Defining Quality: Creating a Flavor Profile

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Appellations

- Leelanau Peninsula
- Old Mission Peninsula
- Fennville
- Lake Michigan Shore
Moderating Influence of the Great Lakes
Bel Lago Winery, Leelanau Peninsula, MI
Winegrowing Strategies: Basis for Quality

- Quality starts in the vineyard!
- Varieties/Clones
- Site Selection
- Viticulture / Vine Balance
- Creating/Growing a Flavor Profile
- Harvest Parameters
Winegrowing Strategies: Variety / Clonal Selection

- **Vinifera varieties**
  - Clones
- **Hybrid varieties**
  - French American varieties
  - New Hybrids varieties
- **American varieties**
- **Rootstocks**
Winegrowing Strategies: Basis for Quality

- Vineyard Planning
- Appropriate Decision-making
- Varieties/Clones
- Site Selection
- Viticultural Practices
- Growing a Flavor Profile
Creating a Flavor Profile
Appropriate for the Wine Style

- Pleasing, ripe flavors
- Adequate anthocyanin development
- Balanced chemistry: pH, TA
- Adequate Brix
- Ripe tannins
- Mature seeds
Every Vineyard Management Decision Has Potential Impacts on:

- Yield / Quality
- Perennial Sustainability
- Economic viability
- Environmental Impact
- Flavor Profile / Wine Quality

Factors:

- Diseases
- Insects
- Training/Canopy
- Water
- Nutrition
- Weeds/Vineyard Floor
- Crop Load
It’s all about Vine Balance!

- Pruning/Thinning/Crop Load
- Nutrition
- Water
- Vineyard Floor/Weeds
- Diseases
- Insects

Actively Manage Vine Vigor!
Training System / Canopy Management

Cluster Exposure – or Not!
Canopy Management – Training System
Canopy Management – Training System
Canopy Management – Training System
Managing Vine Vigor and Vine Balance

Pruning / Crop Load / Cluster Thinning / Rule of Thumb

Dr. G.S. Howell, et.al.
Managing Vine Vigor and Vine Balance

Interaction: Crop Load / Nutrition / Weeds
Managing Vine Vigor and Vine Balance

Water / No Water
Training System / Canopy Management

Cluster Exposure – or Not!
Canopy Management

Vine Vigor Management

Some Remedial Options

- Shoot Tucking
- Shoot Combing
- Leaf Removal
- Hedging
Spare Parts or Appropriate Viticulture
Bird Netting
Harvest Parameters: Taste & Test the Fruit

- Pleasing, fully ripe flavors
- Adequate anthocyanin development
- Balanced chemistry: pH, TA
- Adequate Brix
- Ripe tannins
- Mature seeds
Creating a Flavor Profile

- Create a balanced wine
  - Wine Style/Flavor Profile
  - Harmonious flavors
  - Wine Texture
  - Wine structure
- Quality starts in the vineyard!