

OREGON WINE



PORTLAND

SYMPOSIUM

Harvest Sampling

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PROGRAM
PRODUCER

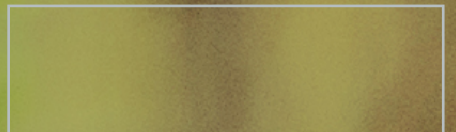


OREGON
WINE
BOARD

TRADE SHOW
PRODUCER



OREGON
WINEGROWERS
ASSOCIATION



Why are we doing this?

- Quality
- Logistics
 - Vineyard
 - Winery
- Maximize resources
- No surprises
 - Rot, dehydration, yield
 - Best time to scout



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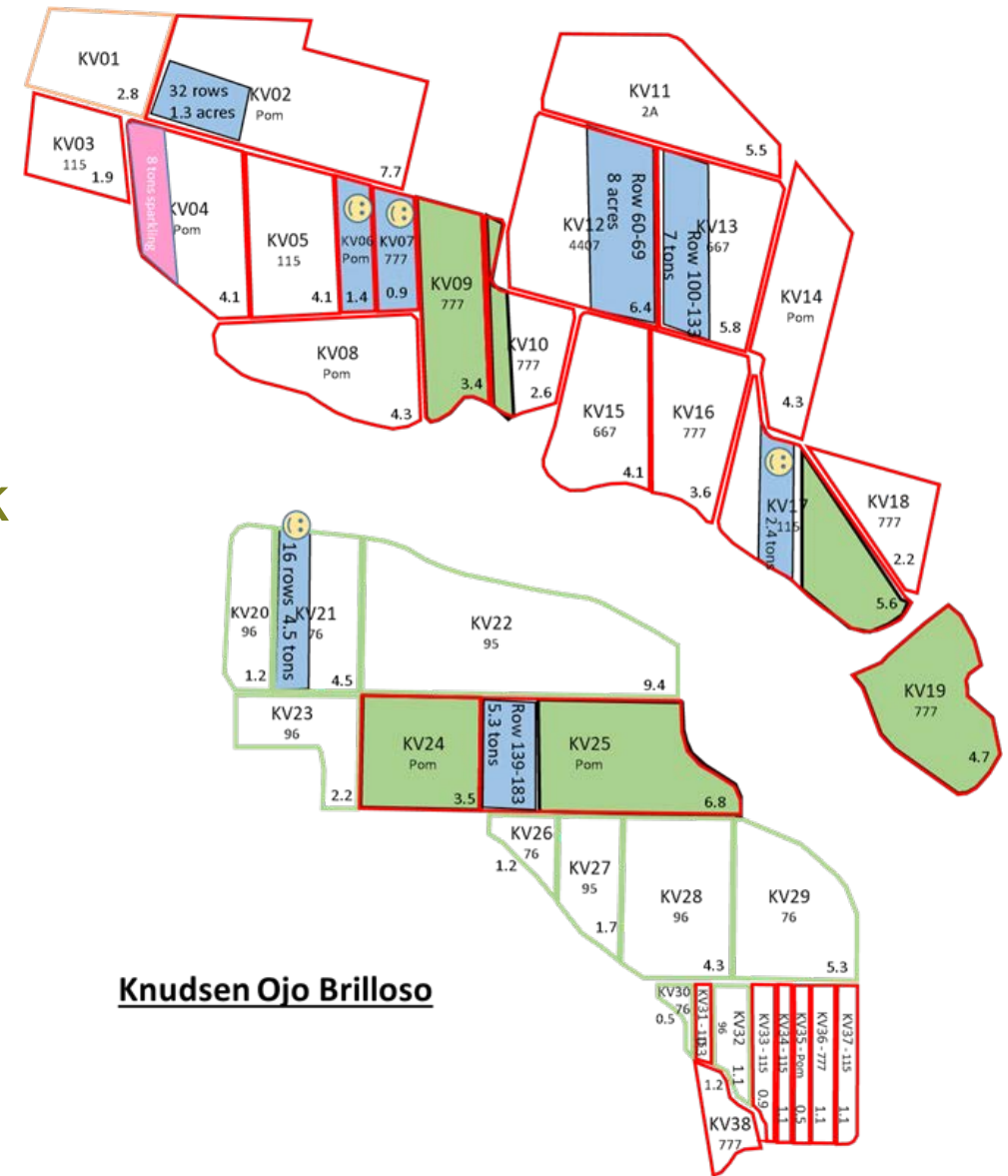
**“When to pick is the most important
decision I make in a vintage”**

-Every winemaker ever

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Winemaking Intent

- Winemaker is my customer
 - They are right...sometimes
- Know the intended destination of every block
 - Sparkling vs still
 - High tier vs production
- Get winemaker to the field at the right time
- Get winemaker to the right location
 - Map with various zones
 - Winemaker rows



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Methods

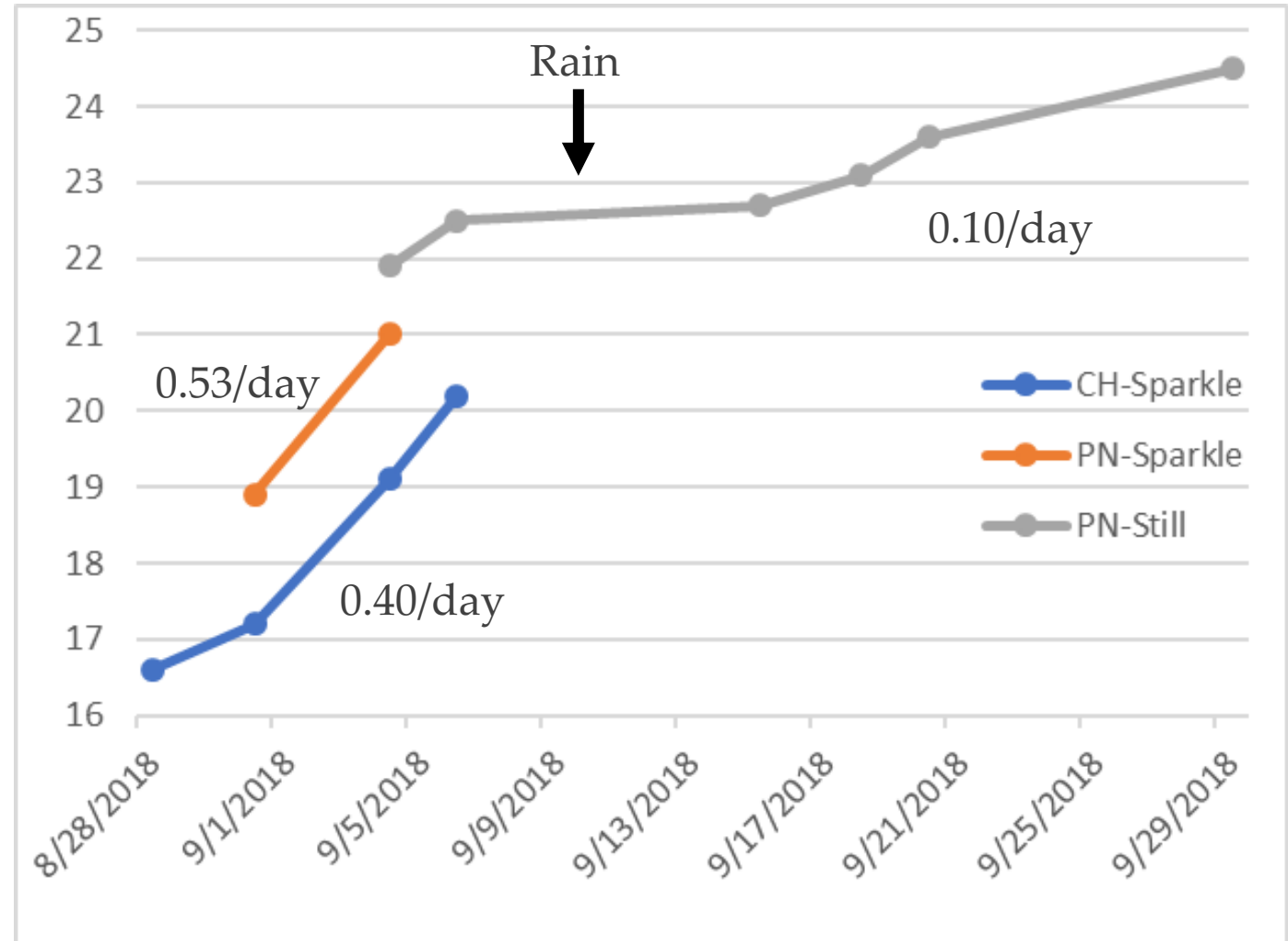
- Berry vs cluster
- Random vs intentional
- Walking vs ATV
- Baseline vs Harvest decision
- Observe fruit and canopy
 - Yellowing leaves
 - Soft berries
- Taste!



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Timing

- End product of wine
- Location
- Ripening potential
- Weather



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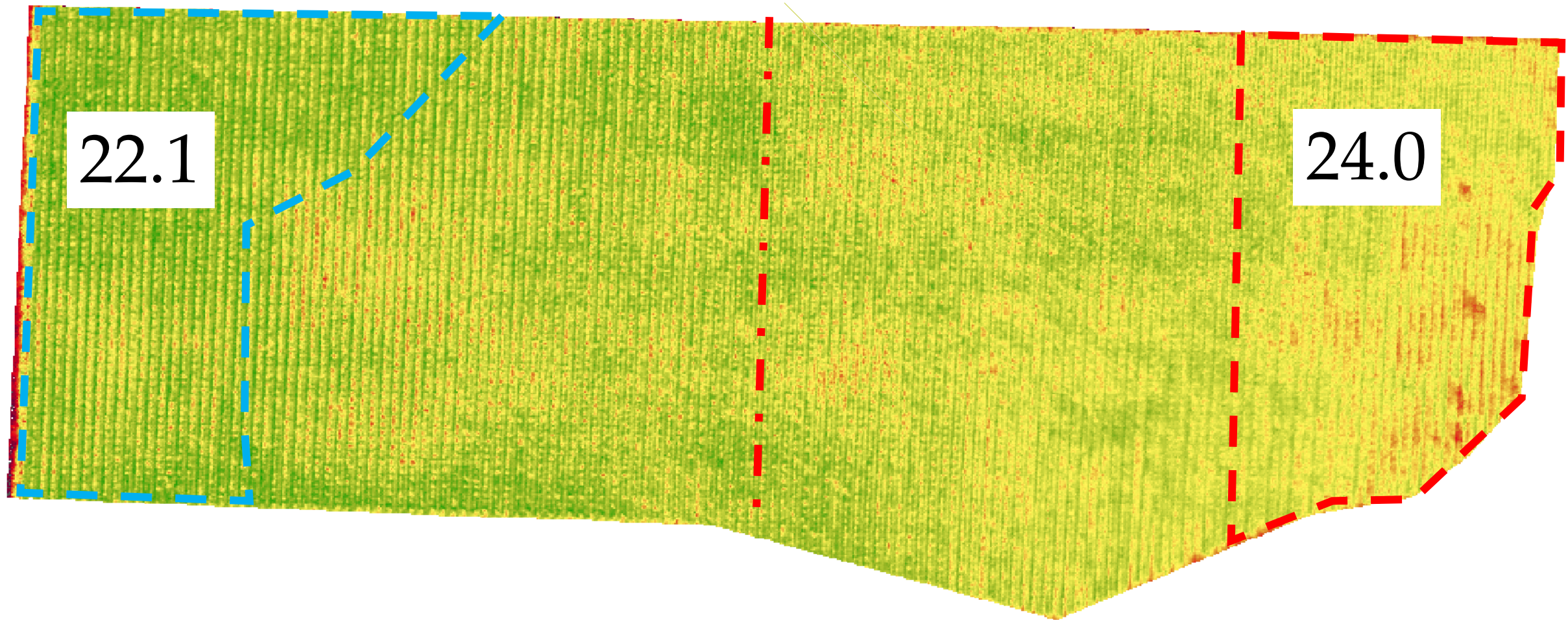
Location

- How many vines/rows/acres
- Random vs purposeful
- Find zones
 - Winery capacity



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Zones



Logistics are important

	Monday	Tuesday	Wednesday	Thursday
AM	Sample collected	Overnight Soak	No Picking	Earliest Possible Picking
Mid Day	Processed	Visit Vineyard		
PM	Data	Decision Made		

- Remember the 0.53 brix/day

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