**President’s Message**

October has brought with it a nice weather pattern, and we sure need it. I have yet to begin harvest, my latest start in years, but I will get a huge chunk of fruit off the vines this week. Weeks and weeks of smoky skies in August/September really delayed ripening. Plus the rain in September didn’t help. I am suffering from a spider mite outbreak, and planning to rip out a large number of diseased vines after harvest. I will be glad to see 2017 go away. But harvest is always an inspiring time for me, hauling bins full of beautiful grapes to wineries. That will make all the work worth it.

Save the date of Tuesday, November 14, for our now almost annual post-harvest wrap-up seminar and discussion. Our program committee and Alex Levin have a great line up, and it is always good to listen to everybody’s impressions of the growing season. We will once again be guests of Dancin Winery, with a chance to taste a little wine and cheese after the talks are over.

I want to remind everybody that all grapes grown in Oregon, whether they are sold to Oregon wineries or out of state wineries, are subject to the $12.50/ton grape tax. This money is used by the OWB to promote Oregon wine, to provide education for advancing the industry, and to promote research that keeps us up to date with the latest issues and opportunities in vineyards and wineries. Besides being the right thing to do, paying this tax is not just voluntary. The penalties for not paying are substantial. I have included the text of the Oregon law that applies below in the newsletter. More and more grapes from our area are being shipped to wineries out of state, and the OWB is very concerned that all growers are stepping up and paying their fair share of the tax to support our industry.

I have been teaching a class at the OLLI Program at SOU this fall on “Winegrowing in the Rogue Valley.” This class is intended for people who enjoy wine and want to know more about the processes involved in vineyard production. I have a great group of 25 students who are totally engaged in the class material. They ask good questions, and enjoy the information. Many of them have already begun the exploration of our area’s wineries, but some have not, and every week I pour wines produced in the Rogue Valley. I hear lots of questions about wine touring the valley, and relish the idea of opening their taste buds to new experiences. This is my first time back in front of a classroom since 2009, and I found it’s just like riding a bike, and just as much fun as it’s always been. Plus, I don’t have to correct any papers this time.

Have a great harvest. Hopefully by the next newsletter, we will all be successfully completed. Paz—John

**Upcoming Events**

Modeling Pesticide Movement

Where: SOREC Library

When: Friday, October 6, 11am

Program Description: Jeff Jenkins (Professor with OSU Environmental and Molecular Toxicology)will tell about work he has done developing an ecosystem-hydrological model to predict pesticide movement. The model uses topography, soil types, historic climate, and pesticide properties to help understand the probability that a pesticide application in a specific field would cause pesticide movement into waterways. Jeff has developed this type of model for other watersheds in the state and would be willing to adapt it for the Middle Rogue.

RVWA Year End Wrap-up

Where: Dancin Winery

When: Tuesday, November 14, 4pm.

Oregon Wine Symposium

Where: Portland Convention Center

When: February 20, 21

Save this date. As the premier educational event and trade show for the Northwest wine community, the [Oregon Wine Symposium](http://www.cvent.com/events/2018-oregon-wine-symposium/event-summary-be1a0c369aeb4765bd6437ee37d85745.aspx) covers the most relevant topics in viticulture, enology and wine business. Presented by leading wine industry experts, the Symposium is a must-attend event for winery and vineyard owners, vineyard managers, winemakers, marketing and sales managers and winery staff.

**Greg Jones Climate Update**

Please refer to our website rvwinegrowrs.org for the current and past Climate updates.

**Friendly Reminder**

Some in our wine community may not be aware that Oregon law, specifically Oregon Revised Statute 473.045, authorizes taxes in the amount of $12.50 per ton on wine grapes sold to any winery not licensed under ORS chapter 471, including wineries in other states. Grape tax funds are used by the Oregon Wine Board for marketing, education and research programs. Payments by growers and wineries, supplemented by new funding streams, are allowing the Wine Board to significantly expand and enrich its assortment of scientific research projects based on recommendations from the industry’s statewide Research Committees.

Under current law, grape sellers are to report all sales on a [form](http://www.oregon.gov/olcc/docs/privilege_tax/oregon_wine_board_tax_report_12_11.pdf?utm_source=Grapevine+List&utm_campaign=ed9094cc86-Grapevine_Newsletter_Sept_26_2017&utm_medium=email&utm_term=0_bd8f01fe5e-ed9094cc86-) provided by the Oregon Liquor Control Commission (OLCC). Column E is reserved for the required reporting of vinifera or hybrid grapes sold out of state.

The statute also requires vineyard owners that sell grapes out of state to retain harvest and sales records for inspection or audit by the OLCC. A grower failing to report sales to the OLCC, and/or failing to satisfy the corresponding tax liability, is subject to charge with a Class C Misdemeanor and a fine of up to $1,000, plus interest of 5% on any late tax payments for the first month and 1% for each subsequent month.

Grapes for Sale:

Tempranillo: 4.5 tons, $2100/ton. Clones one and Duero. Rachel from Red Lilly can answer any questions. Contact Lorraine at [granotaylor@hotmail.com](mailto:granotaylor@hotmail.com)

PRICED TO SELL-Chardonnay-: 6 tons; $1500/ton.  Planted 1980 in Applegate Valley.  History and references available.  Delivery included in Rogue Valley.  Contact: [541-821-6127](tel:541-821-6127)

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](mailto:markv@golighthouse.com) / [541-941-7892](tel:%28541%29%20941-7892)

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](mailto:markv@golighthouse.com) / [541-941-7892](tel:%28541%29%20941-7892)

2017 Vermentino: 2 tons, $1,600/ton.

Email [kjohnpratt@gmail.com](mailto:kjohnpratt@gmail.com) or call 541 535 1838. Will deliver.

10-11 tons of **Tempranillo** and about 3-4 tons of **Cabernet Sauvignon**.  Contact Chip Buxton at [chip.buxton@gmail.com](mailto:chip.buxton@gmail.com)