



Vine to Wine Update

Oregon Wine Research Institute
January 2016

Welcome to the *Vine to Wine Update*. This monthly e-newsletter is designed to inform you of news, information and events from the **Oregon Wine Research Institute**, highlighting our research programs and providing relevant information about the OWRI and our researchers. We continue to provide research-based viticulture and enology information for the Oregon wine industry. As always, we welcome industry input, so please ask **OWRI team members** questions from the vineyard or the cellar.



January Communications and Outreach Update

Danielle Gabriel, Communications and Outreach Manager

We have a great lineup of seminars, events and workshops scheduled for the upcoming months. Our first seminar of winter term will be held next Tuesday, February 2 at 3:30 PM, and our speaker is Dr. Jay Pscheidt, Professor & Extension Plant Pathologist, OSU. Our second seminar is on Tuesday, March 8, at 3:30 PM, with Dr.

Michelle Moyer, Assistant Professor & Extension Viticulturist, WSU. You will find detailed information about each seminar below. Also, don't forget to register for the 2016 Grape Day, which is on Tuesday, March 29, 2016 at the LaSells Stewart Center, main campus, OSU. The National Clean Plant Network and Cornell are offering a free seminar series in March that emphasizes the importance of using clean plant materials, discusses grapevine viruses, diseases and addresses other issues relevant to grape growers in any area. The series is free, but you have to preregister to participate. For more information, click [here](#).

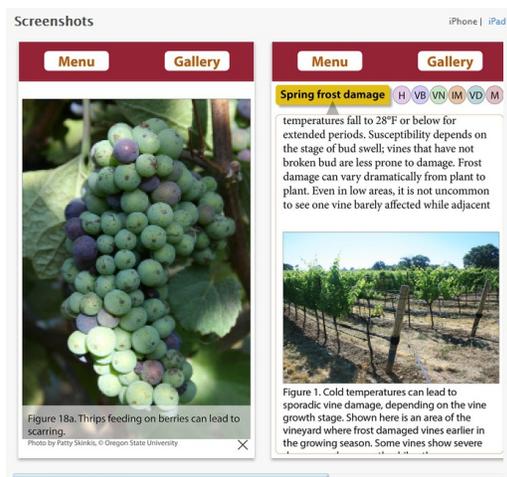
Looking ahead to spring, we are very excited to announce a Sparking Wine workshop that will be held on Thursday, April 14, 2016 at Ponzi Vineyards. This workshop will feature wine tasting and speakers from Oregon, California and Champagne, France. Registration for this full-day workshop will be \$200 and will be available next week. The 2016 Vineyard Scouting Workshop will be held on May 4 in Milton-Freewater; look for more details in the next *Vine to Wine*.

New Extension Publications and Phone/tablet App Available- Just in Time for Spring!

New Phone/Tablet App Helps Growers Diagnose Problems On the Go Recognize the Symptoms and Causes of Stunted Growth in Vineyards, EM8975

Authors: Patty Skinkis, Vaughn Walton, Amy Dreves, Clive Kaiser, Steve Renquist, Steve Castagnoli, Rick Hilton and Linda Brewer

We are excited to present our first Extension publication that is also available as an app for your mobile device. The app can be downloaded to your tablet and mobile device and viewed even when you are offline. The app is free to download and use. It's development was enabled by funds donated by the Oregon Wine Research Institute.



Spring frost, herbicide drift, water or nutrient stress, diseases, insect and mite pests can all cause similar symptoms of stunting or distorted growth in grapevines. Recognizing these symptoms and distinguishing their causes is the first step in diagnosing problems and developing a management plan. With many color photos, this publication will help you identify probable causes of distorted shoot and vine growth in vineyards and direct you to other resources that can lead to solutions.

To download the publication and the application, visit the Extension catalog:

<https://catalog.extension.oregonstate.edu/em8975>

Help Reduce Herbicide Drift from Neighbors

Are Your Weed-control Products Damaging Nearby Vineyards?, EM 9132

Authors: Michael Kennedy and Patty Skinkis

This brief informational guide will help anyone living near a vineyard understand the damaging effects common herbicides can have on grapevines. The Oregon grape industry is growing rapidly near urban boundaries throughout the state. Herbicides used in home gardens, residential and urban landscapes can cause serious damage to local vineyards. Share this link with your neighbors!

To download this publication, visit the Extension catalog:

<https://catalog.extension.oregonstate.edu/em9132>

The Sky is Falling! (Well, Maybe Not)

Jay W. Pscheidt, Ph.D.

*Professor of Botany and Plant Pathology and Extension Plant Pathology Specialist,
Oregon State University*

The new Compendium of Grape Diseases, Disorders and Pests (Wilcox et al 2015) points out the multitude of problems that can beset grapes. Oregon's grape industry has done well to avoid many of these troubles using geographic isolation, unique climate conditions and planting stock quarantines. Grapes are still susceptible to all these problems, which could arrive and cause havoc on any growing season. When one of these problems does come along, we may sound a lot like "Chicken Little" declaring that the sky is falling. Several disease issues have fallen onto our doorstep that need to be discussed. Although some are very serious and not unexpected, all can be dealt with. These issues include *Xylella*, sterilizing pruners which I talk about [in this article](#),

fungicide resistance and climate change, which we will address throughout the season.

Xylella

In October, 2015, the presence of the bacterium *Xylella fastidiosa* was confirmed by the Oregon Department of Agriculture (ODA) in several pear trees growing in the field germplasm collection at the USDA Repository in Corvallis. Grape growers may be alarmed knowing that Pierce's Disease is caused by *Xylella fastidiosa* subsp. *fastidiosa*. Continue reading [here](#).

OWRI Hires Full Time Vineyard Manager for Woodhall Research Vineyard

Over the last two years, the OWRI has dedicated significant resources to upgrading our research vineyard, Woodhall, located in Alpine, Oregon. These upgrades include new plantings and infrastructure improvements that will enhance teaching opportunities, provide hands-on training opportunities for students and provide more vineyard blocks for scientific research. To manage the expanding responsibilities of Woodhall, the OWRI created a position for a full-time vineyard manager to oversee daily operations at the vineyard. We are excited to announce the hire of Josh Price, who begins in February.



Josh was born and raised in Oregon. He explored his passion for wine by traveling around the world and working in fine-dining restaurants and serving high end food and wine in various winegrowing regions. He then returned to Oregon to pursue his degree in viticulture and enology at OSU. While earning his degree, he interned at Woodhall for three years, working alongside faculty and students.

What attracted you to the position of Woodhall Vineyard Manager?

Woodhall Vineyard is an amazing property with a great history and potential for future development, and is unique because it combines classic farming techniques with innovation and new technology. I am excited to work with researchers on projects and teach students how to maintain a working vineyard.

What part of the job are you most excited/passionate about?

The upgrades and improvements. Over the past year, we installed a new roof on the lab, redirected the driveway to allow for easier access and installed a septic system for a future barn upgrade. In addition to the structural improvements, the faculty are planning projects for vineyard development and research. Last year we installed a new two-acre Pinot block, which provided students with an opportunity to learn the different steps needed to start a new vineyard, such as preparing the land and installing irrigation, trellis, and vines. These upgrades will allow students to get hands-on experience.

What is the first project you want to start as Vineyard Manager?

My first project will be preparing the vineyard for the upcoming growing season. I will cane prune most of the vineyard and lay down canes for this season's growth. I also plan on finishing the installation of the new trellis cross arms and wires for the new Pinot noir block before growth begins.

What's your vision for the future of Woodhall?

I want to create a vineyard that facilitates research to help improve the wine industry in Oregon and worldwide. I want Woodhall to serve as the example vineyard that the industry looks to for answers, including innovation and classic farming practices. Also, I want to continue providing opportunities for OSU students to develop their skills in the wine industry.

When you're not working, how do you enjoy spending your time?

When I am not out in the vineyard, I like to spend my time traveling the world. I enjoy exploring new lands, meeting new cultures, trying new foods, and seeing vineyards in other countries. I also enjoy snowboard during the winter and camping and hiking during the summer. I dabble a little at making my own wine, which has yielded some nice results over the last few years in part due to knowledge I acquired from my degree.

New Graduate Student Joins Dr. Elizabeth Tomasino's Lab



In September, Jack Twilley joined Dr. Elizabeth Tomasino's lab as a master's student. His research focuses on how different fermentation parameters affect mead quality. Jack received his bachelor's of science degree in food science and technology (fermentation science option) in June of 2015 from Oregon State University, and just completed a six-month internship at E. & J. Gallo Winery in Modesto, California, where he worked in the research winery.

Online Viticulture Extension Course to be offered in Spring 2016

The Viticulture Extension online course *Principles of Vineyard Production* will be open to industry and the public in spring 2016. The course, taught by Dr. Patty Skinkis, OSU's Viticulture Extension Specialist, is a non-credit course that covers techniques and concepts in wine grape vineyard management. Online participants will learn jointly with upper division students at Oregon State University who are taking the course as part of the BS degree option in Viticulture and Enology. This course provides professional development for industry members seeking continuing education or for those new to vineyard and winery production. Focus will be placed on the importance of making informed vineyard management decisions by understanding impacts on grapevine physiology and vineyard sustainability.

Major topics to be covered include vineyard site selection and design, clean plant materials, nutrient management, irrigation management, canopy management, vineyard floor management, pest management, managing fruit yield and quality, vineyard technology, labor and production economics.

The class will be held online live from 8:00-9:50 AM PST, Tuesdays and Thursdays from March 29 to June 2, 2016. Registered participants will receive access to recordings of each class, so live participation is not required. Click [here](#) for more details on this course. Advanced registration is required, and space is limited. To view the brochure, click [here](#).

Oregon Winery and Vineyard Census

Support Our Industry by Completing Your Census

Did you know that overall production in 2014 was up 39% over the prior vintage? And, that total wine sales surpassed \$430 million and exports jumped an impressive 50%? Every year the Oregon wine industry receives an important request for census information. The data is confidentially gathered and analyzed by the Southern Oregon University Research Center (SOURCE) and is essential for communicating the facts mentioned above, as well as industry grape pricing, economic impact, market growth and much more. The OWB has worked closely with SOURCE to streamline the census form and save you time. The questions asked represent the best balance between our wine community's information needs and our commitment to reduce the time and effort it takes you to complete the form. Please support our industry by submitting information for your vineyard and/or winery. You may have received the form already by mail, but you can also [complete a digital version](#). If you have questions about the census, please direct them to [Rikki Pritzlaff](#) or [Marie Chambers](#).

OWRI Seminars

Fungal Sex Could Resist Your Advances

Fungicide Resistance Management is Complicated

[Dr. Jay Pscheidt](#), Professor; Extension Plant Pathology Specialist; OSU Department of Botany and Plant Pathology
Tuesday, February 2, 3:30 PM
Kidder 202 (For directions, click [here](#)).

Fungicide resistance became a priority this past summer with several documented powdery mildew management failures in vineyards. Several new fungicides have been registered for grapes and some of these contain two active ingredients, and many of the new ingredients are at high risk of encouraging the development of resistant fungal pathogens. These new combinations represent a challenge for sustained plant disease management. In this seminar, Dr. Pscheidt will discuss ideas on how to best utilize these materials in the upcoming season.

Powdery Mildew: Biology and Management

[Dr. Michelle Moyer](#), Assistant Professor & Extension Viticulturist; Washington State University Department of Viticulture and Enology
Tuesday, March 8, 3:30 PM
Kidder 202 (For directions, click [here](#)).

Powdery mildew remains a concern for grape growers and can be difficult to manage.

Populations of *Erysiphe necator* cleistothecia can burst open and release ascospores over an extended period of time ranging from fall through late spring. These ascospores are an important source of primary inoculum for grapevine powdery mildew epidemics. Dr. Moyer will discuss the role of primary inoculum in grape powdery mildew epidemics; focusing on the biology of inoculum arrival, and how weather and management choices influence subsequent epidemic development.

To view these seminars live online, visit: <http://live.oregonstate.edu/>.

Live chat will NOT be available, however, online live participants can submit questions during the seminar to danielle.gabriel@oregonstate.edu, and they will be answered at the end.

2016 Grape Day

Wine & Grape Quality, Sensory & Perception, and Nutrient Management

LaSelles Stewart Center, OSU Campus, Tuesday, March 29

For maps and parking information, click [here](#).

Registration is \$65 and lunch is included.

To register, click [here](#).

Join us on campus at Oregon State University for our annual event highlighting research relevant to the Oregon wine industry. Members of the Oregon Wine Research Institute and guest speakers Bruce Pan, E&J Gallo and Steve Price, ETS will present. This year, our focus is on grape and wine quality, the sensory impact of wine, and researchers will provide an update on the NPK trial.

Have a particular topic or question you would like to see addressed in the Vine to Wine? Let us know.

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