

OREGON WINE



PORTLAND

SYMPOSIUM

Considerations for Picking and Lab Analysis During Harvest

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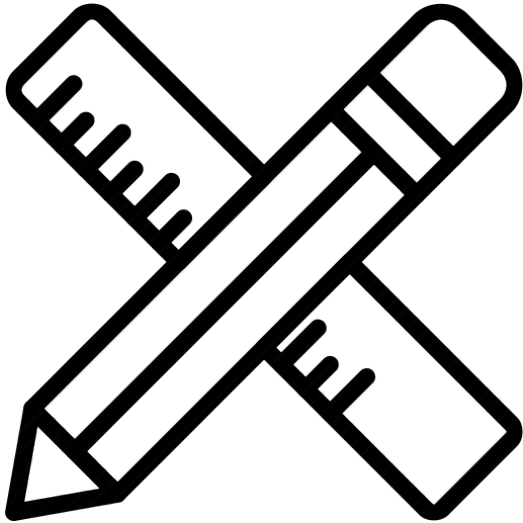
PROGRAM
PRODUCER



TRADE SHOW
PRODUCER

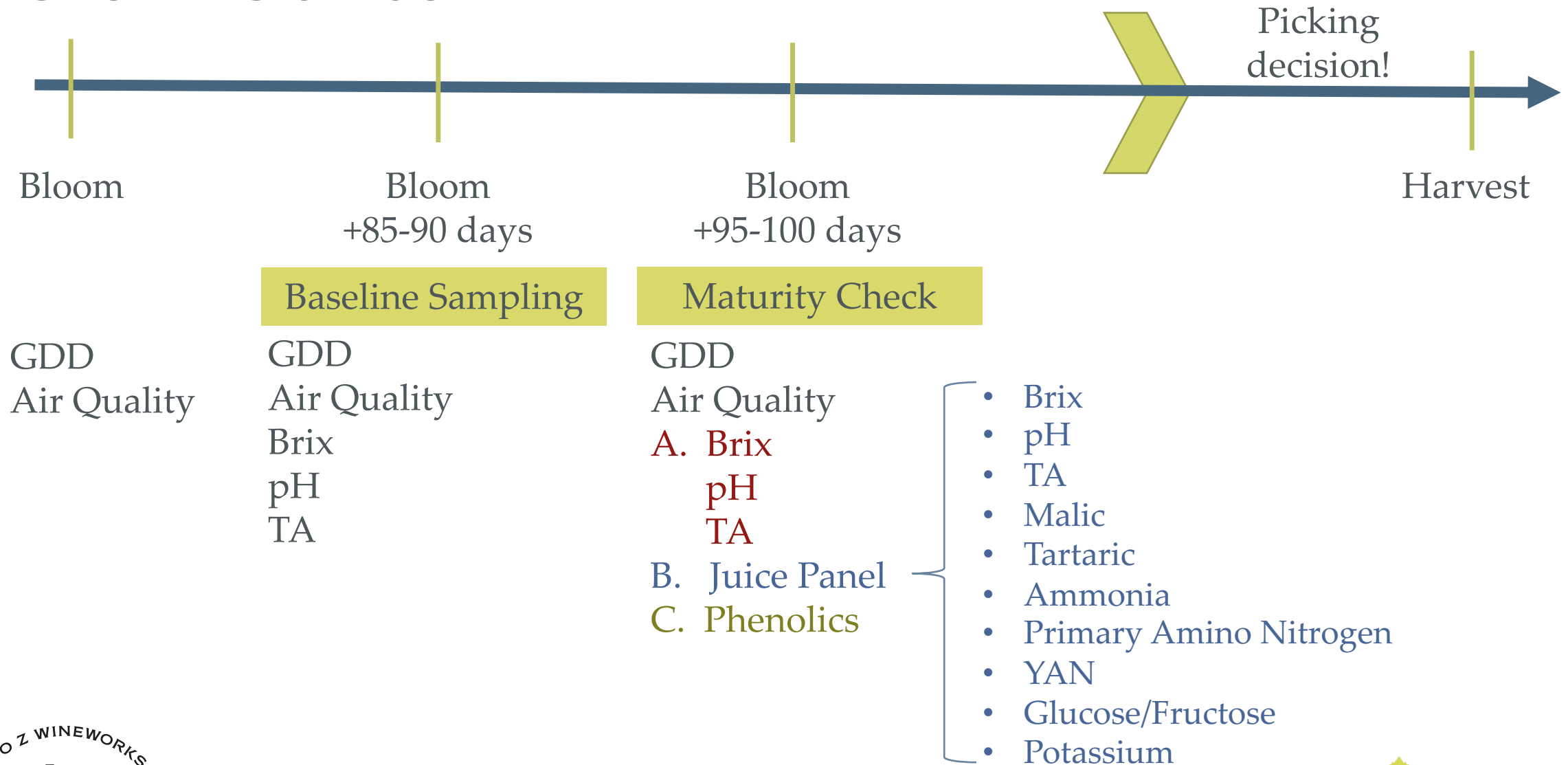


MEASURE WHAT MATTERS



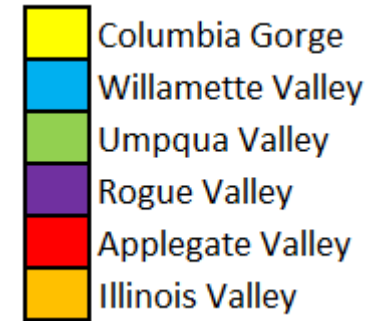
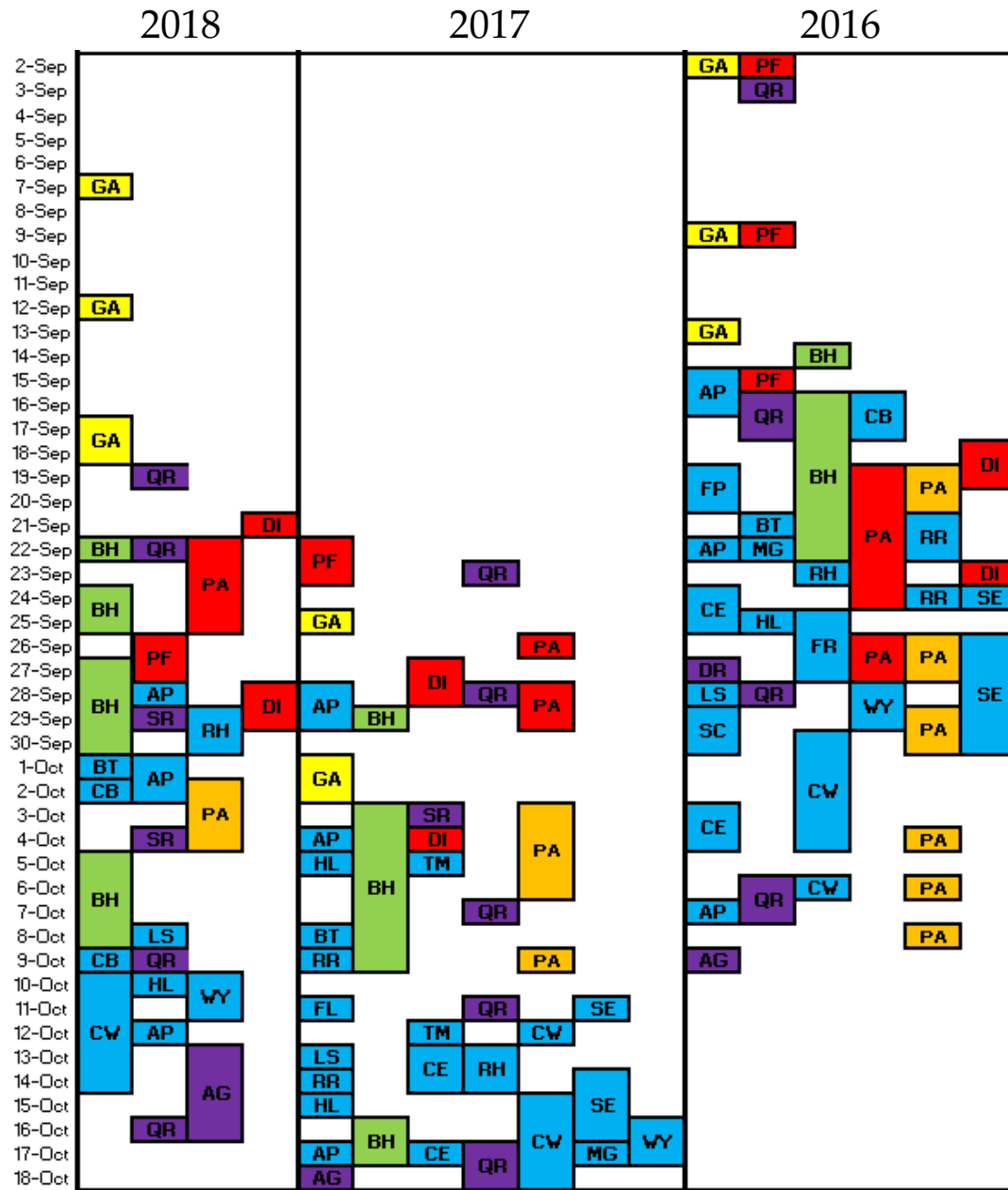
- STYLE – INTENTION – CHALLENGES
- DATA COLLECTION
- A COMMON LANGUAGE

GROWING SEASON



PICKING

- Pick dates across the regions
- Fruit Condition
- Blend projections
- X-factors



MATURITY SAMPLES

- Uniformity of the Process
- Equipment
- Juice Panels



CLUSTERS

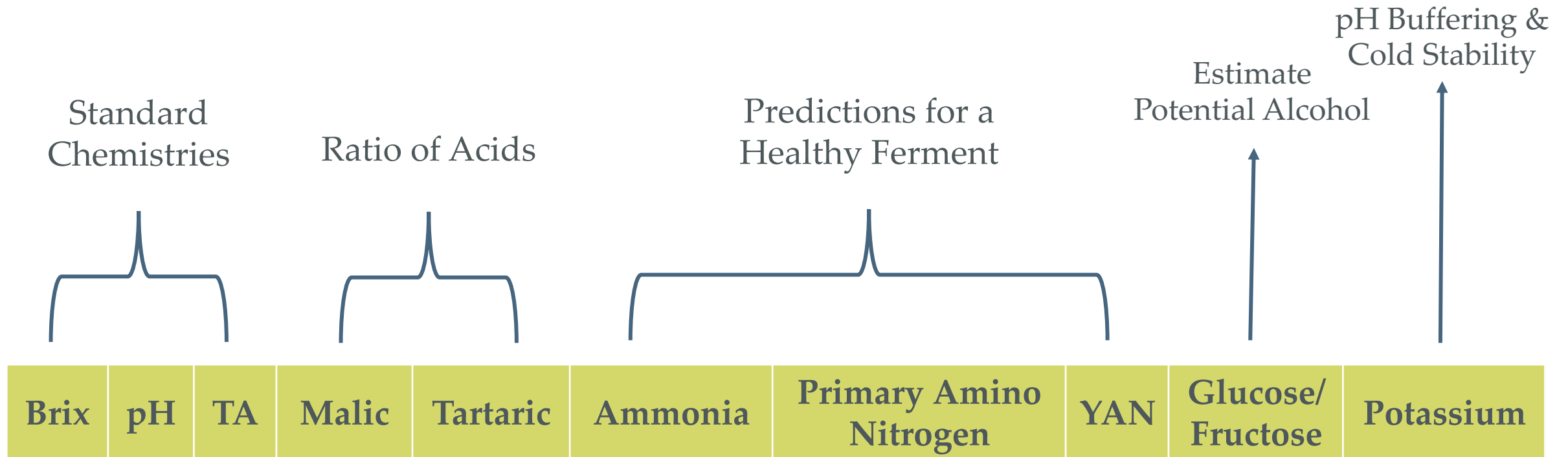


CRUSHER



JUICE

JUICE PANELS



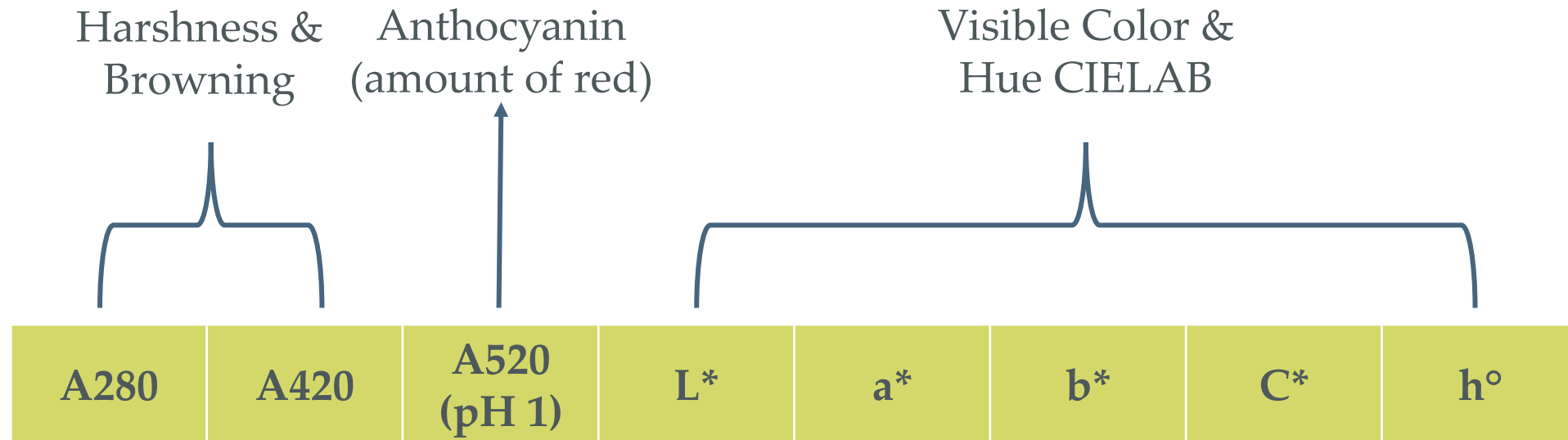
INTENTION

A TO Z WINEWORKS WHITE AND ROSÉ WINES

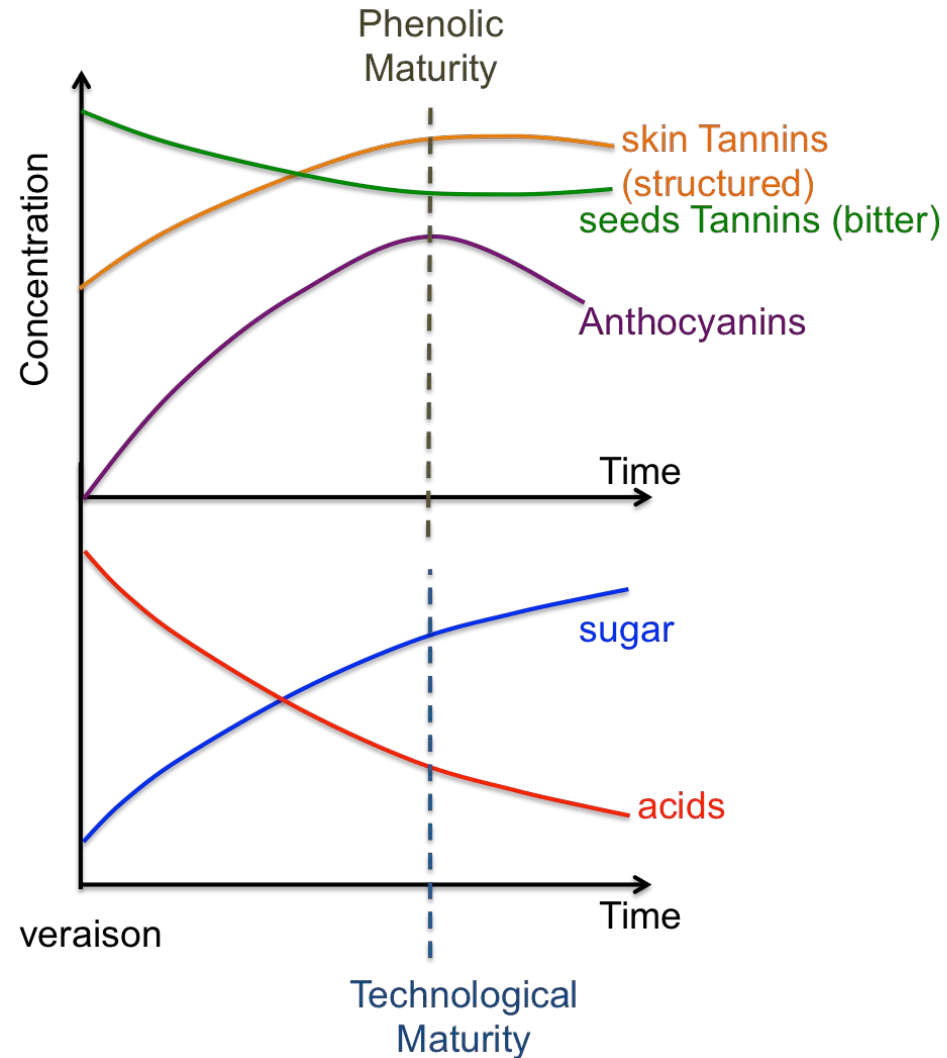
- Majority of fruit is machine harvested
- Stainless steel fermentations
- No malolactic fermentation
- Finished under screwcap



WHITE & ROSÉ WINE PHENOLICS & COLOR



GRAPE PHENOLIC MATURITY: WHAT DOES IT LOOK LIKE?



GRAPE PHENOLIC MATURITY: HOW TO MEASURE IT?

CONDUCTING BERRY SENSORY ASSESSMENT

IN-HOUSE:

Glories Method:

Anthocyanins concentration

Extractable anthocyanins

Seed contribution

Total phenolics

THIRD PARTY LAB:

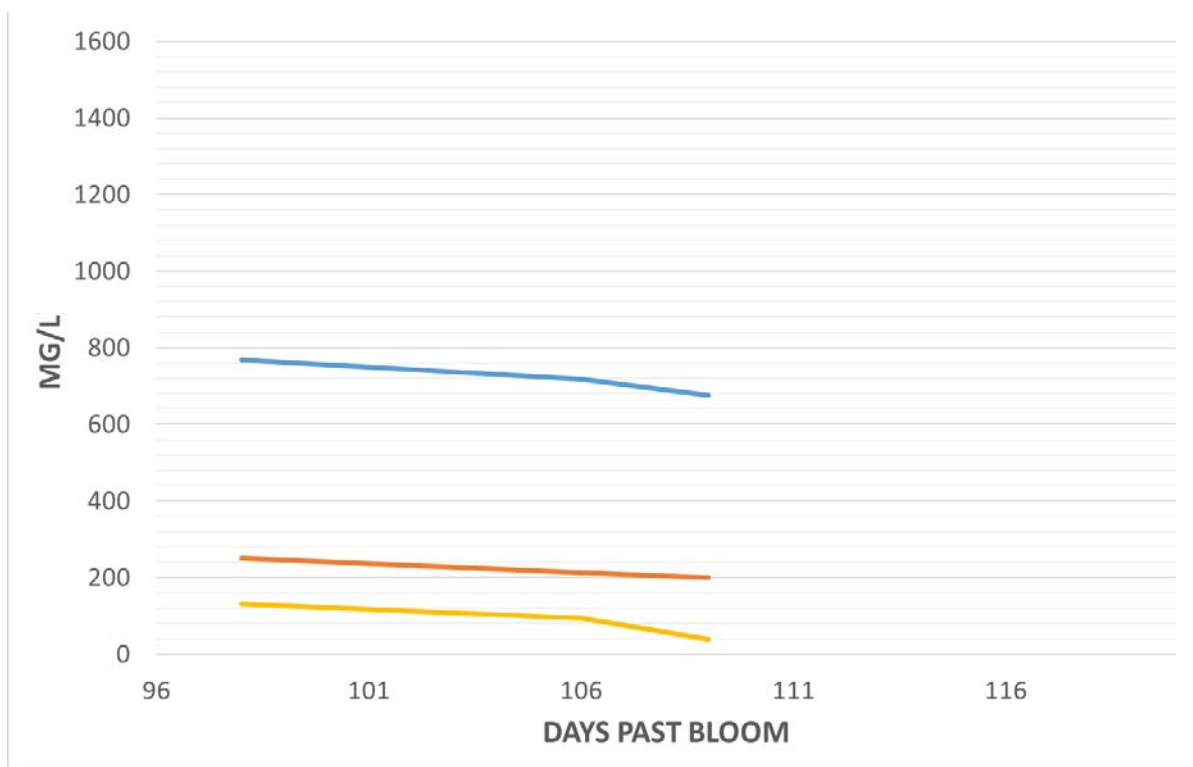
Anthocyanins

Tannins

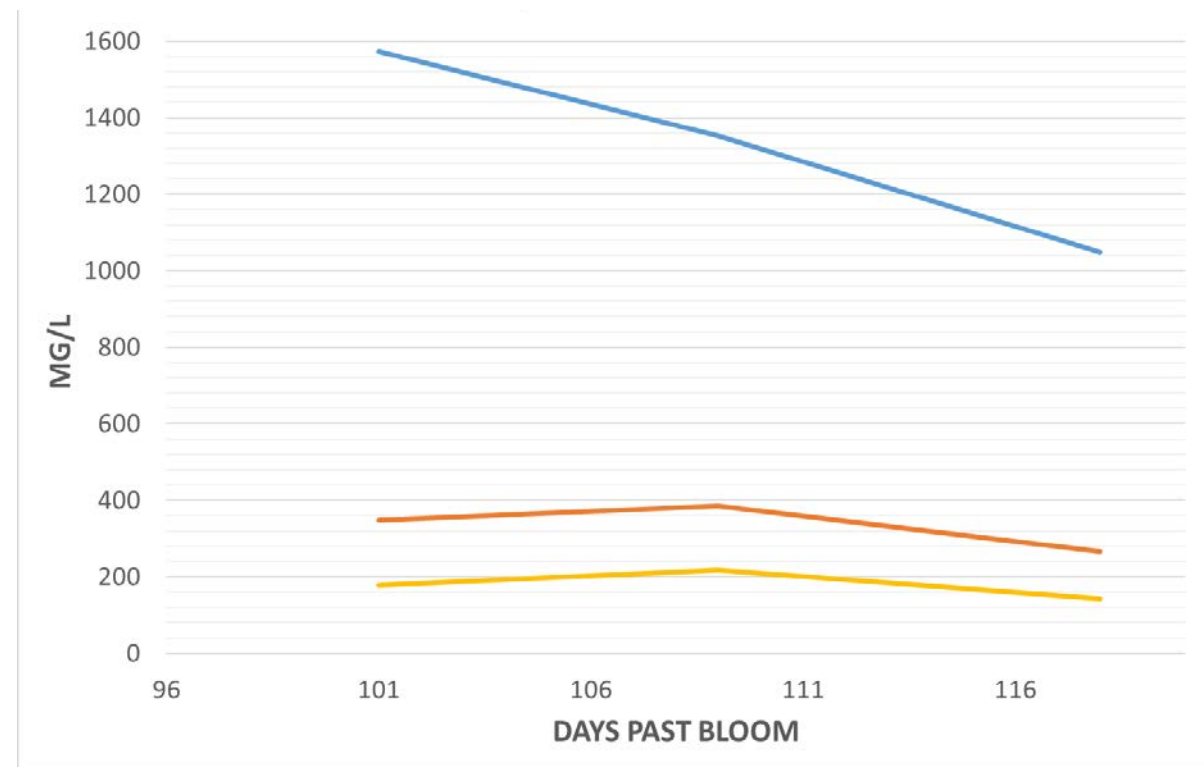
Catechin

REGIONAL DIFFERENCES

COLUMBIA RIVER GORGE



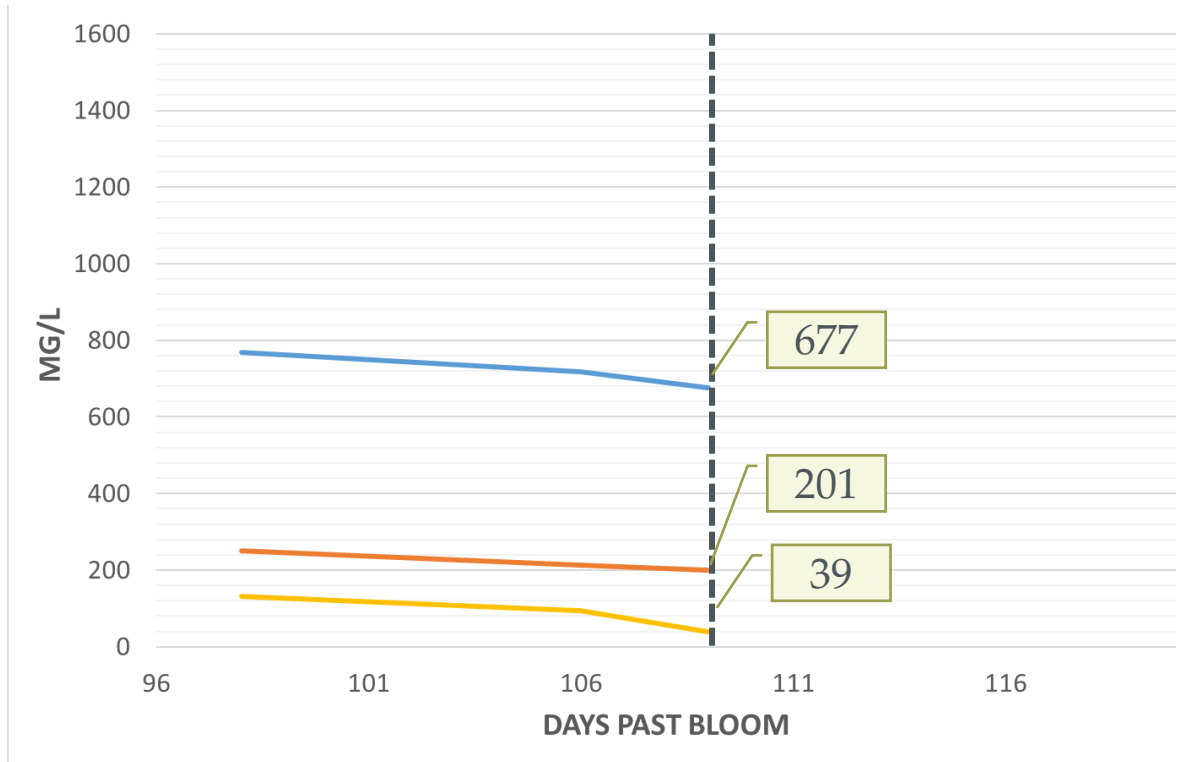
UMPQUA VALLEY



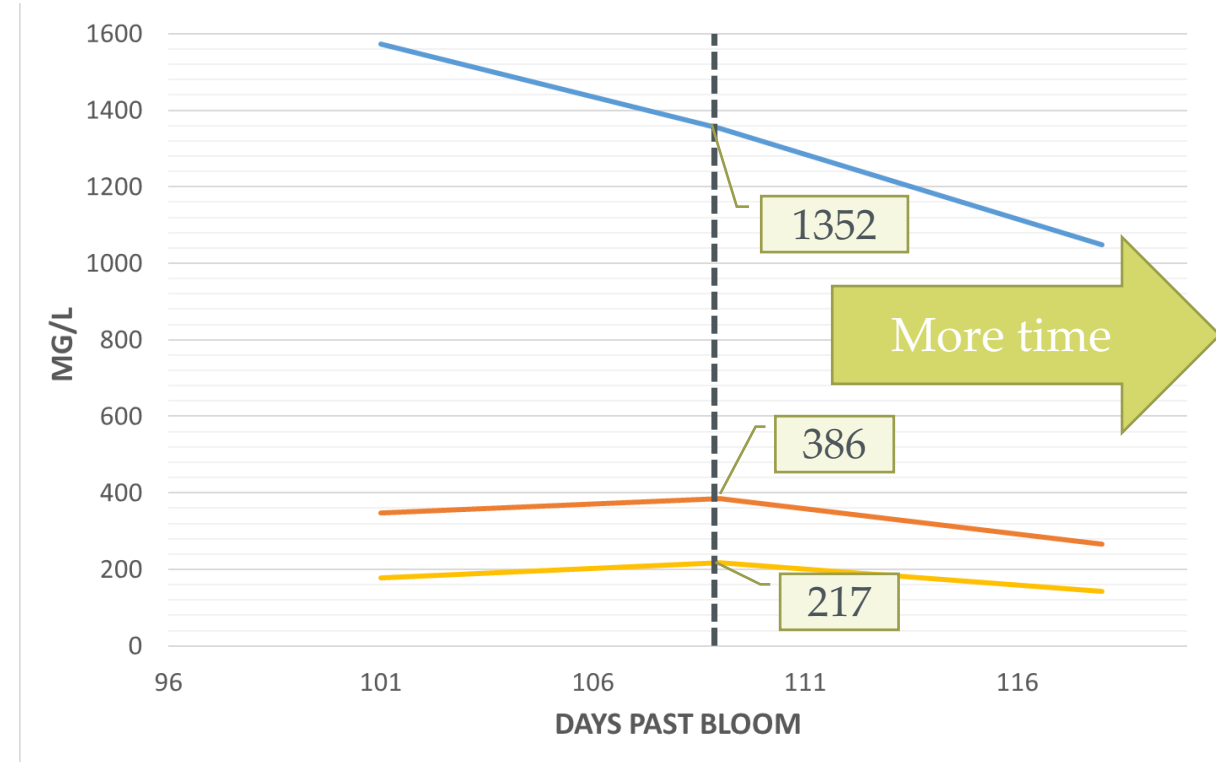
—total anthocyanins —tannin —catechin

REGIONAL DIFFERENCES

COLUMBIA RIVER GORGE



UMPQUA VALLEY



HARVEST 2020

123 DAYS UNTIL BLOOM...MAYBE?

Who is ready?