



# Vine to Wine

Oregon Wine Research Institute

October 2017

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 wine business.

## October Communications and Outreach

*Denise L. Dewey*

2017 Harvest began in full-force during the month of September for industry and OWRI team members. OWRI faculty and students collected samples and harvested grapes for several projects that encompass our vine to wine research model. Some grapes for research projects are harvested at the Woodhall III and Lewis-Brown Farm research vineyards. Many grapes are also harvested from research plots located in commercial vineyards throughout the state. Industry investment in research and collaboration is vital to the success of OWRI research projects. Thank you to all our industry collaborators!

The OWRI **Grape Day** research meeting will be held on Tuesday, **April 3, 2018** at the LaSells Stewart Center on the OSU campus in Corvallis. Grape Day offers lectures by OWRI team members and invited speakers, as well as poster sessions on a broad range of viticulture, enology and economics topics. It's a great opportunity to get updated on the latest research, and to connect directly with research and extension faculty. Students who attend Grape Day look forward to a networking opportunity with growers and wine makers. The program and registration will be coming soon.

Dr. Tom Burr, plant pathologist at Cornell University, is one of the leading experts on crown gall in grapevines. He was in Corvallis for the International Crown Gall Conference and gave an OWRI seminar on October 6th. To watch the presentation visit this link:

[https://media.oregonstate.edu/media/t/O\\_v56pbiag](https://media.oregonstate.edu/media/t/O_v56pbiag).

Cheers to a great vintage!

## Faculty Focus

**Dr. James Sterns**, Associate Professor, Dept. of Applied Economics at OSU is the recipient of the 2017 OSU College of Agricultural Sciences **R.M. Wade Award for Excellence in Teaching**.

## Research Updates

### Vineyard Fertilization or Winery Supplementation?

*Dr. R. Paul Schreiner, Research Plant Physiologist, USDA-ARS*

Dr. Schreiner provides an update on his multi-year vine to wine project being conducted at a commercial vineyard to understand how nitrogen management in both the vineyard and in the winery alters vine performance and wine properties in Pinot Noir and Chardonnay. [Read more](#)

### Observations of Treehoppers in Oregon Vineyards

Daniel T. Dalton, PhD Candidate, Dept. of Horticulture, OSU, [Richard J. Hilton](#), Faculty Research Assistant, Southern Oregon Research and Extension Center, Dept. of Horticulture, and [Dr. Vaughn Walton](#), Professor, Horticultural Entomologist, Dept. of Horticulture, OSU

Grapevine red blotch virus appears to be spreading in Oregon vineyards, which raises the question of which insects may contribute to its spread. In 2016, a treehopper insect, the three-cornered alfalfa hopper, was identified as a vector in California. [Read more](#)

## Save the Date: Oregon Wine Research Institute 2018 Grape Day!



## Training Opportunities

**Vineyard Sprayer Calibration Training:** Chemeketa Community College is offering a workshop on sprayer calibration in both English (Dec 7) and Spanish (Nov 16). Participants will learn how to properly calibrate an airblast sprayer with emphasis on calculations and safety. Classes will be held at the Northwest Wine Studies Center in West Salem. This event qualifies for 4 ODA pesticide recertification credits. Registration is required. Register online at [chemeketa.edu/programs/agriculture/community](http://chemeketa.edu/programs/agriculture/community) or call: 503-399-5139. Learn more about this and other workshop offerings [here](#).

**Attention Winery Staff:** Learn more about new OSHA and ODA requirements for using SO<sub>2</sub> in wineries by attending a training on proper respiratory protection when handling chemicals and gases in the winery. This training will be held **November 30, 9 am - 1 pm** at the Chemeketa NW Wine Studies Center in West Salem. Registration is required. Register online at [chemeketa.edu/programs/agriculture/community](http://chemeketa.edu/programs/agriculture/community) or call: 503-399-5139. This event qualifies for 4 ODA pesticide recertification credits.

## Resources

**Worried about smoke taint?** With this year's wild fires burning in Oregon during the ripening phase, there is concern about the potential for smoke taint in wine. Here are resources to learn more about smoke taint and protecting your investment.

- [A Note on Smoke Taint](#), WSU Viticulture & Enology Team
- [Response to wildfire impact on CA wine industry and smoke taint](#), UC Davis
- [OWRI seminar](#) about crop insurance programs, which may cover losses due to fires and other natural causes.
- [Insurance for winegrowers](#) - an article from AAWE (American Assoc. Wine Economists)

**Spider Mites in Western Oregon Vineyards**- Many vineyards reported red leaves in upper canopies across the region this fall. This may be due to spider mite infestations. [Read more](#)

### Red Blotch Monitoring and Diagnosis Information

- ODA [brochure](#) on Grapevine Red Blotch Disease symptoms and diagnosis
- OWRI [update](#) on research efforts
- OWRI Grape Day [presentation](#) on wine impacts of Red Blotch

## Upcoming Events

### Agriculture & Commercial Pesticide and Empty Container Collection Event

November 18 | Agricultural, commercial, forestry, and institutional wastepesticides from pesticide users in Marion, Clackamas and adjacent counties will be accepted. Chemicals not included in pesticide products (e.g., fertilizers) will NOT be accepted. The cost is FREE and an [application form](#) is required.

### Sensory Evaluation of Sparkling Wine

December 9-10 | [Registration](#) is open! Through lectures and guided tastings on a range of sparkling wines from around the world, course participants will be exposed to the topics of sparkling winemaking, taste, mouthfeel, aromatics and spoilage. This course features one day at award-winning Argyle Winery in Dundee, Oregon. Instructor: [Dr. Elizabeth Tomasino](#), OSU Sensory Scientist. [Event Website](#)

### 2018 Winegrowers Convention and Trade Show

February 6-8 | The Washington Winegrowers Convention and Trade Show is the premier wine and grape industry event in Washington State; offering small and large operations opportunities to learn and connect. [Event Website](#)

### 2018 Oregon Wine Symposium

February 20-21 | The Oregon Wine Board brings its Symposium back to Portland, highlighting advances viticulture, enology, wine business, and two days of experimental wine tasting. Registration includes access to the Northwest's biggest wine industry trade show, featuring more than 170 exhibitors. [Register here](#)

Have a particular topic or question you would like to see addressed in the *Vine to Wine*? Let us know.

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