**President’s Message**

Well, it has been an excellent summer… until this current heat wave hit. At Celestina, we had only recorded one day of triple digit temps (June 24), until Monday and Tuesday. And it looks like today, Wednesday will be even hotter, possibly breaking records for the day. I suppose, like me, you have been watering with the current heat wave in mind. The plants aren’t going to like the highs, but luckily we live in an area where the plus 100 degree temps don’t last long in the afternoon. We had been catching up to our recent (post 2011) average, and hopefully the heat stress will not cause a delay in phenolic development, but it might not hurt to be a little later than ’13, ’14, ’15, and ’16 harvests, as long as we have a nice dry fall.

We held our annual tour and picnic prior to this heat wave, and we had beautiful weather for both. Over 40 people showed up for the tour, and we started the day with an informative visit to 2Hawk Winery and Vineyard, where Ross Allen showed us his sophisticated technological controls for his irrigation system, and we got a chance to discuss different approaches to management. Later, we went to Pond Hill Vineyard, and the owners showed us different trellis systems they use in wider row spacing that were originally intended for olive trees. Finally, we made the short drive over to SOREC where Achala KC, our new resident plant pathologist, showed us the research block she has installed to run experiments on GRBaV spread. Conveniently, we were able to use the arboretum at SOREC for our lunch. Thanks to Randy Gold, Alex Levin, and all of our Program Committee for arranging a productive day.

The picnic that evening, held in the beautiful park at Del Rio vineyards, thanks to the generosity of Rob and Jolee Wallace, was delightful affair with mild temps and good food and wine. Especially the wine. What a treat to have the nice final products of our hard vineyard labor to sample and enjoy as we mingle with each other. I think the recent accolades our AVA has enjoyed have enriched our get togethers immensely.

Coming up later this month we have another important educational event, this one focusing on viral disease management in the vineyard. We have an excellent array of speakers, and you can find all the information listed below. Show up from 1-3 pm at the SOREC Library on August 22 if you want to learn more.

Here’s hoping we and our vines all survive the heat wave. I spent the afternoon today at Cantrall Buckley park with two granddaughters, a wonderful way to beat the heat. Sadly, I couldn’t load up my vines to take them for a swim too. Paz—John

**Upcoming Events**

**What: Viral Disease Management in the Vineyard**

**Where” SOREC Library**

**When: Tuesday, August 22, 1-3pm**

Details: For our second technical forum of the 2017 vintage, we will feature a panel of experts in the broad field of vineyard pest and disease management. During the forum, we will discuss aspects of viral disease management in vineyards.

First, Dr. Dipak Poudyal, Plant Pathologist at the Oregon Department of Agriculture (ODA), will describe Oregon’s current and proposed clean plant standards, while also touching on related regulatory practices in Washington and California. Next, Daniel Sweeney, Vineyard Manager with Pacific Crest Vineyard Services (PCVS), will provide an overview of the current state of infection based on his monitoring of vineyards in the region. He will also share techniques that growers can employ to collect data on diseased vines that can aid in management decisions. Third, Dr. Kari Arnold, Plant Pathologist with Foundation Plant Services (FPS), will discuss how clean plant materials are made available to growers. She will introduce a South African case study in which a vineyard with 98% infection rate successfully eradiated the disease and achieved the clean plant standard.

Finally, we are happy to feature Dr. Kent Fleming, Applied Economist at OSU, and George Harris of Northwest Farm Credit Services. They will outline whole farm management strategies to limit the resulting loss in revenue from potential price penalties assessed on diseased fruit. Held in the library at the Southern Oregon Research and Extension Center (SOREC), the format of the forum will be informal, with four speakers presenting followed by an open discussion of topics covered. Refreshments will be provided.

**Agenda:**

*Clean plant standards in Oregon and its neighbor states*

Dipak Poudyal, Plant Pathologist, ODA

*Tracking Grapevine Red Blotch Disease in the vineyard*

Daniel Sweeney, Vineyard Manager, PCVS

*Cleaning up your vineyard: a case study from South Africa*

Kari Arnold, Postdoctoral Scholar, FPS UC-Davis

*Whole-farm revenue protection*

Kent Fleming, Applied Economist, OSU; and George Harris, Northwest Farm Credit Services

**Date:** Tuesday, August 22nd, 2017

**Time:** 1-3 PM

**Location:** SOREC

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**Oregon Wine Experience:**

**Industry Session: Panel Discussion with the Judges**

**Hear from the judges during a Q&A session paired with great food and competition wine.**

***The event will be led by  [Dr. Greg Jones.](https://en.wikipedia.org/wiki/Gregory_V._Jones%22%20%5Co%20%22Dr.%20Greg%20Jones%22%20%5Ct%20%22_blank)***

Sunday, August 6th at 6:00 p.m.
Location: Bigham Knoll Ballroom
525 Bigham Knoll Drive
Jacksonville, OR

***Seating is limited. You must RSVP to attend.
RSVP online (***[*click here*](https://asantefoundation.ejoinme.org/JudgesForum)***) or call*** ***541-789-5025*** ***This event is by special invitation, so please identify yourself as a member of Rogue Valley Winegrowers Association or Southern Oregon Winery Association***

**Grapes for Sale**

Chardonnay-Cook’s Cove Vineyard: 8 tons; $1700/ton.  Planted 1980 in
Applegate Valley.  History and references available.  Delivery
included in Rogue Valley.

            Contact: dannyboone8@gmail.com

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For sale 2017:

1. Viognier approx. 2 tons.

2. Syrah    approx. 3 tons.

3. Tempranillo approx. 1+ tons.

4. Ponot Gris approx .3 ton.

Contact  -  Bryant & Baiba Calhoun

541 488-0074  or  jbryantcalhoun@yahoo.com

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2017 Pinot Noir Grapes:  20 tons of established grapes, hand harvested from a professionally managed vineyard (TYK Vineyard in the Applegate). Price does not include delivery.
3-TON MINIMUM – $1,900 per ton.  Contact:  Mark VonHolle via email: markv@golighthouse.com / 541-941-7892

2015 Cabernet Sauvignon Bulk Wine:  4,000 gallons, 14.2% alcohol, 3.59 pH, 7.4 g/L.  100% aged in oak barrels, including 20% in French oak.  Rich, full bodied Southern Oregon Cabernet Sauvignon. $10.50 per gallon.  Contact:  Mark VonHolle via email: markv@golighthouse.com / 541-941-7892

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2017 Vermentino: 7 tons, $1,500/ton. 2017 Early Muscat: 1.5 tons, $1,500/ton. 2017 Barbera, 2 tons, $2,400/ton. Email kjohnpratt@gmail.com or call 541 535 1838. Will deliver.

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10-11 tons of **Tempranillo** and about 3-4 tons of **Cabernet Sauvignon**.  Contact Chip Buxton at chip.buxton@gmail.com

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Pearl Family Vineyards has 3 tons of **Viognier** (2017 harvest) available.  $1900/ton. Will deliver in the Rogue Valley. Contact pearl4675@aol.com

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**Tempranillo**, 6 tons @$1900/ton Clone 1, clone 2, Duoro clone Salmon-Safe and LIVE certified, Applegate Valley AVA Viognier, 4 tons@$1900/ton ENTAV Clone 642 Salmon -Safe and LIVE certified, Applegate Valley AVA Recently awarded 93 points by the "Wine Spectator" Contact Ron: [541-621-3758](http://cts.vresp.com/c/?RogueValleyWinegrowe/01c4af553e/c85ed2a145/92bcc90d4e) steelheadrun@wildblue.net