Top 10
Mediterranean Winegrape Cultivars To Consider for Foothills Vineyards

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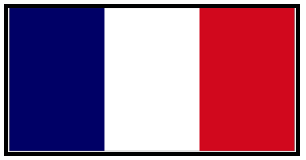
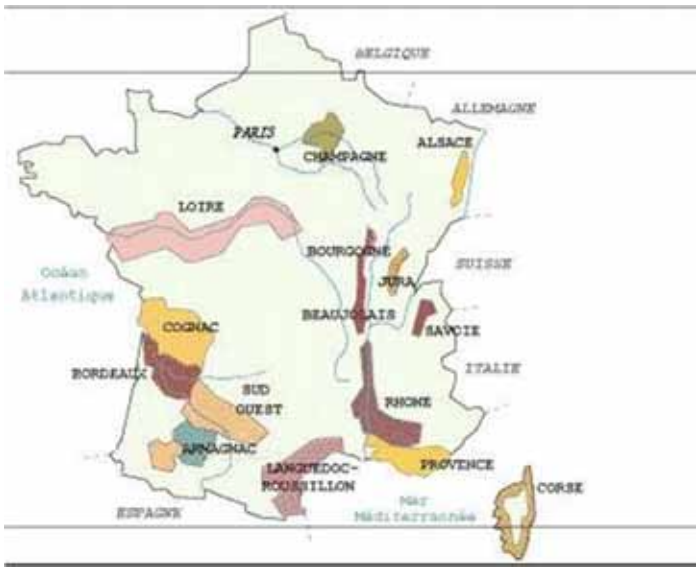
The International Varieties

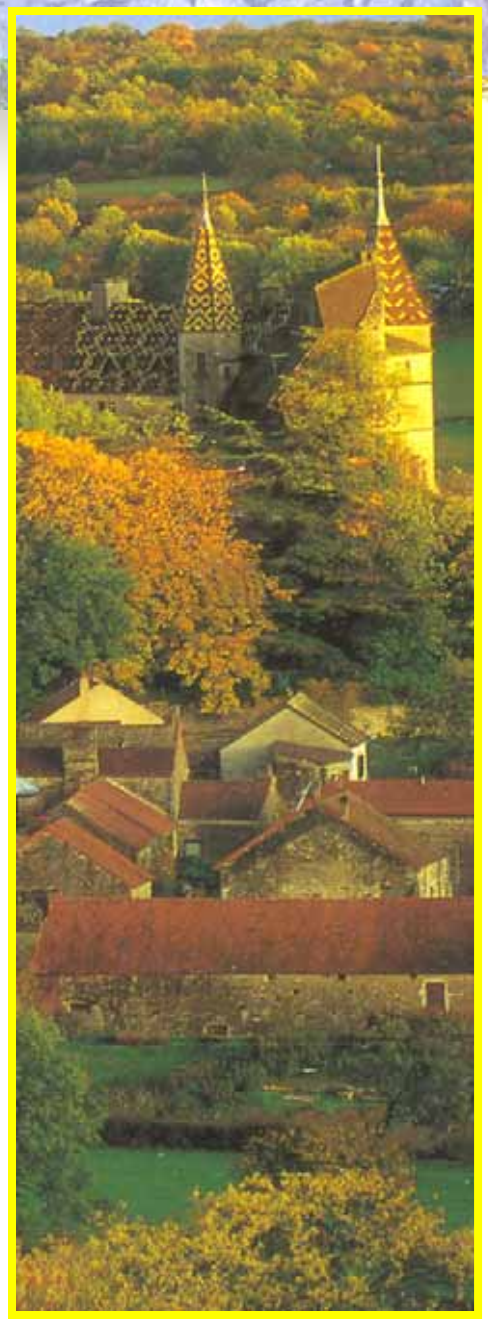


- Cabernet Sauvignon
- Merlot
- Sauvignon Blanc
- Pinot Noir
- Chardonnay



Why International Varieties?

- Long modern history of export production
- Perceived quality
- Tradition



European Viticulture

- Climate is more continental—more rain, overall cooler in many areas compared to California
- Grapes are grown from 38-50th parallel
- Vintage years happen when grapes become fully ripe

California Has A Mediterranean Climate

- Most wine growing occurs between Latitude 33-38 degrees (vs. 41-50 degrees)
- Climate is characterized by warm dry summers and cool (but not freezing) winters
- One percent of the earth's surface
- One of six areas on the planet

Why Consider Planting Something Different?

- Niche Market
- Vines adapted to your climate
- Wine Styles
- Direct Sales

Market Realities

- Wine drinkers are more adventurous than wine distributors!
- Many wine writers don’t understand lesser known varieties
- It is hard to sell wines with names that consumers can’t pronounce (Viognier, Montepulciano, Cieliegolo, etc.)

Other Considerations for Novel Varieties

- Not everyone likes what you like
- New wines require a hand sell
- You are pretty much on your own for information on how to grow things!

  (Could require extended trips to where the winegrape originated from)

The Mendocino and Lake County Mediterranean Winegrape Cultivar Trials

- UC Hopland Research and Extension Center, 1994-2004 (19 cultivars)
- Roumiguire Red Hills Trial, 1994-2000 (12 cultivars)
- Roumiguire Highland Springs Trial, 1994-2000 (12 cultivars)
- McDowell Valley Vineyards Syrah Clonal Trial, 1998-present (5 clones)


HOPLAND RESEARCH & EXTENSION CENTER
Division of Agriculture and Natural Resources
University of California

White Varieties Evaluated

- Arneis
- Cortese
- Fiano
- Marsanne
- Pinot gris
- Roussanne
- Viognier

Red Varieties Evaluated

- Aglianico
- Alicante Bouchet
- Canaiolo
- Cinsaut
- Corvina
- Dolcetto
- Freisa
- Grenache
- Montepulciano
- Mourvedre
- Nebbiolo
- Sangiovese
- Syrah
- Tempranillo

Ripening Order, Whites

Variety	Approximate Month
Pinot gris	Late August, Early Sept.
Viognier	Mid-late September
Arneis	Mid-late September
Fiano	Late Sept.-Early October
Marsanne	Mid-late October
Cortese	Late October

Ripening Order, Reds

Variety	Approximate Month
Lemberger	Late August, Early Sept.
Pinotage	Mid-late September
Dolcetto	Late Sept.-Early October
Syrah	Early-mid October
Tempranillo	Early-mid October
Grenache	Mid-late October
Sangiovese	Mid-late October
Freisa	Mid-late October

Ripening Order, Reds

Variety	Approximate Month
Barbera	Mid-late October
Corvina	Mid-late October
Touriga nacional	Late October
Cinsaut	Late October
Souzao	Late October
Canaiolo	Late October
Nebbiolo	Late October
Montepulciano	Early November
Mourvedre	Early November
Aglianico	Early November

Med II Trial :
Cultivars Being Tested:

Albarino
Ciliegiolo
Counoise
Graciano
Greco di Tufo
Negro Amaro
Periquita
Sagrantino
Tannat
Teroldego
Tinta Amarella
Tinta Francisca
Tocai Friulano
Touriga Nacional
Vermintino

The Mediterranean Region

Diversity and

Warm Growing Conditions




Production of Winegrapes in Southern Europe

Country	Acres
Greece	330,000
Italy	2,305,000
Spain	3,060,000
Portugal	647,500

Cultivars from Northern Italy

- Barbera
- Dolcetto
- Arneis

Italy: Land of Diversity!

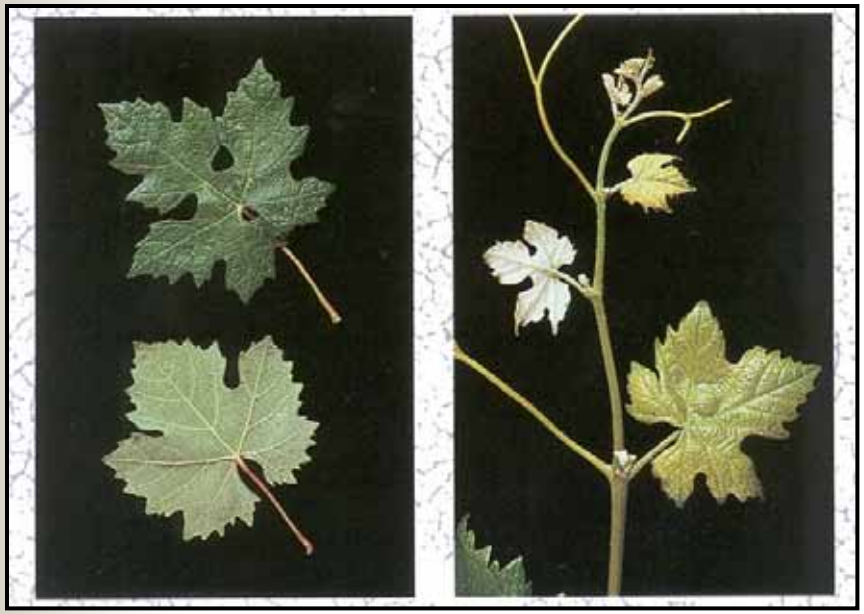
Piemonte*

Arneis

Arneis Characteristics

- Early bud break (like Chardonnay)
- Early ripening (mid-September), around 2900 degree hours
- Sprawling growth, vigorous
- Small clusters
- Cane pruned
- Low-moderate yield potential
- Moderate-low acid, good aromatics

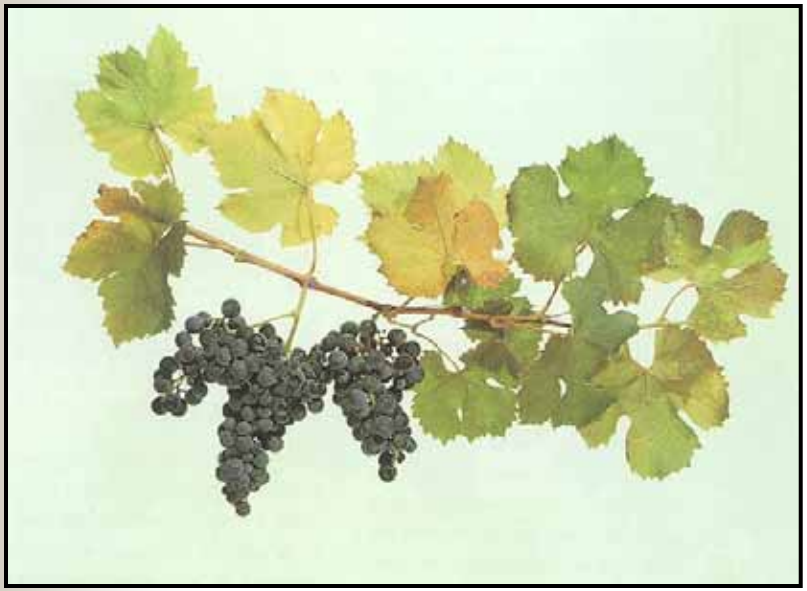
Barbera

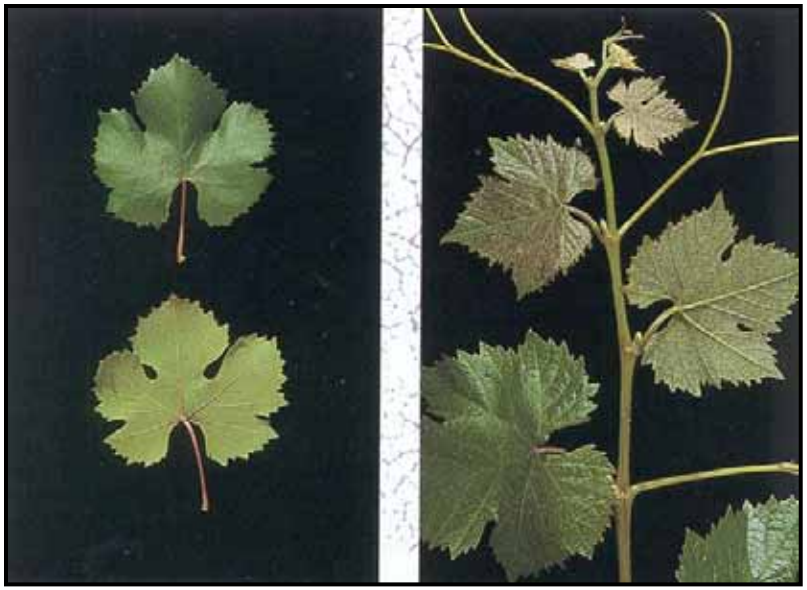


Barbera Characteristics

- Mid-season bud break
- Mid-season ripening, around 3050 hours
- Medium-sized clusters
- Vigorous
- Good yield potential
- Spur pruned
- Good acidity and color

Dolcetto





Dolcetto Characteristics

- Mid season bud break
- Mid-season ripening (early October), around 3000 degree hours
- Compact growth
- Medium-large clusters
- Moderate yield potential
- Good color and tannins

*Abruzzo

Varieties from Central Italy: Montepulciano

Montepulciano Characteristics

- Late season bud break
- Late season ripening (early November), around 3200 degree hours
- Moderate growth
- Medium-large clusters
- High yield potential
- Spur pruning
- Good color and soft tannins

Abruzzo Region, Italy

Montepulciano vines on a tendone trellis, Abruzzo

Beneath the tendone

Campagnia

Fiano

Fiano Characteristics

- Mid season bud break
- Mid-season ripening (early October), around 3000 degree hours
- Vigorous growth
- Small clusters
- Low- Moderate yield potential
- Good acidity

Fiano Vineyard

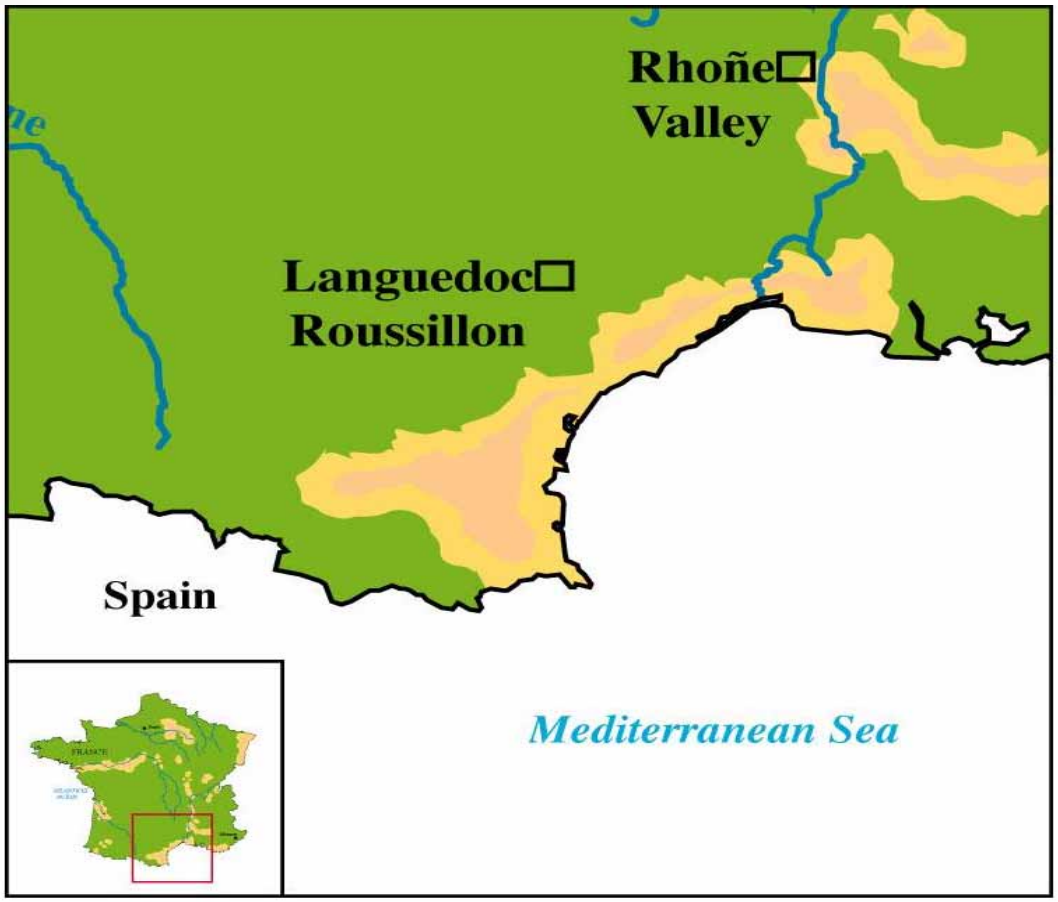
Aglianico

Aglianico Characteristics

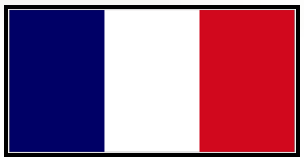
- Late season bud break
- Very late season ripening (early November), around 3200 degree hours
- Compact growth
- Small-medium-large clusters
- Low-moderate yield potential
- Spur pruning
- Good color and tannins

Traditional Aglianico Trellis, Campagnia

Southern France



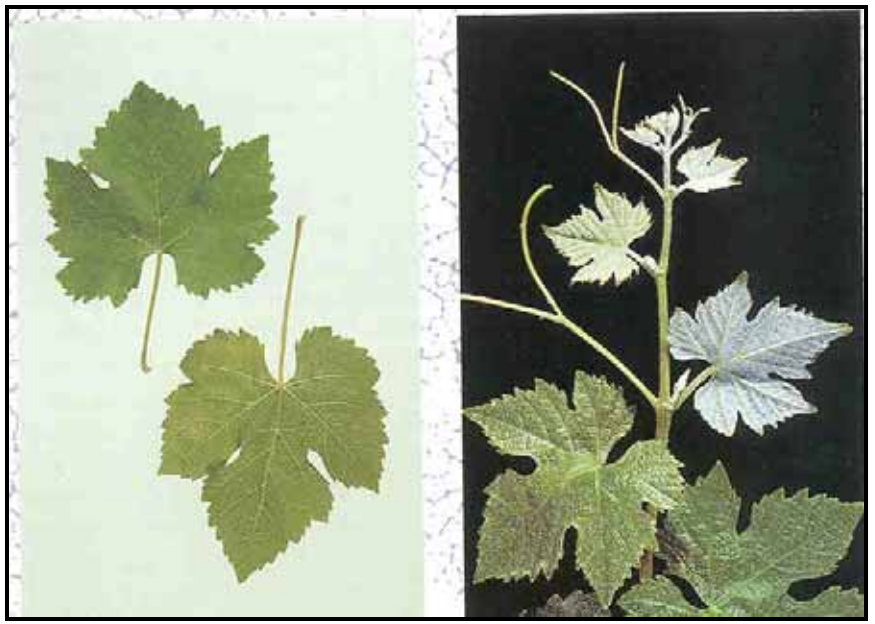
Varieties from Southern France

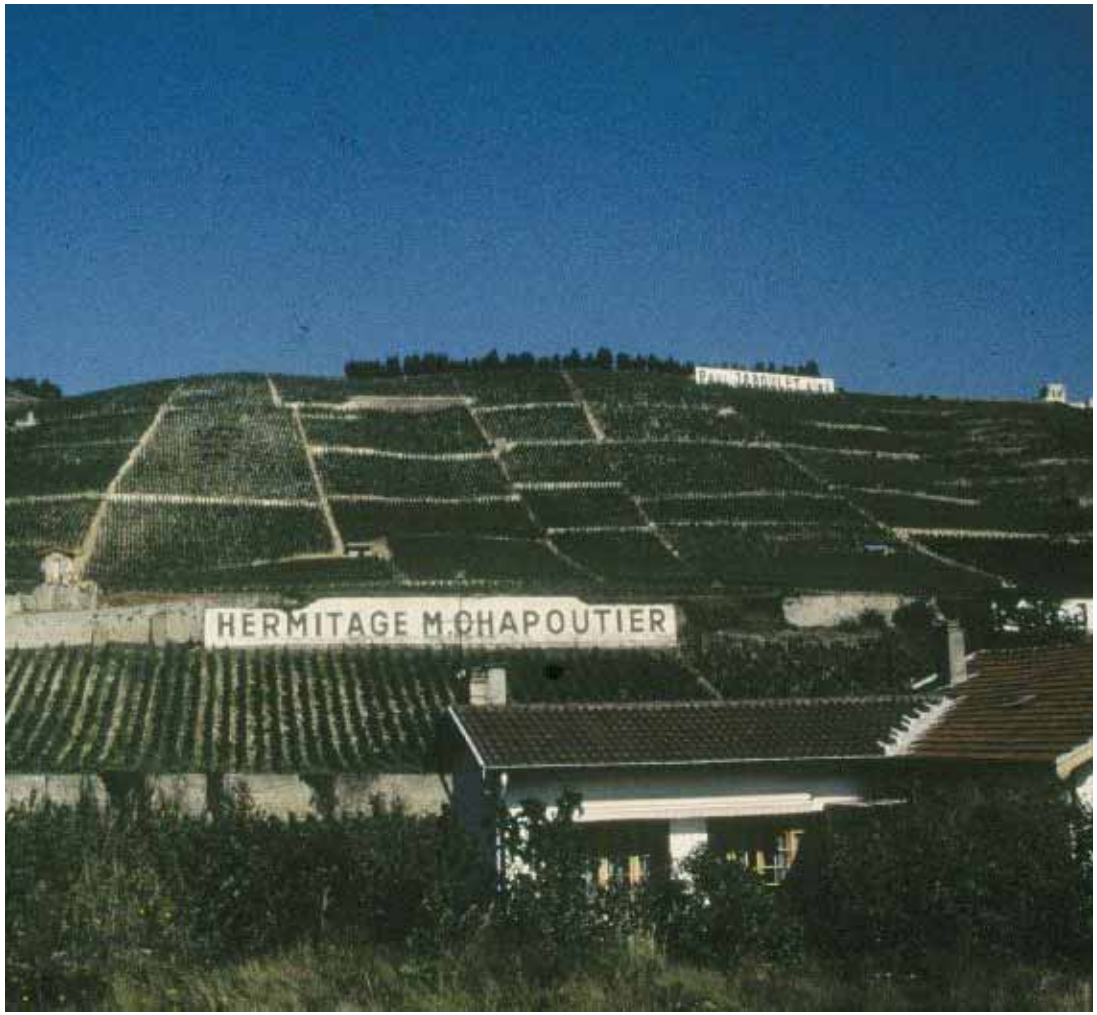


- Syrah
- Grenache
- Viognier

Chateauneuf du Pape

Syrah





Hermitage – Rhone region

Syrah Characteristics

- Late season bud break
- Late season ripening (mid-October), around 3100 degree hours
- Moderate-vigorous growth
- Small-medium-large clusters
- Moderate to high yield potential
- Spur pruning
- Excellent color and tannins

Syrah Clonal Trial

McDowell Valley Vineyards

Hopland, California

McDowell Valley Vineyards Syrah Clonal Trial

- 6 Clones
- RCB ANOVA Design
- 5 vines per rep, 8 reps, 40 vines total
- 9 foot wide rows, 6 feet apart in row
- Planted spring, 2000 as green growers
- Rootstock: 101-14
- VSP Trellis System
- Drip Irrigated

CTPS (ENTAV) Clones

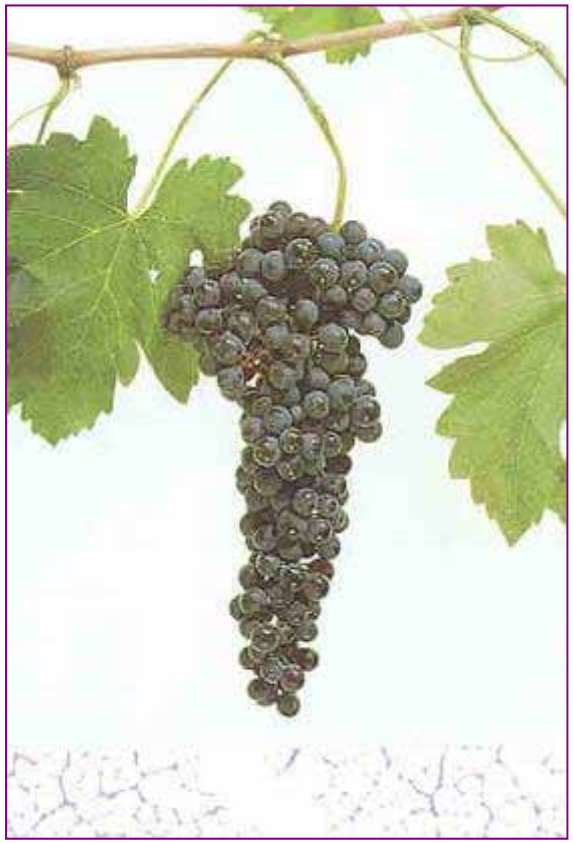
- Selected primarily to ensure ripening under French conditions
- Selected initially for plant health, but may not be completely virus free
- Smaller clusters and berries than UC Shiraz clones (which are pre-phylloxera Syrah clones from Australia)
- Ripen earlier in France than older selections

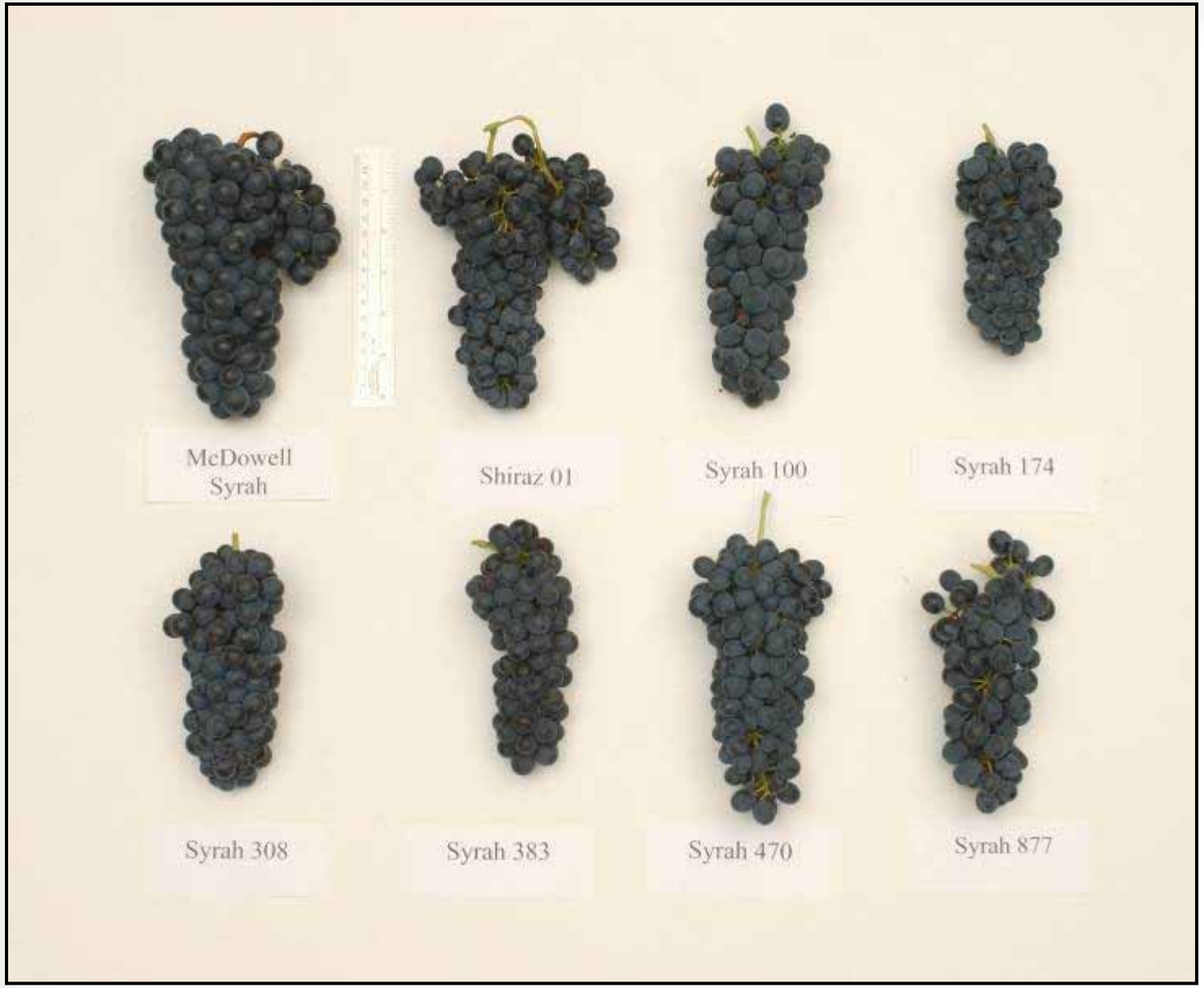
Syrah Harvest

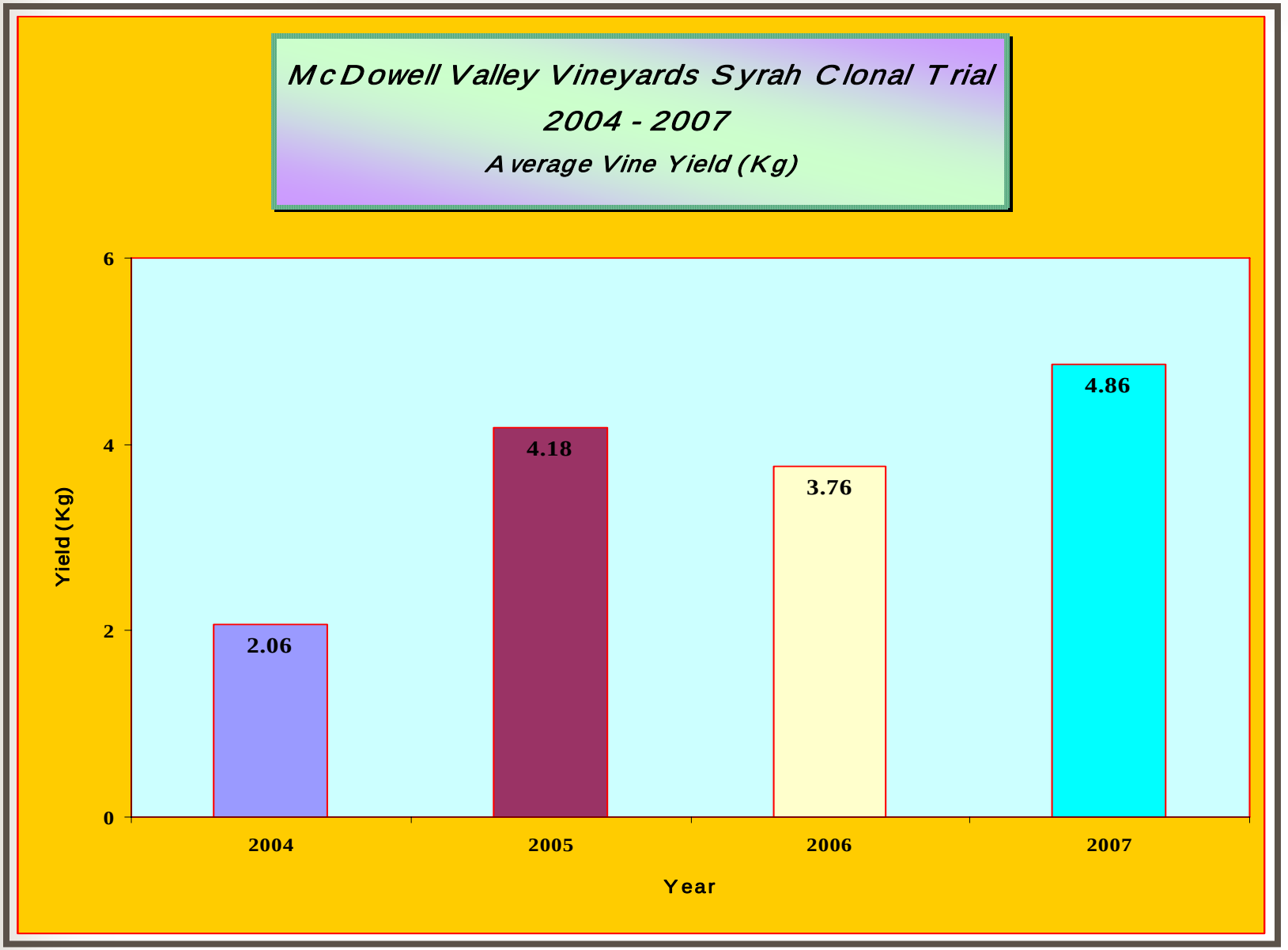
- Vine yield, cluster number, average cluster weight, berry size
- Fruit Chemistry: pH, TA, % Brix
- Harvested October 5, 2007

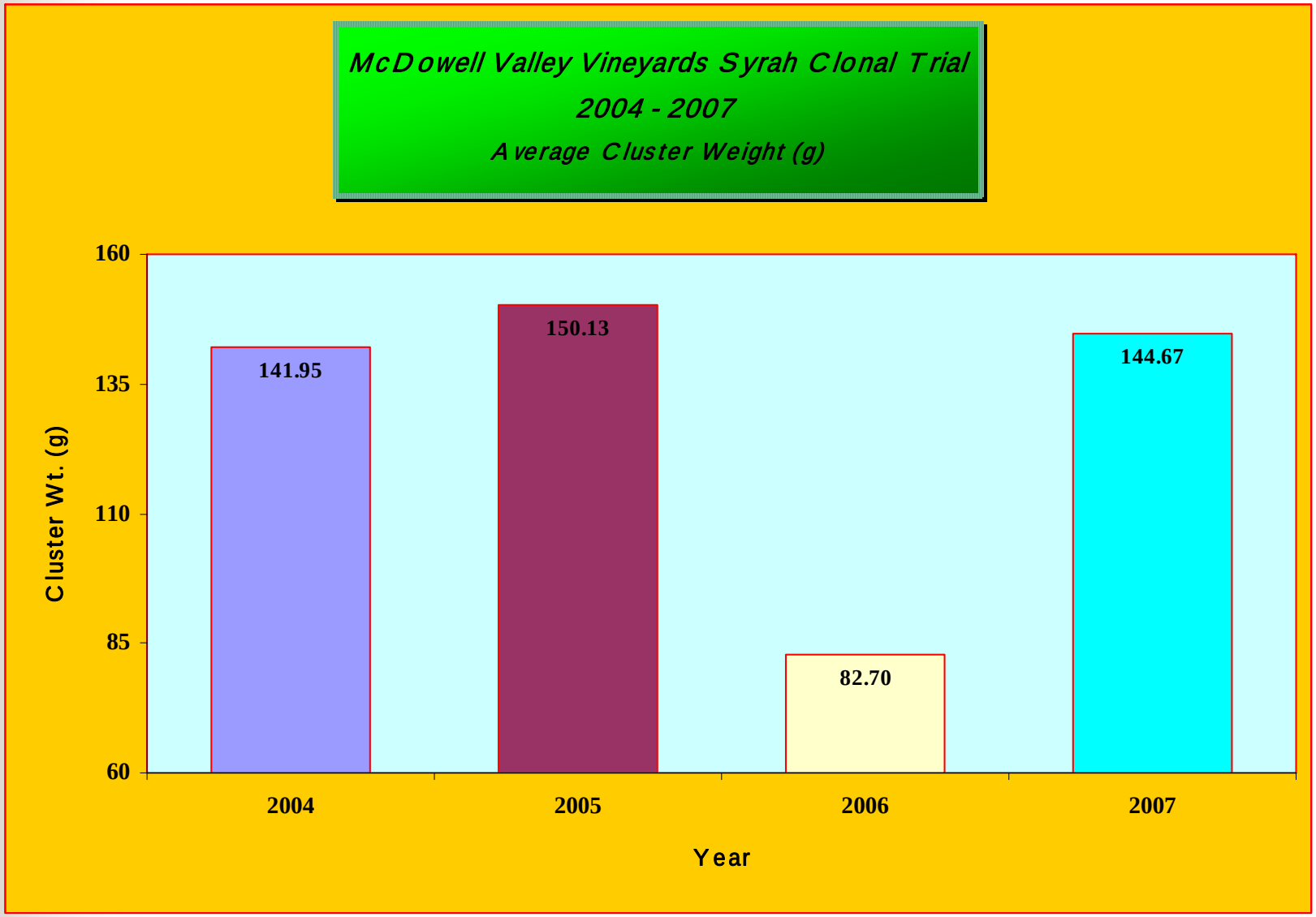
Syrah Clones Evaluated:

- CTPS 100
- CTPS 174
- CTPS 308
- CTPS 383
- CTPS 474
- CTPS 877

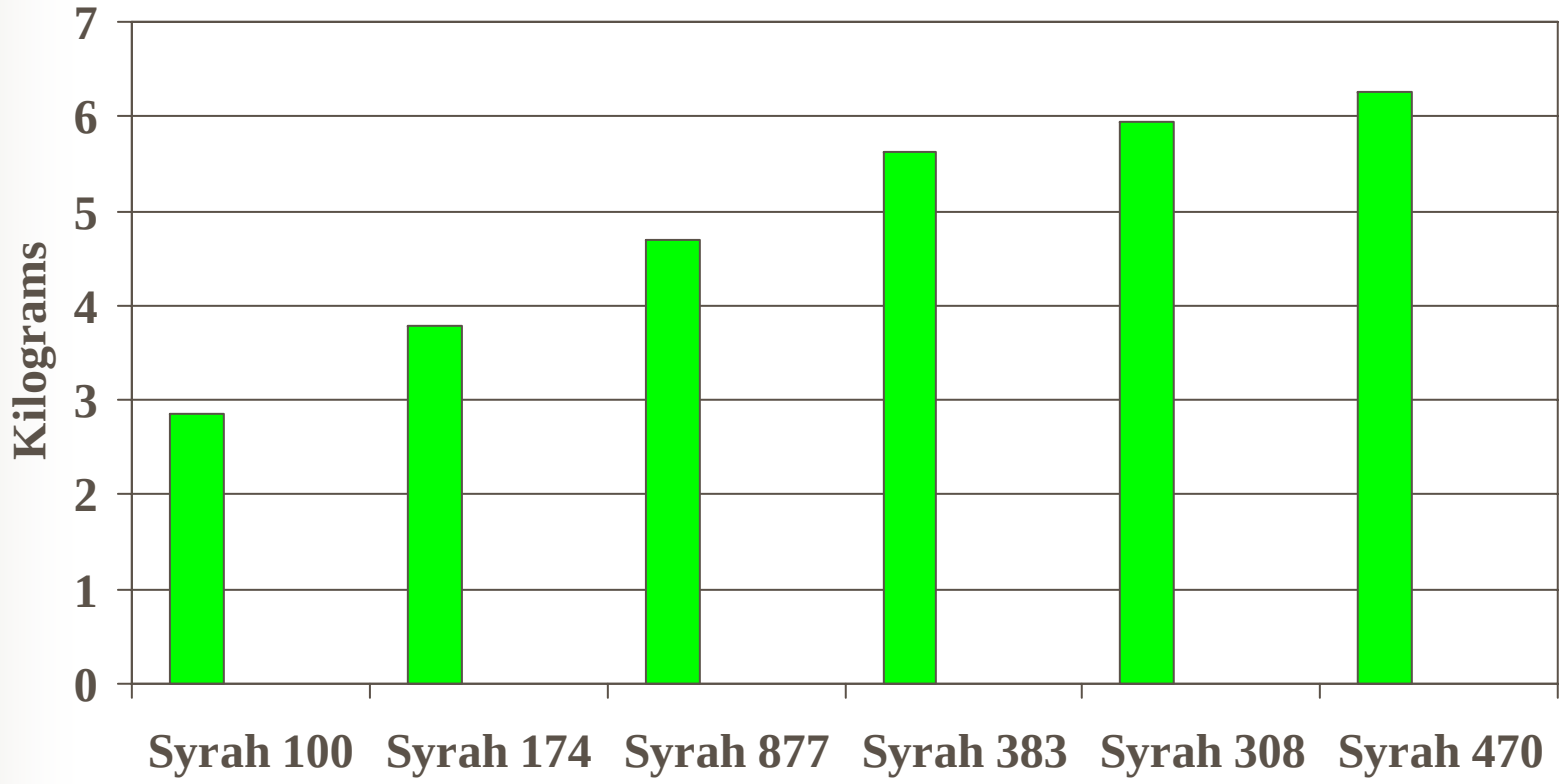



McDowell Syrah
Shiraz 01
Syrah 100
Syrah 174
Syrah 308
Syrah 383
Syrah 470
Syrah 877


McDowell Valley Vineyards Syrah Clonal Trial
2004 - 2007
Average Vine Yield (Kg)
6
4
2
0
Yield (Kg)
2.06
4.18
3.76
4.86
2004
2005
2006
2007
Year


McDowell Valley Vineyards Syrah Clonal Trial
2004 - 2007
Average Cluster Weight (g)
160
135
110
85
60
Cluster Wt. (g)
141.95
150.13
82.70
144.67
2004
2005
2006
2007
Year

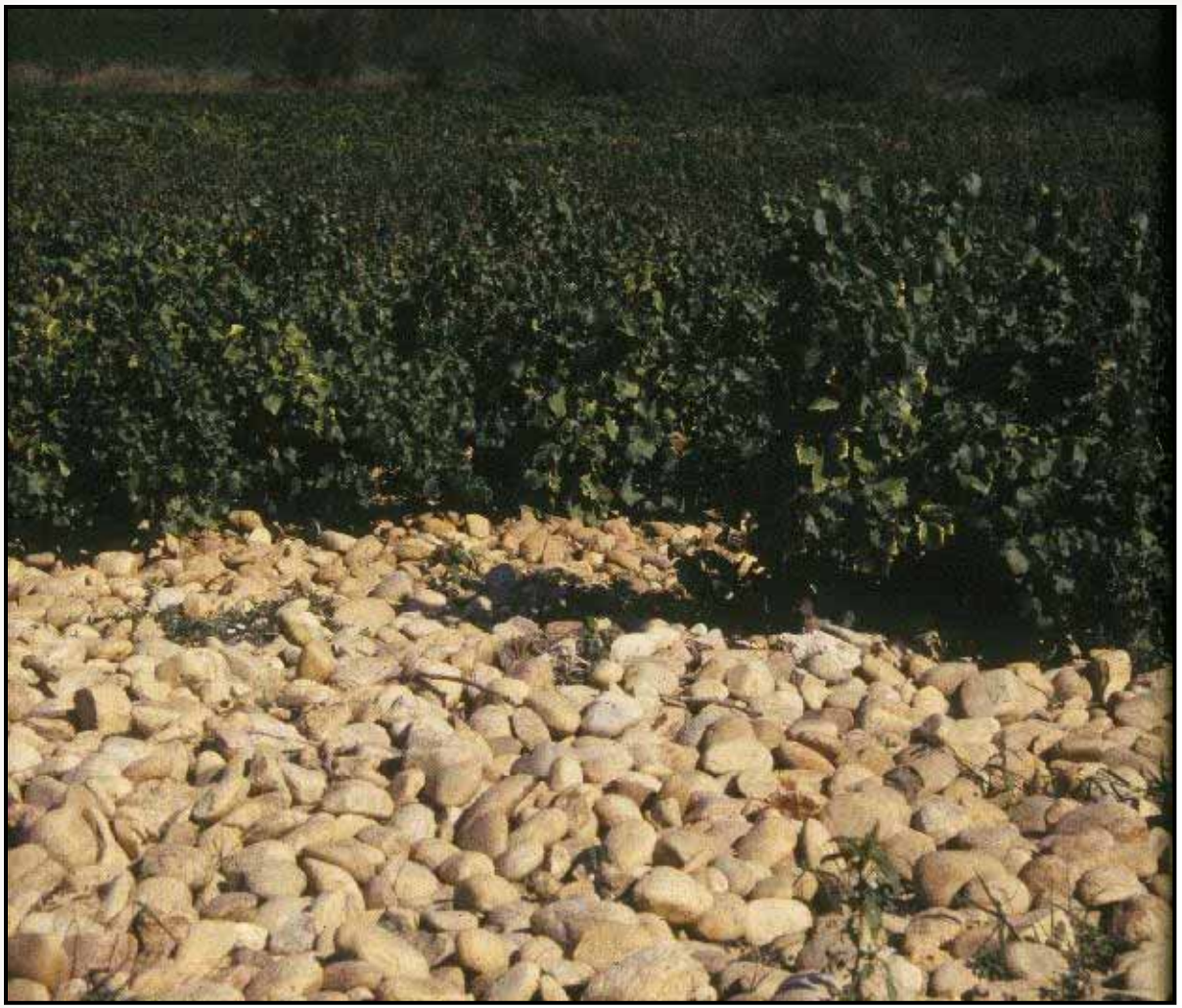
McDowell Syrah Clonal Trial 2007
Average Yield per Vine (5 kg= 4.5 t/a)

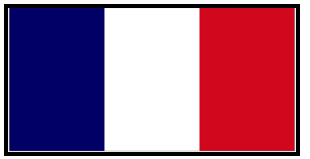


Summary of McDowell Syrah Clonal Trial

- Vines are maturing, but still young
- Clones were chosen for early ripening, and these selections are certainly meeting that objective
- High pH fruit may be a problem some years, but trial is young, fruit was very ripe. This seems to be consistent in this trial.

Grenache

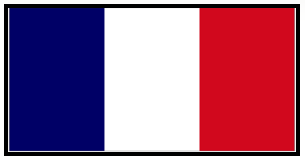




Grenache

Grenache Characteristics

- Early season bud break
- Mid- late season ripening (mid-October), around 3100 degree hours
- Moderate-vigorous growth
- Small-medium-large clusters
- Moderate to high yield potential
- Spur pruning
- Good color and tannins



Viognier

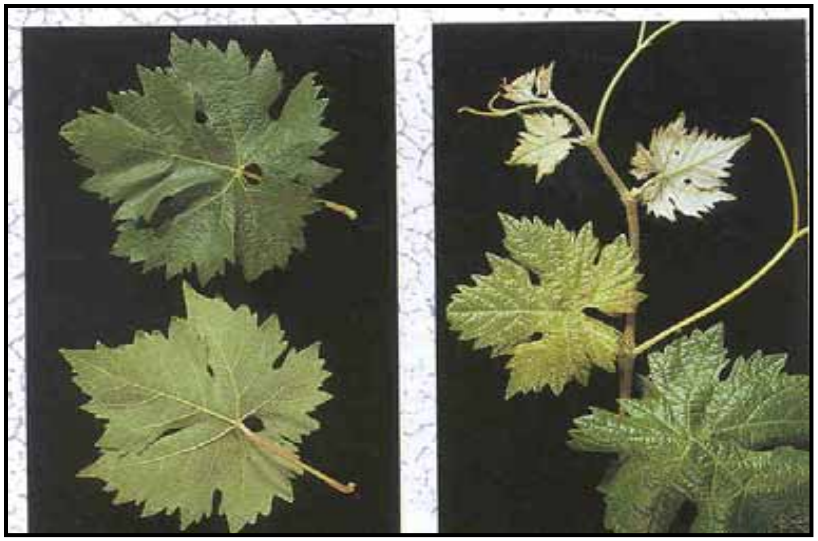
Grapes – North Rhone

Viognier Characteristics

- Early bud break (like Chardonnay)
- Early ripening (mid-September), around 2900 degree hours
- Sprawling growth, vigorous
- Small clusters
- Cane or pruned
- Low-moderate yield potential
- Moderate-low acid, very aromatic
- Likes and needs heat—pick ripe

Spain, the World's Biggest Vineyard

Tempranillo



Tempranillo Characteristics

- Mid season bud break
- Mid season ripening (mid-October), around 3100 degree hours
- Moderate-vigorous growth
- Small-medium clusters
- Moderate yield potential
- Spur pruning
- Good color and tannins
- Great taste in warm climates

Thanks for your attention!