

Oregon Wine Advisory Board Research Progress Report

1993 - 1994

Southern Oregon New Varietal Wine Production 1993 Season

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The new varietal trial at SOES was monitored during the growing season and during ripening by David Sugar and Porter Lombard (see Winegrape Variety Trial in Southern Oregon). The 1993 vintage was a late ripening season and not all the varieties developed sufficient maturity for experimental wine production. Tempranillo, Viognier, Limberger, Cabernet franc, Dolcetto, Syrah, Nebbiola, Nebbiola lampia, and Sangiovese were harvested for wine production. The must and new wine analysis is shown in Table 1. The best maturity was achieved by Tempranillo, Limburger, Cabernet franc, Nebbiolo lampia, and Viognier. The Nebbiolo selections, however, were very high in acid and low in pH as was the Sangiovese. Although Dolcetto only reached 19.0 Brix this variety had low acidity compared to the other Italian varieties. Limburger, Dolcetto, Tempranillo, and Syrah had the highest color intensity and Tempranillo, and the two Nebbiolo selections had the highest total phenols. New wines were presented to winegrowers at the OSU Winegrape Research Day.

Table 1

1993 SOES Varietal Trial

	Must				New Wine					
	Harvest Date	Brix	TA*	pH	Alc. %	TA*	pH	Anth** mg/L	Color*** Intensity	Phenol mg/L
Viognier	10/26	21.0	6.2	3.18	13.1	6.8	3.20	---	---	---
Tempranillo	10/6	24.1	8.4	3.27	13.1	5.4	3.74	309	3.77	2188
Lemberger	10/26	21.5	7.4	3.11	12.1	6.2	3.25	753	7.65	1209
Dolcetto	10/26	19.0	6.0	3.17	11.9	5.9	3.19	526	5.77	1181
Cabernet franc	10/26	21.7	6.5	3.21	12.5	5.4	3.56	277	5.41	1450
Syrah	11/5	20/6	8.5	3.10	11.4	6.9	3.20	743	7.78	1248
Nebbiolo	11/5	20/1	13.1	2.84	10.7	10.8	2.97	191	3.13	1590
Nebbiolo lampia	11/5	21.2	11.2	2.97	11.3	7.7	3.11	267	4.42	1613
Sangiovese	11/5	18.4	10.1	3.13	10.9	7.2	3.09	436	5.52	981

* titratable acidity
** Anthocyanin content
*** Absorbance 520 + 420 nm