

OWRI Research

The chemical nature of mouthfeel

Mouthfeel is a loaded term in the wine world and a crucial quality trait affecting not only taste but also a wider range of sensations in the oral cavity that can be best referred to as wine texture. Dr. Ludwig Ring, OWRI post-doctoral fellow from Germany, is working with the enology team to identify non-volatile, sensory active compounds such as bio-polymers, and their impact on red wine mouthfeel. Click [HERE](#) to read more about mouthfeel research.

Faculty Focus: Paul Schreiner



Congratulations to Paul Schreiner, research plant physiologist with USDA-Agricultural Research Service and core faculty member in the OWRI, for receiving the ASEV [2019 Viticulture Best Paper](#) along with co-authors [James Osborne](#) and [Patty Skinkis](#). He will be presenting at the ASEV National Conference in Napa, CA on June 17-20. To learn about Paul's three year research project on nitrogen management in the vineyard versus nitrogen management in the winery to produce the best quality of wine, watch his [YouTube research video](#).

OSU-WSU vineyard mechanization webinar

As labor availability in agriculture decreases there may be more reliance on vineyard mechanization in the future. Many of the tools are available but there is not much cost-benefit economic information to help growers decide when to make the transition. Dr. Clark Seavert in the OSU Applied Economics developed a project to study vineyard mechanization in northwest vineyards with funds from the Washington State Wine Commission and the Erath Family Foundation. He presented his research at Grape Day and will follow up with a webinar on **Tuesday, June 11 at 12 PM PDT**. Click [here](#) for a webinar flyer, and [HERE](#) for connection information.

Preventing formation of sulfur off odors during wine making

Dates and Locations:

June 24th - So. Oregon Research & Extension Cntr (SOREC), Central Point

June 25th - Danny Lang Center, Southern Oregon Wine Institute, Roseburg

Time:

Central Point: 12:00 pm - 5:00 pm

Roseburg: 9:00 am - 1:00 pm

This half day workshop will explore the many factors influencing sulfide production during winemaking and ways to reduce their formation. Dr James Osborne will discuss the latest research regarding this complex problem including recent OWB funded work conducted at OWRI. Click [HERE](#) for program and registration information.

Soil: A natural and societal resource (online course)

This online course is ideal for adult learners who want to gain knowledge about soils and soil science. Understanding soil physical, chemical and biological properties promotes informed soil use and management, and supports individual to global societal values. Students will learn about how soil management influences world food production, fosters sustainable production of agricultural and forest crops, provides clean water, allows proper waste disposal, and aids water recycling. This an OSU Ecampus course (Soil 511) offered during summer term from June 24 to September 6. For more information including the course syllabus, prerequisites, instructors, learning outcomes and more, click [HERE](#).

Digital viticulture

A special vineyard tour and symposium entitled "Digital Viticulture: New Tools for Precision Management" will be featured as part of the annual American Society for Viticulture and Enology- Eastern Section conference at Hobart and William Smith Colleges in Geneva, NY on July 16-18. The two-day program and vineyard tour will bring together suppliers, researchers, and growers to explore the tools and concepts of precision viticulture. New technologies, such as inexpensive sensors, digital imaging, geographical information systems, and precision machinery are converging to make precision viticulture possible. This field tour and symposium will focus on tools, concepts, and platforms for putting it all together to manage vineyards. Click [HERE](#) for more information.



Resources

[Recognize the Symptoms and Causes of Stunted Growth in Vineyards](#)

Multiple factors can cause stunted growth in spring. This guide was developed by OSU Extension experts to describe the different causes and symptoms associated with those causes. It is available as a publication and a free smart phone app.

[2019 Pest Management Guide for Wine Grapes](#)

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.

[Are Your Weed-control Products Damaging Nearby Vineyards?](#)

This OSU Extension publication 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).

Announcement

After five years of service at OWRI I will be departing to work at OSU Extension. It has been my pleasure to work with the wine industry. Since I was a grower at Temperance Hill Vineyard in the '80s, I have witnessed and experienced the impact that research, extension and education can have on the Oregon wine industry. While it is difficult to measure impact, I have little doubt that research contributions such as malolactic bacteria, Dijon clones, rootstock, vineyard management and nutrition practices, and much more have added to the knowledge of grape growers and wine makers, and allowed Oregon wine to ascend to the very top of international wine prestige. I would like to thank the core group of research leaders in the wine industry to engage with OWRI on a regular basis, and encourage others to join them, to learn about the underlying causes of the miracle of wine in the vineyard and cellar, and then the overwhelming challenge of marketing wine and running a successful business.

OWRI will continue to serve the wine community. The core function of outreach will be ably managed by Denise Dewey - these include the OWRI website, Vine to Wine and Technical newsletters, seminars, Grape Day, and social media. In an effort to align research resources with industry priorities, OWRI recently completed a strategic plan exercise that addressed the OWB research strategic pillars. An external review of OWRI will provide a valuable analysis of the organization. And, of course, the faculty will continue to do research, provide extension resources, and teach and mentor the next generation of wine makers and grape growers.

Over the years I have watched from near and far the growth and success of the wine industry, wondering how long this can last. Today it appears to be sustainable and virtually interminable. Academic research and education is a piece of this ongoing process, and I hope it will continue to thrive and offer tangible benefits to your efforts to grow, make and sell great wines.

I would like to offer my deep and abiding gratitude to everyone in the wine and OSU communities who have contributed generously and joyfully to my work at OWRI. I love the wine, but it's the people who I work with that matter the most to me. Thank you for the pleasure and privilege to work with you.

After nearly 40 years in the wine biz, I will always be a resource for creative and curious wine growers. You can continue to reach me at mark.chien@oregonstate.edu.

Good luck, and have fun and a fine vintage in 2019.

Sincerely, Mark

Events Calendar

Vineyard Mechanization Webinar | June 11, 12 PM PDT via WebEx (see above listing)

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

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

WAVEx Research Meeting | Chateau Ste Michelle Winery Theater, Woodinville, WA

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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