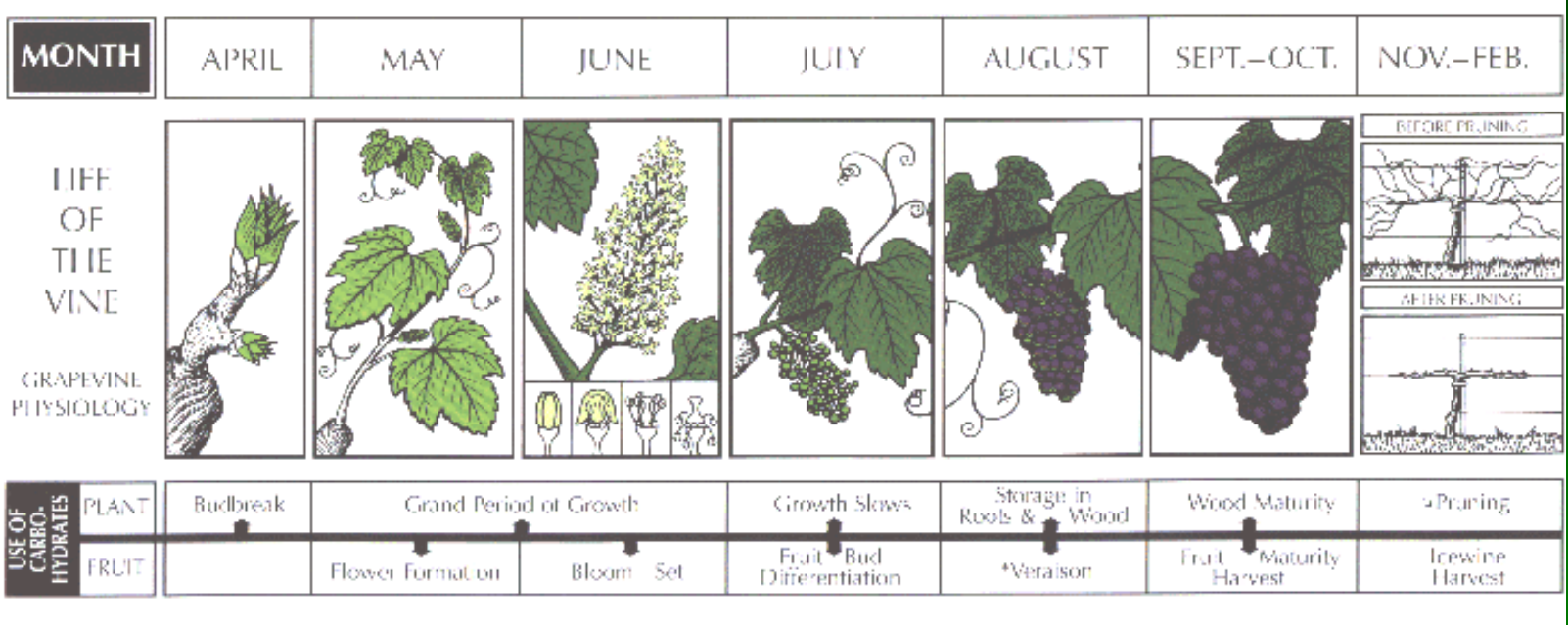
Vintage 2006:
Umpqua Valley Reference Vineyard Report



SOUTHERN OREGON UNIVERSITY

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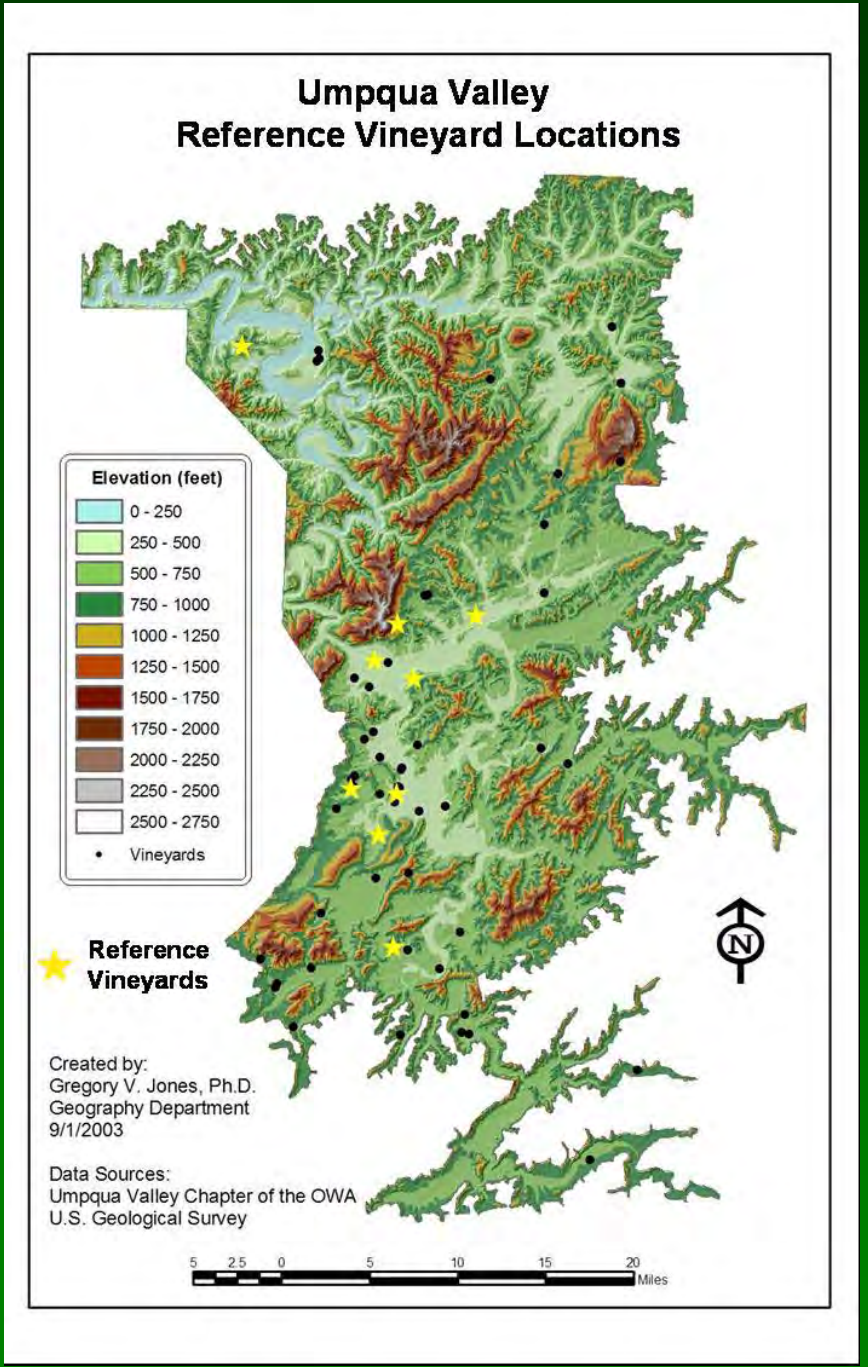
UMPQUA VALLEY WINERIES

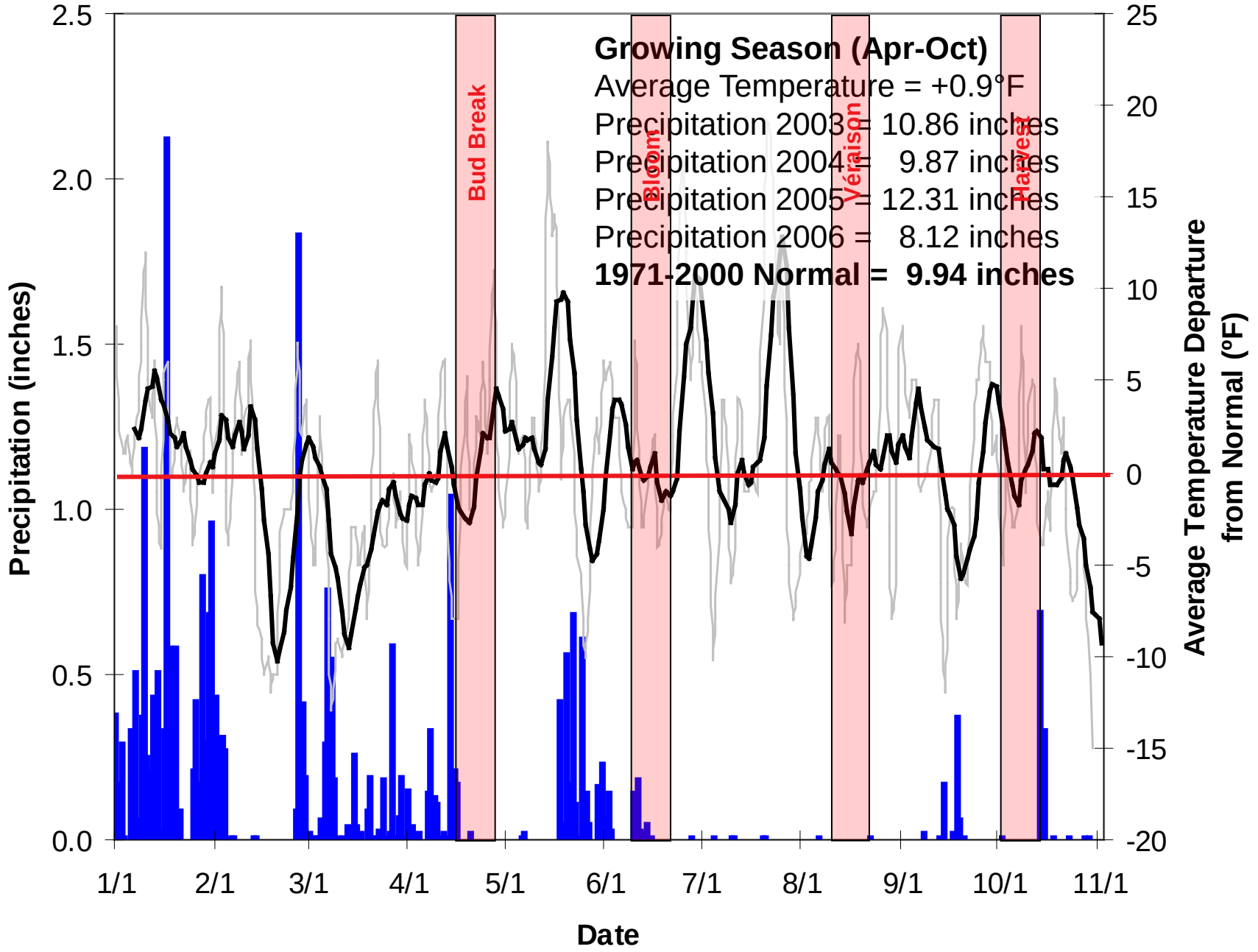
Umpqua Valley Winegrowers Association
Syndi Beavers, President

Outline of Talk

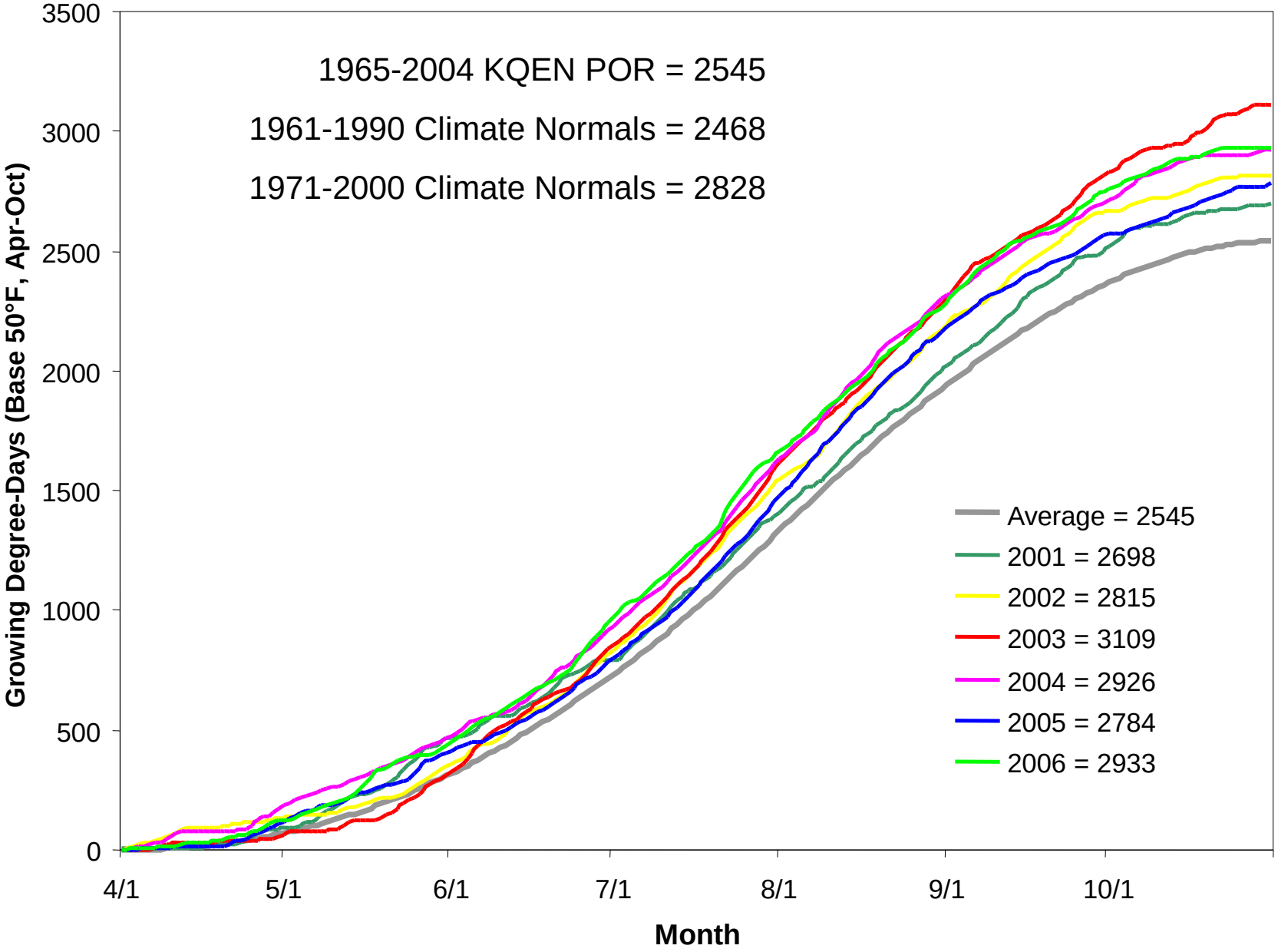
- Weather/Climate Overview
- Phenology Overview
- Composition Overview
- Summary, Forecast, & Future



Roseburg 2006 – Temperature Departures from Normal and Precipitation

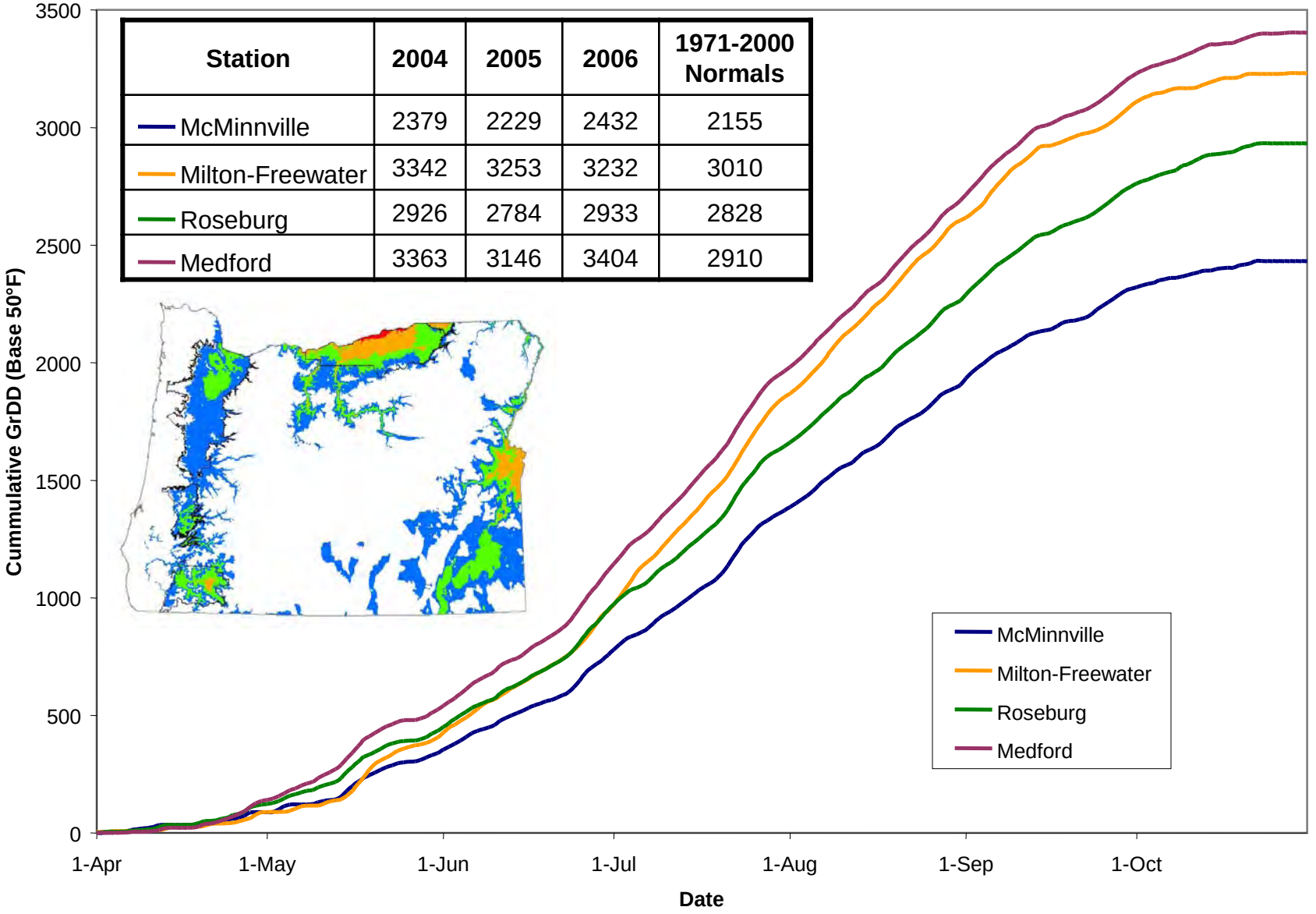


Roseburg 2006 – Growing Degree-Days (Apr-Oct)

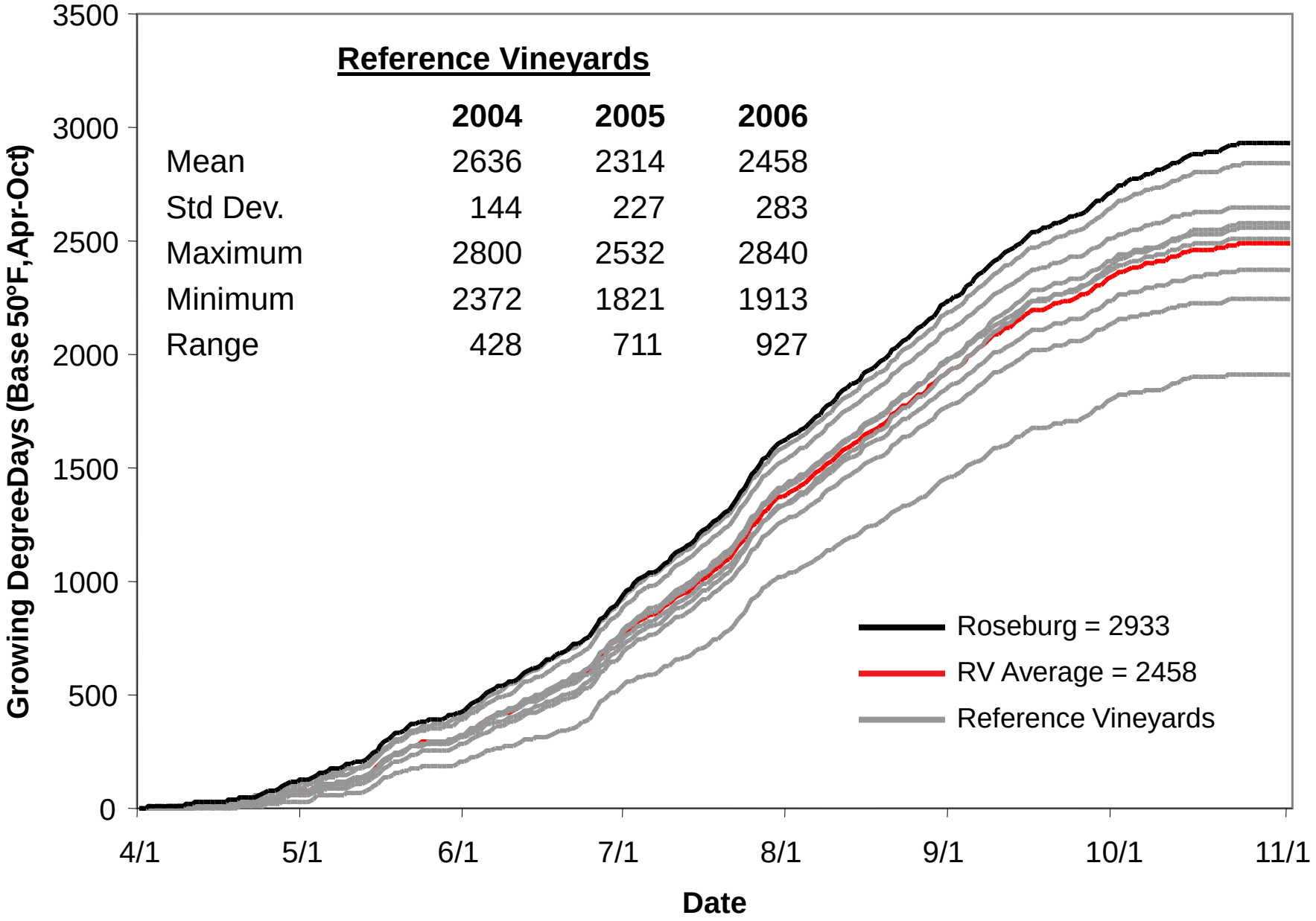


2006 Growing Season Cumulative Degree-Days

Station	2004	2005	2006	1971-2000 Normals
McMinnville	2379	2229	2432	2155
Milton-Freewater	3342	3253	3232	3010
Roseburg	2926	2784	2933	2828
Medford	3363	3146	3404	2910



Reference Vineyards 2006 – Growing Degree-Days (Apr-Oct)



2006 Growing Season Temperature Characteristics and Extremes

Variable	Mean	Std. Dev.	Max	Min	Range
Average Temperature	61.0°F	1.4°F	62.9°F	58.3°F	4.6°F
Maximum Temperature	78.4°F	2.2°F	81.3°F	74.7°F	6.6°F
Minimum Temperature	46.7°F	0.7°F	48.3°F	45.9°F	2.4°F

Extremes

Average Absolute Maximum = 110.2°F
# of days > 95°F = 24
(Max = 39, Min = 12)

Average Absolute Minimum = 23.3°F
# of days < 32° = 4

Last Spring Frost – March 27th
First Fall Frost – October 26th

Comparison with Prior Years

	2004	2005	2006
GrDD	2636	2302	2458
Tmax	107.7	106.7	110.2
# of Days > 95°F	17	10	24
Tmin	33.9	30.1	23.3
# of Days < 32°F	0	2	4
Last Spring Frost	< 4/1	4/14	3/27
First Fall Frost	> 10/31	9/25	10/26

Grapevine Growth Event Dates and Intervals

Event or Interval	*2004*	*2005*	*2006*
Bud Break	4/1 7 days	4/2 11 days	4/22 4 days
Flowering	6/5 5 days	6/13 7 days	6/14 5 days
Véraison	8/13 7 days	8/14 10 days	8/14 9 days
Harvest	10/5 9 days	10/10 12 days	10/8 9 days
Bud Break to Flowering	65 days 7 days	76 days 14 days	54 days 6 days
Flowering to Véraison	68 days 6 days	61 days 8 days	62 days 8 days
Véraison to Harvest	55 days 11 days	51 days 15 days	51 days 10 days
Bud Break to Harvest	185 days 13 days	194 days 13 days	168 days 8 days

2006 Average Varietal Phenology

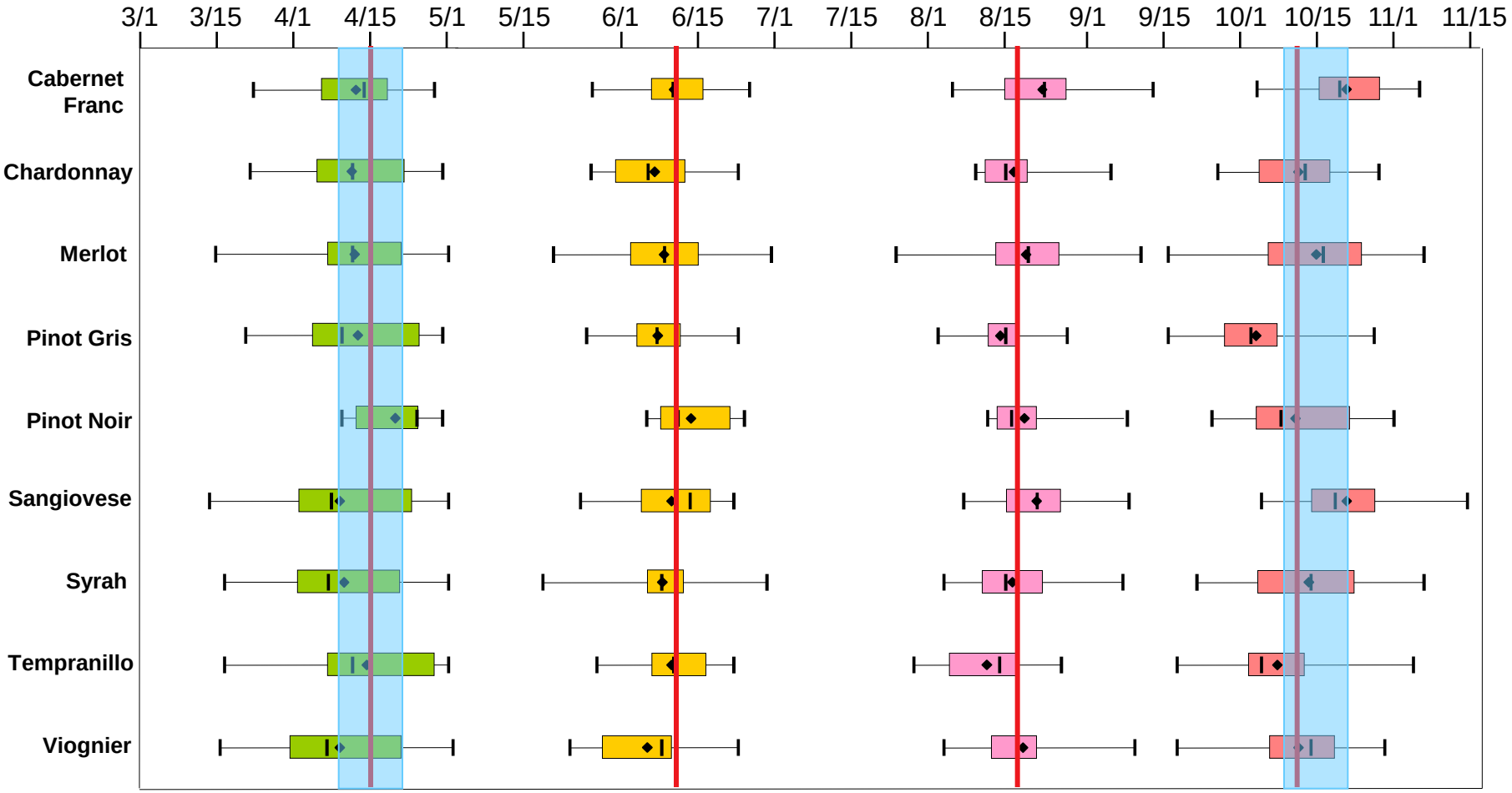



Merlot	Apr 22nd (6)	June 14th (5)	Aug 14th (13)	Oct 18th (12)
Pinot Noir	Apr 22nd (3)	June 9th (10)	Aug 17th (9)	Oct 5th (4)
Tempranillo	Apr 20th (4)	June 14th (3)	Aug 9th (4)	Oct 1st (9)
Syrah	Apr 23nd (5)	June 17th (4)	Aug 18th (5)	Oct 11th (5)
Pinot Gris	Apr 24th (2)	June 9th (2)	Aug 9th (5)	Oct 13th (15)
Average	Apr 22nd (4)	June 14th (5)	Aug 14th (9)	Oct 8th (9)

2006 Trial Average Varietal Phenology

				
Tempranillo 1	Apr 19th (3)	June 13th (2)	Aug 8th (8)	Oct 4th (8)
Tempranillo 2	Apr 18th (4)	June 12th (3)	Aug 7th (4)	Oct 8th (7)
Syrah 1	Apr 19th (4)	June 13th (5)	Aug 20th (4)	Oct 10th (4)
Grenache 1	Apr 22nd (5)	June 17th (5)	Aug 29th (9)	Oct 6th (6)
Malbec 4	Apr 17th (2)	June 14th (4)	Aug 13th (9)	Oct 12th (2)
Viognier 1	Apr 22nd (2)	June 19th (7)	Aug 27th (10)	Oct 12th (7)
Average	Apr 22nd (4)	June 14th (5)	Aug 14th (9)	Oct 8th (9)

Phenology Calendar for Observed Varieties (2003-2006)



Average

Apr 15 (9)

52-58 days

Jun 11 (7)

62-68 days

Aug 17 (7)

50-54 days

Oct 10 (11)

168-178 days

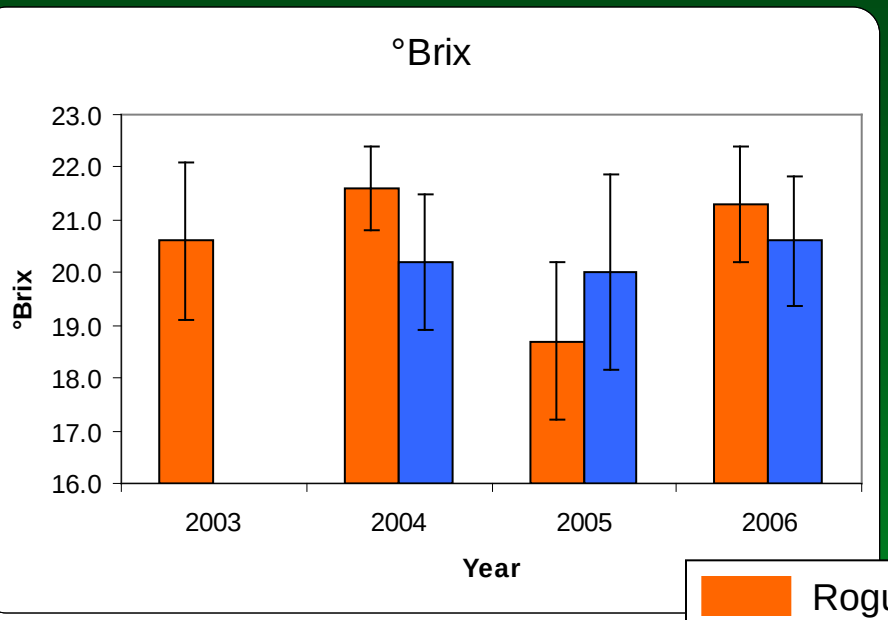
2006 Sample Varietal Composition (Sept. 13)

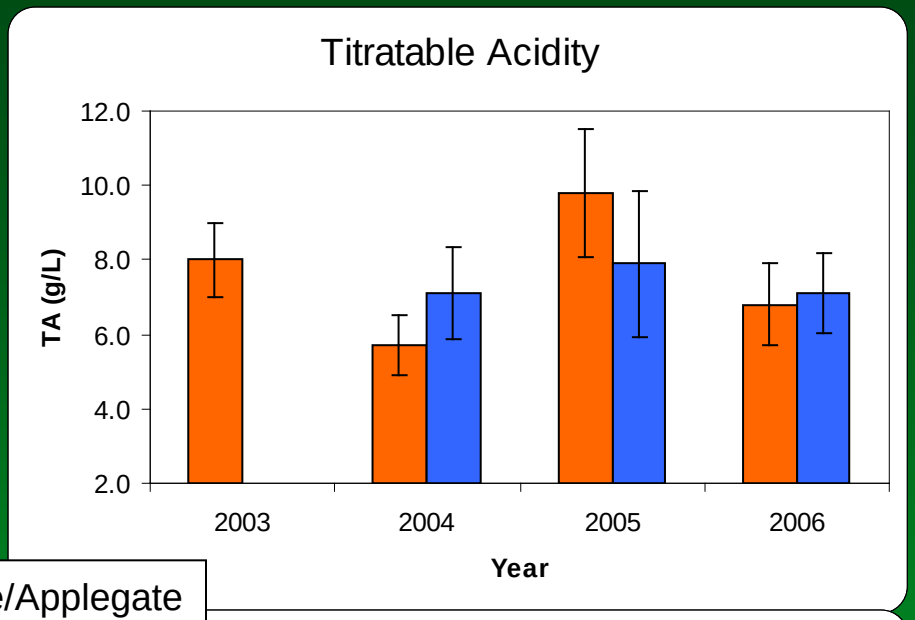
	°Brix	TA (g/L)	pH	Weight (g per 100 berries)
Merlot	19.0 (0.3)	6.5 (2.0)	2.96 (0.18)	121.4 (19.0)
Pinot Noir	21.0 (1.4)	7.5 (1.3)	3.06 (0.10)	148.7 (23.7)
Tempranillo	22.4 (1.4)	5.5 (0.9)	3.38 (0.14)	187.7 (27.8)
Syrah	20.4 (2.3)	8.1 (1.2)	2.92 (0.06)	154.1 (20.9)
Pinot Gris	20.2 (0.6)	7.8 (1.0)	3.15 (0.08)	108.1 (13.6)
2006 Average	20.6 (1.2)	7.7 (1.1)	3.05 (0.18)	152.4 (30.9)
2005 Average	20.0 (1.9)	7.9 (2.0)	3.06 (0.16)	136.4 (27.0)
2004 Average	20.2 (1.2)	7.1 (1.3)	3.06 (0.19)	144.0 (17.6)

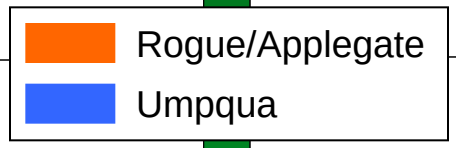
2006 Trial Sample Varietal Composition (Sept. 13)

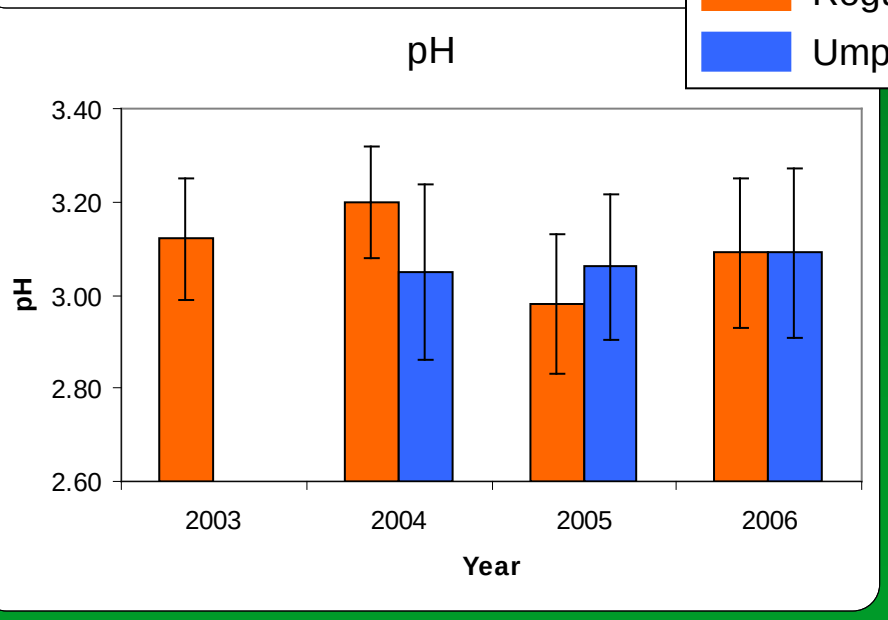
	°Brix	TA (g/L)	pH	Weight (g per 100 berries)
Tempranillo 1	22.4 (0.2)	5.5 (0.5)	3.51 (0.16)	179.0 (27.7)
Tempranillo 2	21.0 (1.7)	5.8 (1.1)	3.29 (0.21)	204.5 (23.8)
Syrah 1	20.4 (2.1)	7.7 (0.4)	2.92 (0.14)	142.6 (11.2)
Grenache 1	19.4 (0.8)	11.4 (0.6)	2.84 (0.10)	179.5 (36.9)
Malbec 4	21.4 (1.0)	8.3 (1.0)	3.04 (0.13)	195.7 (35.2)
Viognier 1	20.5 (0.2)	8.1 (0.5)	3.10 (0.11)	137.7 (31.8)
2006 Average	20.6 (1.2)	7.7 (1.1)	3.05 (0.18)	152.4 (30.9)

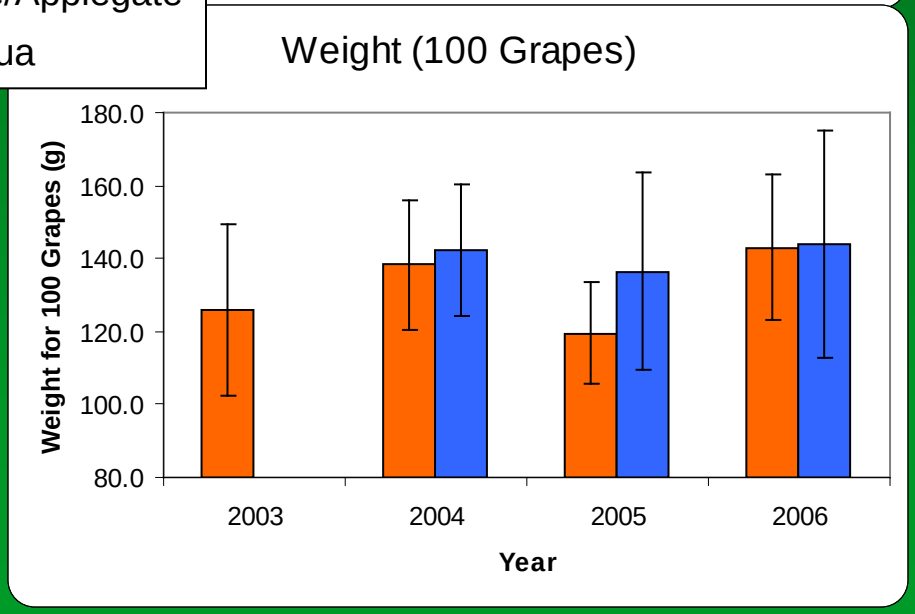
2003-2006 Sample Composition (Sept 13-15)











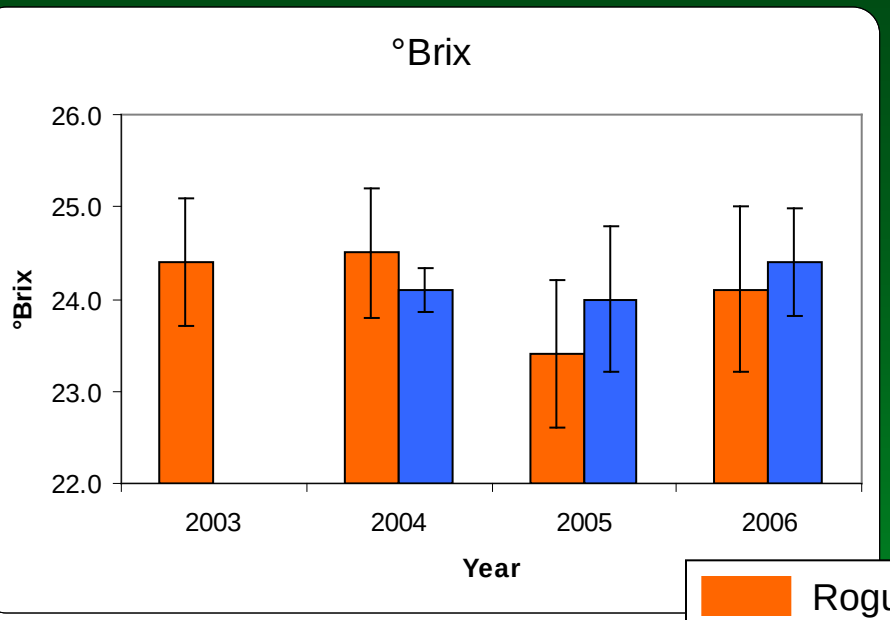
2005 Harvest Varietal Composition

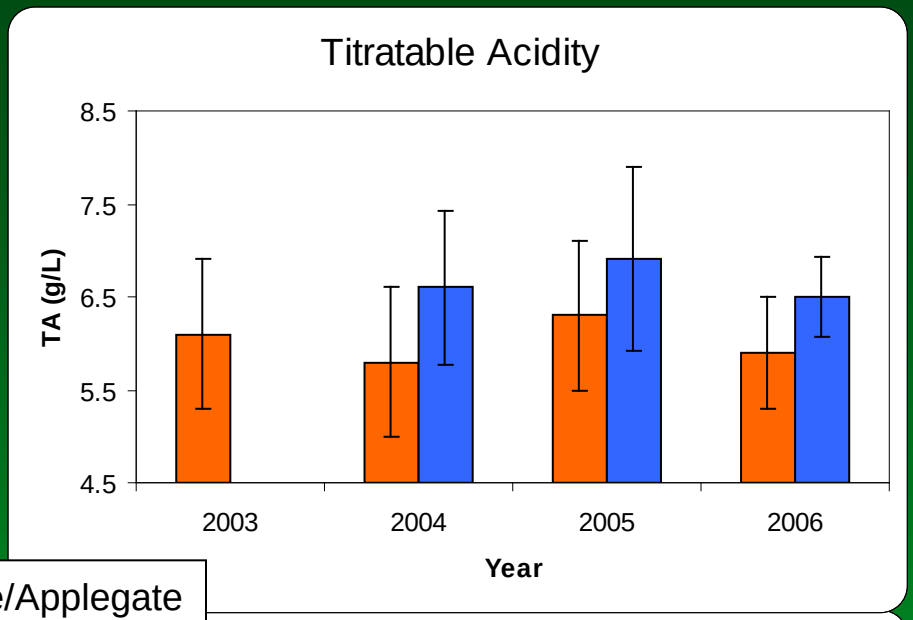
	°Brix	TA (g/L)	pH	Yield (tons/acre)
Merlot	24.5 (1.0)	6.0 (1.1)	3.46 (0.13)	2.4 (1.3)
Pinot Noir	24.5 (0.8)	5.8 (1.2)	3.60 (0.16)	2.2 (1.8)
Tempranillo	24.0 (1.6)	6.5 (1.6)	3.43 (0.15)	3.8 (1.2)
Syrah	25.5 (1.8)	6.3 (0.6)	3.46 (0.22)	2.9 (1.5)
Pinot Gris	24.1 (0.4)	6.6 (0.4)	3.41 (0.17)	3.7 (2.1)
2006 Average	24.5 (0.6)	6.5 (0.4)	3.45 (0.08)	2.8 (0.6)
2005 Average	24.0 (0.8)	6.9 (1.0)	3.38 (0.18)	2.4 (1.0)
2004 Average	24.1 (0.2)	6.6 (0.8)	3.50 (0.13)	1.7 (0.9)

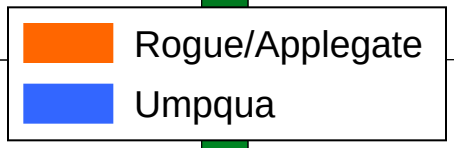
2005 Trial Harvest Varietal Composition

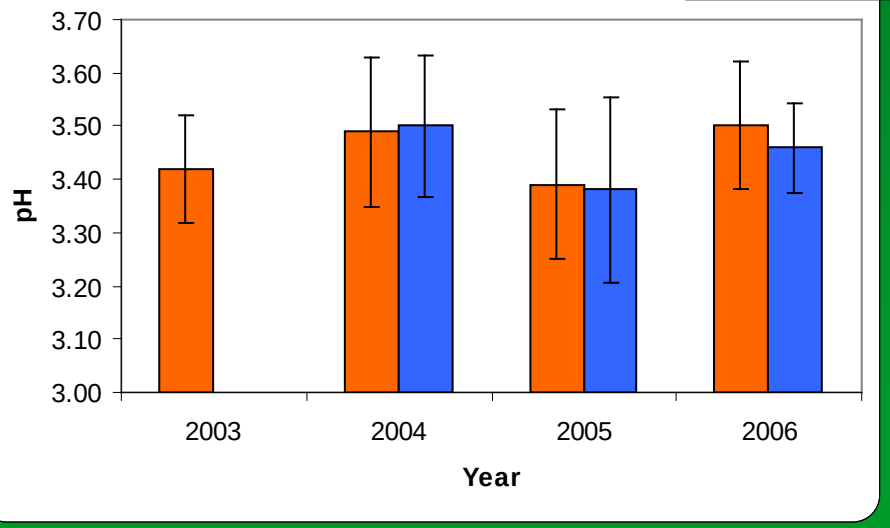
	°Brix	TA (g/L)	pH	Yield (tons/acre)
Tempranillo 1	25.5 (1.5)	5.8 (1.4)	3.60 (0.18)	NA
Tempranillo 2	23.4 (0.9)	5.1 (1.1)	3.59 (0.16)	NA
Syrah 1	26.5 (2.2)	5.8 (0.4)	3.50 (0.20)	NA
Grenache 1	23.0 (2.4)	8.1 (0.8)	3.06 (0.16)	NA
Malbec 4	24.6 (0.8)	5.1 (0.9)	3.52 (0.12)	NA
Viognier 1	25.0 (1.2)	6.8 (0.4)	3.45 (0.08)	NA
2006 Average	24.5 (0.6)	6.5 (0.4)	3.45 (0.08)	2.4 (1.0)

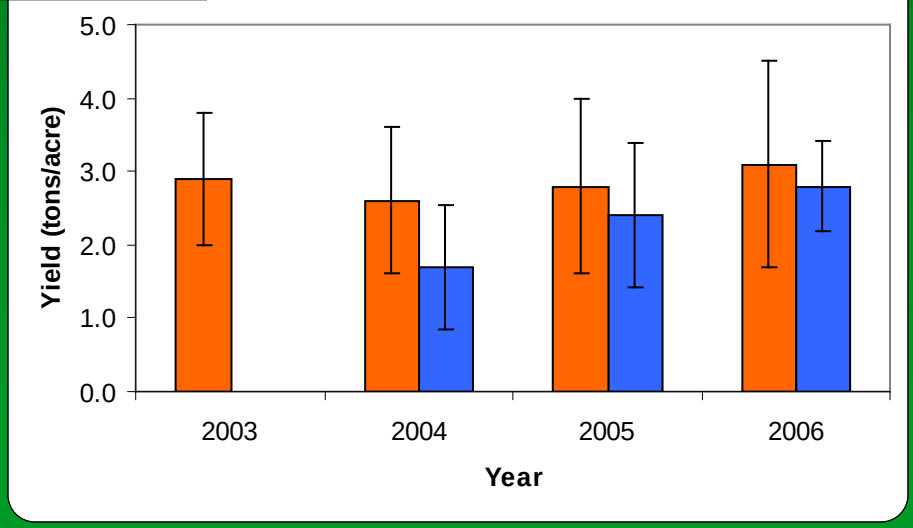
2003-2006 Harvest Composition











Vintage 2005 Summary

Weather

- Moderate growing season, day to day variability more evident
- Rainfall slightly below normal, most coming before bud break & bloom
- Growing season heat accumulation near average compared to the long term mean, higher variability between sites compared to 2004-05
- Higher maximum temperature extremes … high number of days > 95°F, last spring frost Mar-27, 4 days < 32°F during the growing season

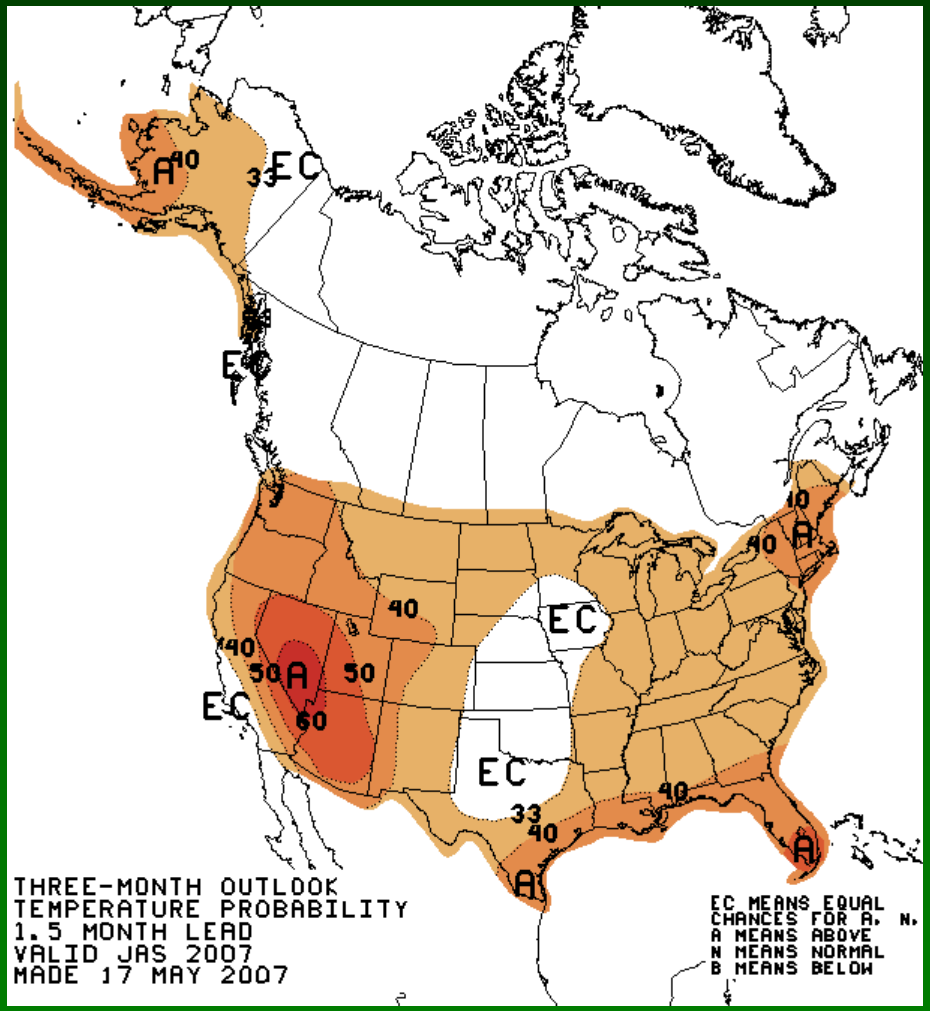
Phenology

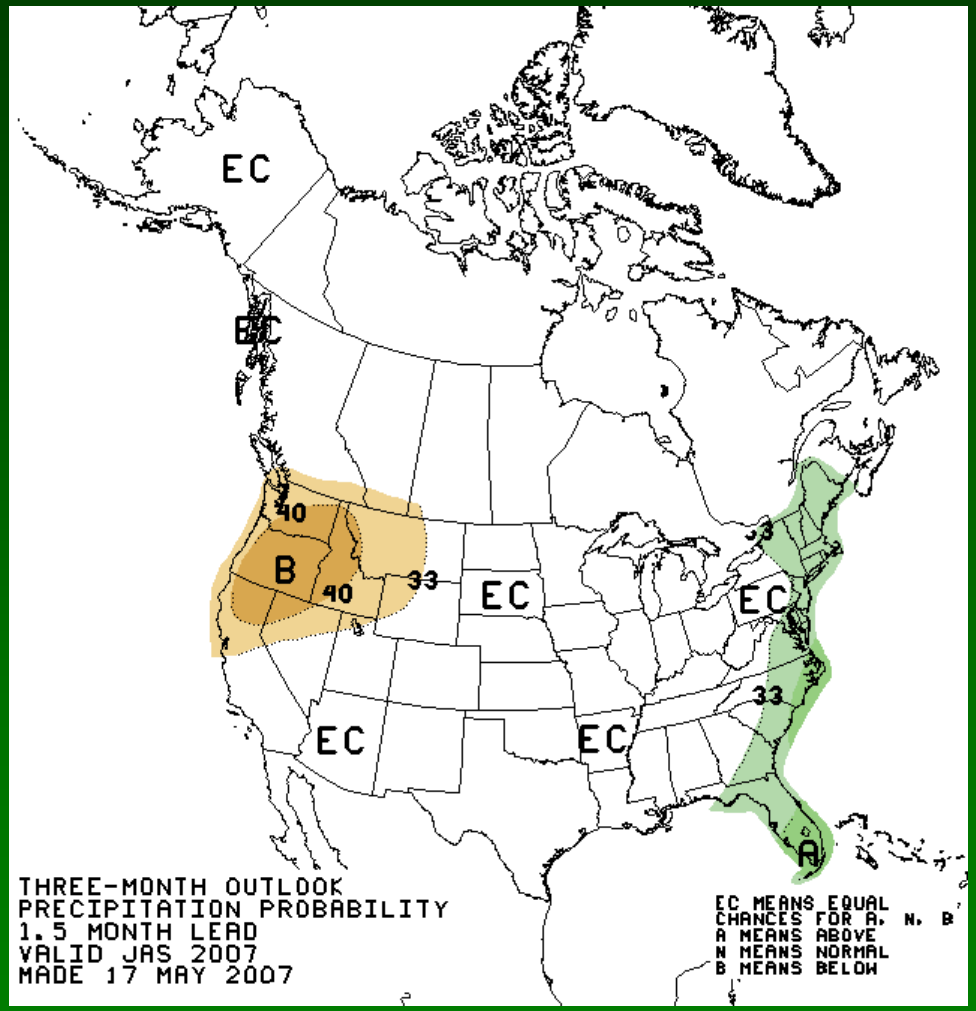
- Bud break late, followed by near normal bloom, véraison, and harvest (as compared to earlier survey and 2004-05)
- Shoter bud break to bloom, bud break to harvest intervals (as compared to earlier survey and 2004-05)

Composition

- Mid-Sept sampling – average values where ahead 2004-05 in °Brix, with lower total acidity, similar pH, and higher berry weights
- Harvest composition – compared to 2004-05 slightly higher °Brix, lower TA, intermediate pH, and higher yields

2007 Growing Season Forecast





NOAA-NWS Climate Prediction Center

http://www.cpc.ncep.noaa.gov/products/predictions/long_range/lead02/off_index.html

Future

- Project is funded by the OWB for the 2007 and 2008 vintages
- 3 and 4 old year trial vines will be the focus of the observations in the next two vintages

Acknowledgements

Oregon Wine

- The Oregon Wine Board

Umpqua Valley Wineries

- The Umpqua Valley Winegrowers Association
- All of the Participating Vineyards
- RoxyAnn Winery: Jack Day, Steve Petrovic, Rachael Martin, and Chanda Beeghley