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<http://winegrape.ag.psu.edu/>

<http://www.westernmaryland.umd.edu/Grapes.htm>

<http://www.blackanklevineyard.com/>

Bordeaux Viticulture Workshop

Black Ankle Vineyard, Mt Airy, MD

Friday, July 16, 2010

Presented by Penn State Cooperative Extension, University of Maryland Cooperative Extension, Black Ankle Vineyard and RdV Vineyard

Program (subject to change):

8:00 Registration

8:30 Introduction and tour of Black Ankle Vineyard – Ed Boyce and Sarah O’Herron

9:30 Bordeaux viticulture best practices and technologies – Jean-Philippe Roby

10:30 Tasting of Bordeaux wines with Jean-Philippe

11:30 Perspective on Bordeaux and Eastern wine production practices – Lucie Morton

Noon Lunch and presentation: Bordeaux and Mid-Atlantic Climatology – Joe Fiola

12:30 Teaching an old dog new tricks: Bordeaux influences Linden Vineyards
Vineyards – Jim Law

1:30 Soil moisture and grapevine relations – Ed Boyce

2:30 Tasting of wines from Black Ankle Vineyard and Linden Vineyards

3:30 Discussion, Q&A, future programs – Merlot Seminar in 2011, CA/Bordeaux Winegrower Symposium, and program evaluation list

4:00 Adjourn. Opportunity to taste and purchase Black Ankle wines.

Recommended Reading:

1. The New France: A Complete Guide to Contemporary French Wine. Andrew Jeffords. Mitchell Beazley Press. 2002
2. The Complete Bordeaux: The Wines, The Chateaux, The People. Stephen Brook. Mitchell Beazley Press. 2007
3. The Wines of Bordeaux: Vintages and Tasting Notes from 1952-2003. Clive Coates. University of California Press. 2004
4. Noble Rot: A Bordeaux Wine Revolution. William Echickson. W.W. Norton. 2006.
5. Bordeaux: A Consumer's Guide to the World's Finest Wines. Robert M. Parker, Jr. Simon and Schuster. 2003
6. Parker's Wine Buyer's Guide No. 7. Robert M. Parker, Jr. Simon and Schuster. 2008

Topics and questions for exploration and discussion

Grape growing:

1. Objective for red wine: small berries and stop shoot growth at veraison. Solution: regulate water (soil drainage) and nitrogen (soil fertility)
2. Overview of Spain's best viticultural practices
3. Site selection and terroir: what are the preferred features? What is good and bad?
4. Water management: what to do and how to do it, monitoring the soil and vines
 - a. Too little: drip irrigation, scheduling
 - b. Too much: tile drainage, artificial drains, other strategies
 - c. Rain in June during bloom
 - d. Rain in Sept/Oct during harvest (desiccation + rain = mush)
5. Disease and insect problems, especially trunk disease like Esca
6. Vineyard floor management: cover vs. clean
7. Canopy management
 - a. Hedge timing and severity
 - b. Leaf and lateral treatments: timing, severity, location
8. Yields: optimal crop level for red and white varieties. When and how to adjust yields? What crop estimating system is used?
9. Training: cane vs. cordon
 - a. Training systems
 - b. Fruiting wire height, top canopy height
 - c. How many buds, shoots/meter, nodes/cane
 - d. LAI: optimal leaf to fruit ratio
10. Vine density – spacing – is there an idea yield per vine?
11. Temperature, humidity, wind, etc: effects on vine physiology and fruit maturity
 - a. Diurnal temperature shifts
 - b. Post veraison temperature pattern
12. Rootstocks: evaluation and assignment of correct rootstock
13. Best clones of Tempranillo and other varieties
14. Plant materials: quality, certification, etc.
15. Vine health and nutrition
 - a. Viruses
 - b. Trunk diseases: Esca, eutypa, botryosphaeria, etc.

- c. Other maladies?
- 16. Viticulture research: who is doing it and is it effective?
- 17. What else is important to the Spanish wine grower?
 - a. Red wines
 - b. White wines

Wine Making

1. Extraction: getting every gram of goodness from the grapes
 - a. What it gives to the wine?
 - b. How to monitor its progress: sensory and chemistry qualities
 - c. What can go wrong? Extraction perils and flaws. H₂S, VA, etc.
 - d. Temperature: curve and peak values
 - e. Yeast selection: the right questions to ask
 - f. Containers: size, material (SS, wood, concrete), shape
 - g. Use of rotary fermenters: why, when, how
 - h. Use of reverse osmosis/concentrators: why, when, how
 - i. Cap management: punch, pump, irrigate, submerge etc. How often, how much...
 - j. Saignee: when, how much, why?
 - k. Maceration: cold soak, post-fermentation: why, how long, how to monitor
 - l. Phenolics: how to find the right balance? Delestage, oak chips, enological tannins, etc. Focus on the finish. When does the bitterness come in during the extraction process? Microox: how it is used?
 - m. Acidity: in a cool and wet climate with often very high acids, how to achieve balance in red wines?
 - n. pH: achieving the right balance in grapes/wine for best texture and microbial security
 - i. Also, how to deal with high pH must and finished wines, especially red wines
 - o. Air: why, when, how much and how long. Microoxygenation, splash, delestage, etc.
 - p. ML – when, how, etc.
 - q. Press: type, size, pressure, duration, etc.
 - r. Oak: preference for cooper, wood origin and treatment, toast level, etc.
2. Fruit: harvesting fully mature and clean fruit
 - a. Analyzing fruit maturity in the vineyard – seeds, stems, skins, phenolics, sugar, flavor, the vine, etc.
 - b. Deciding when to pick
 - c. Problems and how to deal with them in the cellar – rot, unripe fruit, high pH/high acid, etc.
 - d. Rain: how to deal with it? Recovery period
 - e. Sorting: how, when, why
3. Blending: constructing the best wine possible
 - a. Pros and cons
 - b. The building blocks
 - c. The puzzle
 - d. When to blend
 - e. How to do it
 - f. The final product