Sierra Foothill Zinfandel Trial
1998 Research Committee

- Evaluate Zinfandel selections from “old vineyards” in the Sierra Nevada Foothills
- Evaluate viticultural and fruit quality parameters
- Evaluate wines
- Evaluate virus status
Sierra Foothill Zinfandel Trial

- Big enough for wine lots
- Representative of true field situation
- Replicated
- Full disclosure

Paul Sobon collected budwood
Deaver cleared and prepared vineyard site
Sunridge benchgrafted plants
Trial Planted in March 1999

- 2.5 acres, Shenandoah Valley, Plymouth, CA
- St George rootstock, dormant benchgrafts
- 9 x 9, Head-trained
- Spur pruned
- Line sprinkler irrigation
Treatments – Zin Selections

DalPorto  Aparicio
Deaver
Eschen  Higgins – Fairplay
Lubenko  Ghirardelli - Calaveras
Steiner
Upton  Primitivo 3
Sierra Foothill Zinfandel Selections - Plot Map

Aparicio  Higgins
Deaver    Lubenko
Dal Porto Primitivo
Eschen    Steiner
Ghirardelli Upton

Each Square = 32 vines
4 rows x 8 vines
10 treatments & 8 replications
Smaller Adjacent Trial

- Davis
- Dupratt
- Paso Robles
- Geyserville
- Santa Cruz
- Boeger
Vines trained and pruned

Vine data collected from 2000

Balance pruned
Pruning weight (vigor)

Crop thinned 2000-2004
Standard management
Minimal irrigation
Low pesticide use
Weeds
Stress – low vigor
Viticulture Data Collected 2001-2005 \((sub \ samples)\)

- Vine vigor - *pruning wt*
- Cluster number
- Cluster weight
- Yield per vine
- Berry weight
- Berry samples

Continue 2007 to ??
Heritage Zinfandel
Average Annual Shoot Growth by Collection
09/12/00

Heritage Zinfandel Collection

Deaver
Steiner
Eschen
Lubenko
Aparicio
Ghiradelli
Higgins
Primitivo
Upton
Dal Porto
Duprat
Santa Cruz
Geyersville
Paso Robles
Davis
Boeger

Average Shoot Growth (inches)
Heritage Zinfandel

Average Basal Trunk Diameter Comparison

Heritage Zinfandel Collection

Basal Trunk Diameter (centimeters)

Harvest – September 10, 2004

Treatments picked separately- reps combined
Winemaking

• Sept 11, 2004
• Lightly crushed and stemmed
• Cooled
• SO₂ added
• Pasteur Red yeast added on Sept 12
Winemaking

- Fermented in macrobins
  - Punched down 2-3 x
  - Temperature
  - Brix
Lightly pressed on October 14
Innoculated with Christian Hansen malolactic
Placed in neutral French oak

Blended 2 barrels for topping wine
Racked 3 times
SO₂, no other additions
## Results 2005

<table>
<thead>
<tr>
<th></th>
<th>Clusters /vine</th>
<th>Yield lb/vine</th>
<th>Cluster wt lb</th>
<th>Berry wt gms</th>
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<td>27</td>
<td>22.0 b</td>
<td>.81 c</td>
<td>1.94 b</td>
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## Results

### Harvest Berry Analysis – Sept 21, 2005

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<tr>
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<td>3.38</td>
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Results

Primitivo

*Lowest yield, smallest cluster, smallest berry*

“Amador Zins”, Ghirardelli – *intermediate*

Higgins

*Highest yield, largest cluster, intermediate berry*
Results

Primitivo
  Highest vigor (.65 kg/vine)

Ghirardelli
  Lowest vigor (.37 kg/vine)
Summary
Preliminary results

**Primitivo**

- Stands out as a different clone
- High vigor, earlier maturity, nice balance
- Small clusters, small berries
- Less variability, rot, drought response?
- Wine?
Summary
Preliminary results

Deaver, Lubenko, Higgins
- Amador selections – similar
- Viticultural differences – slight
- Usually not significant
- Wines?

Ghirardelli
- Significantly different
- Weaker vine
Summary
Preliminary results

St George rootstock
Vines well balanced
Few virus symptoms
Future

Funding
Continuation of project
Virus status
Wine in which years?
### Acknowledgements

<table>
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<tr>
<th>Name</th>
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<tr>
<td>Scott Oneto</td>
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<td>Mike Anderson</td>
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Acknowledgements - Funding

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