






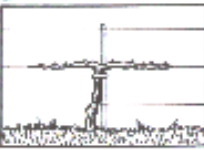


Vintage 2006: Umpqua Valley Reference Vineyard Report

MONTH		APRIL	MAY	JUNE	JULY	AUGUST	SEPT.-OCT.	NOV.-FEB.
LIFE OF THE VINE	GRAPEVINE PHYSIOLOGY							 BEFORE PRUNING  AFTER PRUNING
		USE OF CARBO- HYDRATES PLANT Budbreak Grand Period of Growth Growth Slows Storage in Roots & Wood Wood Maturity Pruning	FRUIT Flower Formation Bloom Set Fruit Bud Differentiation *Veraison Fruit Maturity Harvest Icewine Harvest					



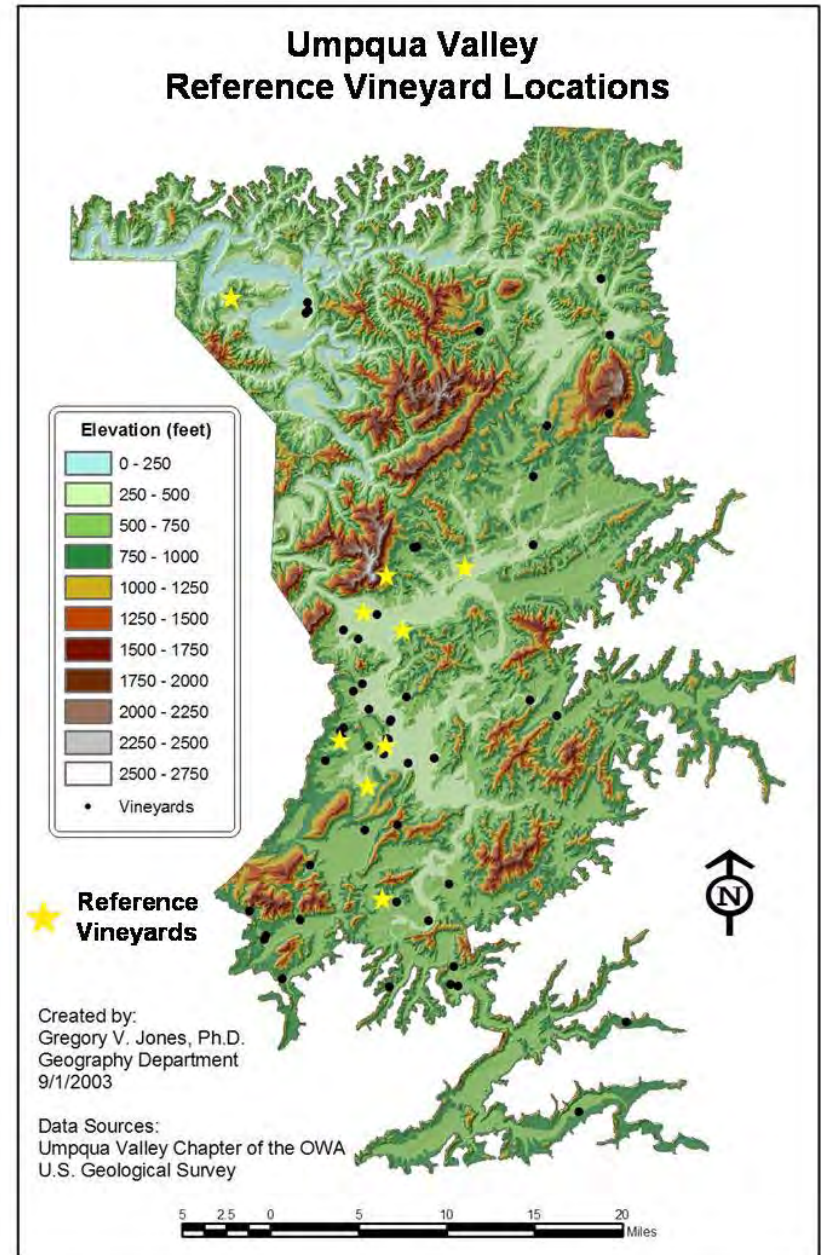
Greg Jones
Geography Department
Southern Oregon University



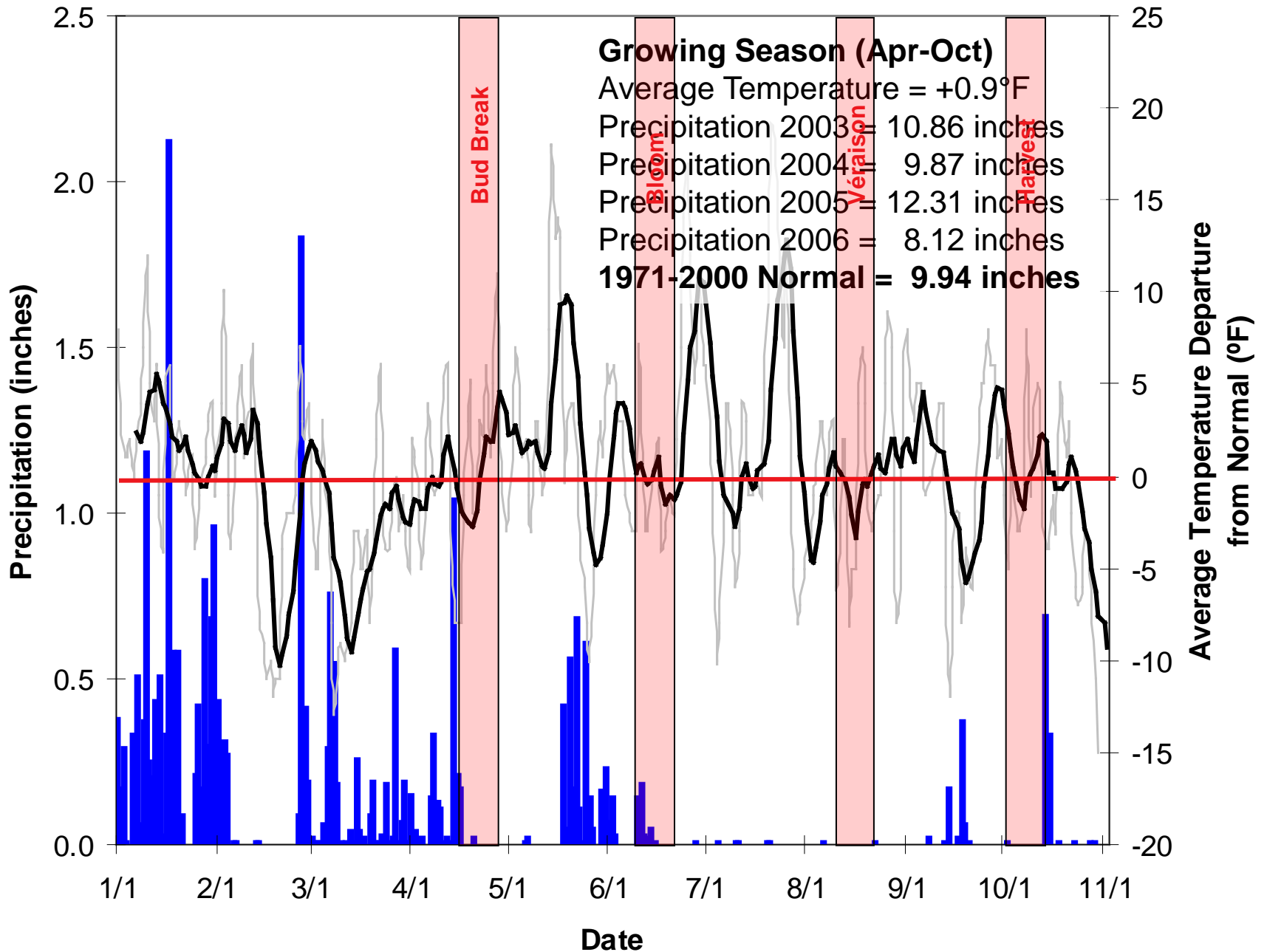
Umpqua Valley Winegrowers Association
Syndi Beavers, President

Outline of Talk

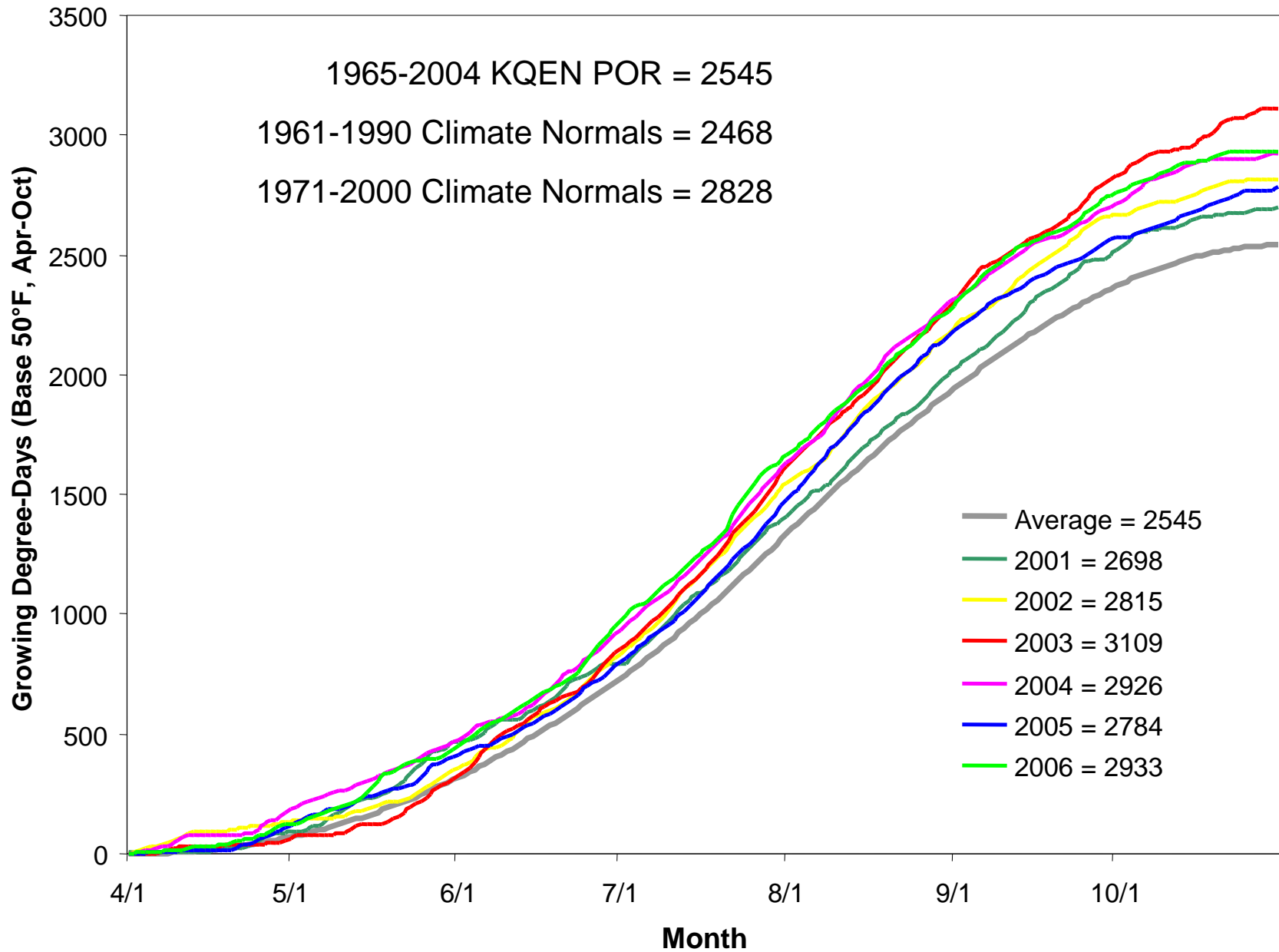
- Weather/Climate Overview
- Phenology Overview
- Composition Overview
- Summary, Forecast, & Future



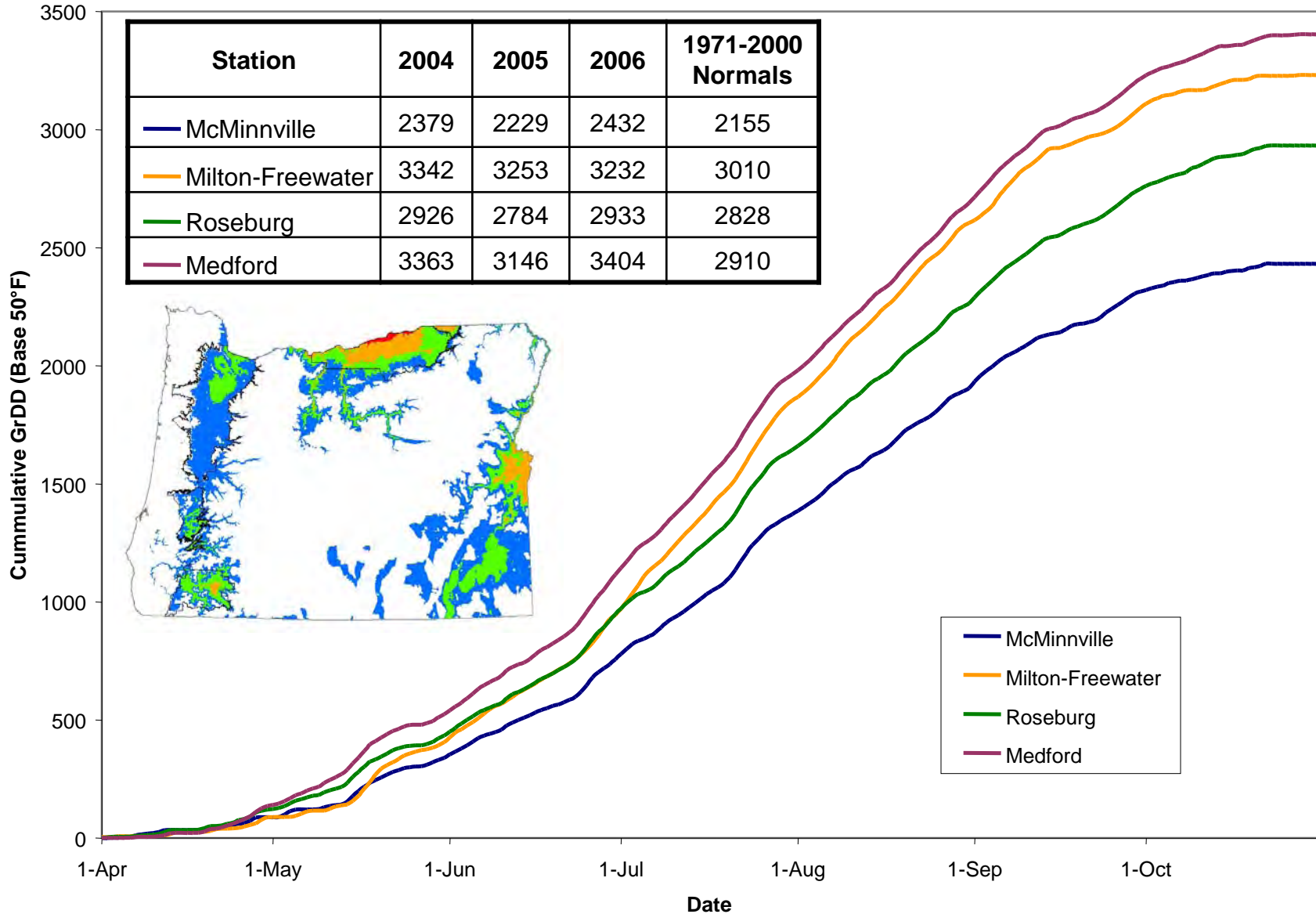
Roseburg 2006 – Temperature Departures from Normal and Precipitation



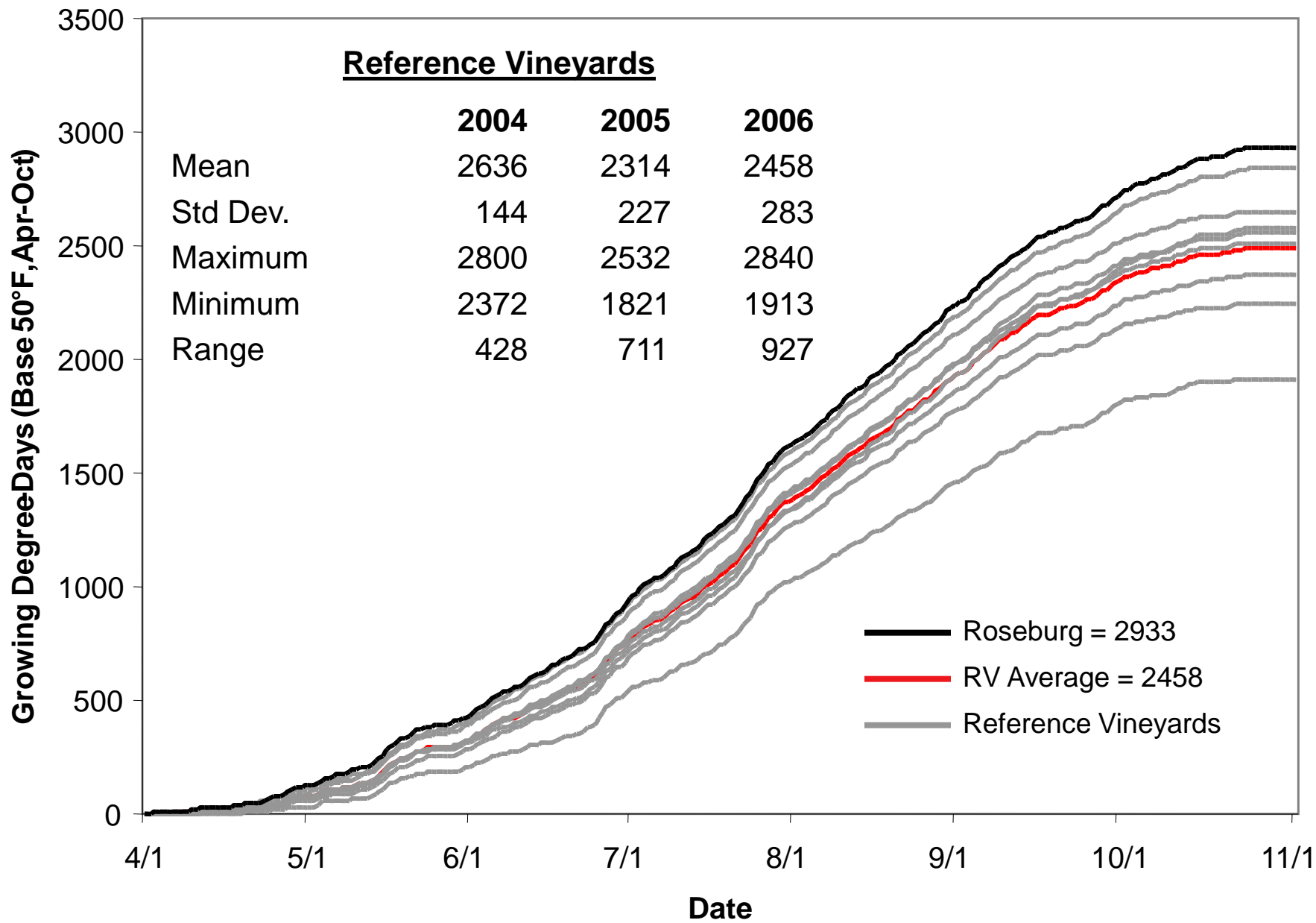
Roseburg 2006 – Growing Degree-Days (Apr-Oct)



2006 Growing Season Cumulative Degree-Days



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

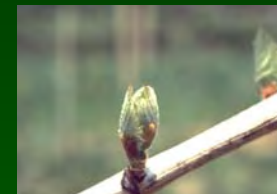
Last Spring Frost – March 27th
 First Fall Frost – October 26th

Comparison with Prior Years

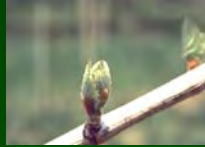
	<u>2004</u>	<u>2005</u>	<u>2006</u>
GrDD	2636	2302	2458
Tmax	107.7	106.7	110.2
# of Days > 95°F	17	10	24
Tmin	33.9	30.1	23.3
# of Days < 32°F	0	2	4
Last Spring Frost	< 4/1	4/14	3/27
First Fall Frost	> 10/31	9/25	10/26

Grapevine Growth Event Dates and Intervals

<i>Event or Interval</i>	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

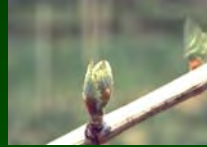


2006 Average Varietal Phenology



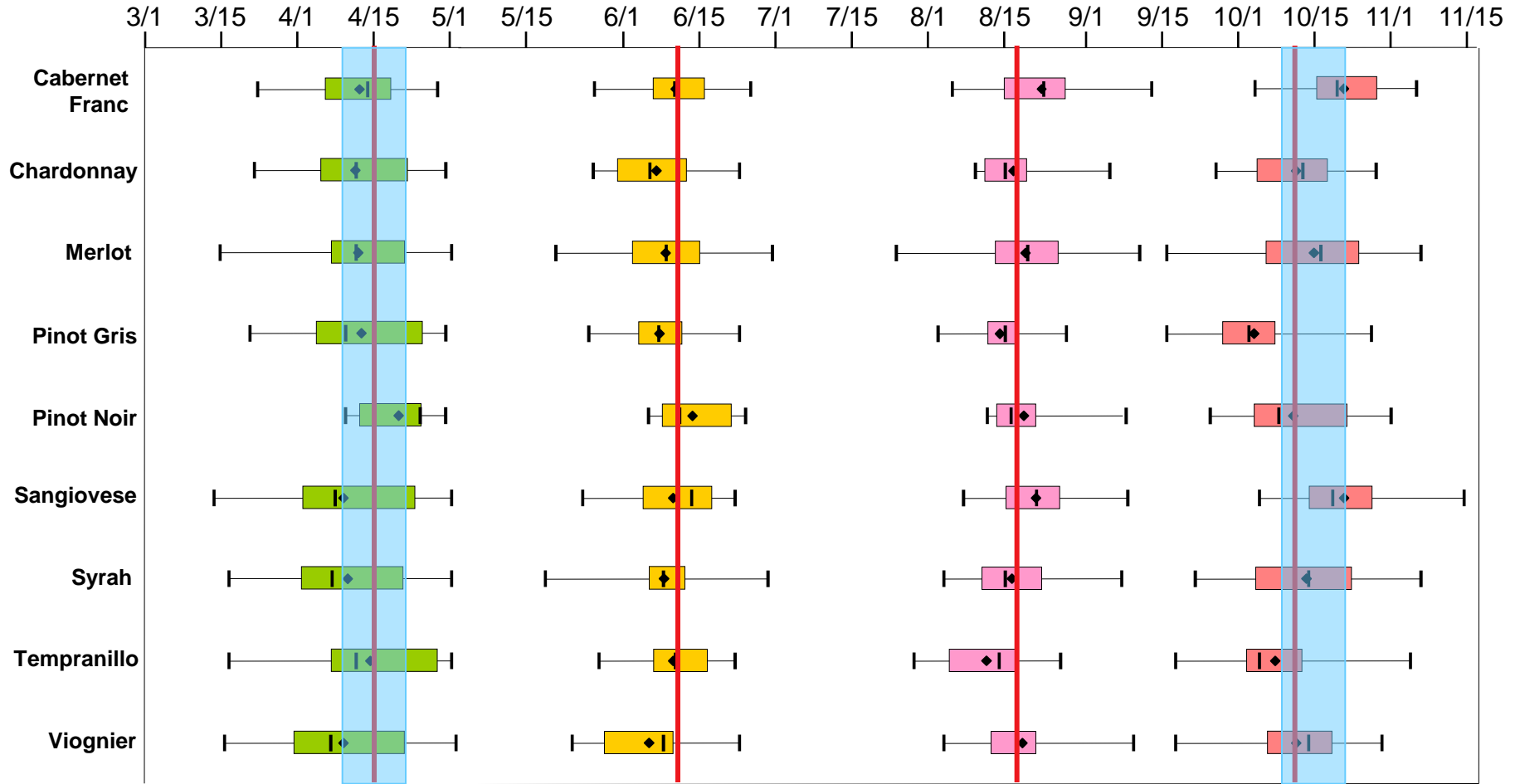
Merlot	Apr 22 nd (6)	June 14 th (5)	Aug 14 th (13)	Oct 18 th (12)
Pinot Noir	Apr 22 nd (3)	June 9 th (10)	Aug 17 th (9)	Oct 5 th (4)
Tempranillo	Apr 20 th (4)	June 14 th (3)	Aug 9 th (4)	Oct 1 st (9)
Syrah	Apr 23 nd (5)	June 17 th (4)	Aug 18 th (5)	Oct 11 th (5)
Pinot Gris	Apr 24 th (2)	June 9 th (2)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

2006 Trial Average Varietal Phenology



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

Jun 11 (7)

Aug 17 (7)

Oct 10 (11)



52-58
days



62-68
days



50-54
days



168-178
days

2006 Sample Varietal Composition (Sept. 13)

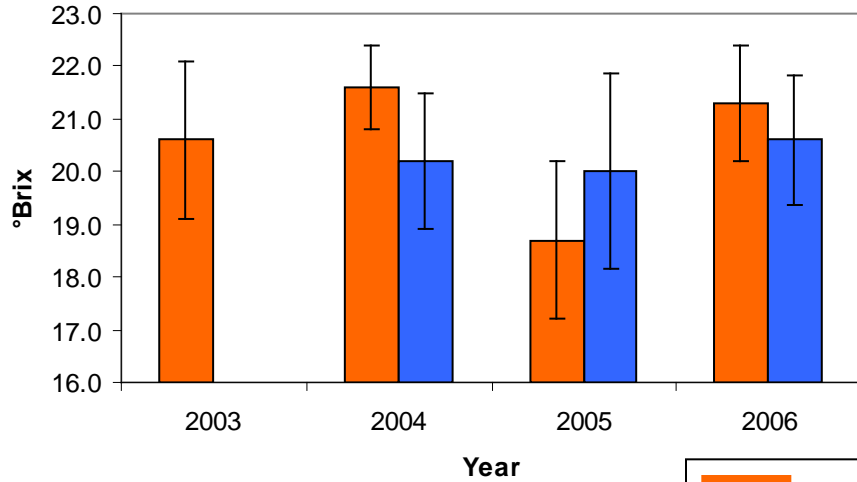
	°Brix	TA (g/L)	pH	Weight (g per 100 berries)
Merlot	19.0 (0.3)	6.5 (2.0)	2.96 (0.18)	121.4 (19.0)
Pinot Noir	21.0 (1.4)	7.5 (1.3)	3.06 (0.10)	148.7 (23.7)
Tempranillo	22.4 (1.4)	5.5 (0.9)	3.38 (0.14)	187.7 (27.8)
Syrah	20.4 (2.3)	8.1 (1.2)	2.92 (0.06)	154.1 (20.9)
Pinot Gris	20.2 (0.6)	7.8 (1.0)	3.15 (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)

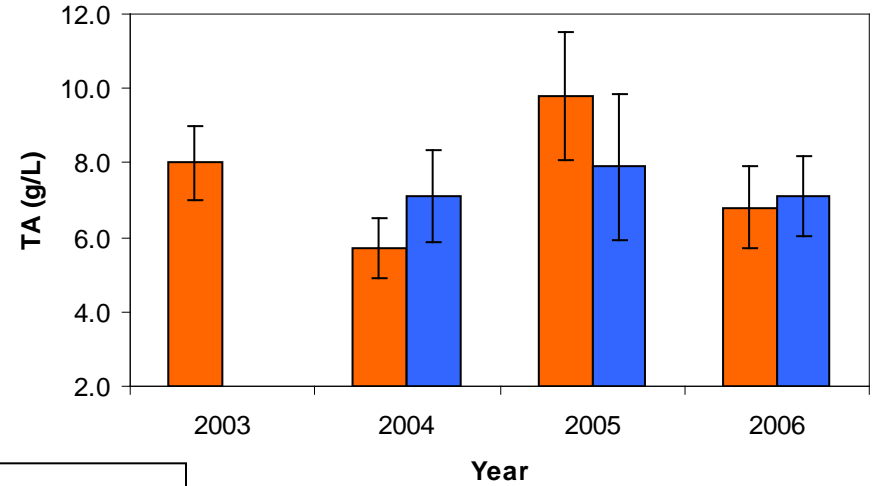
	°Brix	TA (g/L)	pH	Weight (g per 100 berries)
Tempranillo 1	22.4 (0.2)	5.5 (0.5)	3.51 (0.16)	179.0 (27.7)
Tempranillo 2	21.0 (1.7)	5.8 (1.1)	3.29 (0.21)	204.5 (23.8)
Syrah 1	20.4 (2.1)	7.7 (0.4)	2.92 (0.14)	142.6 (11.2)
Grenache 1	19.4 (0.8)	11.4 (0.6)	2.84 (0.10)	179.5 (36.9)
Malbec 4	21.4 (1.0)	8.3 (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)

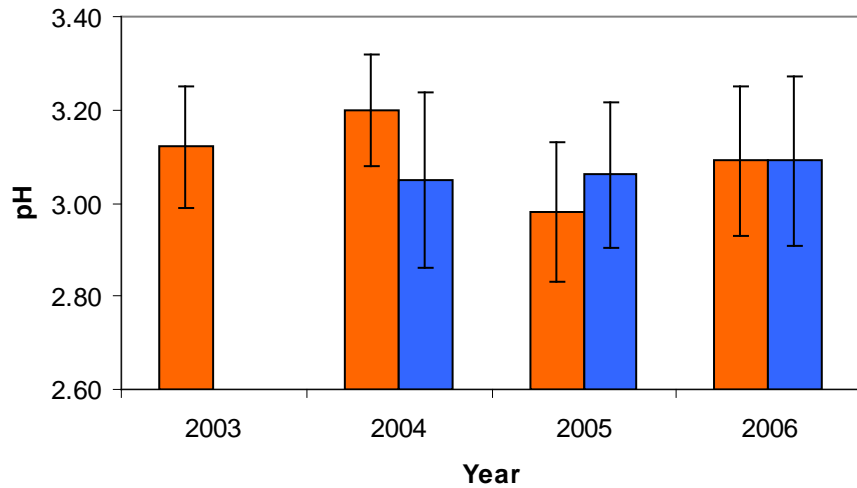
°Brix



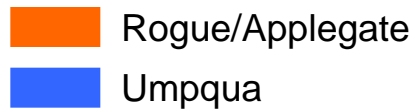
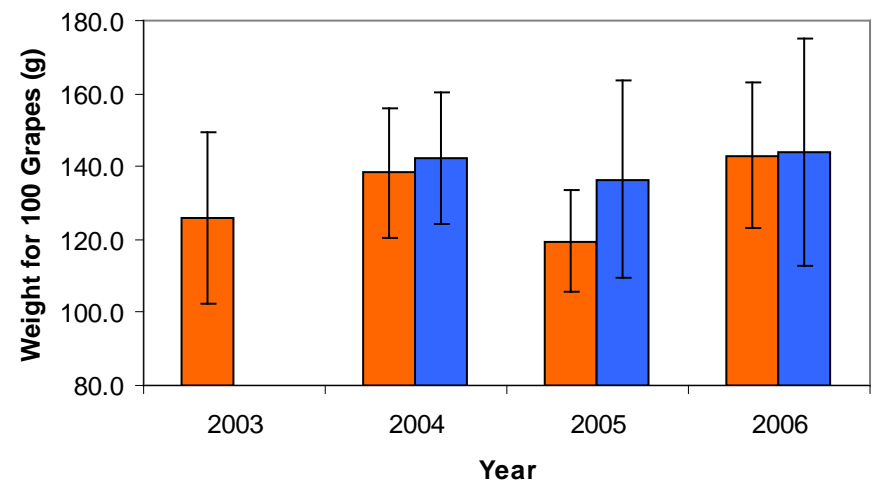
Titrateable Acidity



pH



Weight (100 Grapes)



2005 Harvest Varietal Composition

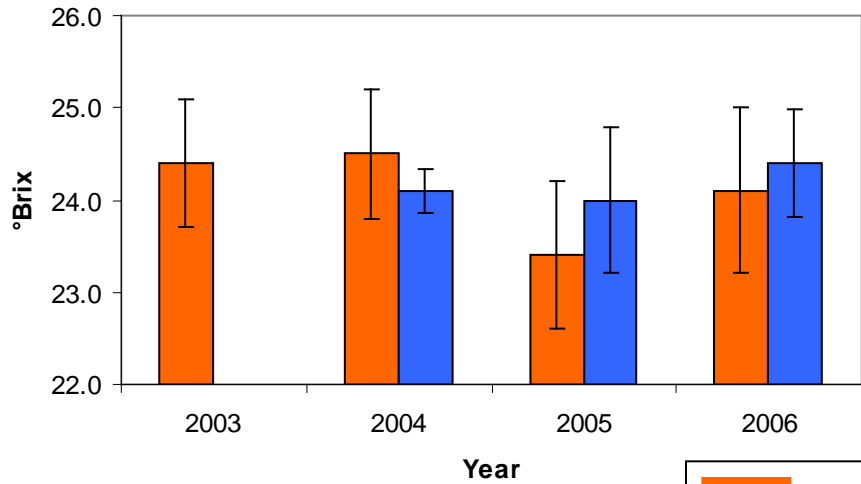
	°Brix	TA (g/L)	pH	Yield (tons/acre)
Merlot	24.5 (1.0)	6.0 (1.1)	3.46 (0.13)	2.4 (1.3)
Pinot Noir	24.5 (0.8)	5.8 (1.2)	3.60 (0.16)	2.2 (1.8)
Tempranillo	24.0 (1.6)	6.5 (1.6)	3.43 (0.15)	3.8 (1.2)
Syrah	25.5 (1.8)	6.3 (0.6)	3.46 (0.22)	2.9 (1.5)
Pinot Gris	24.1 (0.4)	6.6 (0.4)	3.41 (0.17)	3.7 (2.1)
2006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

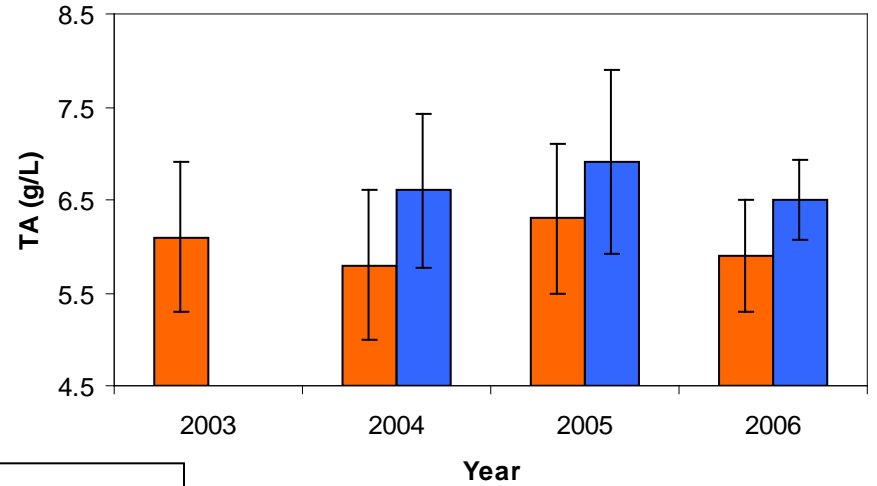
	°Brix	TA (g/L)	pH	Yield (tons/acre)
Tempranillo 1	25.5 (1.5)	5.8 (1.4)	3.60 (0.18)	NA
Tempranillo 2	23.4 (0.9)	5.1 (1.1)	3.59 (0.16)	NA
Syrah 1	26.5 (2.2)	5.8 (0.4)	3.50 (0.20)	NA
Grenache 1	23.0 (2.4)	8.1 (0.8)	3.06 (0.16)	NA
Malbec 4	24.6 (0.8)	5.1 (0.9)	3.52 (0.12)	NA
Viognier 1	25.0 (1.2)	6.8 (0.4)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

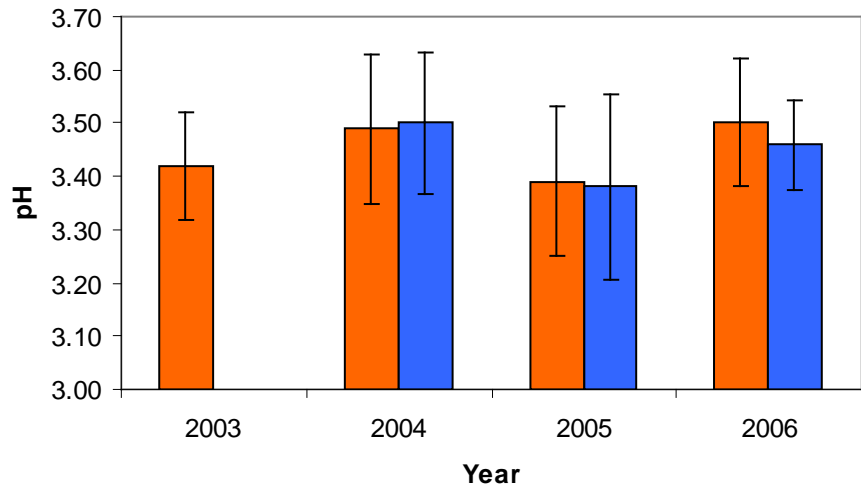
°Brix



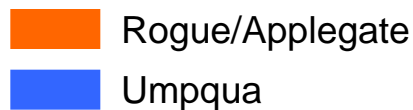
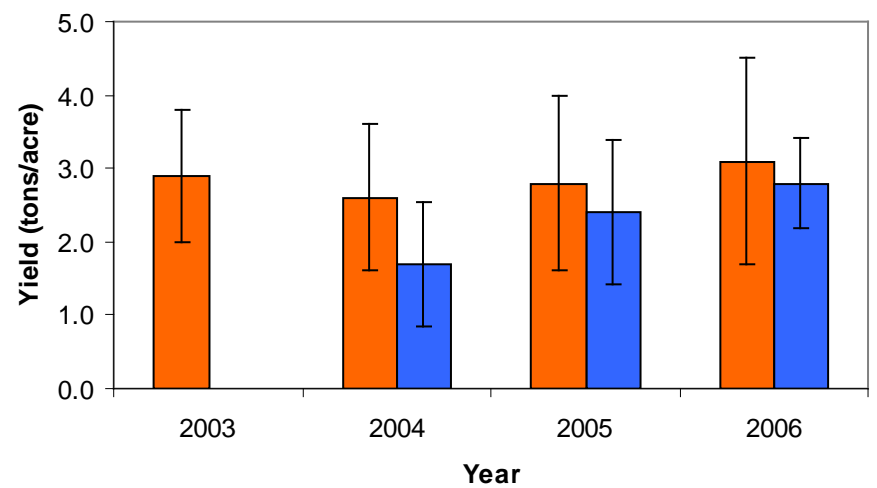
Titrateable Acidity



pH



Yield



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

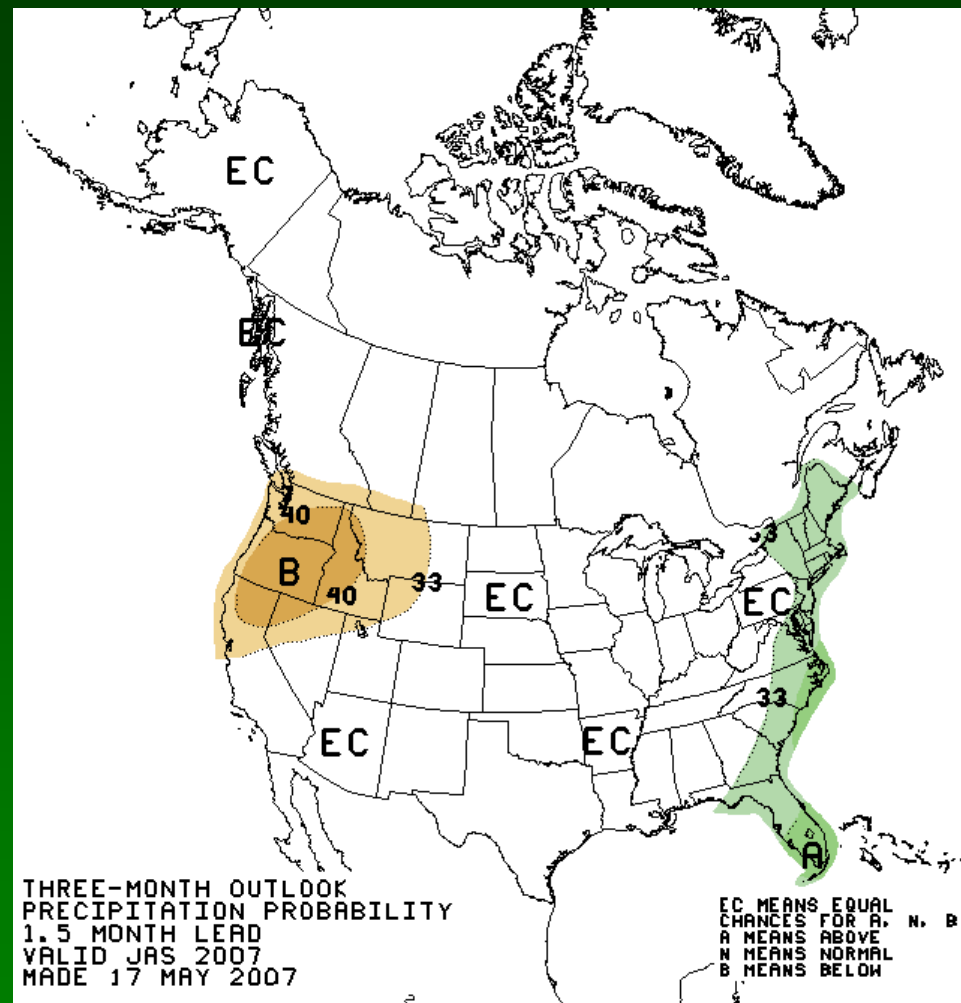
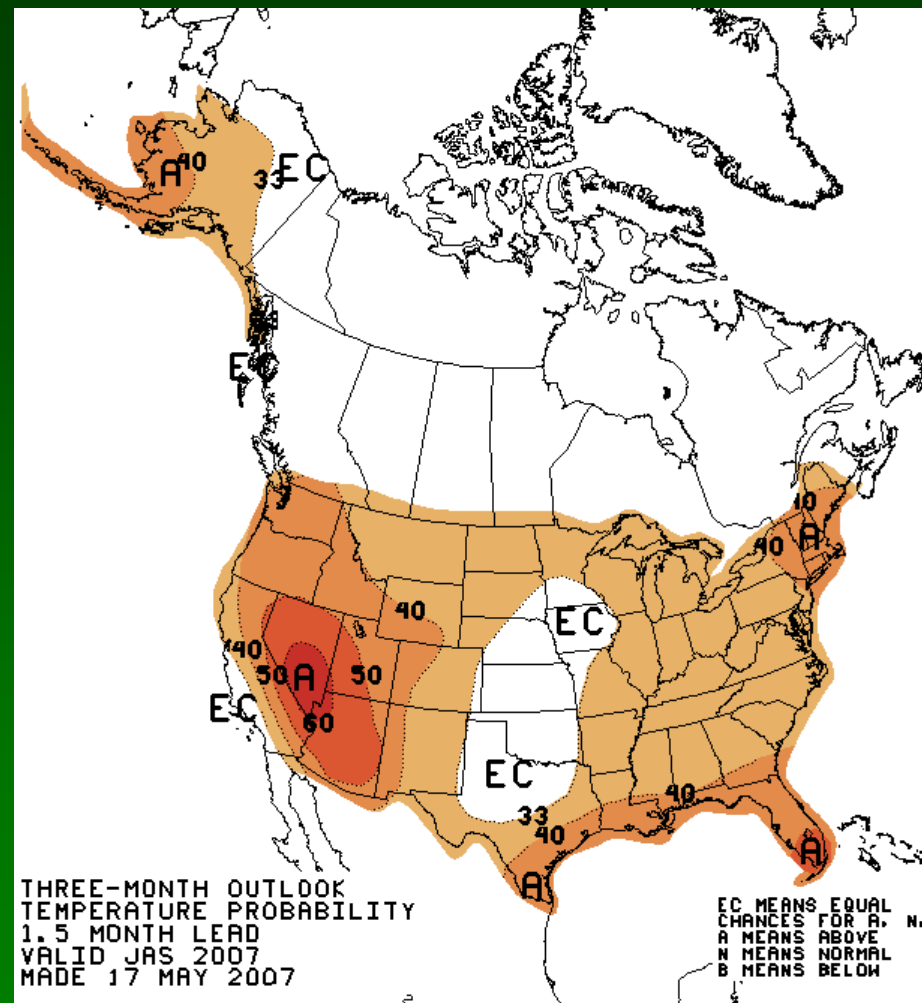
Phenology

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

Composition

- Mid-Sept sampling – average values were 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



- The Oregon Wine Board



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