Considerations for Picking and Lab Analysis During Harvest

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MEASURE WHAT MATTERS

• STYLE – INTENTION – CHALLENGES
• DATA COLLECTION
• A COMMON LANGUAGE
GROWING SEASON

Bloom +85-90 days
Baseline Sampling

- GDD
- Air Quality
- Brix
- pH
- TA

Bloom +95-100 days
Maturity Check

- GDD
- Air Quality
- A. Brix
  - pH
  - TA
- B. Juice Panel
- C. Phenolics

Picking decision!

Harvest

GDD
Air Quality

- Brix
- pH
- TA
- Malic
- Tartaric
- Ammonia
- Primary Amino Nitrogen
- YAN
- Glucose/Fructose
- Potassium
### PICKING

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

- Uniformity of the Process
- Equipment
- Juice Panels
JUICE PANELS

Brix  pH  TA  Malic  Tartaric  Ammonia  Primary Amino Nitrogen  YAN  Glucose/Fructose  Potassium

Standard Chemistries  Ratio of Acids  Predictions for a Healthy Ferment  Estimate Potential Alcohol  pH Buffering & Cold Stability

pH Buffering & Cold Stability
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

Harshness & Browning

Anthocyanin (amount of red)

Visible Color & Hue CIELAB

A280  A420  A520 (pH 1)  L*  a*  b*  C*  h°
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

DAYS PAST BLOOM

MG/L

total anthocyanins
tannin
catechin

harvest 2019 data
REGIONAL DIFFERENCES

COLUMBIA RIVER GORGE

UMPUQUA VALLEY

More time

harvest 2019 data
HARVEST 2020

123 DAYS UNTIL BLOOM...MAYBE?

Who is ready?