**President’s Message**

Well, the sun has been shining the last two days, and I for one am very relieved. The smoke that came in early August has been with us for a long time, never as heavy as 2013, but it seemed to stay forever. The blue sky is so refreshing, and to know the plants are actually able to photosynthesize, what a wonderful relief. I don’t know if we will have any smoke taint issues, but the people in the winery usually know how to deal with this effectively. The rain here (.2 inch at my place) on Thursday started the improved trend, and washed down the leaves to boot. I posted Greg’s climate report on the web page if you’re interested in the outlook for this fall. Medford is tracking very closely to 2015, our warmest year in growing degree days. I am a couple of weeks away, but I know some of you have already been picking, and I wish you all a bountiful harvest.

The Oregon Wine Experience blew past all previous records, raising over a million dollars for the Asante Foundation, attracting more people than ever to the wide array of events. Floyd Harmon and Sue Mendenhall and their staff and volunteers continue to do an amazing job of organizing this huge affair, transforming our little World of Wine to a world class wine event. I was very proud that our local wines did very well in competition with wines from all over the state. Best of Show awards, won by Cuckoo’s Nest, Cliff Creek and Weisinger’s, show that our local wines rate very well when rated against wines from all of Oregon. This show has a very high caliber of judges, much better than many of the local events, so to do well here is very significant. I heard talk about adding a fourth category next year specifically for Pinot noir, which will definitely deserve a lot of discussion. Asante deserves great appreciation, but none of this would be possible without the generous contribution of time and resources by wineries. A special thanks goes out to Liz Wan for her tireless efforts on behalf of the wine education classes and the event as a whole.

We had a great RVWA technical seminar in August on dealing with viral disease in the vineyard, filling the library room at SOREC to overflowing. Alex Levin and the program committee continue to do a great job of providing educational experiences that help us all deal with emerging issues so we can continue to improve the quality of our product. May our 2017 vintage show this continuing improvement. Paz—John

**Upcoming Events**

Integrated Pest Management Festival

When: 8:30am – 5:00 pm, September 21

Where: SOREC

COME TO LEARN ABOUT WATER QUALITY PROTECTION IN THE BEAR CREEK WATERSHEDAND BEST PRACTICES TO REDUCE PESTICIDES REACHING SURFACE WATERS. A MORNING WORKSHOP WILL BE FOLLOWED BY LOCAL FARM TOURS TO SHARE EXPERIENCES OFINTEGRATED PEST MANAGEMENT (IPM) CHALLENGES AND SUCCESSES. THIS PROGRAM IS AIMED AT PEST MANAGEMENT DECISION MAKERS AND THOSE WHO PROVIDE TECHNICAL SUPPORT TO LAND MANAGERS.

To ensure a lunch, please RSVP to Gordon.Jones@oregonstate.edu or

541-776-7371 x230 by September 14.

**Smoke Taint Research**

I have posted a series of articles provided by Bree Boskov, the Oregon Wine Board Education coordinator. Please go to rvwinegrowers.org to see these.

**Grapes for Sale**

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)

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](tel:%28541%29%20488-0074)  or  [jbryantcalhoun@yahoo.com](mailto:jbryantcalhoun@yahoo.com" \t "_blank)

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, $1,500/ton. 2017 Early Muscat: 1.5 tons, $1,500/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)

**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](mailto:steelheadrun@wildblue.net)