

# bevin Fieldwork Log, May 2020

May 7, 2020

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## 0.1 4 May 2020

- Met with Pat Bowen and Carl Bogdanoff to discuss sampling and vineyard etiquette.
- We should be allowed to leave up tape throughout the season and mark buds with metal tags but should ask first, of course
- May be allowed to tag vines until next year for easy finding - ask managers
- Pat and Carl don't think Arterra or Quail's Gate are doing organics management. Sebastian Farms is all organic now.
- Merlot or Chardonnay would be good varieties to sample more thoroughly because they are commonly grown and popular for the region.
- Slope aspect, east vs west side of lake (getting morning or afternoon sun), row direction - interests for climatic variation
- the vineyard managers we are meeting should be considered more collaborators than facilitators. They might have good ideas.
- to keep vine quality consistent, we should focus on vineyards directly managed by the big wine companies rather than contract growers. This is because contract growers get paid based on the amount of grapes they sell, rather than the quality of the grapes, so there is a tendency to overcrop. Mike may suggest a contract grower though that is growing to the higher standards, and if so we should go with his suggestion. As long as we keep to high quality vine management, the wine company should not make a big difference.
- the most popular grape varieties shifts regularly. At the moment there is a lot of shifting to merlot from white winegrapes in the south. How it is probably 70:30 ratio of red to white there. More centrally in the valley it is more like 50:50. Sav blanc is getting more popular, and pinot gris is also popular at the moment

- vines should be at least 4 years old for us to monitor them

#### Grower communication

- send growers information in easily digestible and usable formats i.e. simple spreadsheets or maps
- make yourself useful by giving growers information that they want
- Try never to say no to a talk or committee meeting invitation
- Get on the Research and Development Council for BC Wine. Maybe attend conference if there is one.
- when writing grants, deliverables must be useful.

Need to consider: Make sure vines we choose will be there for 3 years

We also briefly discussed winter hardiness modeling.

- Carl has started using a 4th order Quadratic equation, and this seems to be working well
- acclimation and deacclimation are not the same process, but Carl thinks they should have similar rates
- Carl also doesn't think there should be a relationship between maximum hardiness and rate of deacclimation. He pointed out Riesling bursts quite late, whereas Chardonnay bursts early, but they are both fairly hardy

## 0.2 5 May 2020

- met with Mike Watson at Dark Horse Vineyard, vineyard manager?/head viticulturist? at Arterra to discuss site access and what to consider when choosing vines
- Mike is interested in soil type. Soil type can differ within blocks, although less so for Arterra because Mike tries to avoid this issue. For contract growers, especially new growers, it is more of a problem because they focus on maximizing yield per hectare, so squish in as many vines as possible
- Mike also mentioned something about a contract grower who "pushed the vines too much", who 3rd leaf on one year and second leaf the next, but mostly got away with it, although there were "circles of death" at the site. Mike seemed to think this might be related to the soil. He said some growers can get away with doing everything wrong, while others can't, and maybe this is because of soil. We didn't understand this section of the conversation.
- some site maps might be incorrect, so Mike will send us updated maps
- Fine to sample at Dark Horse, Whitetail, McIntyre, NK'MIP Cellars.
- Dark Horse - We need to let Mike know we will be around. If we keep things non-onerous they can collect some data for us.
- No expected variety/plant changes in the any of vineyards.
- Flagging is fine, and we don't need signs as we don't want the workers to do anything special. We should use flagging tape that is not orange, yellow or pink though. (Faith also saw some blue while out at the vineyards).
- Be aware that Inkameep Winery and NK'MIP Cellars are different. We are working at NK'MIP Cellars.

- Phone numbers (to be contacted the day before entering the vineyard)
- Manjit Deol (Manager at McIntrye and Whitetail) - 250 488 8215
- Scott Carlson (Vineyard supervisor at McIntrye and WHitetail) - 250 485 7920. Call preferentially to Manjit because on site more
- NK'MIP - Nelson Dutra (not sure of surname spelling) - 250 485 8085
- there are also boards up at each vineyard with the spraying schedule. If in doubt, call Mike.
- Call the day before to let vineyard know we will be sampling.
- NK'MIP is usually locked, but we have a key. We should return the key at the end of the season.
- we should access the vineyards between 6am and 3/4 pm. That is when the workers are there.
- weekends should be ok. The workers work Saturdays but not Sundays though, so maybe we should avoid Sundays?
- Nothing is alarmed
- Mike talked very enthusiastically about a GIS dashboard they are working on that will have spraying schedules and stuff. Faith wonders if we could make our information (when we have it) a GIS dashboard, or a layer for their dashboard?
- when we asked Mike what phenological stages he looks for, he mentioned "when the inflorescence separates". He uses this to gauge what pesticides to use (whether to combine sulfur and pertritas or not). He's not sure how accurate this stage is, and we are not totally sure which Eichhorn - Lorenz stage it is, but we should try and capture it. It's a bit later than we would have thought to measure.

#### Other notes from our Adventures:

- why do Arterra cane prune rather than cordon prune some of the vines? Also we should consider how our flagging will work with these pruning types. Probably we need to use loose flagging so we don't restrict cane growth
- Why do they spray irrigate in Whitetail? Also avoid rows where there are irrigation issues.
- Mike has friends who rent Apex condos during summer if we can't find housing
- Shiraz is Syrah! New revelation for Mira!
- NK'MIP Cellars and McIntrye have Shiraz/Syrah
- All 4 Arterra vineyards have Cabernet Sauvignon - consider adding to variety list

#### Dark Horse Vineyard Walk notes

- We should have 6 vines next to each other as a unit, and always skip to the first pole to avoid vines right on the outside edge of the block
- We want probably a ratio of 40:40:20 of upper:lower:middle vines in the row. We also want to be as efficient with our time as possible, so avoid unnecessary crossing vine rows.
- Sample near weather station
- Merlot and Chardonnay are across the road from each other so make sampling plan easy to grab both.

- Sample Merlot from several blocks and Chardonnay from both blocks

#### NK'MIP Vineyard Walk notes

- Sample both Merlot blocks, both Shiraz blocks, Cab Sau?
- 6 top, 6 bottom, a few in middle

### 0.3 6 May 2020

Chad meeting at Quail's Gate Wineshop to discuss Quail's Gate Estate Vineyard and Mannhardt Vineyard

- Syrah/shiraz at Quail's Gate is not doing very well.
- In fact, very few of the vines below Boucherie Rd are doing very well. They are likely to be removed. Chad thinks this might be because the soil down there is more clay, whereas the top is more volcanic soil and gravel
- The Sauvignon blanc is ok though, probably there for 5 years.
- Chad was not sure if there were good soil maps (we asked Pat and Carl and they said they have maps of soil)
- Chad said we should sample in the other Quail's Gate vineyard (Mannhardt), where they have Riesling.
- Flagging tape is fine, and we don't need signs. We should label the flagging tape though with UBC and maybe Lizzie's name?
- There are tags on every second row with vine rootstock, variety clone and block info.
- Chad doesn't think different blocks will be very different phenologically.
- There are weather stations on site
- Chad was interested in the connection between numbers of flowers and numbers of fruit produced. Maybe we could capture this using software?
- In passing, Chad mentioned there had been 90 per cent die off of buds. Not sure why, but I think from cold damage?
- we could get pruning dates from Chad. He would be interested to see how pruning dates affect phenology. He talked about a trial where they tried to put back the phenology with late pruning. They did delay budbreak but then veraison was earlier.
- clone vs cordon pruning. Chad prefers cane pruning for high quality grapes because there is less chance of incorrect pruning leaving too many buds. He would be interested if pruning style affects phenology. The Riesling in Mannhardt would be good to try and tackle this question because there is a mix of pruning within the same block. But its possible vines might transition during our study.
- Chad is trying to shift pruning so that a block is entirely cane or entirely cordon pruned. Some blocks are still mixed so pruning of some plants may change during experiment unless we flag them.
- Rootstock 3309 is preferred because middle yield and good scion merging, 101/14 is good for lower vigour, and 504 is good for higher vigour.

Sampling

- Chardonnay 4-1 is going to be changed, so don't sample. 3-4b is better. Don't sample 3-4a because it has a disease. Maybe utopia or something?
- Blocks 5-1 to 5-4 are fine.
- management is fairly consistent in the vineyard. Apparently there are a few differences though. For example some of the Pinot noir clones are better than others so are either managed for quality or quantity, 4-11 and 3-1 are high quality. Other blocks not so high quality. For Chardonnay the top blocks 5-1 to 5-3 are less high quality and lower blocks 5-2 to 5-4. This is due to a spring in the top plus soil differences. Also perhaps a different clone?
- But there are some trials of heat treatment instead of pertiticide. Tanya is doing this and may have phenology data. It would be interesting to see if differences based on this, but the current trials are on vines that will not stay. Chad would like to try on Pinot noir, and if so maybe we could get data from the different trials.

#### Access

- We should text Chad, or even better Judy the Assistant Manager
- No preferences on timing access or weekend vs weekday visits. 6 am is fine. Workers finish about 3.30pm.
- There is a carpark opposite block 3-4a we can park in (just before the main shop, on the other side, if you are driving north from Penticton)
- walking access is fine. Car access seems fine in Mannhardt but not Quail's Gate main vineyard.

#### **0.3.1 Meeting with Carl, Lizzie and Faith 2.30 pm**

- generally we talked about winter hardiness (see CarlMeeting2020 document in hardiness folder)
- Carl also supported what Chad said about popular rootstocks
- we should be careful about s=rattle snakes
- we should get an exiting GIS Dashboard
- Carl was less convinced about the benefits of cane pruning, but talked about the difficulties of getting good pruning staff.

#### **0.3.2 Meeting with Lizzie, Mira, Faith - sampling planning**

- 300 plants in a variety rich plot at Davis took 4-6 hours to sample when interns got used to sampling. There was little walking between plants.
- Save 20% time to add Sebastian Farms sampling next year
- Aim to sample 6 plants next to each other, do not go below 4 plants
- Drop plants per block or diversity of locations within block before dropping diversity of blocks and varieties. No less than 16 plants per block.
- Keep multiple blocks of a variety if they have the same rootstock and clone. If there are differences, it's less important to keep multiple blocks.
- If desperate to lower numbers, look for variety overlap between McIntyre and Whitetail.

- If needed, order of dropping varieties = 1. Riesling, 2. Cabernet sauvignon, 3. Syrah. Not dropping: Sauvignon blanc, Pinot noir, Chardonnay, or Merlot.
- Pick same rootstock if possible to minimize rootstock effect (S04?)
- Plan for Dark Horse sampling to take about 1-1.5 hours so we can ask them to continue sampling after we leave.
- Definitely try to do Brix sampling so we can compare with Mike's Brix
- Try to prepare some report for Dark Horse as a thank you for helping us sample.

#### **0.4 7 May 2020**

- Flagged in Whitetail: 36 plants in block J Riesling, 36 plants in Chardonnay block OIB, 36 plants in Riesling block B, 24 plants in Chardonnay block C, 36 plants in Sauvignon blanc block D, 36 plants in Cabernet sauvignon block G.
- Flagged in McIntyre: 24 in Cabernet sauvignon block Q, 36 in Pinot noir block O.
- Merlot was not tagged in Whitetail because they were in the process of removing some vines and planting new ones. Will check for update next time we go to Whitetail.
- Flags in Whitetail OIB likely to be removed
- Scott Carlson gave us a key for McIntyre (and maybe Whitetail gates) so we can stay late if needed.
- Initially used old orange flagging tape that we were drawing stripes on until last 12 plants of block D. Then began using new tape from Lizzie.

#### **0.5 TO DO:**

- Make "how to get where document" add links to Carl's maps on github
- Seb Farms names - first 2 letters = variety, 3rd letter = block? Add block for each variety to the variety names document for Carl
- We should ask if we can drive on the Arterra vineyards.
- Ask Arterra managers if they prefer text or call communication
- Find not pink, orange, yellow flagging tape - Growers Supply?