

Enology Seminar Today! 3 PM

Dr. James Osborne, associate professor and enology extension specialist in the OSU Department of Food Science and Technology, will present a seminar titled:

Using select wine microorganisms as bio-protectants against microbial spoilage during winemaking.

You can attend the seminar in two ways: in person in Kidder Hall (KIDD), Room 202 on the Oregon State University campus in Corvallis, or on-line as a [WebEx webinar](#) to connect to the seminar. Please use the interactive features to ask questions during the seminar.

Seminars are free and open to the public. Past seminar recordings can be found on the [OWRI website](#) for later viewing.

Program Coordinator Report: OWRI scholars

There is never a shortage of brilliant and creative students at Oregon State University and other institutions of higher education. At OWRI we want to put some of those minds to work to benefit the Oregon wine industry.

An important role of faculty at the Oregon Wine Research Institute is to teach and mentor both undergraduate and graduate students. The undergraduate scholar program, created in 2016 by OWRI faculty, allows them to do both while providing students with a valuable work experience. The scholar program seeks to identify outstanding students in different academic disciplines, and pair them with one of our faculty for a year. OWRI offers five annual scholar awards to faculty for \$5,000 each, used primarily to offset student wages. This arrangement offers the student an excellent year-long learning and work experience, and the faculty gets a highly motivated and talented student worker in his or her lab.

A faculty selection committee employs a two-step competitive process. A Request for Proposals (RFP) is delivered to faculty and the committee then selects five research projects that require student support. Then, the position is posted on the OSU student job site as well as other institutions and media to attract qualified undergraduate students. Students are asked to match their academic and career interests and goals with specific OWRI faculty research programs. The committee then selects five students from the applicant pool. The new group of students begin work on July 1, and the previous group submits work experience reports.

As our faculty encompass many disciplines, students also come with many different majors such as chemistry, biology, biochemistry, chemical engineering, as well as non-OSU institutions including Southern Oregon University. In FY19 the five OWRI undergraduate scholars and their research topics are:

- MacKenna Greene (Horticulture major in KC Lab) - Increasing the accuracy of grapevine red blotch virus detection
- Matthew Huckins (Biological and Ecological Engineering major in Mahaffee Lab) - developing automated geolocation capabilities for a weather sensor platform
- Ray Shireman (Biochemistry major (S OR Univ) in Levin Lab) - optimizing phenolics assay for fruit sampling
- Alexander Tauss (Horticulture major in Deluc Lab) - Developing a trans-grafting procedure to study scion/rootstock communication in grapevines
- Karly Vial (Biochemistry major in Deluc Lab) - Developing an imaging methodology to quantify protein-protein interactions using microvine cells.

Mark L. Chien

Student scholar job listing

If you are an undergraduate student currently enrolled at a college or university who is interested in a learning and work experience with an OWRI faculty member, please visit the [OSU student jobs website](#) for the student scholar job description (P05072SE) and follow the instructions to apply. Your application will be considered by the OWRI scholar committee. Positions begin on July 1 and extend for up to one year. You must be present at the location of your faculty host for the duration of the scholar position.

Enology Research: sulfur and brett

Sulfites in wine making

Dr. Alan Bakalinsky, retired professor in the OSU Department of Food Science and Technology studied commercial yeasts to determine the genetic and environmental factors that control sulfite production during fermentation. [READ MORE...](#)

The hunt for *Brettanomyces*

Dr. Chris Curtin in the OSU Department of Food Science and Technology hunts for the sources of *Brettanomyces* and how wine makers can keep their cellar "Brett" free. [READ MORE...](#)

Paul Schreiner: 2019 best ASEV viticulture paper award

The [American Society for Enology and Viticulture](#) (ASEV) is the professional organization of the U.S. wine industry (though it has many foreign members and a chapter in Japan). Each year, a committee selects the [best viticulture and enology research paper](#) from the American Journal for Enology and Viticulture (AJEV), that represents outstanding research and a significant contribution to the field. AJEV is a research resource that all commercial wine makers and grape growers should read. In 2019, Dr. Paul Schreiner, research plant physiologist at the USDA-ARS Horticultural Crops Unit in Corvallis was awarded best viticulture paper titled "Nitrogen requirements of Pinot noir based on growth parameters, must composition and fermentation behavior", along with co-authors James Osborne and Patty Skinkis (both at OSU). This study used pot-in-pot Pinot noir vines to manage nitrogen input in order to study vine productivity, fruit chemistry and must fermentation dynamics. A major conclusion is that manipulating nitrogen has a greater effect on vegetative growth indices than on reproductive responses.

Paul will present his paper and receive the award along with the a plaque and monetary award at the [70th ASEV National Conference](#) in Napa on June 17-20. To read the paper, click [HERE](#).

OSU Extension spring vineyard mechanization workshop in S. Oregon

Join us for a workshop focusing on vineyard floor management and precision spraying. This workshop will provide information about vineyard floor management practices, implements, and how they can be effective in weed control, and will showcase a new intelligent sprayer being evaluated by OSU. The event will feature live demonstrations of vineyard floor management implements and the precision sprayer. ODA recertification credits are available. Registration fee is \$25. Click [HERE](#) for information and registration. To view a schedule and program click [HERE](#).

Location: [OSU Southern Oregon Research and Extension Center](#), 569 Hanley Rd, Central Point, OR; [Dancin Vineyards](#), 4477 South Stage Rd. Medford, OR

Date and time: Friday, May 17, 12:50 pm - 5:00 pm, light snacks/refreshments will be provided.

OWRI Grape Day survey, proceedings and presentations

2019 Grape Day was held on April 3rd. The primary goal of this annual event is to enhance awareness of the research relevant to the Oregon wine industry. It also promotes interaction and collaboration among faculty members, students, and the industry. In order to improve next year's conference (April 8, 2020) we request that you fill out the post-event [survey](#). The presentations and proceedings can be downloaded [here](#).

Faculty Focus

James Sterns, an applied economist and core faculty member in the Oregon Wine Research Institute, focuses on the economics side of the Oregon wine industry, particularly the ways wineries connect to wine consumers. For more information on James' work, view his [YouTube research video](#).



Extension Resources

Prevent Herbicide Drift

The OSU Extension publication [Are Your Weed-control Products Damaging Nearby Vineyards?](#)

was developed to help the public understand the damaging effects that common herbicides can have on grapevines. Share this document with your neighbors to help reduce herbicide drift damage to grapevines. Grapevines are most sensitive to certain herbicides in early spring through bloom (mid-June).

Last Chance to Join the OSU Statewide Crop Load Project!

This long-term, collaborative research project will enlist new vineyard and winery partners for the project this spring 2019 for the final three seasons. This project quantifies how yield (by way of cluster thinning) affects vine health, fruit composition, and wine sensory perception. The more diverse sites we have, the better it is to understand impacts. If you are interested in scientifically evaluating different crop levels in your Chardonnay or Pinot noir vineyard, please fill out an [application form](#) online by April 30, 2019. If you have questions about the project, contact Dr. Patty Skinkis, OSU Viticulture Extension Specialist (patricia.skinkis@oregonstate.edu).

2019 Pest Management Guide for Wine Grapes now available!

Published annually by OSU Extension experts, this is the Oregon grape grower's go-to guide

for updated information about timing pest management strategies in the vineyard. You can find fungicide efficacy information (pages 35-36) and more for managing weeds, insects, and diseases.

Upcoming Events

LIVE Annual Meeting | April 17, Chehalem Cultural Center, Newberg, OR

WAVEx Smoke Exposure Seminar | April 17, WSU Tri-Cities, Richland, WA

OSU Spring Vineyard Mechanization Workshop | May 17, 1-5 PM, Central Point, OR. See listing above.

Vineyard Mechanization Webinar | June 11, 3 PM, WebEx (save the date, program and connection information will be sent out soon)

ASEV National Conference | June 17 - 20, Napa, CA

11th International Workshop on Grapevine Trunk Diseases | July 7-11, Penticton, BC, Canada

OSU Summer Vineyard Mechanization Workshop | July 11, Willamette Valley (site TBD)

Have a particular topic or question you would like to see addressed in the *Vine to Wine*? Please [contact us](#).

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