



**Viticulture Association of the Santa Cruz Mountains**

# **The Grapevine**

## **August, 2007**

### **President's Corner**

My name is Bruce Manildi and I am your new VASCM president. I'd like to take this opportunity to thank Prudy Fox for all the great work and time she has contributed to the VASCM as the past president. I'd also like to thank Mary Lindsay for her past contributions as Vice President and for accepting this continuing role. Peter Woodruff will continue his superb work as your treasurer and Jeannene Rawlsky has accepted the role as secretary.

One of the goals of the Association is to increase the level of participation of its members, spread the work around. We would like to have a small (3-5 member) program committee whose responsibility is to schedule the 5-6 meetings we have each year. A small marketing committee of 2-4 members would work to increase the Association's visibility. We also need some help setting up and staffing the Fair booth this year. Anybody who would be willing to help in any of these areas can contact me ([brucemanildi@comcast.net](mailto:brucemanildi@comcast.net) , 831-479-7447) or Mary Lindsay, [mary@munsvineyard.com](mailto:mary@munsvineyard.com).

Those of you wishing to learn more about your Association can review the Charter and By-Laws on the website. The By-Laws contain the membership requirements which some members would like to restrict to vineyard owners and managers. Other members would like to leave it open to all interested parties, the present wording. If interested, you can let me know your opinion by e-mail or phone. We will take a vote on the subject at our next meeting in September.

Looking forward to a productive year and good crop of grapes.

*Bruce*

### **Next Meeting**

**September 6, 3:00-5:30: Next VASCM Meeting "Sustainability Case Study" at Regan Vineyard, Corralitos**

John Bargetto will host this meeting, give us a tour of the 40 acre Regan Vineyard, and share their vineyard practices, including sustainable solutions such as solar power and biodiesel. You can see the website devoted to this vineyard at <http://www.bargetto.com/vintage.shtml> .

As always, bring a bottle of wine to share for tasting at the end of the meeting. Remember that the after-meeting tasting is strictly that - a tasting. Drink responsibly or bring a designated driver.

*Directions on back of newsletter.*

### **And Events**

**Santa Cruz County Fair:** September 11-16, Fairgrounds at 2601 East Lake Ave., Watsonville. Tues.- Fri. noon - 11pm; Sat. 10am-11pm, Sun. 10am - 10pm.

For the 4<sup>th</sup> year VASCM will have an exhibit in the Harvest Bldg. We are looking for volunteers for the booth – get a pass for entrance to the Fair. Contact Mary at [mary@munsvineyard.com](mailto:mary@munsvineyard.com); 408-984-7242.

*More events next page.*

### **VINE TALK**

Veraison. Color came to the fruit a bit early this year, reminding me a little of the 2004 vintage. For some vineyards veraison moved through like fire while in others the process slowed with a slight cooling trend. You might notice that early varieties pruned earlier also may have gone into veraison first. Sometimes spreading the pruning process over the whole winter will be reflected in a pattern of veraison similar to the timing of pruning. Cooler

*Vine Talk, continued*

blocks and healthier vines may take longer to turn as well. The weakest, most stressed vines often show veraison first, as if they would like to get the season over with quickly and get on to a much needed long winter's sleep.

If your grapes are clean then the spray season is well behind you and it is time to concentrate on bird protection, nets, and water. Keep an eye on the skies however. An August rain can bring on botrytis. Research tells us that this fuzzy visitor needs 6 hours of continuous running water to invade your fruit. I have noticed that the thinner skinned varieties such as Pinot Noir and Chardonnay are more susceptible than others though I have seen the rot on every variety under the right conditions. Grapes already damaged by mildew or birds or those buried in the shade of an overactive vine tend to succumb as well. A year or two of severe botrytis is incentive indeed to keep the vineyard clean and the vines groomed. The first line of defense against botrytis is a well managed leaf canopy. This practice allows the grapes to dry from periods of mild wetness without allowing sunburn.

If it becomes necessary to apply a late season spray for botrytis Elevate or Armicarb are two

good options. Elevate is pure chemistry with proven reach-back effects. Armicarb works best on fresh infections. In general, organic materials often are most effective where they land but they do not tend to move through the vine on their own. This is one of the reasons they work better on small, early season canopies and on vineyards that are meticulously maintained and where the fruit zone has enough exposure to receive the spray early on. Used later in the season or as an eradicant it is important to use enough water to ensure thorough coverage.

We have already discussed what a dry year 2007 has been. Keep a sharp eye on the water status of your vines. Another consequence of the dry conditions may be slower nutrient uptake through the vines. Be sure to monitor your canopy. If you notice the basal leaves yellowing prematurely you may have a serious nitrogen deficiency. It's hard to make this up after the fact but it may be worth a try rather than to watch all the leaves turn yellow well before ripening. Fresh green leaves perform the photosynthesis required for sugar production in the fruit. On older vines the fruit may be able to mine stored resources in the plant but this will have to be replenished eventually somehow. Many growers supplement with nutrient amendments at veraison. If you notice your canopy finishing up early this

year you may want to incorporate a season long nutrient plan for next year. Be sure to check petiole nutrient levels at bloom to help you make informed decisions.

Water before your vines wither and keep the canopy healthy as it enters this fruit maturation phase.

Fruit thinning is always a topic of conversation. Thinning can start any time after fruit set and continue into veraison. The longer you wait the less effect this work will have on ripening. A good rule of thumb is to remove clusters that are bunched up with each other or crushed against wire. Keep the number of clusters in balance with the size of the canopy. In some vineyards we move the base wire up a level just to get it out of the fruit zone and to allow more space for the fruit. As the fruit softens and gains sugar it is more likely to burst if crowded out by other clusters or trellis hardware. Wine grapes love their personal space and plenty of stippled lighting and flowing air. This is not unlike many of the growers that tend them. Give the clusters the resources and space they need and you will be rewarded with rich complex fruit that is clean, fully mature and beautiful to behold.

Start tasting the 2007 vintage anytime now. Already each vineyard is expressing itself with the promise of the sweet depths to come. Take care during this last phase. It can be a gentle time where the hard work of canopy and disease management, weed and vertebrate control all pay off. The reward of clean fruit reaching it's greatest potential is sweet indeed. If you have had problems, there may still be time to fix them but most likely you need to cut out the really bad fruit and spend extra time on what's left. The days may not seem so soft but you may still get some fruit so don't give up.

Taste your grapes with each brix added. Allow the many aspects of fruit maturation to guide the decision on the best day of harvest.

Good luck. Have a bountiful Fall and bon appetit!

Prudy Foxx  
VASCN

**September is California Wine Month. For local activities check [localwineevents.com](http://localwineevents.com).**



## **Election Results**

At our July 11 meeting we held elections for the Board. Elected are:

- Bruce Manildi as President. Bruce farms a vineyard and orchard in Soquel.
- Pete Woodruff (Terra Serena) continuing as Treasurer.
- Jeannine Rawlsky as Secretary.
- Mary Lindsay (Muns Vineyard), Vice President.

Prudy Foxx will continue to play a role as Past President.

## **Santa Cruz County Fair**

The Viticulture Assn. will have a display again this year at the Santa Cruz County Fair, September 11-16. This is an opportunity for us to promote our local vineyards in an agricultural setting. We need volunteers to help hold down the fort at the booth, for time slots of two hours (you can stay for 3-4 hours if you want). You will get a free ticket to the Fair for the day, plus the opportunity to see our great exhibit, and the rest of the Fair, too!

This is the fourth year VASCM will be at the Fair (in Watsonville). Booth 'duty' primarily involves talking with fair-goers about our appellation and vineyards. It is pretty easy, and enjoyable.

To sign up, go to our website at [www.vascm.org](http://www.vascm.org) and you'll see a link to the Santa Cruz County Fair and a schedule under the 'News' list. If you don't have access to the site, then contact Mary at 408-984-7242. We need one or two volunteers at a time for the busiest times, as follows:

- Tuesday, Wednesday, Thursday 4-6pm or 6-8pm
- Friday, Saturday or Sunday 5-7 or 7-9pm
- Saturday or Sunday 1-3, 3-5, 5-7 or 7-9pm

Thank you! And enjoy the Fair.



2006 VASCM Exhibit at the Santa Cruz County Fair

## **More Events (cont.)**

**September is California Wine Month!** Celebrate harvest in the Santa Cruz Mountains at the Santa Cruz County Fair. Week-long educational exhibits and displays by the SCMWA and VASCM, judging results of the amateur and commercial wine competitions, and wine tasting on Saturday and Sunday, 9/15-16. Note: Various wineries and vineyards in the Santa Cruz Mountains are planning special harvest events for California Wine Month.

***For wine events in the Santa Cruz Mountains, check out the list at [localwineevents.com](http://localwineevents.com), and sign up for its weekly email newsletter, 'The Juice', for event updates.***

**3rd annual Sustainable Ag Expo:** November 1-2, Paso Robles Events Center. Information at [www.sustainableagexpo.org](http://www.sustainableagexpo.org), call 805-369-2288. Continuing education credits for PCA's, PA's and CCA's.

## **Photos Wanted for the Website**

We are always looking for photos to illustrate our website at [www.vascm.org](http://www.vascm.org), and we would love to receive your photos of your vineyards. We change the photos on our homepage all the time to illustrate the seasons in the vineyard, and will post your photos if you send them. Choose a couple of your best and send them to the webmaster, [ed@munsvineyard.com](mailto:ed@munsvineyard.com) or to Mary at [mary@munsvineyard.com](mailto:mary@munsvineyard.com).

## **With Harvest Upon Us, There is Still Time to Use the Buy/Sell Exchange!!**

If you still have or are seeking winegrapes, it's not too late to use VASCM's email-based Buy/Sell Exchange to make the connections and secure your arrangements. Established as a mechanism for growers and wineries to connect for the purpose of buying and selling appellation grapes, the Exchange can be used for other wine industry related services and products. Just send your email message to [VASCM@kkn.net](mailto:VASCM@kkn.net) and everyone on the list will receive it.

If you are not already on the Exchange list, send an email message to the list mailman at [VASCM-owner@kkn.net](mailto:VASCM-owner@kkn.net). You can also view the Exchange listings on our website at [www.VASCM.org](http://www.VASCM.org).

## **Membership**

Membership in the VASCM is \$50 annually, payable at the beginning of the calendar year. Membership forms are available online at <http://www.vascm.org>.

**Directions to Regan Vineyard** for the 9/6 meeting:

Regan Vineyards is located on Green Valley Rd. in Corralitos, about 20-25 minutes from Soquel.

- From Soquel, proceed south 10.5 miles on Highway 1 South towards Watsonville.
- Exit at "Airport Blvd"; proceed left (over the freeway/ towards the hills).
- Continue on Airport Blvd. for about 2.2 miles to Green Valley Rd.
- Turn left onto Green Valley Rd. Continue on Green Valley Rd. for 4.5 miles (about 1 mile past Buak Ranch). Regan Vineyards sign will be on the right, as well as 1590 address post. Take this driveway up the hill.

When the road forks, take the left road to the vineyard

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

**President:** Bruce Manildi, 831-479-7447

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**Treasurer:** Pete Woodruff, 831-728-8661

[bpdmwff@aol.com](mailto:bpdmwff@aol.com)

**Vice President/Newsletter:**

Mary Lindsay, Muns Vineyard/Lindsay PR, 408-

984-7242, [mary@munsvineyard.com](mailto:mary@munsvineyard.com)

**Secretary:** Jeannine Rawlsky

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**NEWSLETTER**



**Next Meeting: September 6, 3:00pm  
At Regan Vineyard  
"Sustainability Case Study"**