



Oregon Wine Research Institute

Welcome to our monthly Vine to Wine newsletter! [Oregon Wine Research Institute](#) faculty and staff work to provide research-based viticulture, enology, and wine business information for the advancement of the Oregon wine industry. This newsletter allows us to extend that information to you, along with other news and events. We welcome industry questions, so contact [OWRI team members](#) with input, feedback, or challenges you face in the vineyard, cellar, or tasting room.

Note from the Associate Dean of Research

As I reflect upon my first year as Associate Dean of Research in the College of Agricultural Sciences at Oregon State University I continue to be amazed by the breadth of agriculture in Oregon and the exceptional capacity of our research community to create solutions to ever-changing challenges. The Oregon Wine Research Institute (OWRI) is no exception. The efforts and synergies of OSU faculty and USDA-ARS scientists that comprise the Institute provide timely and critical solutions for issues faced by the Oregon wine industry. We are certainly fortunate to have such a talented group working together. [Continue reading](#)

Shawn Donkin
Associate Dean of Research
College of Agricultural Sciences

Research Focus



Sensory analysis, flavor chemistry, and analytic chemistry crack the ashy aftertaste in wines made from smoke-exposed grapes

Elizabeth Tomasino, an associate professor of enology, and her team have identified a class of sulfur-containing compounds that cause off-flavors in wines when combined with volatile phenols. This finding now gives industry stronger markers that are much more predictive of smoke taint in wine.

OSU Smoke Testing Service for Wine and Grapes

In the wake of the 2020 wildfires, it was apparent to grape growers, winemakers, and researchers that an [Oregon-based testing facility](#) for potentially smoke impacted grapes and wine was needed. The Department of Food Science and Technology at Oregon State University was granted state funds after significant lobbying by the Oregon wine industry to open such a facility.

Alexander Levin Granted Promotion to Associate Professor



The Oregon Wine Research Institute is delighted to announce the promotion and indefinite tenure of viticulturist Dr. Alexander (Alec) Levin to Associate Professor. Alec is based at the Southern Oregon Research and Extension Center (SOREC) in Central Point, Oregon, where he conducts applied viticultural research focused in the fields of grapevine water relations and ecophysiology, and vineyard irrigation management. Alec has been with us since fall of 2016. Congratulations!

Vineyard Resources

Scouting for Nutrient Deficiencies and Virus

Fall is an ideal time to scout vineyards for virus and nutrient deficiencies, both of which have similar symptoms. Flag or mark vines during scouting and come back to those vines for future sampling and analyses. Nutrient deficiencies should be evaluated next spring while vines can be tested for viruses in winter by taking dormant cane samples at pruning. Learn more about what to look for when scouting for [nutrients](#), and viruses, including [Grape leafroll](#) and [Grape Red Blotch Disease](#). Virus testing labs can be

found here.

Scouting for Phylloxera

Pre- or post-harvest are good times to determine if phylloxera is present in the soils and roots of suspect grapevines. To help you, Washington State University has a [resource page](#) available on scouting for phylloxera, prevention and management.

OWRI Hires Vineyard Manager for Woodhall Vineyard



We are excited to welcome [Justin Litwin](#) as the new Vineyard Manager for Oregon State University's Woodhall Vineyard, located in Monroe, Oregon. Justin is responsible for the operation of the 26-acre vineyard and managing research efforts at the farm. The field lab is used primarily by OSU and USDA researchers studying plant biology, genetics, plant diseases, cropping systems, and irrigation methods.

Winery Resources

Can you trust your pH meter?

Extension Enologist, Dr. James Osborne, provide a [helpful guide](#) to evaluate your pH meter and ensure that you have proper maintenance for accurate results.

Yeast Nutrients and 'Stuck Fermentations'

Ensuring you have sufficient nutrients at the beginning of fermentation can help prevent fermentation issues. Strategies for nutrient additions and restarting stuck fermentations are outlined in this [guide](#).

Wildfire Smoke Impact on Vineyards & Wineries

If you have concerns about smoke exposure and need to know how to manage the health of your employees, the integrity of fruit, or process fruit in the winery, please see the resources provided by OSU, OWRI, and the Oregon Wine Board.

- [Wildfire Smoke Toolkit](#)
 - [What are the smoke exposure impacts on wine?](#)
 - [How to evaluate grapes and wines for smoke exposure](#)
 - [How to make microferments for testing](#)
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Latest News

- **Michael Qian** received the [2022 IFT Distinguished Lipid and Flavor Science Award in Honor of Stephen S. Chang](#). This award recognizes his expertise as a leading scholar in flavor chemistry, developing new analytical methods to identify key flavor compounds in dairy products, small fruits, wine, beer, seafood, and distilled spirits. Congratulations Michael!
 - **Anita Oberholster, Elizabeth Tomasino, and Tom Collins Nominated for Wine Enthusiast Wine Star Awards 2022 Innovator(s) of the Year.** Anita Oberholster (UC Davis), Tom Collins (WSU), and Elizabeth Tomasino (OSU) are three experts implementing a coordinated approach that is also mindful of key regional differences to what is poised to be the biggest threat to modern winemaking in the western United States.
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Events

NCSFR Annual Conference | Kennewick, WA, November 14-16, 2022
Unified Grape & Wine Symposium | Sacramento, CA, January 24-26, 2023
WineVitTM | Kennewick, WA, February 6-9, 2023
Oregon Wine Symposium | Portland, OR, February 14-15, 2023
LIVE Annual Meeting | Newberg, OR, March 30, 2023

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