

OREGON WINE



P O R T L A N D

SYMPOSIUM

The Effect of Fermentation Temperature and Maceration Time on Smoke Affected Pinot Noir

Cheney Vidrine, Associate Winemaker



Taste and Listen

- Wines 3, 4, 5 and 6
- Please Note:
 - Most “Smoke Affected”
 - Least “Smoke Affected”
 - Preference
 - Least Favorite
- Ignore Reduction...



Union Wine Company





 **32**
employees


 **5**
brands

 **26**
SKUs

 **329K**
total cases shipped
2017


 **40%**
annual growth

 **6K**
tons harvested
(2018)


 **92**
tanks
2018 Q2

 **1.2M**
Gallons
2018 Q2

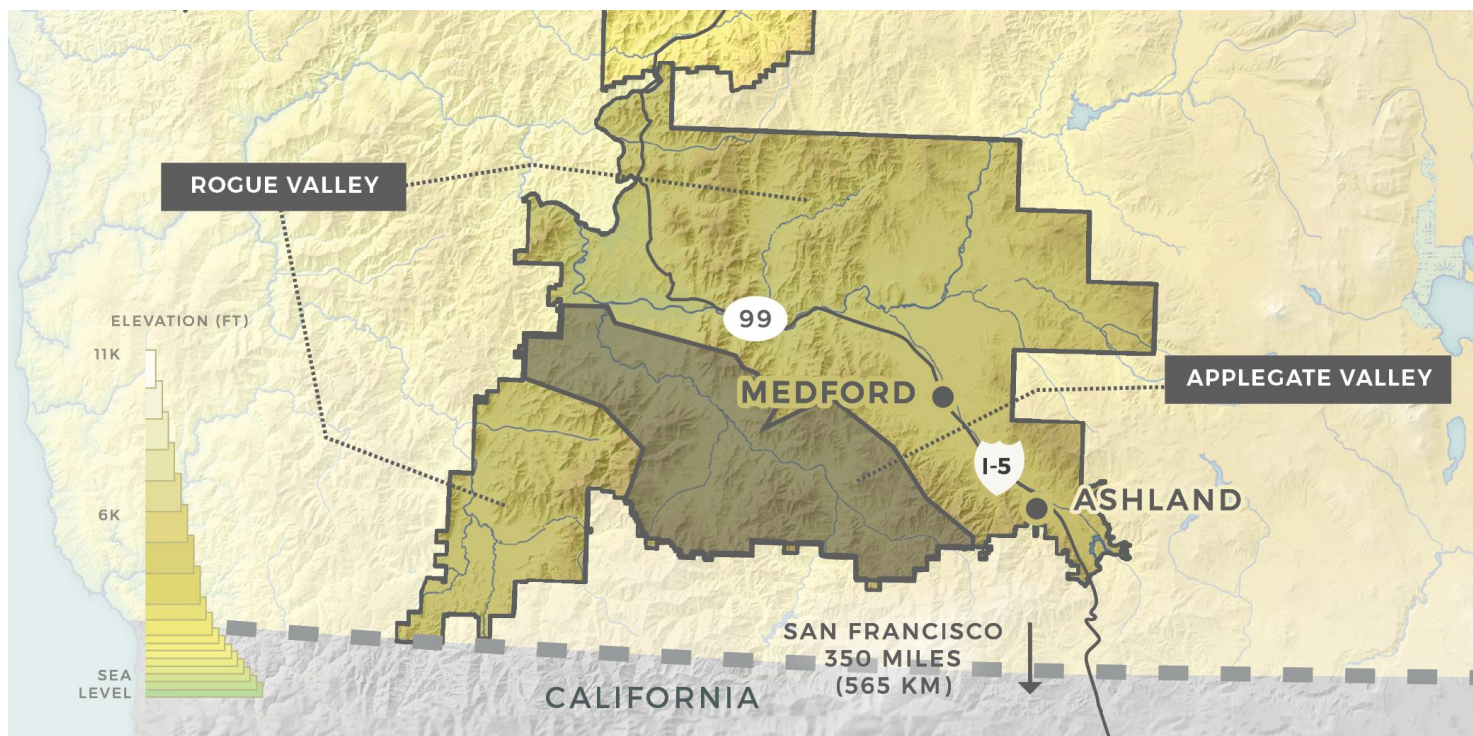
 **63**
acres at Amity:
14 acres planted
+5 acres 2018

 **6**
acres at the
Industrial Chateau

 **43K**
SQ FT packaging
facility

 **600**
cans/min. High-speed
canning line

Rogue Valley / Applegate Valley



- 2016: 66 tons PN
- 2017: 430 tons PN/PG/CH
 - 320 tons PN
- 2018: 1,129 tons PN/PG/CH
 - 865 tons PN

*From Oregon Wine Board

Preparing for Smoke Affected Fruit

- Sought Information
 - Literature
 - Seminars
 - Colleagues
- Change SOPs
- Plan Trials



Harvest Conditions & Procedures

- Considerations:
 - Ripeness
 - Hand vs. Machine
 - Harvest Temperature
 - Processing Procedure
 - Yeast Selection and Tannins
 - Cap Management Techniques
 - **Extraction Protocol**
 - Pressing



Extraction Protocol – Conflicting Advice for Smoke

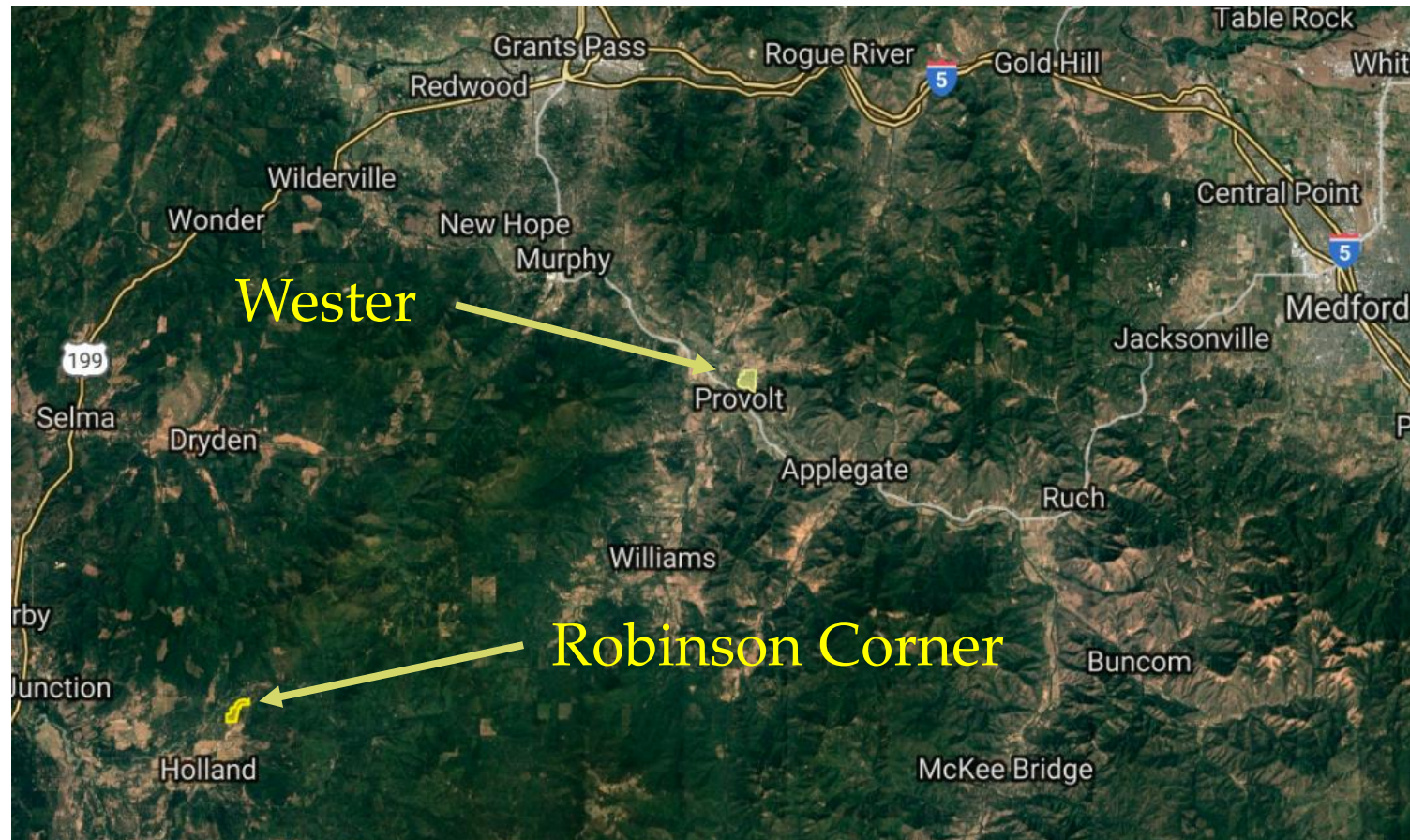
- Short and Sweet

- Reduce Extraction of Smokey Compounds
- No Cold Soak
- Press Early ~ 8° brix
- Literature
- AWRI & Various Extension Services

- Stay the Course

- Extraction Occurs Rapidly
- Standard Operating Procedure
 - No Cold Soak
 - Press at $\leq 0^\circ$ brix
- Build complete wine
- ETS

Wester & Robinson Corner Vineyards



Extraction Protocol – Trial

- Constant Variables

- 28 Ton Closed-Top Fermenters
- 50ppm SO₂ to Must Pump
- Nutrients and Yeast – 6 hours
- Pumpover Twice Daily
- “Free-run” to Settling Tank
- Barreled-Down – 7 days
- 66ppm SO₂ Post ML

- Treatment Groups

- 75F Max Temp; Pressed at 8 brix (LT SM)
- 85F Max Temp; Pressed at 8 brix (HT SM)
- 75F Max Temp; Pressed $\leq 0^\circ$ brix (LT LM)
- 85F Max Temp; Pressed $\leq 0^\circ$ brix (HT LM)



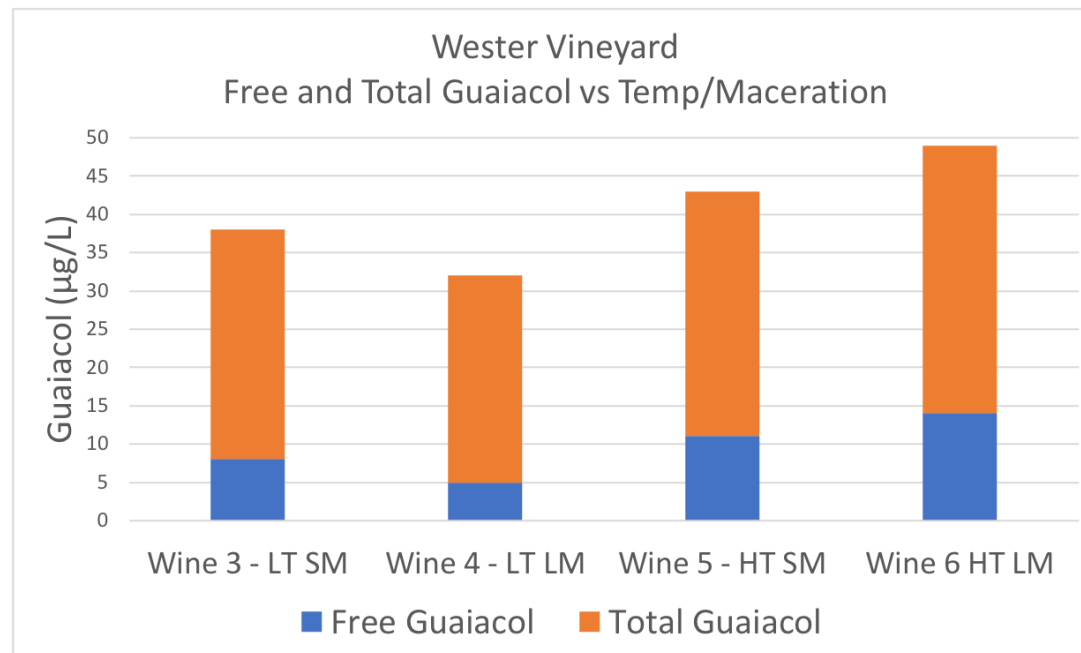
Results – Wester Vineyard

- Juice Analysis – after 1st Pumpover
 - Free Guaiacol: 8 ug/L
 - Total Guaiacol: 31 ug/L
 - Free – 4M Guaiacol : <5 ug/L
 - Total – 4M Guaiacol : 9 ug/L

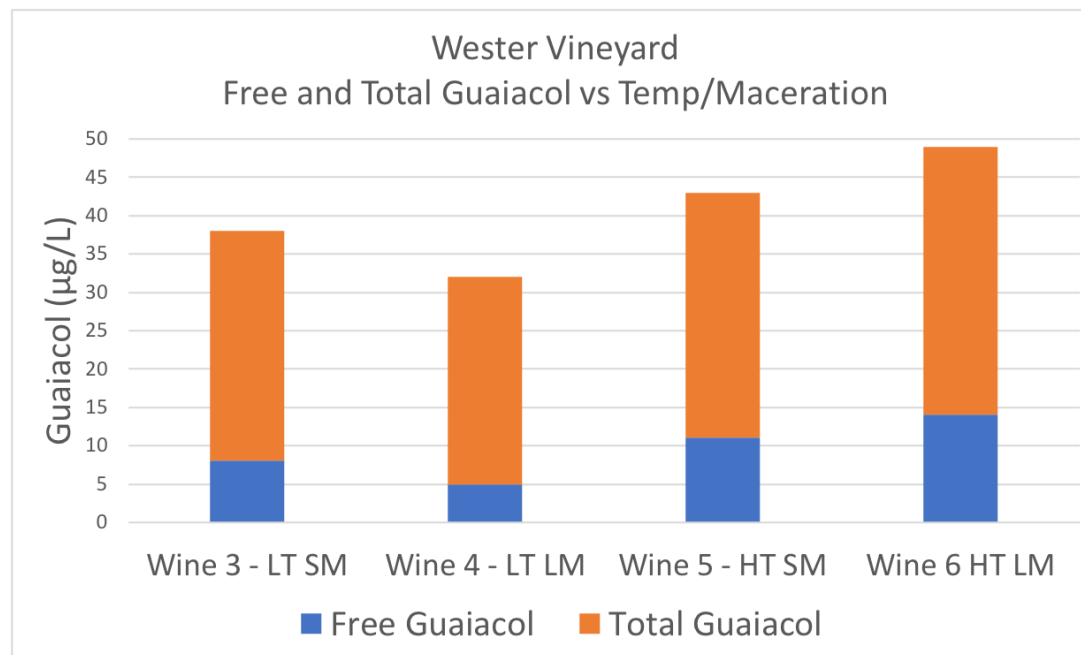
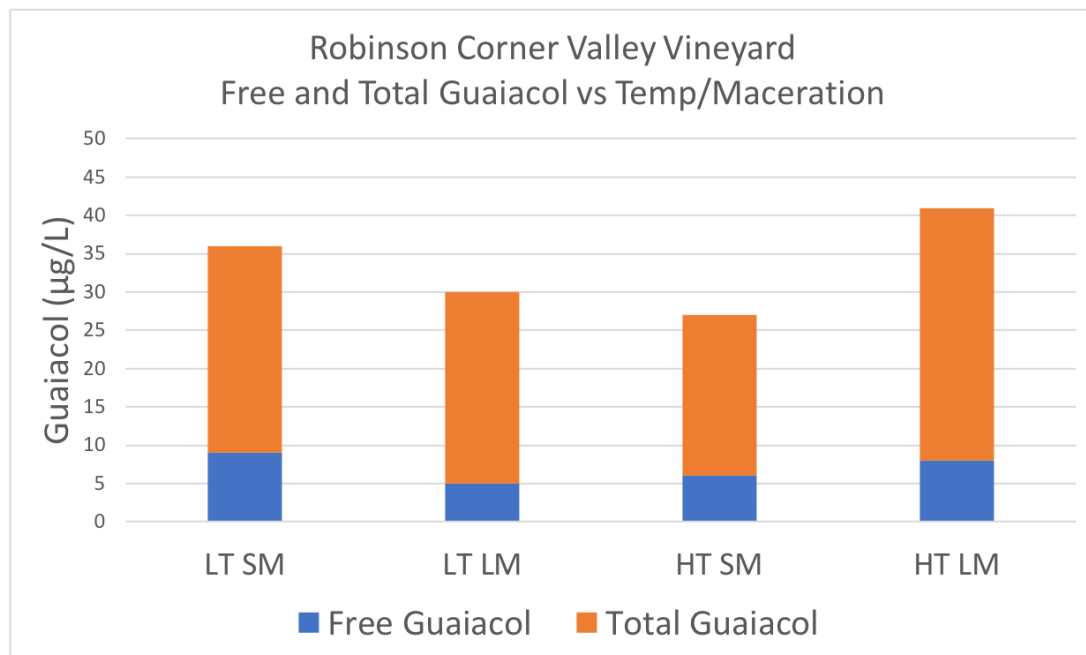
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- Wine Analysis – Post Fermentation



Results – Robinson Corner & Wester



Conclusions & Considerations

- Slow and Low
 - Lower Temperature Fermentations
 - Ferment Near Dryness
- Use Enological Tools
- Make Complex Wines



Thank You

- Union Wine Company Winemaking and Cellar Staff
- Enartis
- OWB and OWA

