

Harvest-Time Best Management Practices in the Vineyard and Winery *Preventing the Spread of Pests*

Adopting sanitation best management practices to restrict soil movement is important

There are several vineyard pests that can be moved when soil is moved between sites. Mealybugs and grape phylloxera are two such pests. Although grape phylloxera has been detected in Washington for over 60 years, new finds over the past few years warrant consideration of new harvest sanitation guidelines.

It is important to adopt preventative measures to reduce risk of pest spread, regardless of whether your vineyard displays symptoms; in many situations, a vineyard could be infested with phylloxera but the population is low enough that vines are not displaying symptoms. Prevention of pest spread primarily means restricting movement of people, equipment, and materials between vineyards and thoroughly cleaning all items that come in contact with vineyard soil. Both vineyards and wineries should implement measures to prevent movement of potentially infested soils. The following practices can delay initial infestation and slow pest spread.

REDUCE INSECT MOVEMENT¹

Recommended:	Not Recommended:
<ul style="list-style-type: none"> – Control access to your vineyard – Imprint the name of your vineyard on your bins – Load and unload trucks outside the vineyard on a paved or graveled road – Restrict all vehicles to paved areas and delivery trucks to a sanitation pad 	<ul style="list-style-type: none"> – Sharing tractors, trucks, trailers, or other field equipment – Accepting returned containers that do not have your name – Sharing bins with other vineyards / wineries – Using bins that easily transport soil (e.g., bins with waffle patterns on bottom)

ADOPT CLEANING PROCEDURES²

Equipment	Visitors or Workers
<p>Cleaning</p> <ul style="list-style-type: none"> – Remove any parts of the machine or equipment which may hold and hide dirt and plant fragments. – Thoroughly clean the item with a steam cleaner or pressure water/air hose to ensure all soil 	<ul style="list-style-type: none"> – Limit entry to vineyard. – Visitors' vehicles should be confined to hard stand parking areas in full sun at least 300 ft from grapevines. – Visitors are encouraged to clean cars before leaving. – Where possible, workers and visitors should visit phylloxera-infested

Source: 1. [Grape Phylloxera: Biology and Management in the Pacific Northwest](#) 2. Modified from: [National Phylloxera Management Protocol](#)

<p>and plant fragments are removed.</p> <p>Disinfestation: <i>Select a method</i></p> <p>-Steam:</p> <ul style="list-style-type: none"> i) Steam applied must be above 212°F (100°C) as indicated by a jet of clear invisible steam between steam outlet and the visible condensate cloud. ii) Steam must contact all surfaces until the surface is left dry, not wet with condensate. <p>-Hot water: <i>(small equipment only)</i> Fully immerse the item in water at 158°F (70°C) minimum and hold in water for at least 2 minutes after the equipment surface has reached 158°F (70°C).</p>	<p>vineyards <i>after</i> non-infested vineyards.</p> <ul style="list-style-type: none"> - Authorized visitors should wear disposable overshoes (easiest) or disinfect footwear. Disinfect footwear as follows: <ul style="list-style-type: none"> o Scrub boots with a scrubbing brush to remove mud--preferably in water and detergent. o Then, dip and scrub boots in freshly prepared 10% active sodium hypochlorite (bleach)* solution for minimum of 30 seconds. o Rinse boots thoroughly in clean water after immersion. - Wash and disinfect all small tools (snips, knives, etc.) with 2% active sodium hypochlorite (bleach) solution. <p><i>*10% is a creating a solution that has a dilution of 10%. If making 3 gallons, pour 0.3 gallons (38 ounces) in a bin and add 2.7 gallons of water (346 ounces). Bleach should not be used to decontaminate any surface that comes in contact with grapes being delivered to the winery (i.e. bins, buckets, lugs and tubs).</i></p>
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