



Please complete and return to Kim Brunson at kimb@agmgt.com
 Monday November 8, 2021

Poster Title: _____

Poster Category:

| | |
|--|---|
| | Vineyard Establishment |
| | Vineyard Management |
| | Irrigation |
| | Economics |
| | Pests, Diseases, Disorders, Nutrition |
| | Weather |
| | Resources (ex. AgWeatherNet, Clean Plant Network) |

Name of primary contact/author: _____

Primary contact email: _____

Required information for each author:

Name: _____ email: _____

Name: _____ email: _____

Name: _____ email: _____

Name: _____ email: _____

Abstract (no more than 200 words):

Grapes harvested in warm climates like eastern Washington often have lower amounts of acid than in cooler climates. Wines with low acidity taste unappealing and are more likely to spoil. This problem will increase in severity as climate change causes hotter growing season temperatures and induces water stress. Thus, there is a need to determine which management practices will aid in the preservation of acidity under these stressful conditions. Three canopy management treatments and two irrigation strategies were tested in a field trial with Riesling and Chardonnay. We hypothesized that removing leaves on the east side of the fruit zone after fruit set will increase the berry temperature and stimulate acid production. Once the berries began to soften, the shoots were hung down in front of the fruit zone, creating a cooling curtain which may limit the loss of acidity during ripening. Vines either had leaf removal and shading, just leaf removal, or no treatment at all (control). These canopy treatments were replicated over vines receiving full or deficit irrigation. Preliminary data from the 2021 growing season suggest that the vines in the full irrigation regime maintained the most acidity, while the trends of the canopy treatments were variable.