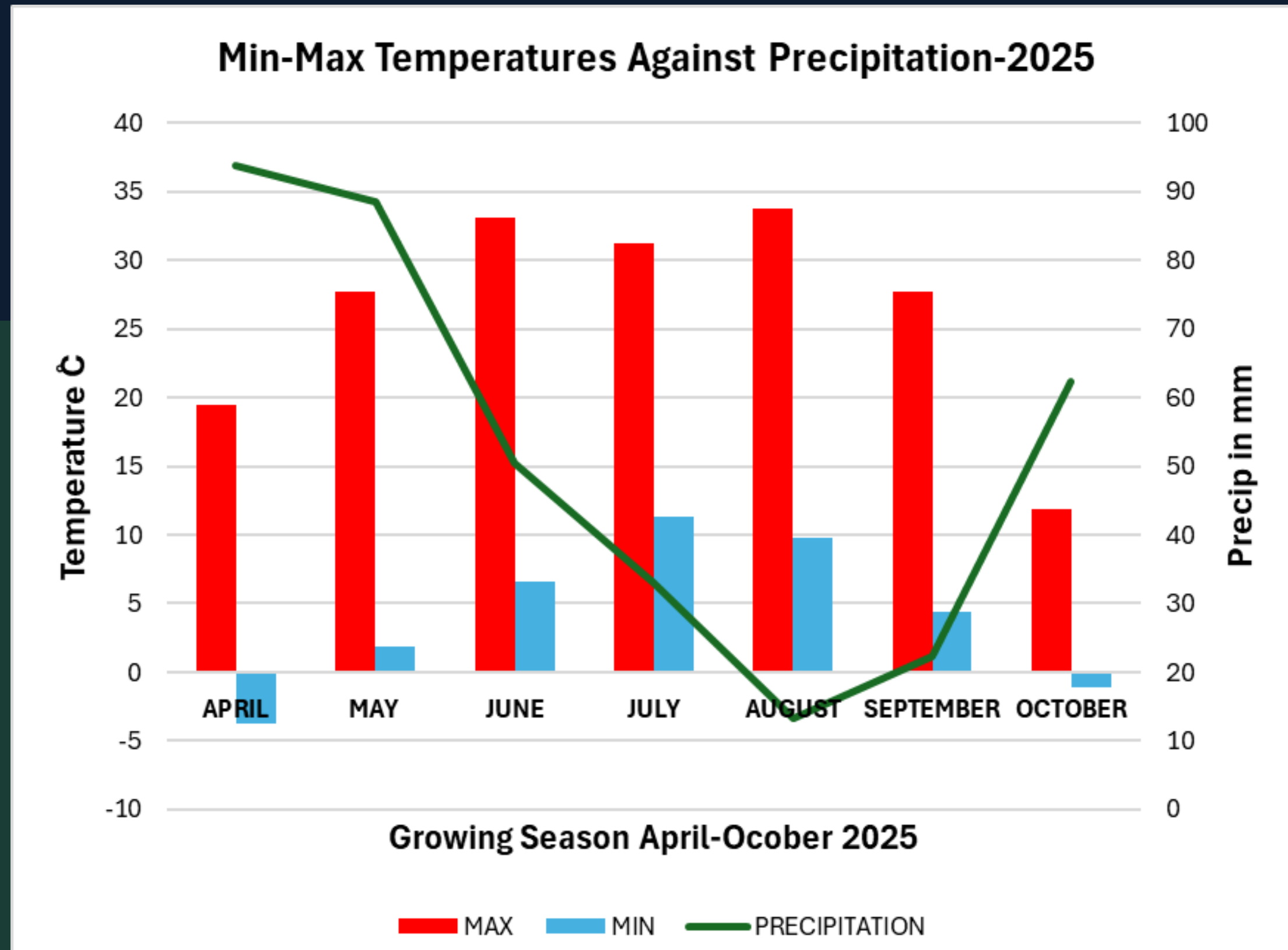
- **9:00 START-WELCOME**
- **9:15-9:30am Jennifer Haverstock-Perennia**
- **9:35-10:00am Ann Marie Muttart/ Bernie Thorne-GGANS**
Mechanization; Co-Op Plans
- **10:00-10:30 TEA/COFFEE BREAK**
- **10:40-11:10am Katarina Vucic- Weather Update; Phenology; Phenolics**
- **11:15-11:40am Harrison Wright KRDC – Phytotoxicity Burn**
- **11:45-12:05 pm Rachel Rix KRDC - Entomology**
- **12:10-12:30pm CGCN**
- **12:30-1:30pm LUNCH**
- **1:30pm-2:45 Wine Quality Panel Discussion-Round Table**

Growing Season Summary

Precipitation

MONTH	2025	2024	10 YR AVERAGE (mm)	25 YR AVERAGE (mm)
April	93.7	54	85.3	81.5
May	88.6	29.8	70.5	75.9
June	50.5	83	107	94.5
July	33	201.7	102.8	82.8
Aug	13.2	30.1	107.2	91.6
Sept	22.3	80.1	102.9	100.9
Oct	62.4	71	91.3	115
TOTALS	363.7	549.7	667	642.2

Min-Max Temperatures



Temperature-Breakdown

MAX TEMPERATURES

Month	# of Days >20°C	>25°C	>30°C	>35°C
May	8	4	0	0
June	20	9	4	0
July	30	26	6	0
August	31	21	6	0

MIN TEMPERATURES

Month	# of Days >10°C	# of Days >15°C	# of Days >20°C	Notes
May	4	0	0	
June	20	6	0	
July	30	19	0	Date:
August	30	7	0	Date:

Drought Conditions and NS Vineyards



- Wilting Leaves
- Yellowing and Drying of Basal leaves
- Too many clusters
- Under row cover crop (competition for water)

Disease Pressure

Powdery Mildew

- Overwinters as tiny, black fruiting bodies,
- 2.5mm of rainfall required for spore release
- 12-15hrs of wetness and 10-15 °C required for infection.
- Key driver of infection: **TEMPERATURE**



CONTROL:

- **CANOPY MANAGEMENT**

Other Observations

Phytotoxicity Burn Possible Reasons

- Too many products within quick succession.
- Chemical incompatibilities
- Too hot at time of application.
- Residue from other products.



Phenology 2025

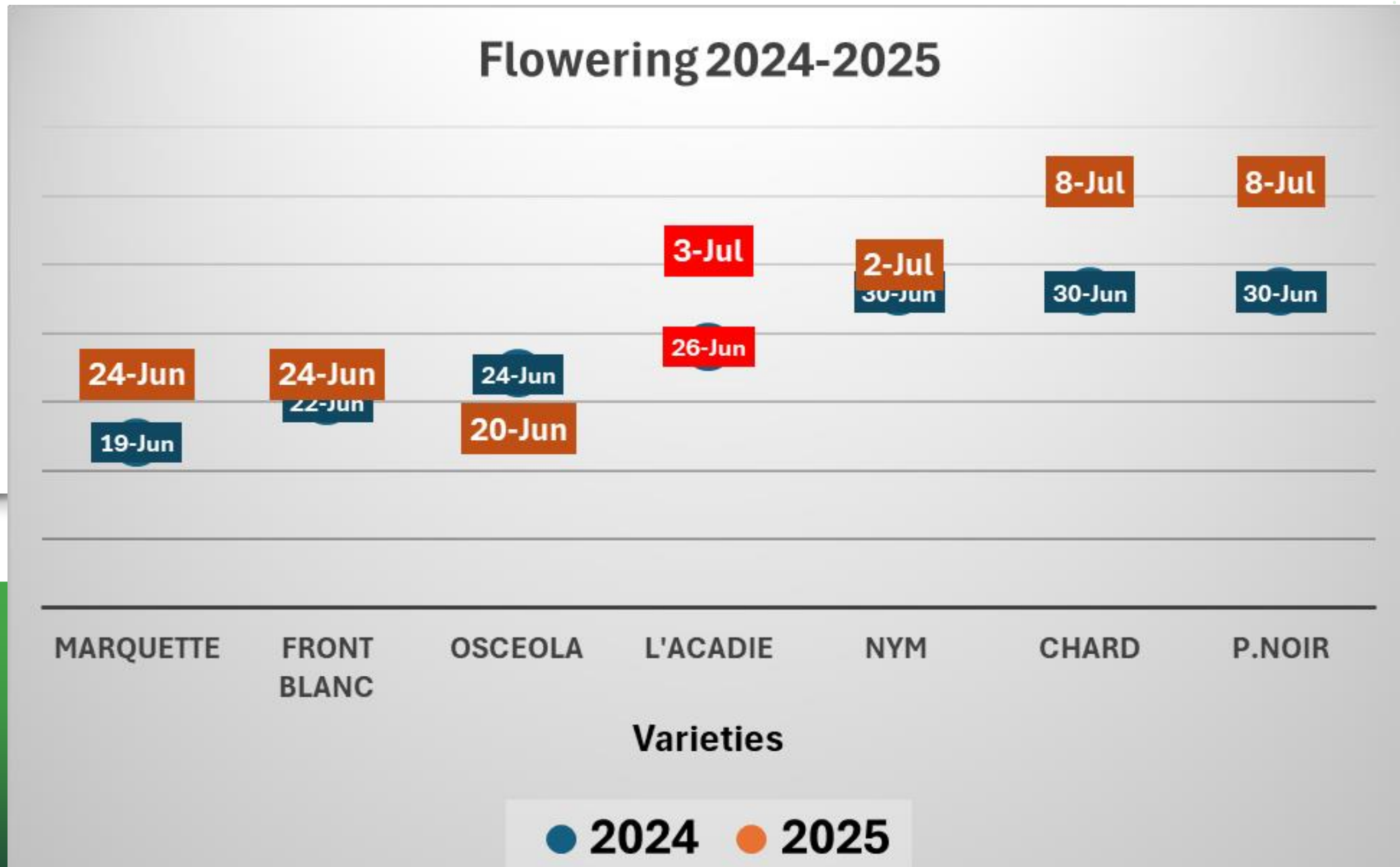
VINIFERA HYBRIDS



- Chardonnay
- Pinot Noir
- Meunier
- Riesling
- Cabernet Franc
- L'Acadie
- Frontenac Blanc
- Osceola Muscat
- New York Muscat
- Vidal
- Marquette
- Leon Millot
- Baco Noir



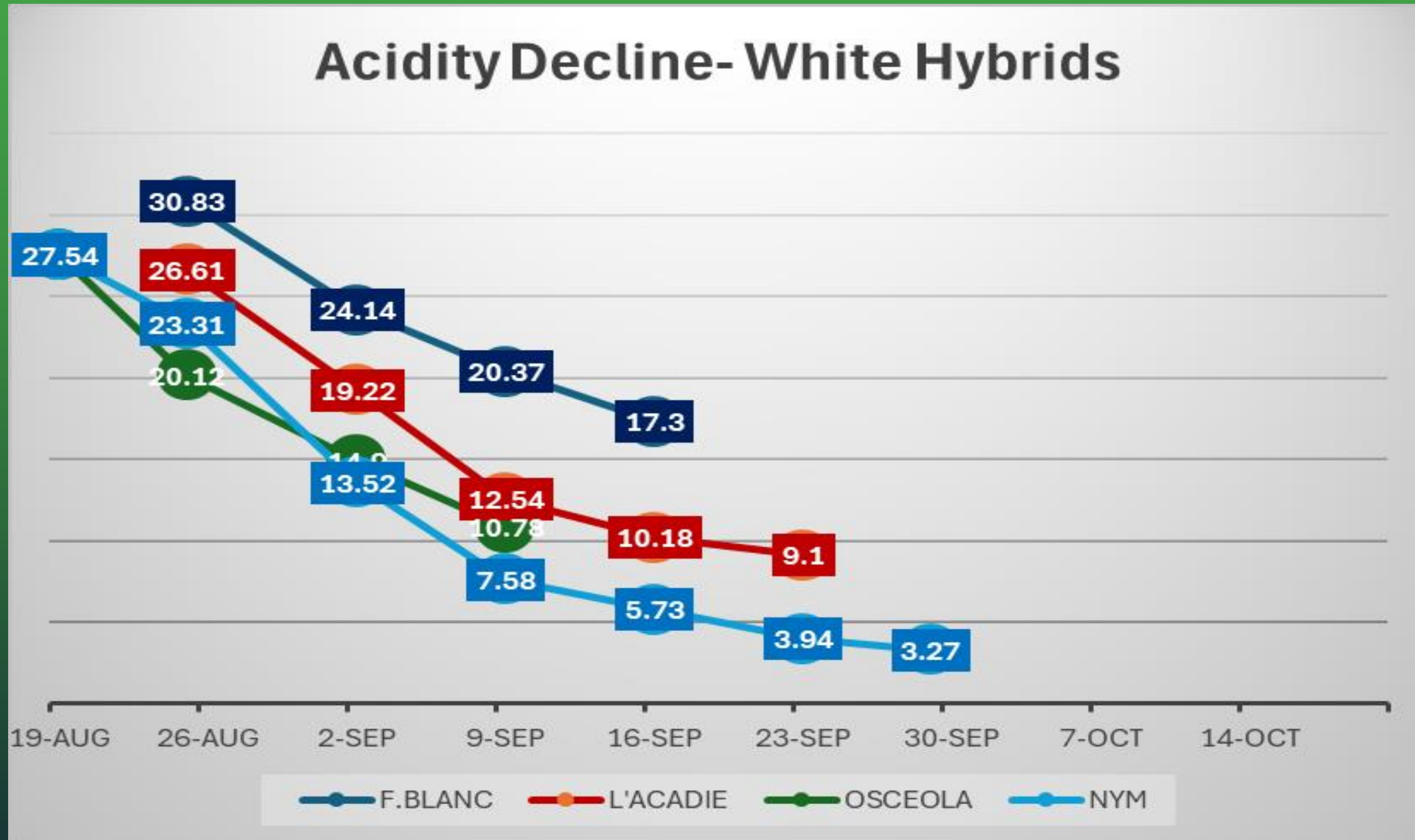
Flowering 2024/2025



Veraison 2024/2025

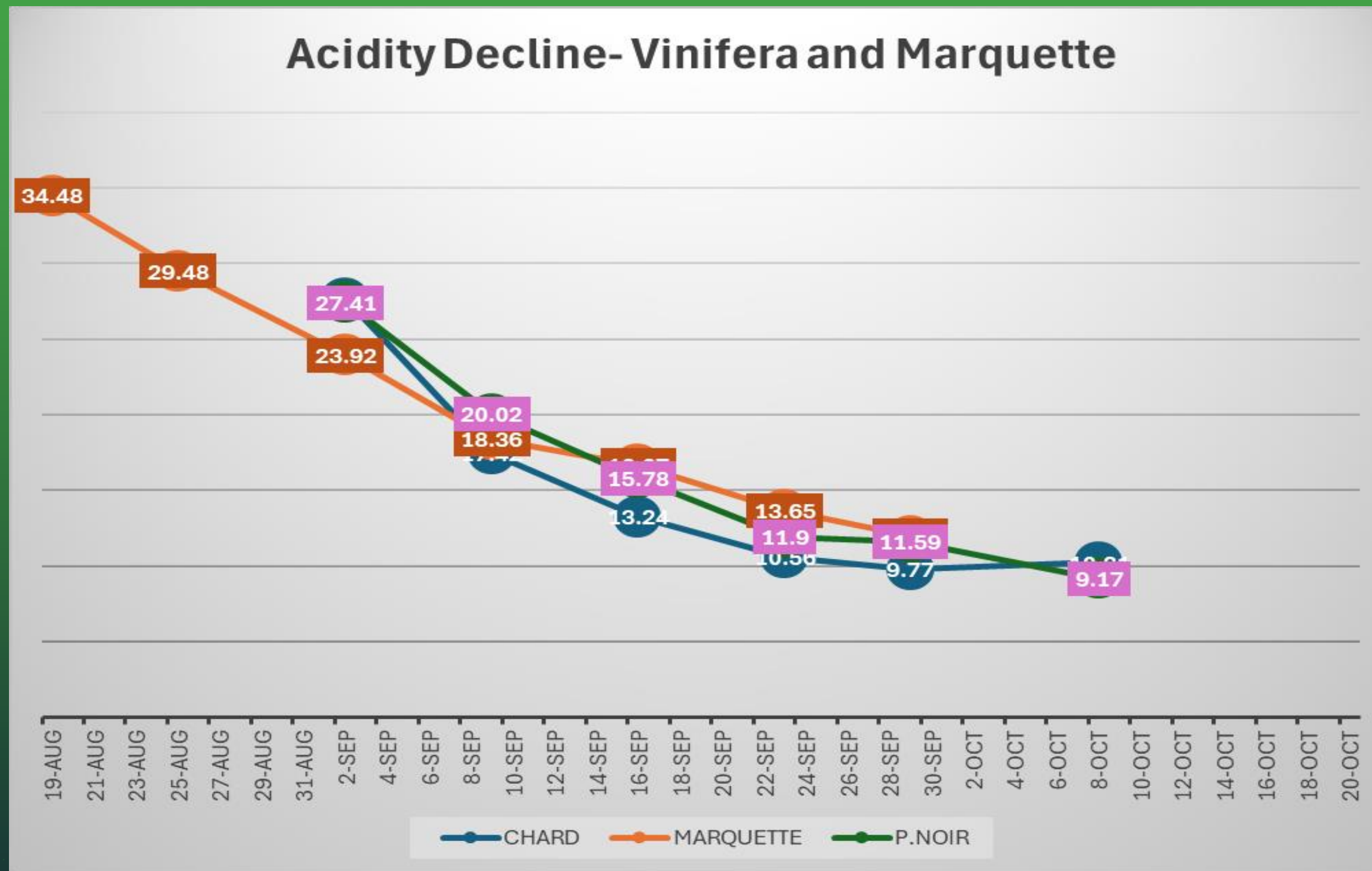


NS Acidity at Harvest



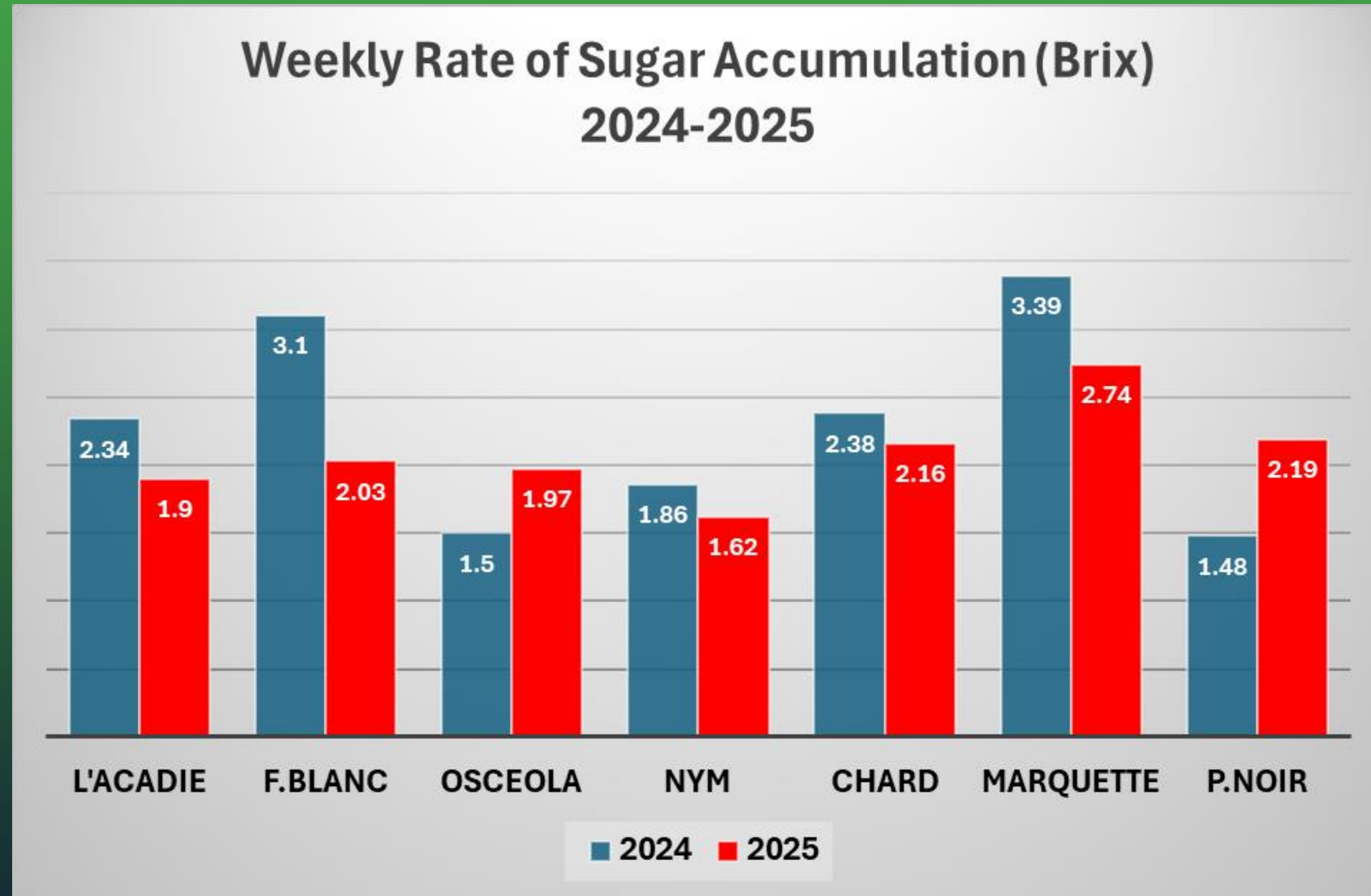
Typically: Reds: 6-8g/l; Whites: 7-9g/l

NS Acidity at Harvest



Typically: Reds: 6-8g/l; Whites: 7-9g/l

Sugar Accumulation



RAW DATA-TOTAL SOLUBLE SOLIDS

DATE	L'ACADIE	F. BLANC	OSCEOLA	NYM	CHARD	MARQUETTE	P.NOIR
Aug 14, 2024	7.9	8.2	11.3	9.28		7.8	
Aug 21, 2024	10.1	9.9	12.7	11.14		13.4	
Aug 27, 2024	12.4	14	15	13	8.7	16.1	12.5
Sep 4, 2024	17.3	17.3	18	15	13	18.3	14.8
Sep 10, 2024	17.4	17.4	18.2	15.2	14.6	19.1	14.3
Sep 17, 2024	20	20.5	20.9	17.8	17.8	21.5	17.2
Sep 25, 2024	20.5	24.7	19.3	19.8	18.7	26.6	18.9
Oct 3, 2024					20		19.4
DATE	L'ACADIE	F.BLANC	OSCEOLA	NYM	CHARD	MARQUETTE	P.NOIR
Aug 12, 2025	7.9	12	10.13	6.68			
Aug 19, 2025	9.8	12.3	12.1	8.3	7.22	11.4	
Aug 25, 2025	11.7	14.1	14.6	10.4	9.39	16.1	
Sep 2, 2025	13.1	16	16.6	12.1	11.7	18.6	12
Sep 9, 2025	16.5	17.9	19.5	13.6	14.5	22	13.5
Sep 16, 2025	18.2	19.5	21.5	16.2	16.8	24.6	16.1
Sep 23, 2025	18.7	21.6		15.6	18.9	24.3	17.2
Sep 29, 2025				16.9	19.7	25.4	17.6
Oct 8, 2025					21.5		21.9

Vintage Takeaways:



▶ Hybrid/ Vinifera temp thresholds are different

▶ NYM and Marquette seem most heat/ drought sensitive

▶ Be aware of timing and unsuitable product mixes

▶ Focus on young vines during dry periods

 Overall less inputs and less canopy/ field work

 Overall Excellent Qualitative Vintage

Questions?

Thank You

