

SMALL HOME VINEYARDS - II





INTRODUCTION



University of California Cooperative Extension UC MASTER GARDENERS OF NAPA COUNTY

Need more Information:

Help Desk Monday, Wednesday, Friday 9:00 AM – 12:00 Noon 253-4143

E-mail: mastergardeners@countyofnapa.org
http://cenapa.ucdavis.edu

WEB SITE: WWW.IPM.UCDAVIS.ED Integrated Pest Management PEST NOTES



What questions do you have for us?

- How many have vineyards?
- How Big?
- What varieties?
- Where are they located?
- Are you aware of Integrated Pest Management (IPM)?
- Do you sell your grapes?





OUTLINE OF WHAT WE ARE COVERING TODAY

- INTRODUCTION
- CALENDAR OF EVENTS (AUGUST THROUGH JANUARY)
- BOTANY
- PRE-HARVEST
- VISIT EXPERIMENTAL VINEVARD
- LUNCH (30 MINUTES)
- HARVEST
- POST HARVEST
- PLANNING FOR A NEW VINEYARD
- Q&A



CALENDAR OF EVENTS



ANNUAL GROWTH CYCLE

-----THREE INTEGRATED CYCLES-----

VEGETATIVE GROWTH

CLUSTER INITIATION

FRUIT GROWTH AND DEVELOPMENT



Fall Leaves





Fall





ANNUAL CYCLE OF GROWTH

- FACTORS INFLUENCING GRAPE BERRY GROWTH
- GENETICS
- BIOPHYSICAL CONSTRAINTS
- ENVIORNMENT
- SOURCE/SINK RELATIONSHIPS
- WATER STRESS



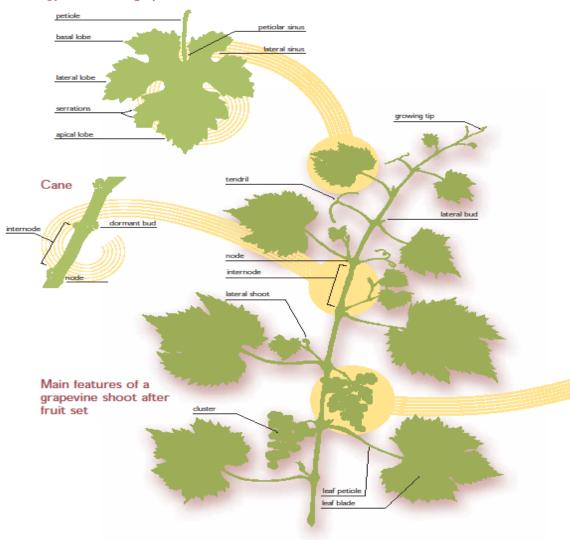
BASIC BOTANY

- What factors effect growth and ripening
- Temperature and light influences
- Carbohydrate nutrition
- Understand irrigation, nutrition, ripening and fruit quality



Wine Grapevine Structure

Typical vinifera grape leaf with five lobes





Bloom









Botany

- *Transpiration* = water loss by plants through their stomata.
- Evaporation = Water loss from the leaf surface
- Evapotranspiration relates to the rate of water use. It includes the evaporation of water from the soil surface and the movement of water from the soil through the plant and out through the leaves.
- Vines are drought resistant plants. Water only when necessary.
- The best thing is to know your plants: make visual assessments



TRANSLOCATION

- Movement of carbohydrates, some nutrients and hormones in the plant
- Occurs in the phloem
- Phloem is made up of living plant cells
- Moves upward and downward in plant
- PHLOEM= FOOD
- Sinks- food goes where needed- leaves, berries, roots



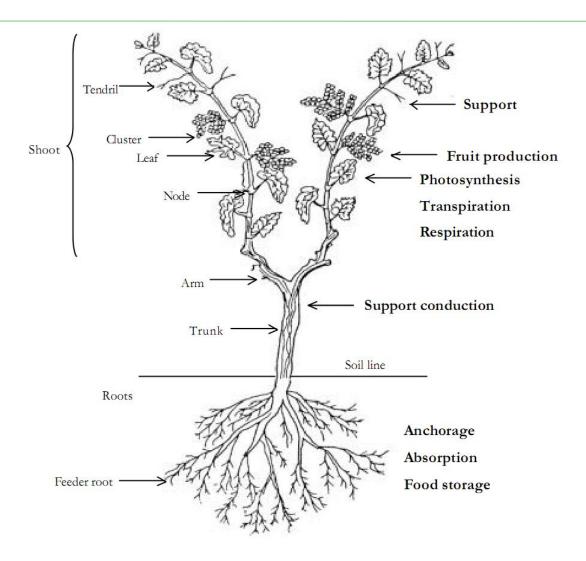
TRANSPIRATION

- Loss of water vapor from leaves
- Through microscopic holes called stomates
- Causes negative pressure (vacuum) and "pulls" water up through plant
- Pulls water from leaves to stems to roots to soil interface

**only moves upward in the plant

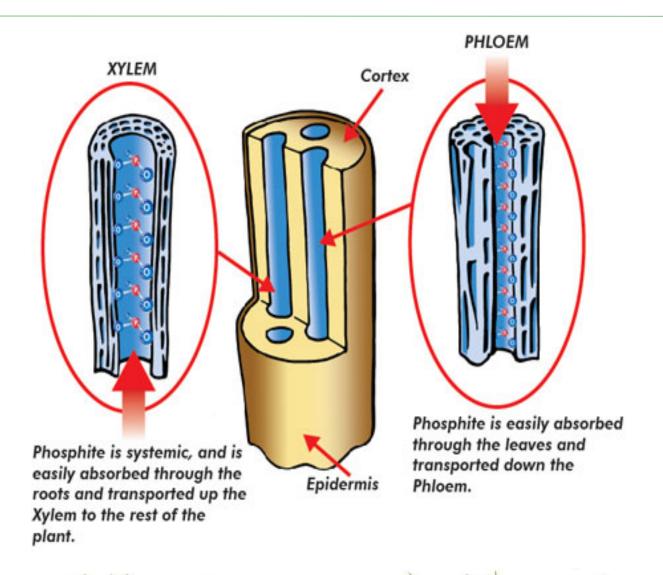


Vine



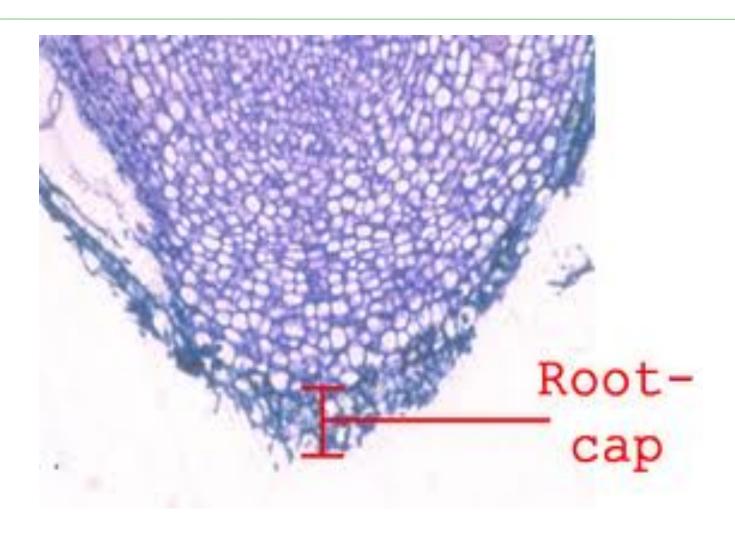


Food Flow





Root Growing Point





Photosynthesis

- The process which enables plants to produce their own food
- Energy from sun (light) is transformed into stored chemical energy (sugars, carbs)
- CO2 (carbon dioxide + H2O (water) in the presence of light and chlorophyll >>>> simple sugars or carbohydrates + O2
- Only during daylight Influenced by :Light-Temperature- Water status(wind)



CALENDAR OF EVENTS FOR VITICULTURE MANAGEMENT

- WEATHER
- THE VINE
- HARVEST
- VITICULTURE OPERATION
- PEST MANAGEMENT







PRE-HARVEST



Integrated Pest Management



Integrated Pest Management (IPM)

- Prevention
 - Correct plant in correct place
 - Maintain tree & garden health (correct watering, fertilization, pruning, and sanitation; balanced eco-system)
- Minimize and Target Intervention



Vertebrate pests



Vertebrate pests





Vertebrate pests

Deer Proof the area Chicken Wire on Ground







Grape Disorders and Invasives



Grape Disorders















Invasives





European Grapevine Moth





Grapeleaf Skeltonizer



Irrigation



How Much

Know your microclimate

 Each vineyard can be very different in location (climate), soil-water capacity, vigor and trellis design.

Production Goals

 Variety and wine program to which the fruit is destined.



Know your soil

Soil Texture affects water-storage capacity

Sandy
Less
Loamy
Clayey

Holding Capacity
Irrigation Needs

More
Less
Less



How Much

New Vines – First Year

Soil Type	First Six Weeks	Second Six Weeks	Remainder of Season
Sandy	1.5 Gals/per Day	1.5 Gals/2 nd Day	1.5 Gals/3 rd Day
Loamy	1 Gal/ per Day	1 Gal/2 nd Day	1 Gal/3 rd Day
Clayey	.75 Gal/per Day	.75 Gal/2 nd Day	.75 Gal/3 rd Day



How Much

New Vines – Second Year

Soil Type	June 1* - Six Weeks	July 15 th until October	
Sandy	1.5 Gals/3 rd Day	2.5 Gals/5 th Day	
Loamy	1 Gal/3 rd Day	2 Gal/5 th Day	
Clayey	.75 Gal/3 rd Day	1.5 Gal/5 th Day	

^{*} Start time can vary based on rainfall



When

Scheduling

- When we talked about irrigation for this workshop
 - It depends on:
 - the weather
 - the soil
 - the spacing
 - the rootstock....



When

Veraison to harvest

- Irrigate to maintain canopy, but not encourage growth
- Too much water can deprive roots of oxygen
- Encourages bunch rot give a vegetate flavor to the fruit from too much canopy



When

Excessive shoot growth recognized by-

- Large leaves
- Long internodes
- Excessive lateral shoot growth
- Don't Stress vines –Shriveling and yield reduction
- Consider watering to "hang" the fruit until ripe



VISIT EXPERIMENTAL VINEYARD



RETURN AFTER LUNCH QUICK REVIEW Q&A





It is all about Balance

Shape, Orientation, Location of shoots and Leaves



What Affects Balance





Vegetative Growth



Fruit Production



General Crop Load Indices

- □ 8 Leaves per cluster
- □ 10 14 cm² leaf area gram fruit weight





Know your microclimate, Orientation to the afternoon sun

- When to Start
 - ✓ Just Prior To or at bloom
 - ✓ Increase light on the bloom
- During rapid shoot growth
 - ✓ Suckers
 - √ Water spouts
 - ✓ May need additional leaf pulling
- When to stop
 - ✓ Start of Veraison
 - ✓ Prior to Harvest





Crop Thinning



Over cropping

- Over cropping = having too much fruit on the vine to ripen
- Balance of the canopy to the fruit enough canopy for photosynthesis to ripen the fruit
- Too much vegetation can result in undesirable flavors in the wine.

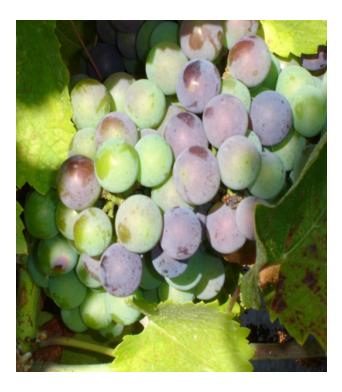


Crop Levels and Thinning

BUNCH THINNING

 In August after veraison (coloring) is about 75% take off any bunches that remain primarily green







Crop Levels and Thinning





HARVEST

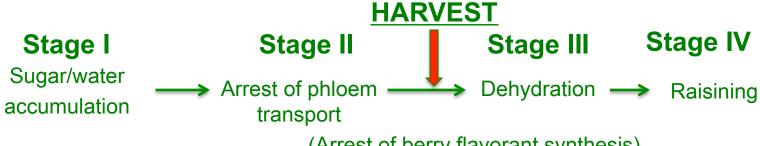


Berry Development

Stages of berry development



Stages of veraison



(Arrest of berry flavorant synthesis)

(Deterioration of berry flavorants)



Berry Ripening Characteristics

- Sugar Levels Brix
- Acidity (TA)
- pH

TA decreases as pH increases

Specific Flavorants

How does it taste



Evolution of flavorants in Cabernet Sauvignon

Discuss goals with your winemaker



Brix Testing

- When
 - At visual signs of veraison
 - Weekly, Mornings at the same time
- Sample Size (Berries)
 - 150 250+/Acre per harvest/varietal block
- Collection Method
 - Zip-seal "baggy"
 - Select most berries from bottom of clusters (back and front)
 - Shaded clusters and sunny sides of rows
 - Every 5/10 vines
 - Leave berries whole, keep cool



Brix and pH Testing

- Process sample
 - Crush berries
 - Knead the grapes
- Assess berry seeds
 - Bright green changes to light brown
- Refractometer exersize
- Maintain records
 - Growing notes







Brix and pH Ranges

Brix pH

Red Grapes 23% - 25% 3.3 – 3.5

White Grapes $22.5\% - 24.5\% \quad 3.1 - 3.3$

Discuss goals with your winemaker



Harvest Tools





POST HARVEST



Irrigation

Post Harvest

- Irrigate to maintain the foliage for carbohydrate accumulation during the fall.
- 4-8 hours. Drip irrigation

DO NOT water when the plants are dormant



Erosion and Sediment Control

Purpose

- Reduce and slow down runoff
- Stabilize hillsides
- Protect riparian sites and water quality

Napa County

- Erosion control plan >5% grade
- Review county requirements

Methods

- Straw
- Waddles
- Sediment curtains
- Cover crops
- Mulch





Compost and Mulch



MULCHING





Compost and Mulch

Mulch is not tilled in

- Erosion control
- Moisture content improved



Compost

Compost is tilled in to

- improve porosity
- add microorganism diversity
- slow release of nutrients
- apply 3-4 tons /acre



Cover Crops

Purpose

- Erosion Control
- Soil health, provides nutrition
- Aeration
- Weed Management

TYPES

- Resident vegetation "weeds"
- Reseeding Winter Annuals
- Perennials
- High Biomass Mixes





BEFORE YOU PLANT YOUR VINEYARD



Site Evaluation

- ✓ Site Size *estimate your production*
- ✓ Sun Exposure the key to getting maximum flavor
- ✓ Water Accessibility & Availability hand watering vs. drip
- ✓ Soil Drainage grapevines do not like we feet
- ✓ Air Drainage necessary to avoid frost
- ✓ Wind *moderate is key*
- ✓ Aspect orientation of a slope
- ✓ Microclimates warmer or cooler areas within your site
- ✓ Soil Test fertile soil isn't always the best
- ✓ Water Test *know what's in your well*

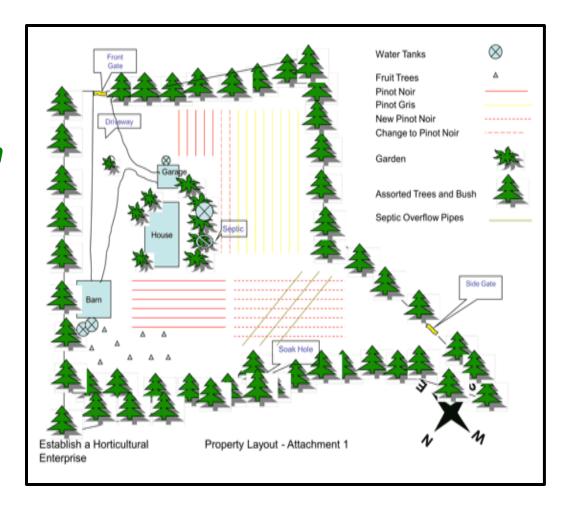






Determine Layout and How Many Grapevines Can be Planted

- ✓ Vineyard Layout survey your site noting primary benchmarks
- ✓ Row Orientation south or southwest facing is best
- ✓ Row & Plant Spacing tighter may be better
- ✓ Row Length don't get boxed in
- ✓ Scale Drawing
- ✓ Vineyard Production





Identify, Understand and Quantify the Costs to Plant Your Vineyard

- ✓ Site Evaluation *soil & water tests*
- ✓ Permits required if planting 5% slope/
 ½ Acre
- ✓ Site Preparation
 - ✓ Labor
 - ✓ Equipment rental
 - ✓ Fertilizer & amendments
 - ✓ Trellising
 - ✓ Irrigation
 - ✓ Pest control
- √ Tools & Equipment
- ✓ Planting bench grafts or green potted





Grapevine Varietal, Clone & Rootstock Selection

- ✓ Varietal warm or cool climate
- ✓ Clone consider planting more than one
- ✓ Rootstock may need more than one
- ✓ Ordering do it as early as possible and include extra vines – you'll need them later





Identify, Understand and Quantify the Time Commitment Required

- ✓ Site Evaluation occurs in winter or spring prior to when you want to plant
- ✓ Site Preparation occurs in the fall
- ✓ Pre-Planting occurs in late winter to early spring
- ✓ Planting occurs in spring to early summer







Post Planting





Closing Q&A



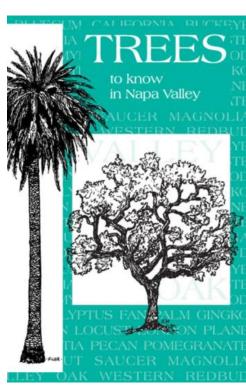
SMALL HOME VINEYARD WORKSHOP

Thank you for your time!

UC Master Gardeners of Napa County

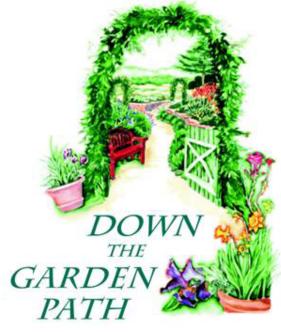


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