Harvest Sampling
Geoff Hall, Viticulturist
Why are we doing this?

- Quality
- Logistics
  - Vineyard
  - Winery
- Maximize resources
- No surprises
  - Rot, dehydration, yield
  - Best time to scout
“When to pick is the most important decision I make in a vintage”

-Every winemaker ever
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
Methods

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

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

Rain
0.10/day
0.53/day
0.40/day
Location

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

22.1

24.0
Logistics are important

<table>
<thead>
<tr>
<th>Time</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
</tr>
</thead>
<tbody>
<tr>
<td>AM</td>
<td>Sample collected</td>
<td>Overnight Soak</td>
<td>No Picking</td>
<td>Earliest Possible Picking</td>
</tr>
<tr>
<td>Mid Day</td>
<td>Processed</td>
<td>Visit Vineyard</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PM</td>
<td>Data</td>
<td>Decision Made</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- Remember the 0.53 brix/day