

OREGON WINE



P O R T L A N D

SYMPOSIUM

PRACTICAL WINEMAKING CONSIDERATIONS

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Quady North & Barrel 42 Custom Winecraft



QUADY ★ NORTH
100% GRAPE & HONEY, PRODUCE OF OREGON, U.S. DISTRICT OF COLUMBIA



All Hope is Not Lost

- Oregon wines have been well received in wildfire vintages
- Controlled “good” fire aromas are imparted by toasted oak
- “Taint necessarily taint.”– Clark Smith
- Sense of Time & Place
- Room for flexibility and creativity

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Winemaking Strategy

1

Assess the Risk

2

Form a Winemaking Plan

3

Remediate

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Assess the Risk

- Varietal Considerations for Red Wines
 - Risk greater for Pinot Noir, Grenache Noir, Cabernet Franc
 - Consideration should be given to earlier ripening varieties where “fresh” smoke exposure occurred during and after veraison
 - Less concern for varieties which have naturally high levels of smoke related precursors
 - Syrah naturally has 20-40ppb precursors present, unoaked
 - Merlot

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Assess the Risk

- Lab Reports
 - Can't taste smoke precursors on berries or in juice except for extreme cases
 - Send samples to an independent lab for analysis
 - Smoke Impact Panel – ETS
 - Smoke Taint Markers – V inquiry
 - Whole berry samples for grapes destined for red wines, juice samples for white & rosé
 - Interpretation of Lab Reports
 - Analyses will not predict wine flavor
 - A tool, but not the only consideration

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Assess the Risk

- Consider Smoke Exposure Proximity & Time Relative to Veraison
- White, Red or Rosé?
 - Sensory thresholds for smoke-related compounds vary by individual
 - Risk can start around 2 ppb, but highly dependent on other factors
 - Multiplier can be as low as 3 or as high as 15, depending on winemaking practices

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Winemaking Plan – Red Wines

- Red wine grapes with higher risk
 - Hand harvest
 - Exclude leaf material
 - Consider blending options
 - Declassify wine
 - New blend
 - Source fruit from a less impacted area

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Winemaking Plan – Red Wines

- Build up the wine during primary fermentation
 - Smoke related compounds extracted early during maceration & fermentation
 - Normal cold soak period
 - Normal fermentation time & kinetics
 - Use untoasted oak during fermentation to reduce intensity of smokiness and increase complexity of the wine
 - Avoid toasted oak products during primary fermentation
 - Avoid maceration enzymes

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Winemaking Plan – Red Wines

- Yeast Selection

- Consider a yeast that accentuates fruit characteristics (Example: ICV GRE)
- Avoid yeast strains that may exacerbate smoke aromas (Examples: ICV D254, BDX)
- Avoid yeast strains that may cleave smoke precursors (Example: VL3) or have higher amounts of pectinase enzymes that break down skin cell walls



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Winemaking Plan – Red Wines

- Pressing Considerations

- Press gently
- Expect lower yields
- Separate press fractions
- Settle wine well
- Avoid extended lees contact, or use lees from another lot

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Winemaking Plan – Red Wines

- Cooperage Considerations
 - Build a well-rounded, complex wine
 - Medium and Medium Plus toast barrels can build complexity
 - Chose barrels that accentuate and frame fruit notes and add perception of sweetness
 - Avoid Heavy Toast barrels
 - Neutral oak may allow smoke characteristics to come forward



Winemaking Plan – White & Rosé Wines

Picking Considerations

- Hand harvest
- Avoid leaves
- Avoid overfilling bins in the field



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Winemaking Plan – White & Rosé Wines

Pressing Considerations

- Whole cluster press – gently!
- Separate press fractions
- Expect lower yields
- Avoid skin contact
- Avoid maceration enzymes
- Clarify juice prior to fermentation
- Ferment on activated carbon



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Winemaking Plan – White & Rosé Wines



Rosé of Pinot Noir during primary fermentation with Fenol Free at 0 g/hL, 25 g/hL and 50g/hL

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Remediation

- Fining
 - Activated Carbon
 - Yeast-based products
 - Can correct sensory imperfections in the presence of volatile phenols
 - Chitosan
 - Targets astringency & bitterness

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Remediation

- Service Providers
 - WineSecrets
 - Utilizes **Molecular Reverse Osmosis** for targeted removal of smoke-related compounds
 - ConeTech
 - New proprietary, patented method
 - Based on new analytics measuring complete taint profile (before and after)
 - Removal of free and bound compounds

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Grape Purchase Agreements

- Guaiacol and 4-methylguaiacol are merely *markers* for exposure to smoke, *NOT* good predictors of the sensory perception of smoke in a finished wine
- Allow for flexibility in farming practices
- Shifting scale
 - If limits are set for detectable amounts of smoke-related compounds, consider different prices and terms for different levels
- Who pays for testing?
- Be flexible!

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Crop Insurance

- Insurance covers the crop, not the vines or trees
- Covers naturally occurring perils, including smoke from wildfires
- Grower can insure 50 percent to 85 percent of average crop
- File a claim within 72 hours of knowledge of potential damage
- Crop must be tested prior to harvest

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'Taint Necessarily Taint

- 2013 Quady North Cabernet Franc, Mae's Vineyard, Applegate Valley
 - 91 points, Wine Enthusiast
- 2015 Irvine & Roberts Vineyards Reserve Chardonnay, Rogue Valley
 - 92 points, Wine Advocate
- 2015 Irvine & Roberts Vineyards Pinot Noir, Rogue Valley
 - 90 points, Wine Advocate
- 2015 Deer Creek Vineyards Pinot Noir, Private Reserve, Illinois Valley
 - 91 points, Wine Enthusiast
- 2015 Cliff Creek Cellars MRV, Southern Oregon
 - 90 points, Wine Enthusiast
- 2015 Quady North Viognier, Steelhead Run Vineyard, Applegate Valley
 - 93 points, Wine Enthusiast
 - Editor's Choice, Wine Enthusiast
 - #62, Wine Enthusiast Top 100 List (2017)
- 2017 Quady North Rose of GSM, Southern Oregon
 - 90 Points, Wine Enthusiast
 - Best in Show, Oregon Wine Competition

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Acknowledgements

Contact Nichole Schulte with questions - nichole@quadynorth.com

- Clark Smith's Postmodern Winemaking Resources- <http://www.postmodernwinemaking.com>
- Vinquiry and ETS
- AWRI - <https://www.awri.com.au>
- Oregon Wine Board

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