

Oregon Wine Symposium Experimental Wine Tasting

February 23 , 2016

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WINE BUSINESS MONTHLY

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February 23 & 24 2016



The Experimental Wine Tasting program is a new technical tasting session at the Symposium. Showcasing experimental wines from around the state that demonstrate how full-scale trials conducted in the vineyard and/or winery can potentially impact a wine, this interactive and social forum provides a chance to taste various trials and experiments while talking with the vineyard manager or winemaker involved in the experiment.

Trial experiments are located at three locations on the trade show floor. Use the map on page 2 to locate the trials you are most interested in evaluating. Space for tasting notes is included after each trial to record your ideas and inspirations.

Want to submit a trial for next year? The Oregon Wine Board seeks representation from around the state that showcase a variety of experiments. Sharing new ideas and innovative techniques will continue our spirit of collaboration and foster growth. To find out more about how you can participate next year, contact OWB education manager Carrie Hardison at carrie@oregonwine.org. Look for information in the Grapevine newsletter about the Experimental Wine Program at the 2017 Symposium starting in early spring.

Enjoy the tasting!

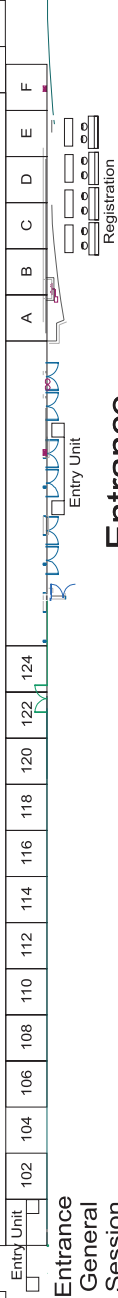
The Oregon Wine Board Education Committee



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Trial Locations

Section one:

1. Effect of NDVI Based Selective Harvest on Wine
2. Early vs. Late Picks for 2015 Pinot Noir
3. The Influence of Timing of Harvest on Flavor Development of 2015 Pinot Noir During a Warm Vintage
4. Timing of Harvest Differences on Fruit Chemistry, Flavor and Grape Physiology in 2015 Syrah
5. Differences in 2015 Pinot Noir Grown in Loess, Marine and Volcanic Soil

Section two:

6. Flotation vs. Traditional Settling of 2015 Riesling
7. The Effects of Optical Sorting on 2013 Cabernet Sauvignon
8. Aggressive Sorting for Sun Damage and Double Clusters in 2015 Pinot Noir
9. Whole Cluster vs. Stem Addition in 2015 Pinot Noir
10. Punchdown vs. Pump-Over in 2015 Pinot Noir

Section three:

11. 2014 Riesling Clone Trial
12. 2015 Partial Barrel Fermentation of Juice from Red Wine Fermentation
13. Flavor and Aroma Modification in 2015 Pinot Noir
14. High Color and Low Tannin in 2015 Wine
15. Winemaker Approaches and Differences in Aroma, Flavor and Texture



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Have you checked out **INDUSTRY.OREGONWINE.ORG?**

- ☐ Complete your 2015 Vineyard and Winery Census form
- ☐ Sign up to receive the Grapevine and other updates from the OWB
- ☐ View the latest educational webinars on Consumer Research and Media Relations and sign up for future OWB-sponsored educational seminars
- ☐ Take advantage of OWB's ready-made marketing materials found in the Oregon Wine Month toolkit and other marketing toolkits
- ☐ Find an archive of OWB's press releases
- ☐ Read updates on OWB-funded technical research projects
- ☐ Find reports, including past Vineyard and Winery Census Reports, Harvest Reports and Economic Impact Studies
- ☐ List grapes, bulk wine, jobs and equipment on the Industry Marketplace
- ☐ Submit an event for the Oregon Wine consumer or industry calendars

Joining a committee is a great way to get involved! Contact an OWB Board committee chairperson to find out how you can participate.

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Oregon Wine by the Numbers

- Oregon currently has **676 wineries** – triple the number from a decade ago – and **1027 vineyards** across the state's **18 AVAs**.
- **45%** of Oregon's **27,390** acres of vineyards are certified sustainable, organic or biodynamic, making it the **most sustainably farmed wine region in the United States**.
- Each year, the Oregon wine industry generates **\$3.35 billion** in annual statewide economic impact, an increase of **22%** compared to 2010.
- The Oregon wine industry is responsible for **17,100 jobs** with related wages of **\$527 million**.
- Oregon is a collection of boutique producers, with **70%** of wineries producing fewer than **5,000 cases** per year.
- Vineyards in Oregon are planted with **72** varieties of ***Vitis vinifera***.
- Oregon wine tourism now generates **\$208 million** in economic impact per year, up from \$158 million just three years ago.

Wine 1: **ADELSHEIM VINEYARD**



Winery: Adelsheim Vineyard

Website: www.adelsheim.com

Title of Trial: Effect of NDVI Based Selective Harvest on Wine

Number of Wines: Two

Presenter: Chad Vargas, vineyard manager

Contact info: cvargas@adelsheim.com

Hypothesis: Does differential picking based on NDVI-observed vigor differences have an effect on the resulting wine?

Short Description: Half of a block was visualized via NDVI to have higher vigor than the other. The block was picked in two pieces based on the observed vigor difference and fermented separately. The fermentations were intentionally kept as similar as possible (i.e. same vessel size, same yeast inoculum, same time on skins, etc). There is a perceived difference in wine quality and that difference relates to the amount of vigor in the block.

Description: Half of a block was visualized via NDVI to have higher vigor than the other. The block was picked in two pieces based on the observed vigor difference and fermented separately. The fermentations were intentionally kept as similar as possible (i.e. same vessel size, same yeast inoculum, same time on skins, etc). There is a perceived difference in wine quality and that difference relates to the amount of vigor in the block.

Conclusion: Based on this one experiment, Adelsheim Vineyard sees enough of a difference in the wines to continue picking and fermenting this block as two distinct lots.

Notes:

Wine 2: **CHEHALEM**

CHEHALEM

Winery: Chehalem Wines

Website: www.chehalemwines.com

Title of Trial: Early vs. Late Picks in 2015 Pinot Noir

Number of Wines: Two

Presenter: Wynne Peterson-Nedry, winemaker

Contact info: wynnepn@chehalemwines.com

Hypothesis: How does a pick decision (early vs late) change the wine?

Description: Chehalem Wines picked the same block of Pinot noir at two different times this harvest season. The first pick was on Sept. 7 and Sept. 21. Both ferments were treated identically. The difference between the chemistries and flavors is present in each wine concluding picking time does have an influence on the final product.

Conclusion: Picking early vs. late will result in noticeable differences in a final wine. Pick decisions should be based on a winemakers style.

Notes:

Wine 3: **KING ESTATE WINERY**



Winery: King Estate

Website: www.kingestate.com

Title of Trial: Influence of Timing of Harvest on Flavor Development of 2015 Pinot Noir during a Warm Vintage.

Number of Wines: Three

Presenter: Kevin Sommelet

Contact info: kevins@kingestate.com

Hypothesis: Are flavor development and timing of harvest interdependent?

Description: All three wines were made with grapes from the same block at Pfeiffer Vineyard (Block 1/Pommard) but were harvested on three consecutive weeks (Sept. 9th @ 23.6 Brix, Sept. 16th @ 25.6 Brix and Sept. 23rd @ 26.1). Each wine was treated as a standalone wine, fermented in same size fermenters, using the same yeast and similar processing. The TA was adjusted differently on each wine. Only neutral barrels were sampled for this trial.

Conclusion: The trial shows the evolution of flavor development, and other metabolites, throughout the weeks of harvest.

Wine 1 - Harvest Date: Sept. 9th, Brix: 23.6, pH 3.59, TA: 5.7 (0g/L added), 12.9%vol, Potassium: 1050 mg/L

Wine 2 - Harvest Date: Sept. 16th, Brix: 25.6, pH 3.59, TA: 5.6 (0.75g/L added), 14.2%vol, Potassium: 900 mg/L
Wine 3 - Harvest Date: Sept. 23rd, Brix: 26.1, pH 3.66, TA: 5.5 (1.75g/L added), 14.9%vol, Potassium: 850 mg/L “

Notes:

Wine 4: **QUADY NORTH**

QUADY NORTH

Wines from the State of Jefferson

Winery: Quady North Winery

Website: www.quadynorth.com

Title of Trial: Timing of Harvest on Flavor Development of 2015 Pinot Noir During a Warm Vintage

Number of Wines: Two

Presenter: Herb Quady

Contact info: hquady@quadynorth.com

Hypothesis: How long should fruit hang to produce wines with desired fruit chemistry, flavor and grape physiology?

Description: The decision to pick certain varieties in Southern Oregon often has as much to do with concerns of impending catastrophic weather, rather than measurements of physiological maturity. In recent years, as the climate has become progressively warmer, Quady North has had the opportunity to make picking decisions based on fruit chemistry, flavor, and grape physiology. If one adjusts starting chemistry to nearly the same levels through amelioration or acidification, does that negatively impact the wine to the extent that additional maturity is not “worth it?”

Delaying picking and using ETS testing of “maturity indicators” (ETS grape phenolic panel) to determine the degree of physiological ripeness results in a wine of increased density and richness. This is true even if one adjusts the chemistry of the ‘must to’ levels at an earlier picking opportunity.

Conclusion: While the results are subjective in terms of preference, if the goal is to produce a wine of concentration, you are better off to “go for broke” in a warm year, even if it requires acidulation and amelioration to adjust the starting chemistry to levels that would create balance in the end product. While the phenolics and total anthocyanins are increased in the second pick, the actual ratio of polymeric anthocyanins to total tannin is decreased. This suggests that it’s the tannins that are playing the predominate role in creating “richness” in pick 2.

Wine 5: **ADELSHEIM VINEYARD, LANGE ESTATE WINERY AND CHEHALEM**

LANGE
ESTATE WINERY AND VINEYARDS



CHEHALEM

Wineries: Adelsheim Vineyard, Lange Estate Winery, Chehalem Wines

Title of Trial: Differences in Willamette Valley Pinot Noir grown in Aeolian (Loess), Volcanic (Basalt) and Sedimentary (Marine) Soil.

Number of Wines: Three

Presenters: Scott Burns, Chad Douglas, Larry Stone, Andy Gallagher

Hypothesis: What are the differences in Pinot noir grown in three different soil types: aeolian derived loess, volcanic basalt and marine sedimentary?

Description: This trial illustrates Willamette Valley Pinot noir grown in three different soil types: Loess, Volcanic and Marine. Three Willamette Valley wineries were chosen to supply an example of 2015 Pinot noir grown in 3 typical soil types. Adelsheim Vineyard was chosen to illustrate the difference of Pinot noir grown in loess soil, Lange Estate Winery was chosen to showcase Pinot noir grown in volcanic soil and Chehalem Wines was chosen to represent Pinot noir grown in a marine sedimentary soil.

Wine 5: **ADELSHEIM VINEYARD, LANGE ESTATE WINERY AND CHEHALEM**

(continued)

Conclusion: Soil and the specific type, being one of many components that influence vine growth and ultimate fruit composition, present consistently different fruit flavors and intensities in the wine along with tannin and mouth-feel. Coupled with Oregon's unique growing environment and the transparent nature of Pinot noir we can start to understand the importance of soil on how the wines express themselves and the stories behind them.

Aeolian Soil (Loess): Laurelwood

Winery: Adelsheim Vineyard

Website: www.adelsheim.com

Vintage: 2015 Barrel Sample

Winemakers: Dave Paige and Gina Hennen

Contact Info: dpaige@adelsheim.com, ghennen@adelsheim.com

Volcanic Soil: Jory

Winery name: Lange Estate Winery

Website: www.langewinery.com

Vintage: 2015 Barrel Sample

Winemaker: Jesse Lange

Contact info: jesse@langewinery.com

Sedimentary Soil: Willakenzie

Winery name: Chehalem Wines

Vintage: 2015 Barrel Sample

Winemaker: Wynne Peterson-Nedry

Winemaker info: wynnepn@chehalemwines.com

Notes:

Wine 6: **A TO Z WINEWORKS/REX HILL**



REX HILL

Winery: A to Z Wineworks and REX HILL Winery

Websites: www.atozwineworks.com, www.rexhill.com

Title of Trial: Flotation vs. Traditional Settling of 2015 Riesling

Number of Wines: Two

Presenter: Anna Prost, white wine enologist/lab manager

Contact info: anna@atozwineworks.com

Hypothesis: What are the sensory effects of settling vs. flotation for clarification of Riesling juice.

Description: The primary goal of this trial was to identify and quantify the difference between cold settling and gelatin flotation as methods of Riesling juice clarification. This includes processing, labor, time, analytical and subjective differences in taste.

Conclusion: There was a higher percentage of lees recovery using gelatin flotation and faster juice clarification from date of pressing to time of inoculation. The sensorial differences between the treatments were inconclusive and the analytical differences were minimal.

Notes:

Wine 7: **COLLEGE CELLARS OF WALLA WALLA**



Winery: College Cellars of Walla Walla

Website: collegecellars.com

Title of Trial: The Effects of Optical Sorting on 2013 Cabernet Sauvignon

Number of Wines: three

Presenter: Sabrina Lueck

Contact info: sabrina.lueck@wwcc.edu

Hypothesis: Does optical grape sorting have a measurable impact on finished wine quality?

Description: This experiment assessed the impact of optical grape sorting technology on the quality of 2013 Cabernet Sauvignon from the Walla Walla Valley. Juice chemistry and microbiology as well as wine chemistry, phenolics, IBMP and sensory characteristics are assessed.

Conclusion: Optical sorting results in minor differences in wine chemistry and major differences in wine phenolic concentration.

Notes:

Wine 8: **ADELSHEIM VINEYARD**



Winery: Adelsheim Vineyard

Website: www.adelsheim.com

Title of Trial: Aggressive Sorting for Sun Damage and Double Clusters in 2015 Pinot Noir

Number of Wines: Two

Presenter: Gina Hennen, associate winemaker

Contact info: ghennen@adelsheim.com

Hypothesis: What is the impact to the wine of aggressively sorting out sun damaged and “double clusters?”

Description: This is a selective sorting trial. We took a single vineyard block and split it up into two identical fermenters, used the same yeasts, kept fermentation temperatures as similar as possible, left them both on the skins the same amount of time, etc. The only intentional difference was the sorting protocol. One lot had a standard sort--leaves, badly damaged clusters, etc. The other lot applied stricter rules as to what was acceptable; sun damaged clusters and clusters with large wings were sorted out, on top of what would typically be removed. The difference in the wines proved to be subtle--far more so than expected.

Conclusion: Based on this one experiment, Adelsheim Vineyard did not see nearly as much of a difference in the wines as expected. However, Adelsheim is still inclined to replicate a selective sort experiment in future years.

Notes:

Wine 9: **ADELSHEIM VINEYARD**



Winery: Adelsheim Vineyard

Website: www.adelsheim.com

Title of Trial: Whole Cluster vs. Stem Addition in 2015 Pinot Noir

Number of Wines: Three

Presenter: Dave Paige, winemaker

Contact info: dpaige@adelsheim.com

Hypothesis: How significant of a difference is there between a whole cluster fermentation and a full destem with stems added back?

Description: The same block of fruit was split up into different fermenters. One had a small amount of whole cluster, one was fully destemmed but had an equivalent amount of stems added back and the third was fully destemmed. All other parameters (yeast, time on skins, fermentation temps, etc.) were kept as identical as possible.

Conclusion: Adelsheim Vineyard found a subtle difference between the two techniques but when compared to the control (no stems) the two fermentations with stems are quite similar. In years where rot deters whole cluster, the addition of stems from a clean lot is a viable alternative.

Notes:

Wine 10: **CHEHALEM**

CHEHALEM

Winery: Chehalem Wines

Website: www.chehalemwines.com

Title of Trial: 2015 Punchdown vs. Pump-Over

Number of Wines: Two

Presenter: Katie Santora, associate winemaker

Contact info: katies@chehalemwines.com

Hypothesis: What is the sensory difference between pumpovers and punchdowns in Pinot noir?

Description: To determine the difference between punchdowns and pumpovers, Chehalem Wines evaluated one block of Pinot noir that yielded exactly 10 tons. Two separate 5-ton fermenters were treated identically, with the exception of punching down or pumping over being the only difference.

Conclusion: The punchdown resulted in heavier extraction and a firmer tannin structure, while the pumpover was silkier and lighter in body.

Notes:

Wine 11: **CHEHALEM**

CHEHALEM

Winery: Chehalem Wines

Website: www.chehalemwines.com

Title of Trial: 2014 Riesling Clone Trial

Number of Wines: Three

Presenter: Greg Martin, cellar master

Contact info: gregm@chehalemwines.com

Hypothesis: How do Riesling clones differentiate from each other?

Description: Chehalem Wines has six clones of Riesling planted consecutively at a single site that was harvested and fermented identically, yet individually. The experiment showcases the distinct nuances between clones 9, 198, and 239 exhibiting aromatic, flavor and textural differences in each clone.

Conclusion: When fermented identically, each Riesling clone shows stark differences in flavor, aroma and texture.

Notes:

Wine 12: **GROCHAU CELLARS**



GROCHAU CELLARS

Winery: Grochau Cellars

Website: grochaucellars.com

Title of Trial: 2015 Partial Barrel Fermentation of Juice from Red Wine Fermentation

Number of Wines: two

Presenter: John Grochau

Contact info: gcwines@msn.com

Hypothesis: What are the effects of fermenting juice (no skins) for recursive three to four day periods in new French oak barrel throughout the fermentation?

Description: 2015 Vista Hills Pinot Noir, Pommard clone, Dundee Hills AVA at 750 feet elevation. The grapes were sorted into a 1.5 ton fermenter (macro bin 48s). There was no chilling of the must in the fermenter. Within three days, fermentation started with the native yeast in the winery. Once fermentation started, 50 gallons of (barely) fermenting juice was removed from the fermenter and put it into a new French oak barrel. The juice fermented in the barrel away from the grapes for three to four days before returning the barreled juice to the fermenter. When returned a 10 minute pump-over allowed the juice to homogenize the fermentation as best as possible. After the pump-over, the barrel was filled with fermenting juice from the fermenter. This process was repeated every three to four days until the wine was nearly dry (-1.0 degrees Brix). At that point the barrel was emptied back into the fermenter to finish off the ferment. As you can imagine, the barrel fermented wine was always lagging behind the fermenter; each vessel was tracked separately. The experiment wines were pressed on the same day as their respective control wines.

Conclusion: The texture and overall mouthfeel in the experiment wine tend to have more weight, a rounder palate and more polish on the finish, with subtle oak aromas/flavors present at the completion of primary fermentation.

Wine 13: **AIRLIE WINERY**



Winery: Airlie Winery

Website: www.airliewinery.com

Title of Trial: Flavor and Aroma Modification in 2015 Pinot Noir

Number of Wines: Three

Presenter: Elizabeth Clark, winemaker

Contact: elizabeth@airliewinery.com

Hypothesis: Can a Pinot noir with traditional stress vine characteristics be improved through the use of various fermentation techniques either increasing the red fruit character or reducing the SVS aromas and flavors?

Description: Airlie Winery used various fermentation techniques to either increase red fruit characters in Pinot noir or reduce stress vine characteristics compared with a control made under traditional methods.

Conclusion: The wines are certainly different aromatically and organoleptically. However, Airlie has observed a tendency for stress vine characteristics to increase after MLF.

Notes:

Wine 14: **A TO Z WINeworks/REX HILL**



REX HILL

Winery: A to Z Wineworks and REX HILL Winery

Websites: www.atozwineworks.com, www.rexhill.com

Title of Trial: High Color and Low Tannin in 2015 Wine

Number of Wines: Two

Presenter: Olivier Prost, assistant winemaker

Contact: olivier@atozwineworks.com

Hypothesis: How does a red wine fermented after a lengthy soak as juice compare to a wine fermented on skins?

Description: In a vintage when tannins are easily extractable, how does a red wine fermented after a lengthy cold soak as juice compare to a wine fermented on skins, in terms of color intensity, structure and aromas and flavor? After a 15 days cold soak on a five ton lot of Willamette Valley Pinot noir, a barrel of juice was saigned off and fermented separately. The experiment succeeded in our goal of making a good colored wine with low tannins. Some tannins were extracted during the cold soak. Proportionally, much less catechin was extracted on the saignee wine which resulted on a more favorable catechin to tannin ratio. The experiment produced a wine with a good amount of total anthocyanins post primary fermentation. The wine produced is of good quality, dark in color and has good flavors. Although the total anthocyanins quantity is subsequent, the quantity of polymeric anthocyanins is low. With a low concentration in tannins, will the color gained be stable? Both wines have not gone through malolactic fermentation and have not been sulfured yet. Fermenting the juice away from grape solids was a good way to know what is gained from a long cold soak versus a traditional red fermentation. Within the limits of the experiment: the barrel developed a high level of reduction despite a proper yeast nutrients regimen and naturally the wine fermented on skins became more concentrated due to the saignee. The project experiment gathered some interesting data. The experiment will be pursued on a larger scale to confirm the results.

Wine 14: **A TO Z WINeworks/REX HILL**

	15PNSM5	15PNSM5 saignee	ETS Rapid phenolics 12/08/15
Catechin	42 mg/l	7 mg/l	
Tannin	423 mg/l	112 mg/l	
Total anthocyanins	503 mg/l	368 mg/l	
Catechin/tannin index	0.099	0.062	
Polymeric anthocyanins	30 mg/l	8 mg/l	
Polymeric anthocyanins/ tannin index	0.071	0.071	

Conclusion: A long cold soak and late saignee does successfully produce a high color and low tannin wine.

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Wine 15: **BEAUX FRÈRES, BETHEL HEIGHTS, KEN WRIGHT CELLARS**



Wineries: Beaux Frères, Bethel Heights and Ken Wright Cellars

Websites: www.kenwrightcellars.com, www.beauxfreres.com, www.bethelheights.com

Title of Trial: Winemaker Approaches and Differences in Aroma, Flavor and Texture

Vintage: 2015

Number of Wines: Three

Presenters: Ken Wright and Ivory McLaughlin

Contact info: ken@kenwrightcellars.com

Hypothesis: How does a winemaker approach influence aroma, flavor and texture on wine made from the same fruit?

Wine 15: **BEAUX FRÈRES, BETHEL HEIGHTS, KEN WRIGHT CELLARS**

Description: The wine presented at the 2016 Symposium is the result of fruit trading between the partners. In this case it is the 2014 Savoya Vineyard in the hands of three producers, Beaux Frères, Bethel Heights and Ken Wright Cellars. The parties agreed to have the owner of the vineyard (KWC) dictate the picking date. All agreed to receive 1.25 tons of 777 clone Pinot noir from side by side rows for small scale fermentation. All agreed to not inoculate with a commercial yeast strain. The seminar will include a discussion of the yeast found in the vineyard and the yeasts found in the ferments at the various points in fermentation.

The fruit was harvested on 9.23.2014.

Initial Brix of 25.9 and pH of 3.59

There were multiple levels to this effort. In the main, it was an opportunity to look at how each producer's winemaking approach influenced the aromatic, flavor and textural profile of the wine. At the same time there was an overlay to the project of yeast analysis. A sample of the fresh fruit was aseptically harvested and sent directly to ETS Labs without possible contamination from a winery facility. Subsequent samples were taken by each of the producers at ONSET OF FERMENTATION, 10 DEGREES BRIX and 0 DEGREES BRIX. Each of these samples were shipped to ETS Labs and DNA fingerprinted for yeast strains in reportable numbers. The Yeast Fermentation Dynamics seminar will include a discussion of the yeast found in the vineyard and the yeasts found in the ferments at the various points in fermentation.

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Curtis Phillips, Senior Technical Editor, *Wine Business Monthly*

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