**Effects of high temperatures on winegrape flowering phenology**

Authors: N. K. Merrill1-3, I. García de Cortázar-Atauri4, A. Parker5, M. A. Walker6 & E. M. Wolkovich1-2,7

Author affiliations:

1Arnold Arboretum of Harvard University, Boston, MA, USA

2Organismic & Evolutionary Biology, Harvard University, Cambridge, MA, USA

3Geography Department, University of Oregon, Eugene, OR 97403

4Institut National de la Recherche Agronomique (INRA), US 1116 AGROCLIM, Avignon, France

5Department of Wine, Food and Molecular Biosciences, Faculty of Agriculture and Life Sciences, Lincoln University, PO Box 85084, Lincoln 7647, Christchurch, New Zealand

6Department of Viticulture and Enology, University of California, Davis, CA 95616, USA

7Forest & Conservation Sciences, Faculty of Forestry, University of British Columbia, Vancouver, BC, V6T 1Z4, Canada

**Abstract**

Climate change has challenged growers and researchers alike to better understand how warm temperatures may impact winegrape plant development, especially at critical stages, such as flowering. We studied the budburst and flowering phenology of 50 varieties of *Vitis vinifera* subsp. *vinifera* in the lab, then exposed 9 varieties to higher temperatures (five levels: 20, 26, 30, 34, 37**°**C mean temperatures in growth chambers) during flowering. We found high variability in flowering success across varieties in the lab (28 out 50 total varieties had no flowering). Results of vines exposed to five levels of temperatures in chambers suggest higher temperatures did not have a significant effect on the speed with which vines progressed through the flowering stage to 10% flowering or 50% flowering (10%: F(1,20)=0.432, p=0.52; 50%: F(1,15)=0.50, p=0.49). However, vines in higher temperature chambers aborted a greater number of flower buds (F(1,24)=7.43, p=0.01). These results suggest a potential decrease in winegrape yields in a warmer climate due to flower abortion. Variability in our results, however—both in the percent of vines flowering in the lab and in responses to higher temperatures—suggests differences between varieties could be high.

**Introduction**

As the climate changes, the viticulture industry needs to adapt to shifting terroir. Terroir—the critical link between the flavor and style of a wine and the characteristics of the environment in which it is grown—is shaped strongly by climate, and the matching of climates to varieties. Thus, as climate change continues to raise temperatures in winegrowing regions across the world, the viticulture industry will be continually challenged to adapt to new terroirs over future decades. Already, the industry has shifted growing areas towards the poles and higher elevations to maintain ideal growing temperatures for winegrapes. This trend is predicted to continue (Schultz and Jones 2010, Hannah, Roehrdanz et al. 2013), raising concerns that vineyards could move to land that is currently conserved for biodiversity and ecosystem services (Hannah, Roehrdanz et al. 2013).

Alternatively, vineyards could take advantage of the high geno- and phenotypic diversity that already exists by planting varieties better suited to the new climate (Ollat 2015, Ollat 2016) or breeding new varieties (CITE Myles). *Vitis vinifera* subsp*. vinifera* (winegrape) has at least 6000 genetically distinct varieties grown for many purposes, but only ~1100 are grown currently by the viticulture industry, and an even smaller number dominate the global market (Lacombe 2012). However, for this adaptation to be effective, growers need better information on how different varieties fare in warmer climate regimes, with phenology being one important component (Ollat 2016).

Studying the phenology of different varieties of winegrapes would help viticulturists better adapt to climate change, because winegrape phenology is extremely sensitive to temperature (Jones 2013). Timing for leafout and flowering of diverse plant species has advanced six to 20 days in the last 30-40 years of warming (Root, Price et al. 2003, Menzel, Sparks et al. 2006), equivalent to four to six days per °C. A similar advance is seen for winegrape harvest dates, which can change about 6 days per °C (Benjamin and Elizabeth 2016). In winegrapes, phenological timing varies across varieties, and this variability could be used to better adapt to future climates. Generally, timing of phenology can vary from three to six weeks across varieties (Boursiquot 1995). However, most varieties have very little phenological data from which to infer where they could best be grown, and how they respond to higher temperatures during critical phenological phases, such as flowering. While recent efforts have greatly expanded our resources for understanding phenological responses to climate in the field across varieties—yielding information on approximately 100 varieties (CITE Parker 2011, Parker 2013), this is still less than 10% of currently planted varieties. For growers to ideally select varieties for shifting terroir, they will need information on more varieties (Parker, De CortÁZar-Atauri et al. 2011, Parker, de Cortázar-Atauri et al. 2013) and across diverse temperature regimes.

A first step towards this goal is research on an increased number of varieties and an understanding of whether phenology in semi-artificial conditions (i.e., greenhouses, labs, and growth chambers), where temperatures can be controlled more easily, matches field-based phenology. To date, much research has focused on a limited number of varieties (), making it difficult to know how much results for one variety extrapolate to another. Yet, if a greater diversity of varieties can be grown in lab conditions, lab studies could quickly increase our understanding across varieties. Further, if lab phenology appears similar to field phenology, it would suggest such results could be relevant to field conditions. Beyond this first step then, researchers will want to examine how varying temperature regimes affect particular phenological stages.

Understanding how climate change will affect winegrape flowering may be a particularly important aspect of the overall effect on phenology and the impact of temperature on the flowering process will ultimately influence harvest yields (Trought 2005 + other refs). Petrie and Clingeleffer (2004) found that Chardonnay buds exposed to elevated temperatures just before or just after budburst produced 24.2-32.6% fewer flowers per °C warming. Other research has found that Semillon winegrapes exposed to four days of elevated temperatures (40 °C during the day and 25 °C at night) during flowering aborted all flowers (Greer and Weston 2010). Studies of vegetative growth and photosynthesis in other perennial crops exposed to a range of temperatures exhibited that extreme temperatures tend to slow or inhibit certain processes in the plants (Zaka, Frak et al. 2016, Zaka, Ahmed et al. 2017). In this context, we would expect that grapevine flowering development may similarly slow down at higher temperatures.

Here we report on a study with two major aims. (1) We tested whether phenology (budburst and leafout) in lab conditions correlated with field phenology for 50 varieties in the lab. (2) We then examined the effect of higher temperatures on flowering development, by following the flowering response of a small subset of these varieties across mean temperatures of 20 **°**C to 34 **°**C in growth chambers.

**Materials and Methods**

Observations of field-grown winegrapes in the UC Davis Robert Mondavi Institute (RMI) Vineyard (Davis, California, USA) using the modified Eichorn-Lorenz (EL) scale (Coombe 1995) began 6 March 2015 and continued generally every 3-4 days until 2 April 2015, when almost all plants had reached EL stage 11 or higher (data and full methods available at: <https://knb.ecoinformatics.org/view/doi:10.5063/F18G8J29>). Dormant winegrape cuttings were then taken in December of 2015.

Following collection, cuttings were chilled for 21 days (4° C) at the Arnold Arboretum (Boston, Massachusetts, USA), then forced in greenhouses in 26 cm diameter pots in January 2016. I agree L better After several months of growth, on 27 May they were placed in growth chambers with day/night temperatures of 6/4 °C and an 8-hour photoperiod to induce dormancy, though the plants did not appear visibly dormant until 20 June 2016.

On 15 August 2016, the 351 potted cuttings were moved out of the chambers and into a greenhouse where the initial day temperature was 18.5 ± 1.5 °C and night temperature was 16.75 ± 1.25 °C. After the first week, the temperatures were slowly raised to 25.5 ± 2.5 °C during the day and lowered to 10 °C at night. The cuttings were pruned the day they were removed from the chambers so that each cutting had two spurs and each spur had two nodes. Then, the diameter of each spur and node and the distance between the two nodes on each spur were measured with calipers.

Twice a week, beginning 22 August, each plant’s development was recorded using the modified Eichorn-Lorenz scale (Coombe 1995) and soil moisture was measured with a probe in three locations in each pot. Each spur was kept at two shoots, but only the dominant shoot on each spur had observations recorded. Each shoot was trained up a stake for support. When an inflorescence had developed (EL stage 12), the plant was randomly assigned to one of five growth chambers if it was a part of the heat tolerance experiment*.* Otherwise, observations on each plant continued in the greenhouse. Varieties were chosen for inclusion in the experiment to include a diversity of phenology from those varieties for which there were five or more replicates growing.

The five chambers all had a 12-hour photoperiod with 800 m-2s-1 of fluorescent light, but varied in their temperature: Chamber 1 was set at 17/23 °C Chamber 2 was set at 23/29 °C, Chamber 3 was set at 27/33 °C, Chamber 4 was set at 31/37 °C, and Chamber 5 was set at 34/40 °C (all temperatures given as night/day). Initially, CO2 levels were set at 400 ppm during the day and 600 ppm at night, because plants respire at night, increasing CO2 levels. Each inflorescence was contained in a paper bag to collect the flower caps as they fell.

Observations on the percent of flowering, leaf number, stem length and diameter, and number of fallen flower caps were made three times a week, along with soil moisture. On 19 September, it was noted that some inflorescence bags also contained aborted buds that had yet to flower, and thereafter observations of aborted buds were also recorded. Once a plant had reached 100% flowering, or, in the case of plants where the entire inflorescence had died and fallen off, the plant had spent a minimum 14 days in the chamber, it was returned to the greenhouse.

To determine if there was any correlation between the chamber temperatures and the other variables, we used ANOVA. Linear regression was used to compare the development of the plants in the greenhouse with the data collected in the RMI Vineyard growing season. All analyses were performed in R version 3.3.3 (R Core Team).

**Results**

The plants underwent budbreak (EL 4) between 17 August and 6 September (mean = 29 August) and leafout (EL 7) between 22 August and 22 September (mean = 4 September). Budbreak and leafout timing among the varieties were similar in the lab and field (Figure 1, budburst: F(1,47)=14.55, p<0.001; leafout: F(1,47)=18.51, p<0.001). The first inflorescence formed on 5 September, and 51 plants reached this stage (EL 12), with substantial variation in flowering across varieties (Table 1). Most varieties (28/50 total) did not flower, while for a few varieties flowering was at 40% or higher (e.g., Sauvignon blanc, Tempranillo, Verdelho). Unfortunately, because varieties were pre-selected for the experiment, before the high variation in flowering was noted, only 26 of the flowering plants were used in the experiment (Table 1). Plants that had thicker spurs were more likely to develop inflorescence (Z(340)=2.21, p=0.03), and more likely to reach 50% flowering (Figure 2, Z(340)=2.85, p=0.004).

While we originally pre-selected XX varieties for the flowering experiment, of those only XX produced inflorescences and thus could be included in the experiment. Given the low number of plants for the flowering experiment, most varieties could be placed in only (1? 2?) temperature treatment levels (and always with very low or no replication per variety x treatment level), preventing us from examining temperature effects across varieties.

Soil moisture in the chambers varied by chamber temperature (F(1,24)=8.05, p=0.01), ranging from 69% to 76% over time. There was no directional relationship between the moisture levels and the chamber temperature (i.e., the warmest chambers were not the driest) and means were similar across treatments, ranging from 71% to 74%.

There was also no directional relationship between chamber temperature and either change in stem length or change in leaf number (stem length: F(1,24)=0.53, p=0.47; leaf number: F(1,24)=0.05, p= 0.83).

Chamber temperatures did not affect the days it took for the plants to reach 10% and 50% flowering and there was no trend in the duration of flowering (Figure 3, 10%: F(1,20)=0.43, p=0.52; 50%: F(1,15)=0.50, p=0.49). Within treatments, the number of days it took plants to reach 10% flowering ranged from 34 to 51 days (mean = 42.6 ± 0.9).

The number of flowers aborted per plant was significantly affected by the chamber temperature (Figure 3, F(1,24)=7.43, p=0.01). The two warmest chambers saw the greatest number of flowers lost during the time in the chamber, with the greatest average number of flowers aborted seen in 37 °C treatment (mean number of flowers aborted at 20 °C: 4.5, 26 °C: 2.8, 30 °C: 5.8, 34 °C: 27.6, 37 °C: 57.3).

**Discussion**

*Effects of high temperatures on winegrape flowering*

Overall, we studied the effects of temperatures between a minimum of 17°C and maximum of 37 °C (means of 20 **°**C to 34 **°**C) on flowering for 26 winegrape plants. We found no directional relationship between temperature and soil moisture, stem length, leaf number, or the number of days it took to reach 10% or 50% flowering. Contrary to expectations of most phenological models (Garcia de Cortazar-Atauri, Chuine et al. 2010, C. Cuccia 2014) we found that phenology was not significantly delayed in either the coldest or warmest chambers. However, plants in the hotter treatments aborted a higher number of flower than those in the cooler treatments. This abortion, because it translated to fewer observations of higher percentages of flowering (i.e., 50%), may have limited our power to detect slowed phenology at higher temperatures.

While we did not observe impacts on phenological timing, the plants in the two warmest chambers showed signs of stress: plants in those chambers aborted a significantly higher number of flowers. Thus, it appeared that the plants may have sacrificed their reproduction for the growing season to ensure they were able to survive the elevated temperatures. Semillon grapes subjected to day/night temperatures of 40/25 °C for four days at flowering saw similar effects: inflorescences grew much less—gaining only 22 mm in length compared to the 85 – 90 mm of growth seen in plants treated with heat after flowering—and subsequently aborted all flowers (Greer and Weston 2010).

The majority of literature on winegrape heat tolerance focuses on the effects of heat on berry ripening. In their aforementioned 2010 study of Semillon winegrapes, Greer and Weston noted that plants treated with elevated temperatures at fruit set and veraison were much less vulnerable and suffered few ill-effects when compared with those treated at flowering and mid-ripening (Greer and Weston 2010). This could mean that winegrapes are more vulnerable to high temperatures during flowering than they are later in development. If winegrapes are especially susceptible to heat during flowering, viticulturists will have to take extra precautions during this period to ensure the survival of the flowers through to fruit set.

*Utility of lab-grown winegrape plants for future research*

Because the majority of the plants’ development did not progress to the flowering stage (EL stage 11), sample sizes for our heat experiment were smaller than planned (each chamber had four to six plants). This meant there were not enough plants of each variety in each chamber to test for a difference in varietal response to the heat treatments. In fact, most varieties were only represented in a single treatment. Still, it is important to note that we studied nine different varieties in the chambers, which greatly increased the genetic diversity of the experiment. It has been shown that controlled ecological experiments in labs that include greater genetic diversity are more easily replicated (Milcu, Puga-Freitas et al. 2018). Further, we found high variation in flowering success—plants with larger spurs were more likely to flower and some varieties were far more successful in flowering than others. Thus, future experiments may want to (at least initially) focus lab efforts on these varieties.

The rate of development seen in the plants grown in the greenhouse was significantly correlated with that seen in the winegrapes grown in the Robert Mondavi Institute Vineyard, from which the cuttings in this experiment were taken (Figure 1). This suggests that the overall progression and timing of phenological development was not dramatically altered by the lab setting and supports the use of potted plants in the lab used alongside field data to better understand and predict winegrape responses to climate change.

*Conclusions*

Helping grower adapt to shifting terroirs requires research ion a greater diversity of *Vitis vinifera* varieties across diverse temperature regimes. Here we showed that budburst and leafout phenology of 50 varieties grown in the field correlated with field-based phenology and that higher temperatures can negatively impact flowering. While heat treatments during flowering did not affect the phenology of the grapes we studied, we found a significant impact from the elevated temperatures on flower abortions, which could lead to substantial negative impacts on yield. Our findings underscore the importance of modeling more than the plants’ phenology to fully understand the impacts climate change will have on the viticulture industry. As data across more diverse varieties and temperature regimes increases, it can help support mapping when and where different varieties may perform best as warming continues.

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**Figures (below)**



Figure 1

Day of budburst and leafout in the Robert Mondavi Institute Vineyard (Davis, California, USA) from the 2015 growing season correlates to the day of budburst and leafout in greenhouse conditions across 50 varieties (each point represents a different variety that was grown both in the vineyard and in the greenhouse).



Figure 2

Spur diameter in greenhouse-grown vines (measured when plants were removed from dormancy) related to the probability that a plant would reach 50% flowering, with larger spur vines more often reaching 50% flowering. Histograms show the vines that did not reach 50% flowering (recorded in this analysis as 0 values, bottom) and those that did reach 50% flowering (recorded in this analysis as 1 values, top).

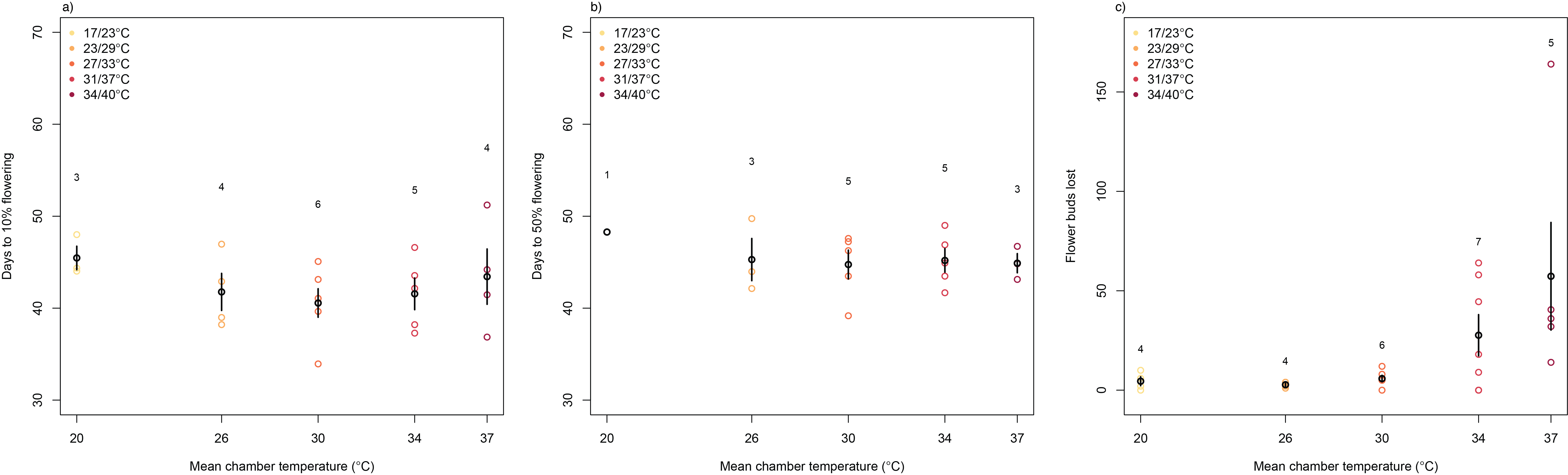


Figure 3

These figures illustrate the relationship between mean chamber temperature and a) the days it took the plants to reach 10% flowering, b) the days it took the plants to reach 50% flowering, or c) the number of flower buds lost while in the chamber. The black points and bars show the average and error in each chamber. The number above each chamber’s data is the sample size. The colored points represent individual plants. The legend in the top left corner gives the night/day temperature for each chamber.

**Table**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Variety** | **Number Plants** | **Number Flowered** | **Percent Flowered** | **Selected for Experiment** | **Mean Budburst Date** |
|
| Alicante Bouschet | 7 | 0 | 0.0 | N | 13.9 |
| Aligote | 6 | 0 | 0.0 | N | 13.3 |
| Auxerrois | 5 | 1 | 20.0 | N | 14.0 |
| Barbera | 9 | 1 | 11.1 | N | 12.4 |
| Cabernet franc | 7 | 0 | 0.0 | N | 13.8 |
| Cabernet Sauvignon | 9 | 1 | 11.1 | Y | 14.7 |
| Calzin | 5 | 3 | 60.0 | N | 14.7 |
| Carmenere | 8 | 0 | 0.0 | Y | 15.6 |
| Carnelian | 9 | 3 | 33.3 | N | 11.6 |
| Chardonnay | 7 | 0 | 0.0 | Y | 13.3 |
| Chasselas doree | 7 | 0 | 0.0 | Y | 11.7 |
| Cinsault | 7 | 0 | 0.0 | Y | 16.4 |
| Coda di Volpe | 5 | 0 | 0.0 | N | 15.0 |
| Counoise | 9 | 0 | 0.0 | N | 17.9 |
| Dolcetto | 7 | 1 | 14.3 | Y | 14.7 |
| Durif | 7 | 5 | 71.4 | Y | 11.1 |
| Early Muscat | 6 | 0 | 0.0 | N | 11.7 |
| Furmint | 8 | 0 | 0.0 | Y | 15.0 |
| Gamay Noir | 8 | 4 | 50.0 | N | 12.9 |
| Gewurztraminer | 9 | 1 | 11.1 | Y | 12.5 |
| Gruner Veltiner | 7 | 0 | 0.0 | N | 14.9 |
| July Muscat | 5 | 0 | 0.0 | N | 11.2 |
| Macabeo | 6 | 0 | 0.0 | Y | 15.7 |
| Marsanne | 9 | 2 | 22.2 | N | 14.2 |
| Melon | 5 | 0 | 0.0 | N | 14.3 |
| Merlot | 6 | 0 | 0.0 | Y | 13.9 |
| Morrastel | 6 | 0 | 0.0 | N | 15.7 |
| Nebbiolo | 6 | 0 | 0.0 | Y | 13.6 |
| Palomino | 4 | 0 | 0.0 | Y | 14.9 |
| Pinot gris | 8 | 1 | 12.5 | N | 13.9 |
| Pinot Meunier | 6 | 3 | 50.0 | N | 13.7 |
| Pinotage | 5 | 3 | 60.0 | N | 10.7 |
| Refosco | 6 | 0 | 0.0 | N | 14.5 |
| Rkatsiteli | 5 | 0 | 0.0 | Y | 16.3 |
| Rotgipfler | 7 | 1 | 14.3 | N | 14.5 |
| Roussanne | 6 | 0 | 0.0 | N | 16.8 |
| Ruby Cabernet | 8 | 4 | 50.0 | N | 15.8 |
| Ruby Seedless | 6 | 0 | 0.0 | N | 16.0 |
| Sangiovese | 7 | 0 | 0.0 | Y | 13.1 |
| Sauvignon blanc | 7 | 3 | 42.9 | Y | 15.8 |
| Schiopettino | 8 | 0 | 0.0 | N | 14.7 |
| Syrah | 8 | 1 | 12.5 | Y | 13.8 |
| Szagos feher | 7 | 1 | 14.3 | N | 13.5 |
| Tempranillo | 12 | 5 | 41.7 | Y | 14.6 |
| Tocai Friulano | 5 | 1 | 20.0 | N | 16.6 |
| Ugni blanc/Trebbiano | 5 | 0 | 0.0 | Y | 18.4 |
| Verdelho | 6 | 5 | 83.3 | N | 11.1 |
| Vinhao | 8 | 1 | 12.5 | Y | 15.6 |
| Viognier | 8 | 0 | 0.0 | Y | 14.4 |
| Zinfandel/Primitivo | 6 | 0 | 0.0 | Y | 15.0 |

Table 1

Data on the 50 varieties grown in the lab (greenhouse), including % plants of that variety that flowered and varieties that were pre-selected for the flowering experiment after budburst.

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