WINE AND A CHANGING CLIMATE:

WILL THE TERROIR MODEL OF TODAY SURVIVE?

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SOCIETY OF WINE EDUCATORS VIRTUAL CONFERENCEAUGUST 14, 2020

"Climate change is a wave you must ride or be swept away by."

Dr. Elizabeth Wolkovich University of British Columbia & Harvard University

Quoted in: Brooks, L, Climatologists Say Cabernet's Days as King in Napa are Numbered, Wine Business Monthly, Jan 2019

"Many people in the wine world still don't understand the urgency of climate change."

> Miguel A. Torres Familia Torres, Catalonia, Spain

Co-founder, International Wineries for Climate Action iwcawine.org

Quoted in: Joy, R, Wine world needs more urgency on climate change, says Torres, decanter.com, April 12, 2019

WINE AND A CHANGING CLIMATE - KEYWORDS

CONCEPTS

Anthropogenic Global "weirding"

Bioclimatic index

GST

Climate/Maturity Grouping

Evapotranspiration

Asynchrony

Intraspecific diversity

High altitude

High latitude

PLACES & NAMES

Hautes-Côtes

Vallais

Lake County

New England Australia

Elqui

Calchaqui

La Quebrada de Humahuaca

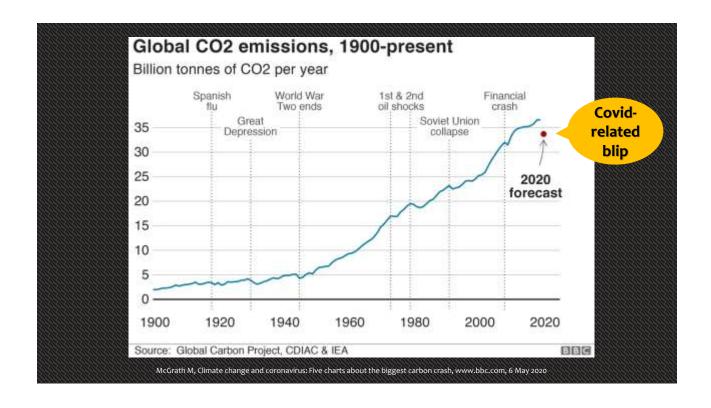
Otronio

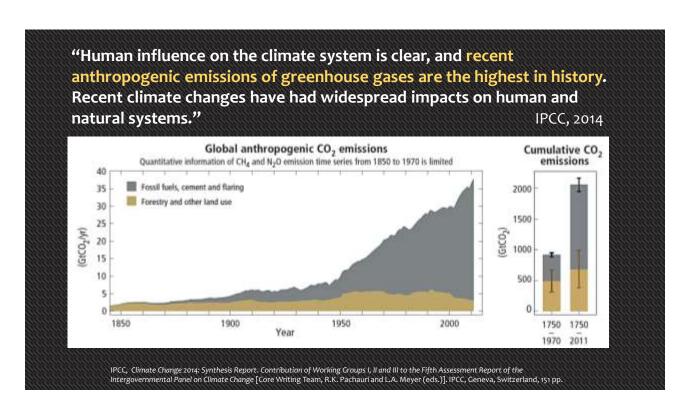
Chile Chico

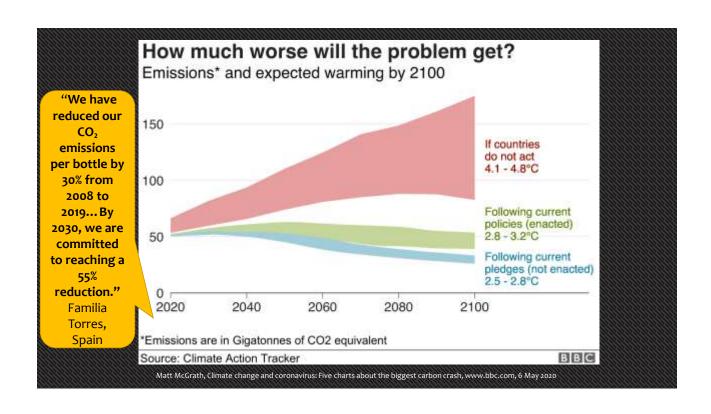
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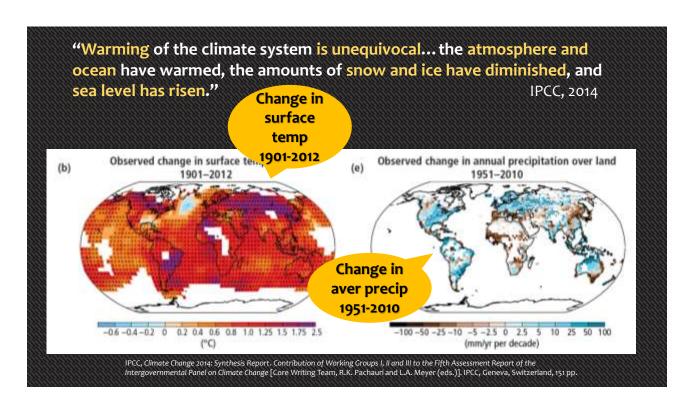
Hällåkra

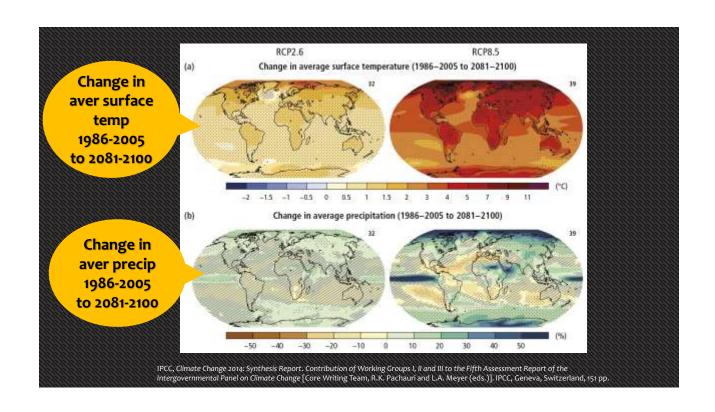
Slinde

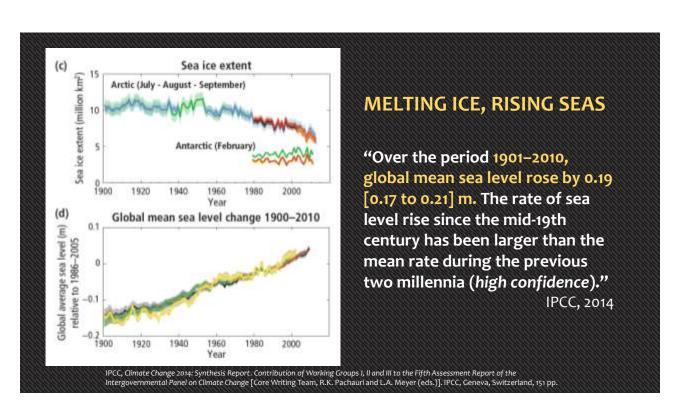












A WARMING CLIMATE - ITS IMPACT ON THE VINE

"a 1° F [0.56° C] increase in average temperature would shorten the season from budbreak to harvest by between five and 15 days."

Gregory Jones

Director of Evenstad Center Linfield College, Oregon

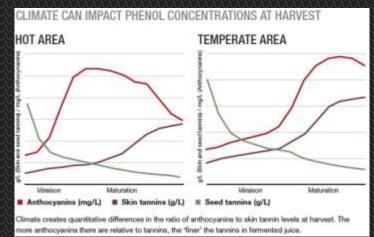
KEY OUTCOME:

shift of ripening phase to hotter part of summer = changes composition of fruit



Quoted in: Greenspan M, The Climate is Changing, Whether We Like it or Not, Wine Business Monthly, April 2020

A WARMING GROWING SEASON – IMPLICATIONS FOR WINE

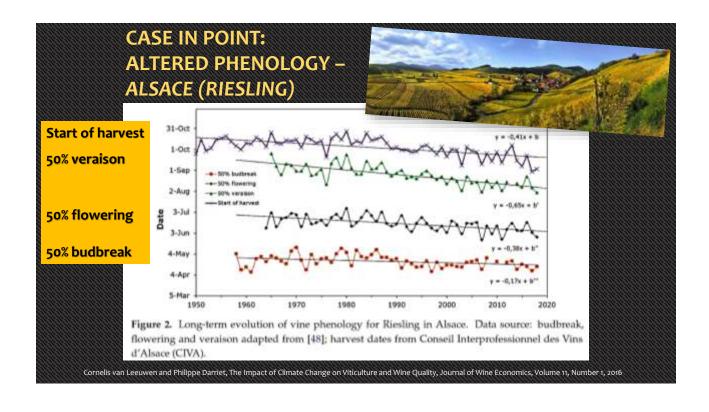


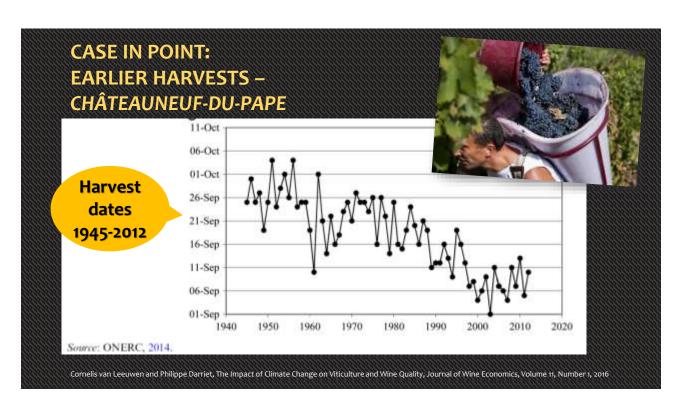
"We can expect asynchrony among primary (such as Brix) and secondary metabolites (aroma, flavor and phenols) will likely increase."

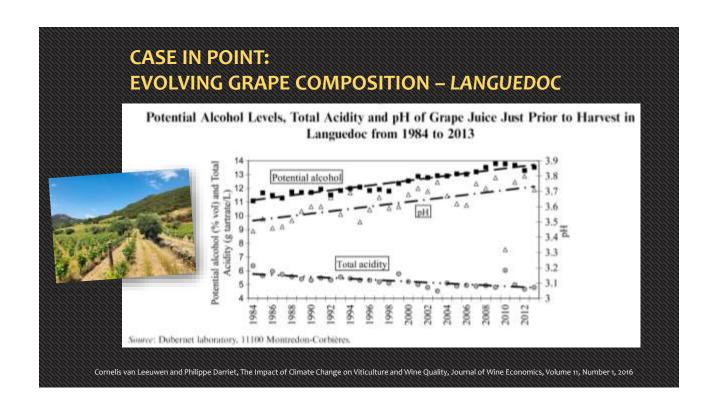
Dr. Bruce Zoecklein

How Climate Change Affects Winegrowing Wines & Vines, Feb 2018

TRANSLATION: Higher temperatures can boost sugars and diminish desirable aromas and flavors, disrupting the balance of a wine... and lowering the quality. [if that trend intensifies]







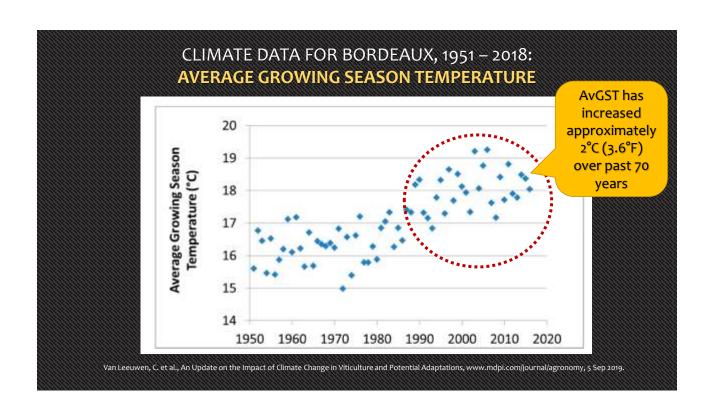
CASE IN POINT: RISING TEMPERATURES, ALTERED PROFILES – LOIRE SNAPSHOT: CABERNET FRANC

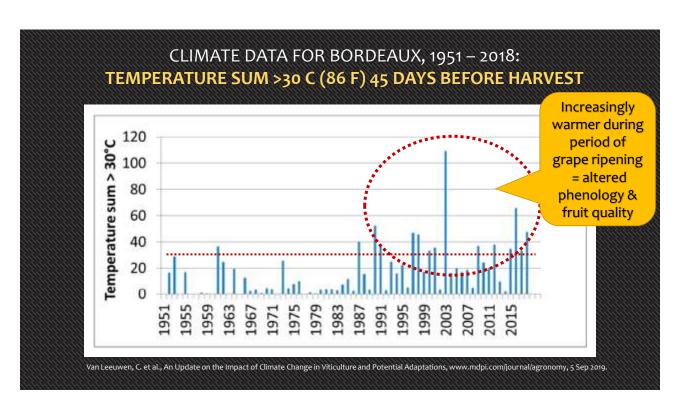
	2020/02/02/02/02/02/02/02/02/02/02/02/02			
	SUGAR (MEAN G/L)	INCREASE G/L	TITRATABLE ACIDITY (MEAN G/L)	DECREASE (G/L)
ANJOU (1981-2010)	184.3	+46.6	6.0	-2.2
SAUMUROIS (1981-2010)	186.9	+54.4	5.7	-2.0
BOURGUEIL (1970-2010)	185.7	+41.0	5.5	-2.8
CHINON (1970-2010)	187.4	+51.8	5.4	-2.7

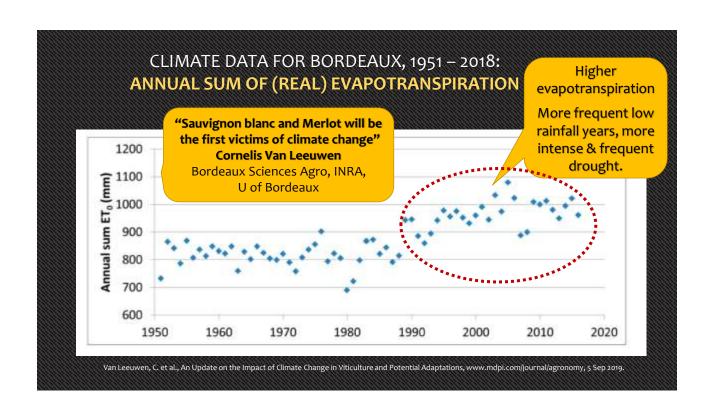
"Fifteen years ago,
people wanted more
ripeness. Because of
climate change, ripe is
easy now."
Jacky Blot,
Domaine de la Taille
aux Loups, Montlouis

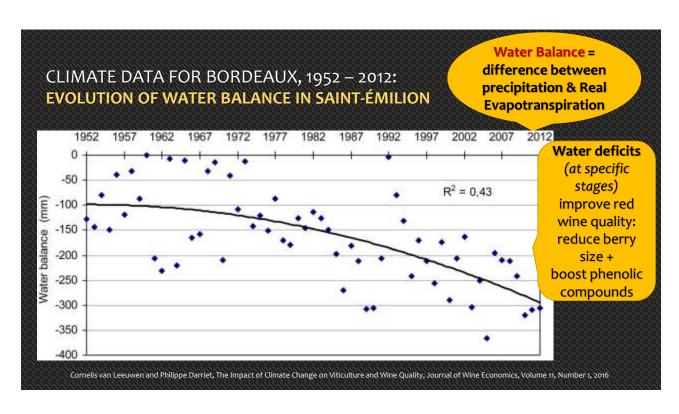
Quoted in Vinous, Loire Chenin Underrated No More-July 23, 2020

Data from: Neethling E, et al., Change in climate and berry composition for grapevine varieties cultivated in the Loire Valley, Climate Research, Vol. 53: 89–101, 2012, doi: 10.3354/cro1094, June 2019.









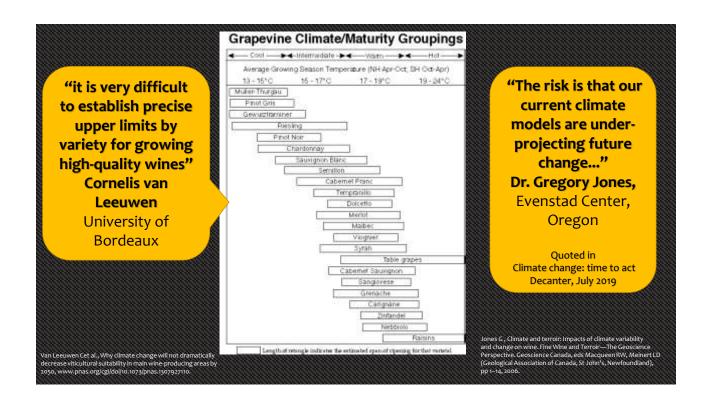
SHORT-TERM GAIN, LONG-TERM PAIN?

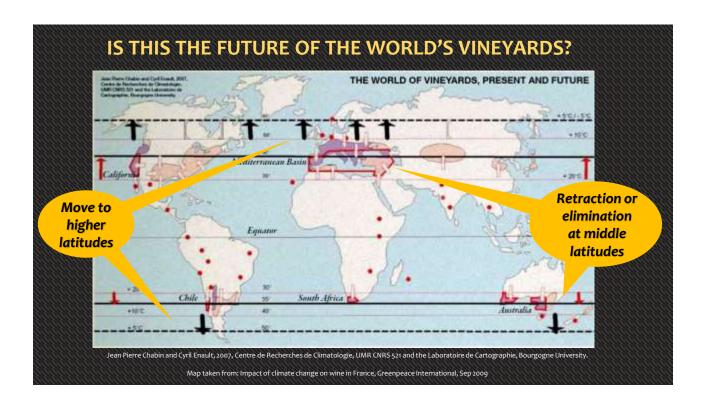
"The best vintages in Bordeaux (where vines are not irrigated) are dry vintages. The frequency of dry vintages has increased over the past three decades and this resulted in better vintage ratings in recent years."

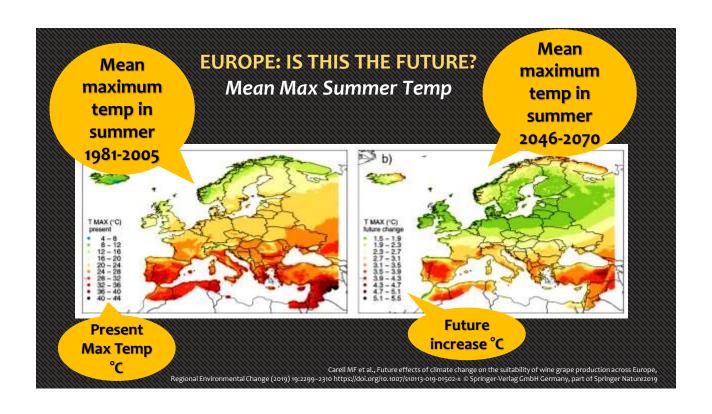
> Cornelis van Leeuwen et al., An Update on the Impact of Climate Change in Viticulture and Potential Adaptations

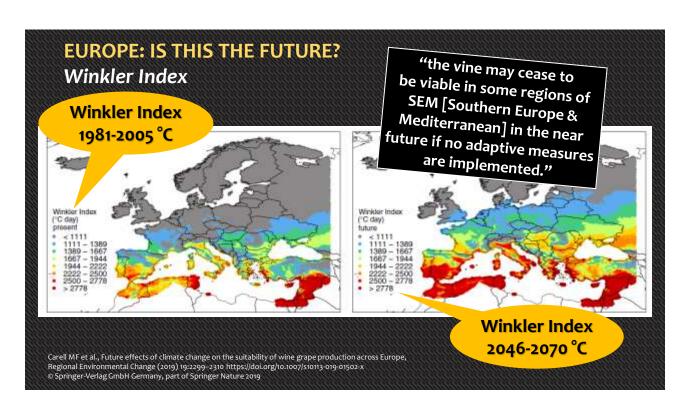
Van Leeuwen C. et al., An Update on the Impact of Climate Change in Viticulture and Potential Adaptations, www.mdpi.com/journal/agronomy, 5 Sep 2019.

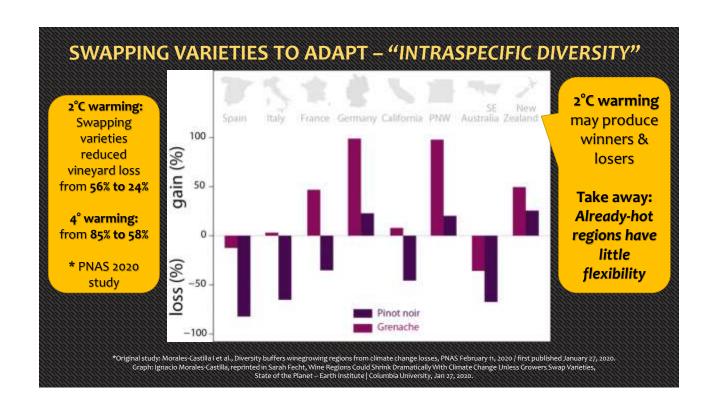


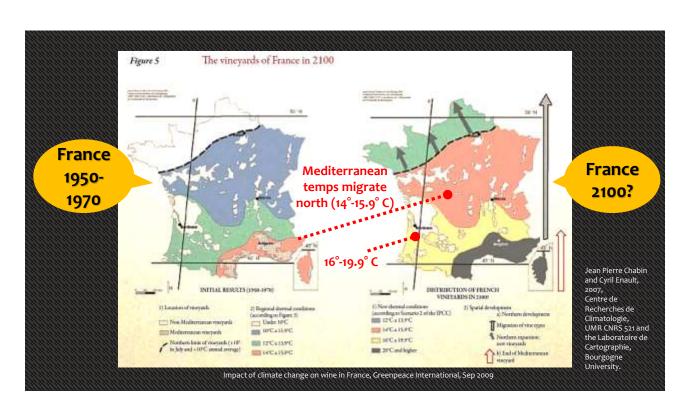


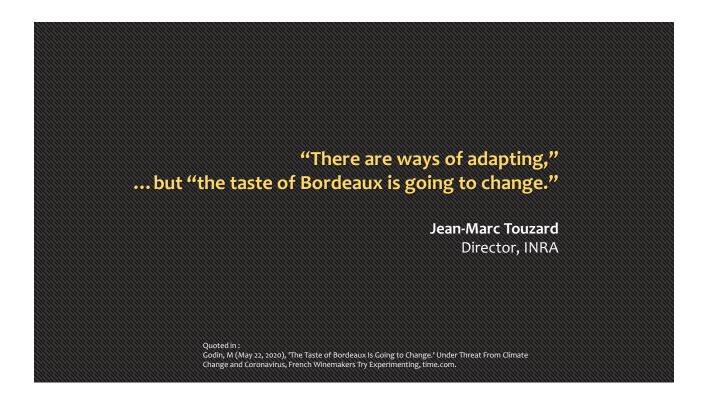


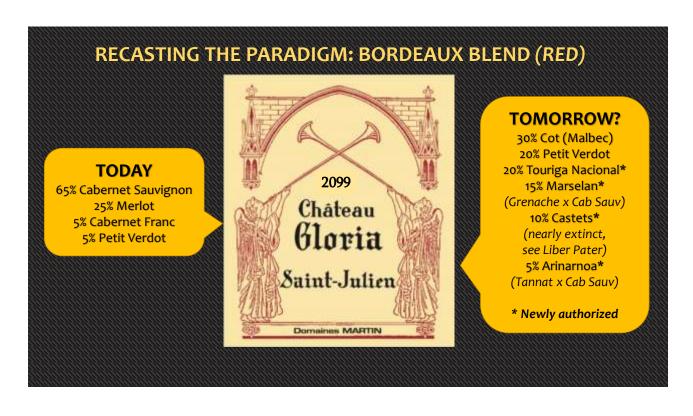


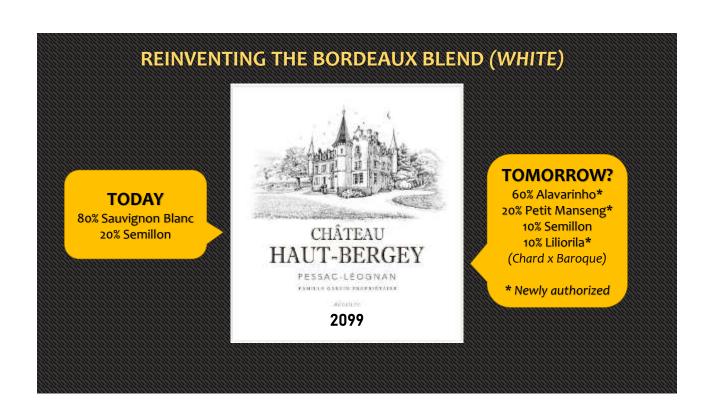


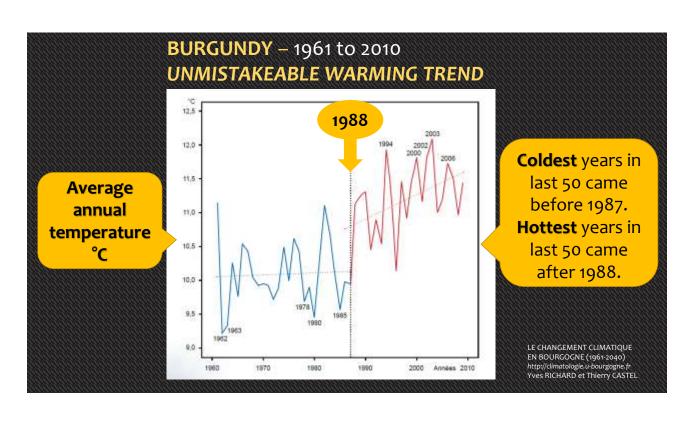


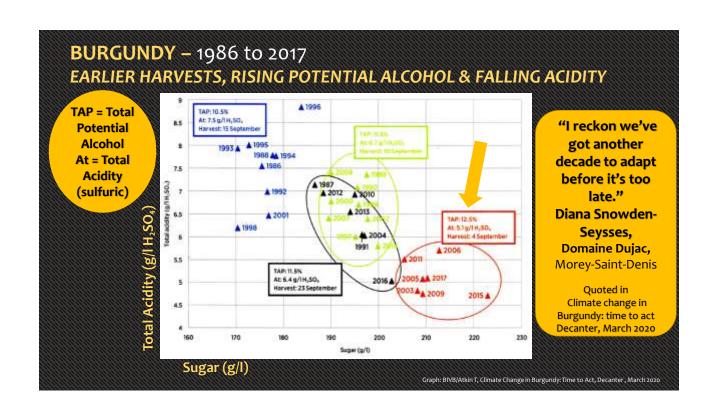


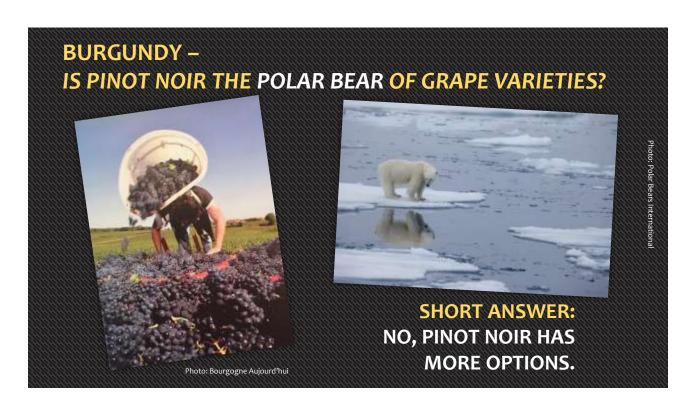




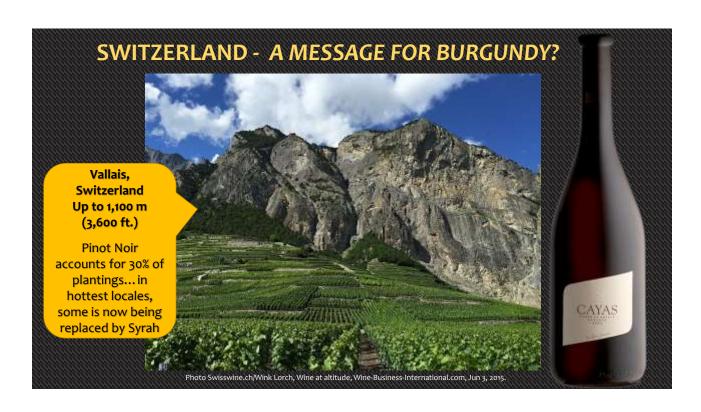


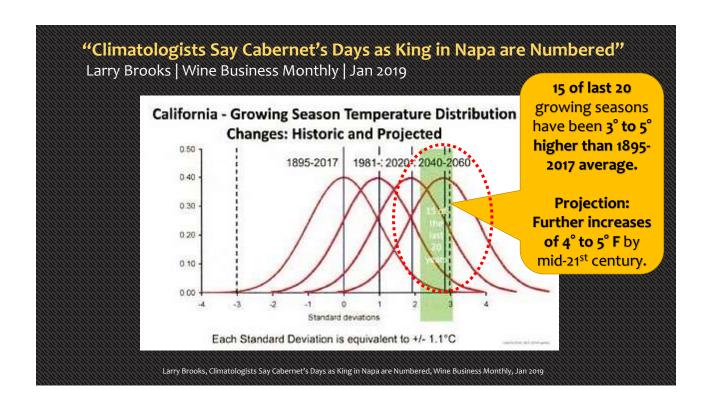












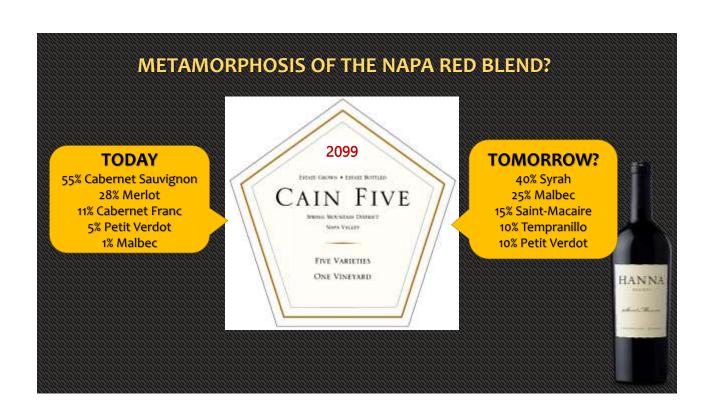
COULD CLIMATE CHANGE MEAN AN END TO CABERNET IN NAPA VALLEY? THIS WINEMAKER THINKS SO

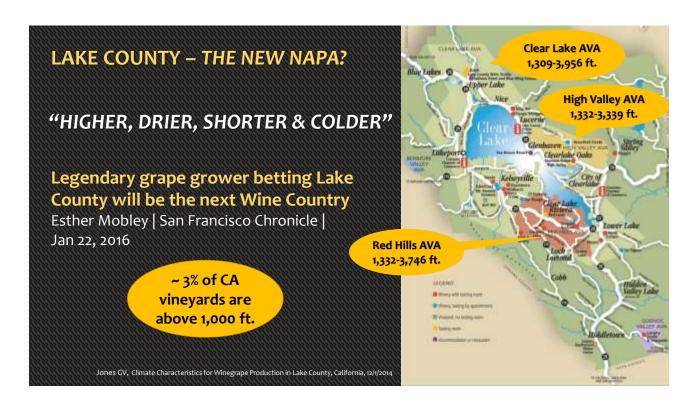
DANA REBMANN | SONOMA MAGAZINE | JANUARY 2020 The

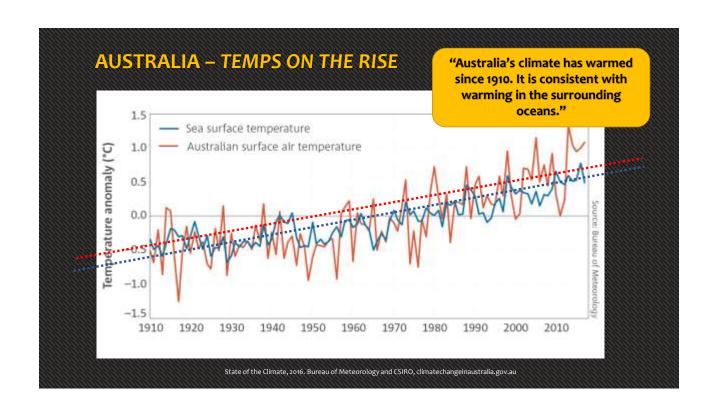
Dan Petroski, winemaker at Larkmead Vineyards

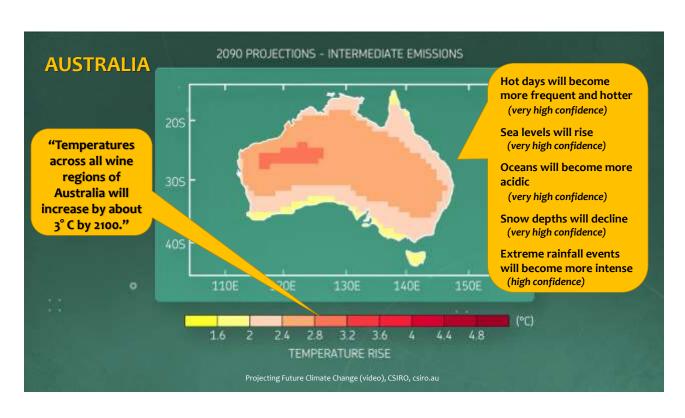
Dedicating 3 acres out of their 110-acre estate to a 'viticultural research block' planted with Petite Sirah, Zinfandel, Aglianico, Tempranillo, Touriga Nacional, Charbono, Syrah & Chenin Blanc.

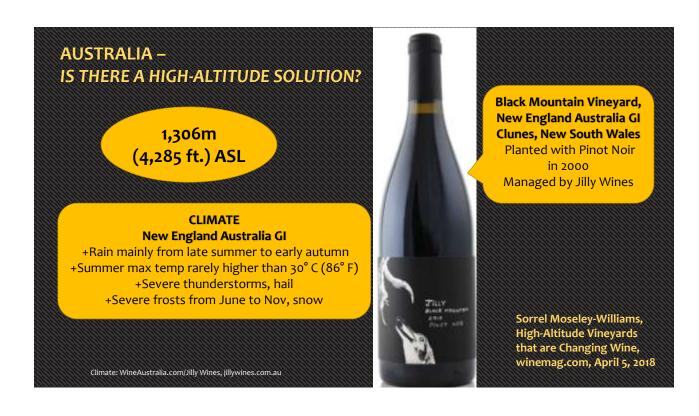
"My number one objective for these seven red grape varieties is that they have the ability to blend well with Cabernet, as a supporting actor until Cabernet can't be used anymore," says Petroski.

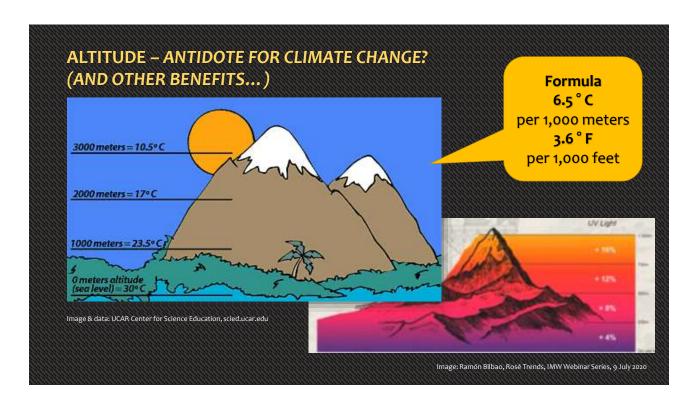


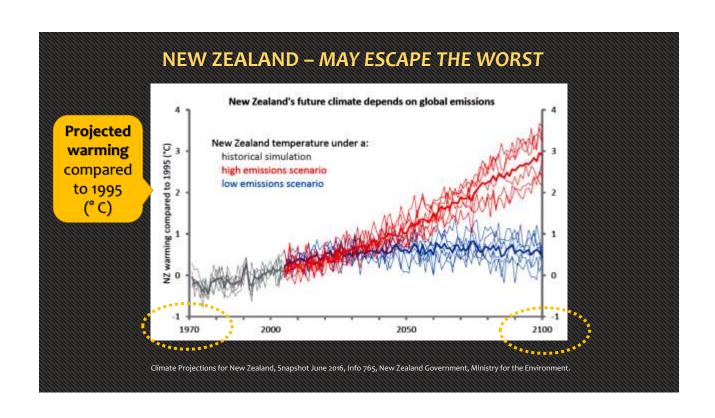


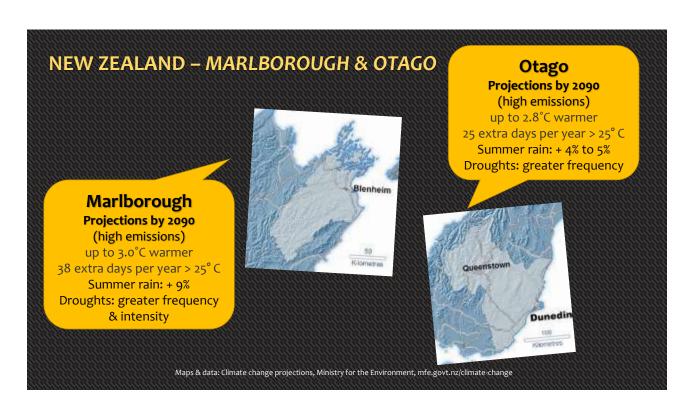


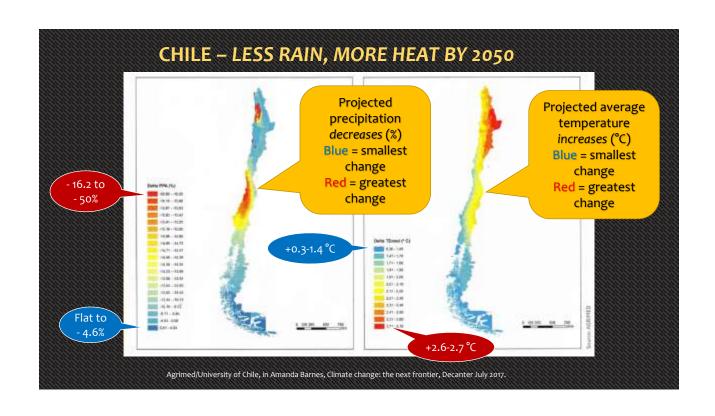


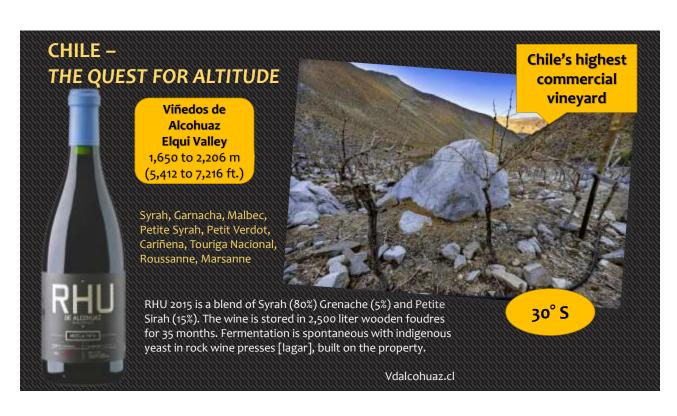


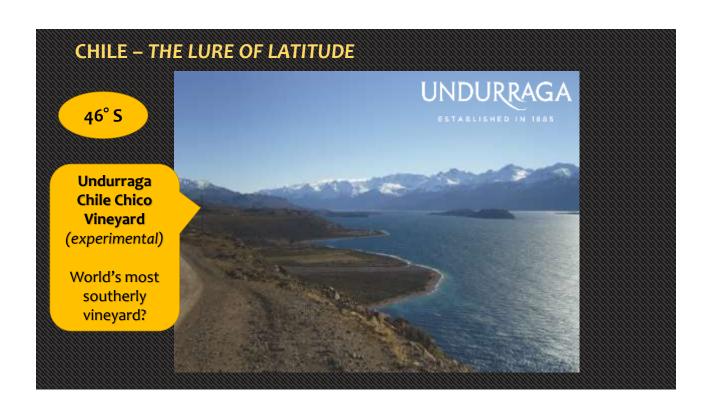


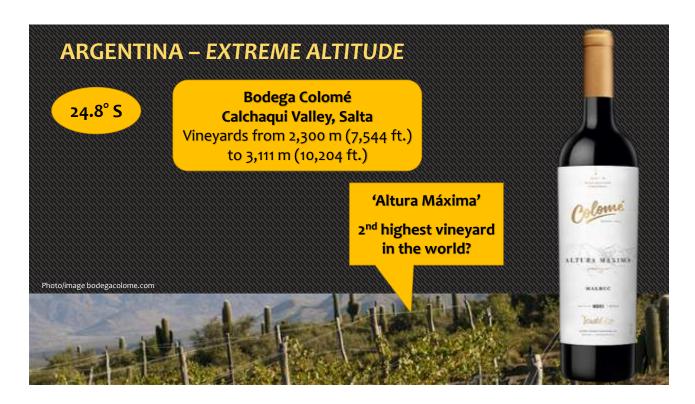


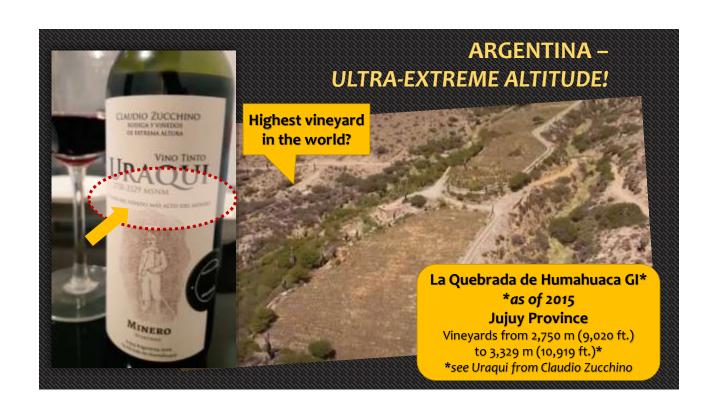








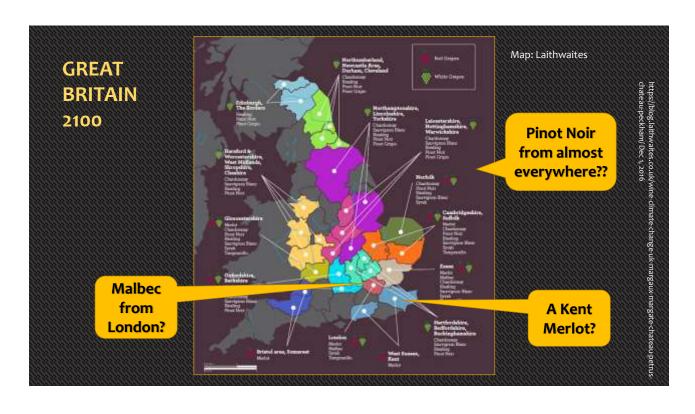


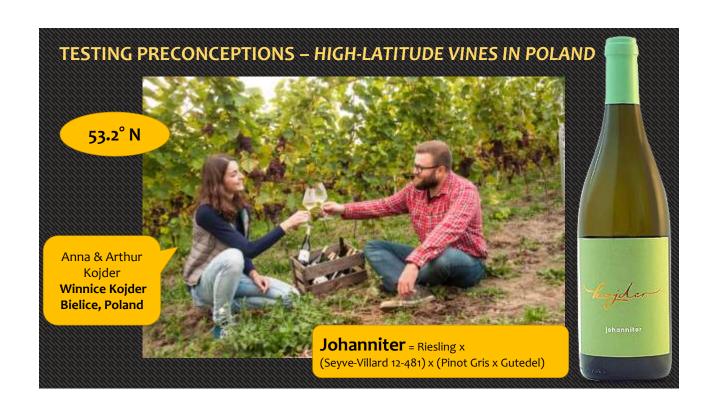


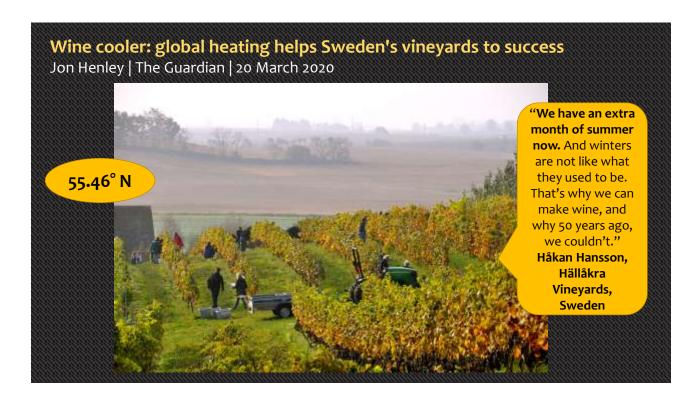




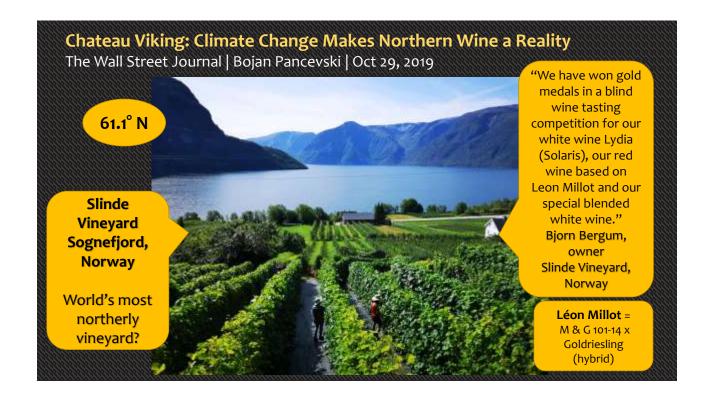




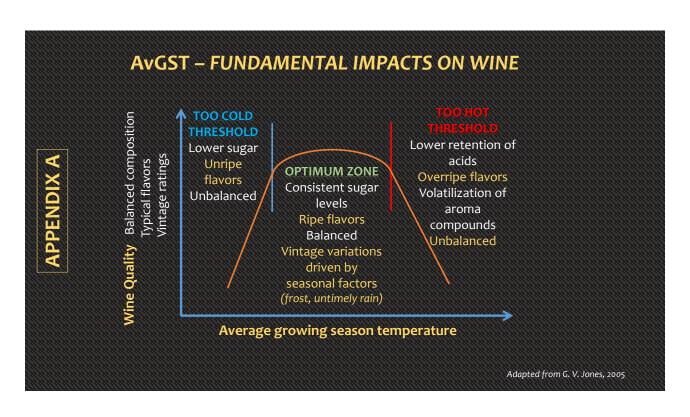


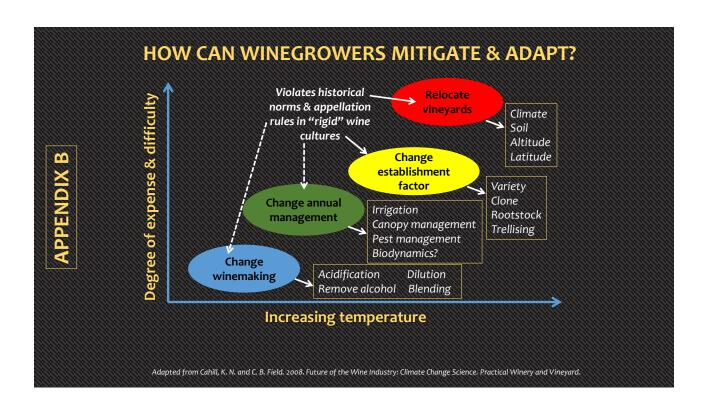


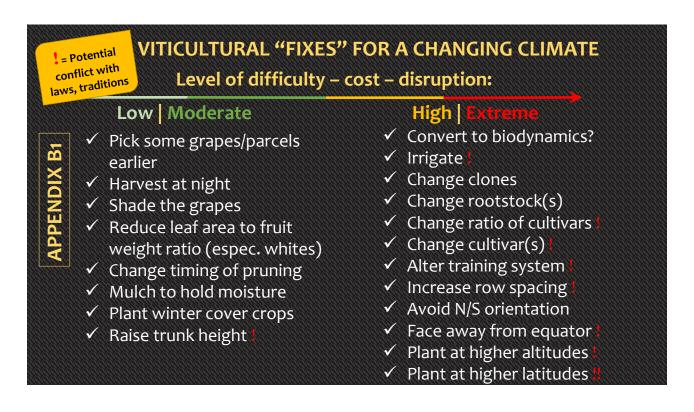












PPENDIX B2

WINEMAKING "FIXES" FOR A CHANGING CLIMATE Level of difficulty – cost – disruption:

Low | Moderate

- ✓ Alter blends of varieties, lots
- ✓ Co-ferment/add white grapes in red blends
- Use yeasts tolerant of higher alcohol
- ✓ Leave white wines on lees longer
- ✓ Reduce enrichment, dosage
- ✓ Acidification
- ✓ Dilution (add water)
- ✓ Remove alcohol

High | Extreme

✓ GMO yeasts, bacteria & additives !!

= Potential conflict with laws, traditions