



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, and 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.

## **Program Coordinator Introduction**

### **OWRI Faculty Videos: watch research in action**

At OWRI, we do not do marketing, yet we realize that like any viable and valuable organization we need to raise awareness of the work we do and how it benefits our partners and stakeholders. We have worked hard to strengthen our outreach efforts, and thanks to the efforts of Denise Dewey, OWRI outreach and communications manager, the wine industry receives the *Vine to Wine*, technical newsletters, timely announcements and information, and events like Grape Day. All the while, our research and extension faculty work quietly and diligently in their labs and your fields, to generate new knowledge and technologies that benefit winemakers and growers. Their research appears in peer-reviewed journals and they attend meetings and conferences, but often it's hard to connect a face and personality with a research topic. That is where the idea for brief faculty research videos sprung from, knowing that many information consumers rely heavily on video material to keep themselves informed. OWRI engaged OSU Extension and Experiment Station Communication (EESC) to help us produce a series of 5-8 minute videos of our core faculty. EESC staff writer, Gail Wells, wrote the story boards and videographer Stephen Ward, worked his video magic in the field and lab. Needless to say, our faculty are not often "on air" but they proved to be remarkably comfortable in front of the camera, and to no one's surprise spoke confidently and eloquently about their great passion, their research. Over the next months Denise will highlight OWRI faculty and their video, and we invite you to begin this tour with Dr. Elizabeth Tomasino, the OWRI sensory scientist who, along with her lab team, plays the end game in OWRI's vine to wine research process. We hope you enjoy Denise's interview and the EESC video. For a preview of EESC-OWRI faculty videos, click [HERE](#).

Mark L. Chien  
OSU Oregon Wine Research Institute

## **Research Focus**

### **Yield goes Up and and Down: Why?**

Dr. Patty Skinkis' Lab is researching Pinot noir fruitfulness. Read more about the [research to understand what drives yield potential from bud to bin](#). This research was funded in part by the OSU Agricultural Research Foundation and the Oregon Wine Board.

### **The Right Amount of Water**

With increasingly warm and dry weather on the horizon, it is time to start thinking about

turning the water on. Read Dr. Alexander Levin's article on [irrigation strategies to improve quality and reduce water use](#) to avoid any production and quality losses.

## OWRI Seminar Series- Save the Date!

Dr. Tony Wolf, Virginia Tech viticulture extension specialist, will present a seminar titled, "[Research and Extension Imperatives in Virginia's Evolving Wine Industry](#)" on **Tuesday, August 7** at 4:00 p.m. in Kidder Hall 202 on the OSU campus. Dr. Wolf's research has focused on varietal adaptation to a warm, humid growing season punctuated by low temperature episodes in winter, various aspects of canopy management, and several aspects of disease management. His presentation will recount some of this research, describe current research interests, and highlight some of the extension and teaching outputs of the past 10 years.

## Faculty Focus: Dr. Elizabeth Tomasino



Dr. Elizabeth Tomasino was recently promoted to associate professor with tenure. We are truly fortunate to have such a gifted and dedicated scientist working on wine sensory issues, walking our hallways, and representing the Oregon Wine Research Institute throughout the country and across the globe. [Read interview article](#)

Elizabeth is a sensory analyst in OSU's Department of Food Science and Technology, and a core faculty member with the Oregon Wine Research Institute. Her work helps identify relationships between sensory and chemical data, particularly those aroma compounds important for wine quality. For more information on Dr. Tomasino's work, view her video highlighting wine sensory characteristics here: <https://youtu.be/8ThUGZcSgdk>

## How to Interpret Bloom Nutrient Analysis Results

Are you trying to interpret the results of your bloom time tissue samples? If so, use this [handout](#) to help you understand vine nutrition and nutrient deficiency levels. Also, consider reading the article, "[Monitoring Grapevine Nutrition](#)" or check out our [Grapevine Nutrition module](#), all products of OSU Extension.



## OSU Walla Walla Valley Viticulture Workshop

July 11, 2018 | 8:30 AM to 5:00 PM

Courtyard by Marriott, 550 W Rose Street, Walla Walla, WA 99362, [map](#)

### Topics to be covered include:

- Water and Irrigation Recommendations and Practices
- Managing Leafroll Virus
- Weed Control in Eastern Oregon Vineyards
- Trunk Disease Management
- Vineyard Mechanization for High Quality Wines
- Smoke Taint in Wines

**Registration:** \$55 (includes lunch). Space is limited so [register early here](#). [Event agenda](#).

*This event is sponsored by OSU Oregon Wine Research Institute (OWRI) and OSU Extension Service.*

## Last chance to join the OSU Statewide Crop Load Project for 2018!

Are you interested in scientifically testing different crop levels in your Chardonnay or Pinot noir vineyard? Through this project, we look at the impact that yield (by way of cluster thinning) impacts vine health, fruit composition, and wine sensory perception. Since we have four growing seasons left in the *Statewide Crop Load Project*, we encourage you to join for a multi-year research experience. To apply as a collaborating vineyard/winery, please fill out an [application form](#) online before June 30, 2018. If you have questions about the project, contact [Patty Skinkis, OSU Viticulture Extension Specialist](#).

## Resources from OSU Extension

**Scouting for Grape Powdery Mildew**- This guide provides information about early season scouting to identify the first infections of the season.

## Protecting Oregon: The Importance of Clean Plants

Economic losses have been the reality of many vineyards in the state faced with testing positive for viruses. [Read more](#) about what it means to have "clean" plant material, the issues at hand, what can be done, and what is being proposed for Oregon.

## Washington State Wine WAVEx

Registration is open for WAVEx, a condensed version of the popular research seminar called Washington Advancements in Viticulture and Enology (WAVE). The half-day session on July 11, 2018, from 1:00-4:00 p.m. at Chateau Ste. Michelle Winery in Woodinville is sponsored by the Washington State Wine Commission, Washington State University and Woodinville Wine Country. [Pre-registration](#) is required as seats are limited.



## Upcoming Events

### OWRI Walla Walla Viticulture Workshop

July 11 | Walla Walla, WA

### WAVEx 2018

July 11 | Woodinville, WA

### OWRI Vineyard and Winery Workshop

July 17 | Faith, Hope, & Charity Vineyard, Terrebonne, OR

### OWRI Seminar Series- Dr. Tony Wolf

August 7 | OSU Campus, Corvallis, OR

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

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