

OSU Wine and Grape Research and Extension Newsletter



April 2007

<http://wine.oregonstate.edu>

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The New Faces in Viticulture and Enology at Oregon State University

Two new faculty members have joined in the Viticulture and Enology Extension and Research programs at Oregon State University. **James Osborne** started as enologist in the Food Science and Technology Department at OSU in fall of 2006. **Patty Skinkis**, viticulture extension specialist, began her position in the Horticulture Department at OSU in January 2007. Both are eager to develop Extension programming that fits the diverse needs of grape growers and winemakers throughout the state of Oregon.

Considerations in Canopy Management

by Patty Skinkis

Canopy management is one of the main tasks that vineyard managers tackle between the dormant pruning season and the mad rush of harvest. There are several factors to consider when determining how to best manage the vine canopy in your vineyard:



Short Shoot Syndrome (SSS) and rust mite news for Grape Growers in Oregon

by Vaughn Walton & Patty Skinkis

Recent work at OSU showed that SSS is closely linked to the presence of rust mites in vineyards. Vineyards with high infestations of rust mites have shown crop losses of 23% during field trials in the past season in Oregon. Some producers have reported total crop loss in badly affected production



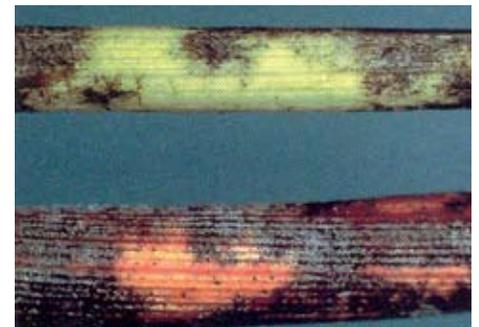
blocks. For this reason growers need to be aware of impending crop losses during the current season.

Vineyard Disease Notes

by Jay W. Pscheidt

Jay Pscheidt, Plant Pathologist, has some insights on what to look for in mid-April and early May:

- Eutypa Dieback
- Phomopsis Cane and Leaf Spot
- Downy Mildew
- Powdery Mildew



HOT Topics in Enology: Acetic Acid Bacteria

by James Osborne

It had been thought that acetic acid bacteria played little, if any, role in the winemaking process due to their aerobic nature. However, it is becoming increasingly evident that, in some cases, these bacteria can survive and even multiply under the anaerobic or semi-anaerobic conditions present during winemaking.



Detail of acetic acid crystals



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Viticulture and Enology Program Graduate Spotlight

Alex Cabrera, a recent Viticulture Undergraduate Program graduate, was inspired to pursue an education into viticulture after having exposure to Peruvian pisco, a clear, unadulterated brandy made from distilled wine. He had his first viticulture experience working at his extended family's pisco business in Peru, doing back-breaking work with pergola trellised grapes several summers ago.



Alex Cabrera, recent graduate of the Viticulture option of the OSU Viticulture and Enology Program, takes a soil moisture reading at Abacela Vineyard and Winery.

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Upcoming Viticulture and Enology Events

Integrated Pest Management in Winegrapes Workshop

Date: Saturday, May 12, 2007

Time: 9 am – 4 pm

Where: NW Viticulture Center, Chemeketa

This one-day program will focus on vineyard IPM programs, soil management, and integrated control of insect and fungal pests. Speakers include OSU, USDA and Chemeketa faculty. For more information and registration instructions see the link below.

<http://www.chemeketa.edu/aboutus/locations/eola/news.html>

Principles in Wine Texture Workshop

Thursday, May 17, 2007 – Roseburg

Friday, May 18, 2007 – Portland

This one-day workshop will investigate the concept of wine texture and the many factors in the vineyard and winery that can influence it. Instruction will be paired with tasting sessions that illustrate key principles of wine texture. It is offered in two locations for convenience of participants. For more information or to register, please go to the link below. http://www.oregonwine.org/Industry/Oregon_Wine_Board/Education/Industry_Workshops/

Umpqua Valley Grape Day

Date: Wednesday, June 6, 2007

Time: 9 am – 4 pm

Where: Douglas County Extension office, Roseburg

The agenda will begin with technical presentations on viticulture and entomology by OSU faculty and lead to vineyard visits throughout the Umpqua Valley. For more information, contact Steve Renquist 541-672-4461 (steve.renquist@oregonstate.edu).

Southern Oregon Problems Tour

Date: Thursday, August 2, 2007

Time: 8 am – 6 pm

An informative and educational tour of vineyards throughout Jackson and Josephine counties will provide awareness of problem areas in vineyards. This provides participants with hands-on exposure to these problems to establish an understanding of causes and concerns. The tour starts at 8:00 AM and ends with the annual Rogue Valley industry BBQ. Please contact Phil VanBuskirk for further information: 541-776-7371 (phil.vanbuskirk@oregonstate.edu).