



## Viticulture Association of the Santa Cruz Mountains

# The Grapevine

March, 2011

### VINE TALK

Bud break 2011.

Welcome to the new vintage! March made its traditional windy entrance bringing icy temperatures, lots of welcome rains and even a light dusting of soft fallen snow. Now the days are warming and buds are swelling as we speak.

Prepare for the upcoming season. If you noticed weak growth or experienced botrytis or powdery mildew pressure in 2010 get your spray schedule organized and a fertilization plan in place. Be prepared to apply spray immediately post bud break. I am a big believer in eradicant sprays early in the season. Whatever you choose, be sure to cover the entire vine, all along the cordon and the vine trunks. In high pressure areas and with more susceptible varieties like Chardonnay and Pinot Noir you will want to follow up with a regular spray program every 10 ---14 days to prevent primary establishment of mildew spores. It is often difficult to see early mildew infections. Do not wait for the fine powder to appear before getting serious about a spray program.

Control weeds if you haven't already. Warm spring temperatures and moist soil provide the perfect conditions for rampant growth. High cover crops and undesirable growth under the vines can also trap cold air and increase chances of frost damage on tender buds.

Take soil samples if you haven't in years or review the reports you have. Coupled with petiole samples at bloom you will have a blueprint of how your vines are managing the nutrients available in your soil. You may need to provide amendments if past harvests have depleted your soil. Weak cane growth the prior year could be an indication of severe disease or it could just be a nutrient deficiency. Tissue tests for certain viruses are taken later in the season but soil nutrient testing can be done now. Check irrigation lines and evaluate your vineyard for signs of extreme water stress especially in sensitive varieties.

Trap gophers now. Today's generation could multiply exponentially if you don't stop them now. There are excellent cinch traps, the traditional macabees, and poisons if you must that are available. Poisons can harm beneficial predatory birds and wildlife so if you must use

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### Next Program

**March 30, 3:00pm: Weather - What we might look forward to this coming growing season. Speaker: Jan Null, meteorologist. Location: Cooper-Garrod.**

On the heels of a challenging growing season last year, what might this year hold in store for us? It's always a moving target, but the El Niño/La Niña weather cycles are characterized by certain predictable patterns that Jan will share with us. What phase are we in this year, what might it bring to us, and what might this mean for our farming practices this year? *Meeting Location: [Cooper-Garrod Estate Vineyards](http://www.cooper-garrod.com), 22645 Garrod Rd., Saratoga 95070*

Through the 1980s-90s Jan Null was the lead weather forecaster for the National Weather Service in the San Francisco Bay Area, where he conducted extensive research into California rainfall and drought as affected by the ENSO (El Niño Southern Oscillation) patterns. From 1998-2004 he was the weather columnist for the San Jose Mercury News. He has been Adjunct Professor of Meteorology (1987-2009) for the Department of Geosciences at San Francisco State Univ. And currently he is a certified consulting meteorologist, principal of Golden Gate Weather Services in Saratoga, and weather examiner on Examiner.com. See his posts at <http://www.examiner.com/sf-in-san-francisco/jan-null>

### President's Corner

It is March 20, the first day of Spring. But Winter is not wanting to let go. Punxsutawney Phil may not have seen his shadow back in February, but despite the seeming imminent arrival of Spring with the warm and sunny weather we had that month, Winter ultimately prevailed and brought us snow. Last year we had a long, rainy and chilly Spring, with the cool weather continuing through the growing season. How is this year stacking up? What might we expect? Come to the March 30 meeting and find out.

Weather is a moving target, but the El Niño/La Niña weather cycles bring predictable patterns.

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(Vine Talk, cont. from page one)

them, follow label directions carefully. Gophers can devastate a vineyard one vine at a time, especially when the vineyard is young.

Read up on the European Grapevine Moth (*lobesia beltrana*). This could be a pest that will visit our area soon. State employees are placing traps all around our AVA. Get to know your trappers and keep in touch with what is happening in your vineyard.

Install some beneficial annual flowering plants around the vineyard to enhance the biodiversity of your site. Predatory wasps and other beneficial insects thrive in an environment with lots of flowering plants. Consider yarrow, ceanothus, daisies, and sunflowers. Beneficial insects in general especially like the flowers with lots of pollen sites. These tiny warriors could be your first defense against invasive pest species.

As the season begins, take a Sunday off and attend Pinot Paradise in Campbell on March 27. This year's technical session focuses on managing acidity in the vineyard and in wine. Dr. Roger Boulton from UC Davis and Greg LaFollette of Flowers fame as well as a panel of local winegrowers will share their expertise on this topic. Tastings are included to illustrate the point. Don't miss this unique opportunity to explore the major influence of acidity on the quality of wine grapes in our AVA. Go to [scmwa.com](http://scmwa.com) for ticket information.

Enjoy the promise of Spring. The earth awakens and with it a new vintage begins.

Be well.  
Prudy Foss  
Foss Viticulture  
Santa Cruz Mountains

### HOSPITALITY – Need Volunteers

We would like to enlist the help of a few people to help with the Hospitality ie **food**, at our meetings and annual BBQ in the summer. June Salsbury will coordinate those that would like to volunteer.

*What is involved you ask?* Purchasing food and the appropriate eating & serving utensils for our meetings and submitting for reimbursement. There will be a budget and a basic suggested list of what is needed based on our past meeting needs.

*How many volunteers are needed?* We could have a committee of 6 to 8 people that could share the duties throughout the year. Maybe 2 or 3 people could help with each meeting. It looks like there will be about 6 meetings this year.

*How do I sign up?* If you are interested, contact June or Mary either by e-mail or at the March meeting.

(President's Corner, cont. from page one)

One lesson learned from last year is that we need to adapt our practices to what the weather and Mother Nature bring us. If we have an inkling of what we might get this year, we can be better prepared. Ultimately, no matter the long-range (or short, for that matter) forecast, adaptability to the conditions is key.

See you at the March 20 meeting.  
Mary Lindsay  
President, VASCM

## Pinot Paradise, Sunday March 27

**Technical Session, 9am-12pm:  
The Santa Cruz Mountains Acid Test:  
Unlocking the secrets of Santa Cruz Mts. Pinot Noir  
- A program for growers and winemakers**

This session will delve into the origins of natural acidity levels in the fruit we grow in the Santa Cruz Mts. and the wine made from it. Our wines in general, Pinot Noir as well as other varietals, are known for their acidity. Learn about viticulture practices that can manage and affect acidity levels. Learn how this contributes to the age-worthy, food-friendly, legendary wines for which our region is known.

### Keynote speakers:

**Dr. Roger Boulton**, Professor and Chair of the Enology Department of Viticulture and Enology, Agriculture and Environmental Sciences, UC Davis and co-author of "The Principles and Practices of Winemaking" will lead off the discussion. Dr. Boulton was named among "the 50 most influential people in the US Wine Industry" in 2000 by Wines and Vines Magazine.

**Greg La Follette**, international vineyard and winery consultant and currently owner of La Follette Winery. He will discuss viticulture and the management of acidity levels in the vineyard. Mr. La Follette is the former winemaker with Flowers Winery where he achieved wide acclaim as a top Pinot Noir producer.

Following these extremely knowledgeable and experienced speakers a panel of veteran Santa Cruz Mountains winemakers will share their experience and offer a tasting of AVA wines: Jeff Emery, Santa Cruz Mountain Vineyard, Nathan Kandler, Thomas Fogarty, Dave Moulton, Burrell School, Jim Schultze, Windy Oaks. Moderator: Nick Guerrero, Vine Hill Winery

**Take the test! The Santa Cruz Mountains acid test!**

**Stay for the Grand Cruz Tasting, 2:00-5:00**

At Villa Ragusa  
35 S. Second St., Campbell

Tickets \$55 each event  
More info and tickets at  
[www.scmwa.com](http://www.scmwa.com)





Photo by June Salsbury

Bill Cooper, Cooper-Garrod, addressing the Sustainability Workshop we had on Feb. 16. You can go through the self-assessment at your convenience online by getting a password and setting up an account at <http://www.sustainablewinegrowing.org/aboutswp.php>.

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### Recent news from CAWG and the Wine Institute:

#### Free the Grapes Continues: HR 1161 - new proposed legislation replacing HR 5034

In 2010, **HR 5034** was an unprecedented special interest power grab, a direct threat to legal, regulated winery and retailer direct shipping. On March 17, the House introduced **HR 1161**, a successor bill intended to kill consumer direct shipping at the federal level, with full support from the Wine & Spirits Wholesalers of America's full. Read more about HR 1161 on the Free The Grapes site (which you can 'like' on Facebook) at [http://www.freethegrapes.org/index.php?q=content/media\\_updates](http://www.freethegrapes.org/index.php?q=content/media_updates).

From the Wine Institute website about HR 5034: Proposed legislation, H.R. 5034, initiated and promoted by the National Beer Wholesalers Association and supported by the Wine and Spirits Wholesalers of America, seeks to allow wholesalers to pass anti-competitive, discriminatory state laws dealing with wine, beer and spirits. (Note: *HR 1161 is designed to do the same.*)

#### Comments to TTB on Proposed Winemaking Terms

Last November, TTB published an Advanced Notice of Proposed Rulemaking (ANPR) asking whether certain winemaking terms, such as "Estate Grown," "Old Vine" and "Single Vineyard" need to be further defined and regulated. CAWG asked members to respond to a survey on the meaning and importance of these various terms. Survey responses were considered in the development of the association's comments to the TTB, which you can read at [http://cawg.org/images/stories/pdf/CAWG-Comments\\_TTB\\_Notice109\\_3-3-11.pdf](http://cawg.org/images/stories/pdf/CAWG-Comments_TTB_Notice109_3-3-11.pdf)



### 2011 MEMBERSHIP

2011 VASCM member dues are now due. An updated form is attached and can be found on the VASCM website: [www.vascm.org](http://www.vascm.org). Please complete the form and mail with your check to: June Salsbury, 160 Spring Hollow Rd., Los Gatos, CA 95033 OR bring both with you to our next program.

#### Unified Session Highlights Relationships Between Growers and Farm Labor Contractors

One of the more well attended sessions at the recent Unified Wine and Grape Symposium in Sacramento focused on the relationship between growers and vineyard management companies and/or farm labor contractors. The session addressed issues such as safety practices and compliance protocols to assure liabilities stay to a minimum while assuring safety of the workforce. Read more about it at <http://library.constantcontact.com/download/get/file/1103244715740-41/relationships.pdf>

#### 2010 Grape Crush Report

California's 2010 crush totaled 3,985,908 tons, down 3 percent from the 2009 crush of 4,095,297 tons. Red wine varieties accounted for the largest share of all grapes crushed, at 2,050,743 tons, down 1 percent from 2009. The 2010 white wine variety crush totaled 1,537,836 tons, down 5 percent from 2009.

"With 17 consecutive years of growth in wine consumption, this year's crush report is good news for the overall health of the California wine industry" said Kim Ledbetter Bronson, chair of the California Association of Winegrape Growers (CAWG). "While we thought weather issues would take a bigger bite out of the crop, I see a continuing trend toward balance of supply and demand. This is positive for consumers, wineries and growers."

Read the full report at [http://www.nass.usda.gov/Statistics\\_by\\_State/California/Publications/Grape\\_Crush/index.asp](http://www.nass.usda.gov/Statistics_by_State/California/Publications/Grape_Crush/index.asp)

#### Support CA Agriculture With a License Plate

The Cal Ag License Plate project is at a critical junction. For those who do not know about the Cal Ag Plate, it is a special vehicle plate that when purchased, a percentage of the funds go to support agricultural education in California. This is a huge benefit to the future of the agricultural community.

It may or may not happen depending on the passion of those in California agriculture. Seventy five hundred plates must be pre-sold or the plates will not be made available. See the website at <https://secure.cdfa.ca.gov/egov/calagplate/> to order.

**Directions to Cooper-Garrod Estate Vineyards:**

22645 Garrod Rd., Saratoga 95070

**From Highway 280** - exit Foothill Expwy; go south towards the hills for 5 miles on Foothill Blvd, which becomes Stevens Canyon Rd when it crosses Stevens Creek Blvd and continues past Stevens Creek Reservoir and into Stevens Canyon; left fork at stop sign in Stevens Canyon onto Mt Eden Rd for 1.6 miles, left on Garrod Rd.

**From Highway 85** - take De Anza Blvd exit; south towards Saratoga for 1 mile; right on Pierce Rd for 1.8 miles; right on Mt Eden Rd for 1 mile; right on Garrod Rd.

**Map** at <http://www.cgv.com/dyn/directions>

**Officers of the Viticulture Association of the Santa Cruz Mountains:**

**President:** Mary Lindsay, Muns Vineyard, 408-234-2079, [mary@munsvineyard.com](mailto:mary@munsvineyard.com)

**Vice President:** Rachel Ormes, 831-427-0436 [Rachel@winesofvinehill.com](mailto:Rachel@winesofvinehill.com)

**Secretary:** June Salsbury, [junesalsbury@gmail.com](mailto:junesalsbury@gmail.com)

**Treasurer:** Pete Woodruff, 831-728-8661 [petewoodruff@att.net](mailto:petewoodruff@att.net)



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**Newsletter**



**Next Program: March 30: Weather  
El Niño/La Niña and what we might expect this growing season  
Speaker: Jan Null, meteorologist**