

# GRAPE AND ALMOND ACREAGE AND RAISIN HARVEST METHOD

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**United States  
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 Agriculture**



**NATIONAL  
 AGRICULTURAL  
 STATISTICS  
 SERVICE**



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Please make corrections to name, address, and ZIP Code, if necessary.

The information you provide will be used for statistical purposes only. Your responses will be kept confidential and any person who willfully discloses ANY identifiable information about you or your operation is subject to a jail term, a fine, or both. This survey is conducted in accordance with the Confidential Information Protection provisions of Title V, Subtitle A, Public Law 107-347 and other applicable Federal laws. For more information on how we protect your information please visit: <https://www.nass.usda.gov/confidentiality>. Response is **voluntary**.

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The 2018 Grape and Almond Acreage Survey is being conducted by the USDA, National Agricultural Statistics Service, Pacific Regional Office in cooperation with corresponding industries. In addition to acreage data, the Raisin Committee is interested in collecting information on Harvest Methods used for Raisin-type Grapes. Please review the enclosed parcels and make updates as needed, and provide a phone number where you can be reached. Use the tables below as an aide for making updates and indicating Harvest Method for Raisin-type Grapes.

**Current Phone Number(s):** \_\_\_\_\_

	<b>Grapes (Acres)</b>	<b>Almonds (Acres)</b>
<b>Acres in our Database</b>		
<b>Acres Planted in 2018</b>		
<b>Acres Pulled in 2018</b>		
<b>Acres Abandoned</b>		

(Continue on next page)

**Acres by Harvest Method (descriptions below) for Raisin-type Grapes**

	<b>Traditional Tray on Ground (Acres)</b>	<b>Dehydrator for Golden Raisins (Acres)</b>	<b>Overhead Trellis (Acres)</b>	<b>Open Gable (Acres)</b>	<b>Continuous Tray (Acres)</b>	<b>Southside Trellis (Acres)</b>	<b>Fresh/Wine/Juice (Acres)</b>	<b>Other - Please indicate (Acres)</b>
<b>Harvest by Hand</b>								
<b>Mechanical Harvest</b>								

Your help in completing and returning the enclosed parcel record(s) will assist in preparing and publishing a timely report on California's grape, almond, and walnut acreage. This letter and all parcel records should be returned, even if you have no changes, by November 1, 2018 in the enclosed postage-paid return envelope.

If you have any questions, please call Kelly Albelo at 1-800-851-1127, ext 110.

**Harvest Methods for Raisin-type Grapes**

**Traditional Tray** - grapes are harvested by hand and are laid out on thin sheets of paper (known as trays) where they dry in the sun for 2-3 weeks.

**Dehydrator** - grapes are harvested by hand and put into bins. The bins are then taken to the dehydrator for drying into Golden Raisins.

**Overhead Trellis (Dried on Vine)** - vines are trained up onto wires stretched overhead. Dried grapes hang from the overhead canopy which allows mechanical grape harvesters to get underneath to harvest the dried fruit.

**Open Gable Trellis** - trellis wires are connected between rows of 6-foot high V-shaped supports. The unique V shape lets in additional sunlight and traps the heat. This greatly improves ripening and drying. Raisins are harvested with a wine grape harvester that has been modified to place the raisins in bins instead of gondolas.

**Continuous Tray** - grapes are shaken from the vine by a machine harvester and conveyed evenly onto a long, continuous paper tray where they will dry in the sun for 7-10 days.

**Southside Trellis** - an angled cross-arm is added to each trellis stake to support two wires on which canes are tied. Renewal shoots are trained to the catch wires above and the southern exposure of the fruit facilitates drying. Raisins are harvested mechanically with a south-side harvester.

**Fresh/Wine/Juice** - many varieties of raisin grapes are not harvested for raisins. Some raisin varieties (especially Thompson Seedless) are regularly harvested for table, wine, or juice.

**Other** - please specify other methods of harvest not already listed.

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2-R		2-Sp		2-PATI (Tel)					-----			
3-Inac		3-Acct/Bkpr		3-PAPI (Face-to-Face)								
4-Office Hold		4-Partner		6-Email					Optional Use			
5-R – Est		9-Oth		7-Fax								
6-Inac – Est				19-Other								
7-Off Hold – Est												
S/E Name									9907	9908	9906	9916