



# Contemporary Wines, Classic Grapes

Exploring Niche Wine Styles from Washington State

# 2022 Grosgrain Lemberger Blanc de Noir

- Alcohol: 12.8% v/v
- pH: 3.38
- TA: 7.5 g/L
- Harvest Date: 9/12/2024
- Made in the Traditional Method for 2022
- Normally an SKU made in a pet-nat style.
- Sourced from Kiona Estate Vineyard, Red Mountain, from vines planted in 1976.



# 2022 L'Ecole No 41 Chenin Blanc

- Alcohol: 13.0% v/v
- pH: 3.54
- TA: 7.0 g/L
- Fermented in Stainless steel
- 30% Malolactic fermentation
- Harvest Dates: 10/15 - 11/2/2022
- Yakima Valley AVA
- All old-vine plantings dating back to 1979:
  - Willard Farms, Yakima Valley
  - Upland Vineyard (Snipes Mountain), Yakima Valley
  - Phil Church, Yakima Valley



# 2022 Sagemoor Estate White Blend

- Alcohol: 13.5% v/v
- Blended using a combination of winemaking vessels after 4 months of aging:
  - 71% Stainless Steel
  - 22% Barrel
  - 7% Amphora
- 87% Sauvignon Blanc
  - Bacchus: 80%
  - Gamache: 7%
- 13% Semillon
  - Dionysus: 13%



# 2022 Ita Wines Semillon (2/2)

- Alcohol: 11.4% v/v
- pH: 3.15
- TA: 7.2 g/L
- Harvest date: 9/14/2022

Sémillon from Les Collines Vineyard was hand harvested early to ensure low finished alcohol and bright acidity. Whole clusters were gently pressed and the juice was chilled for two days to naturally clarify and settle out solids. After racking to neutral French oak barrels, the wine went through complete primary and secondary fermentation. Periodic lees stirring during aging imparts depth and texture. Cold stabilization was completed via chilling



# 2022 Amavi Semillon

- Alcohol: 13.9% v/v
- Fermented in 100% neutral French oak
- Harvest dates from 9/26 through 10/21/2022
- 87% Semillon
- 13% Sauvignon Blanc
- Vineyards:
  - 62% Les Collines
  - 20% Goff
  - 15% Seven Hills East
  - 3% Summit View



# 2021 Kiona Vineyards Lemberger

- Alcohol: 14.0% v/v
- pH: 3.8
- TA: 4.8 g/L
- Harvest Dates: 9/20 - 10/4/2021
- 97% Lemberger
- 3% Cabernet Sauvignon
- Kiona Estate Vineyard
- Fermented in stainless steel with 2x daily pump-overs. Aged in neutral oak for 15 months.



# Growing Degree Days

According to Washington State University, “The progression of in-season grapevine development is strongly influenced by air temperature. As such, average heat accumulation is often used to compare regions and vine growing condition. This average heat accumulation is often referred to as Growing Degree Days (GDD). The summation of daily GDD units can be used for a variety of things: comparing one region to another, comparing one season to another, and predicting important stages in vine development (bloom, veraison, and maturity).”



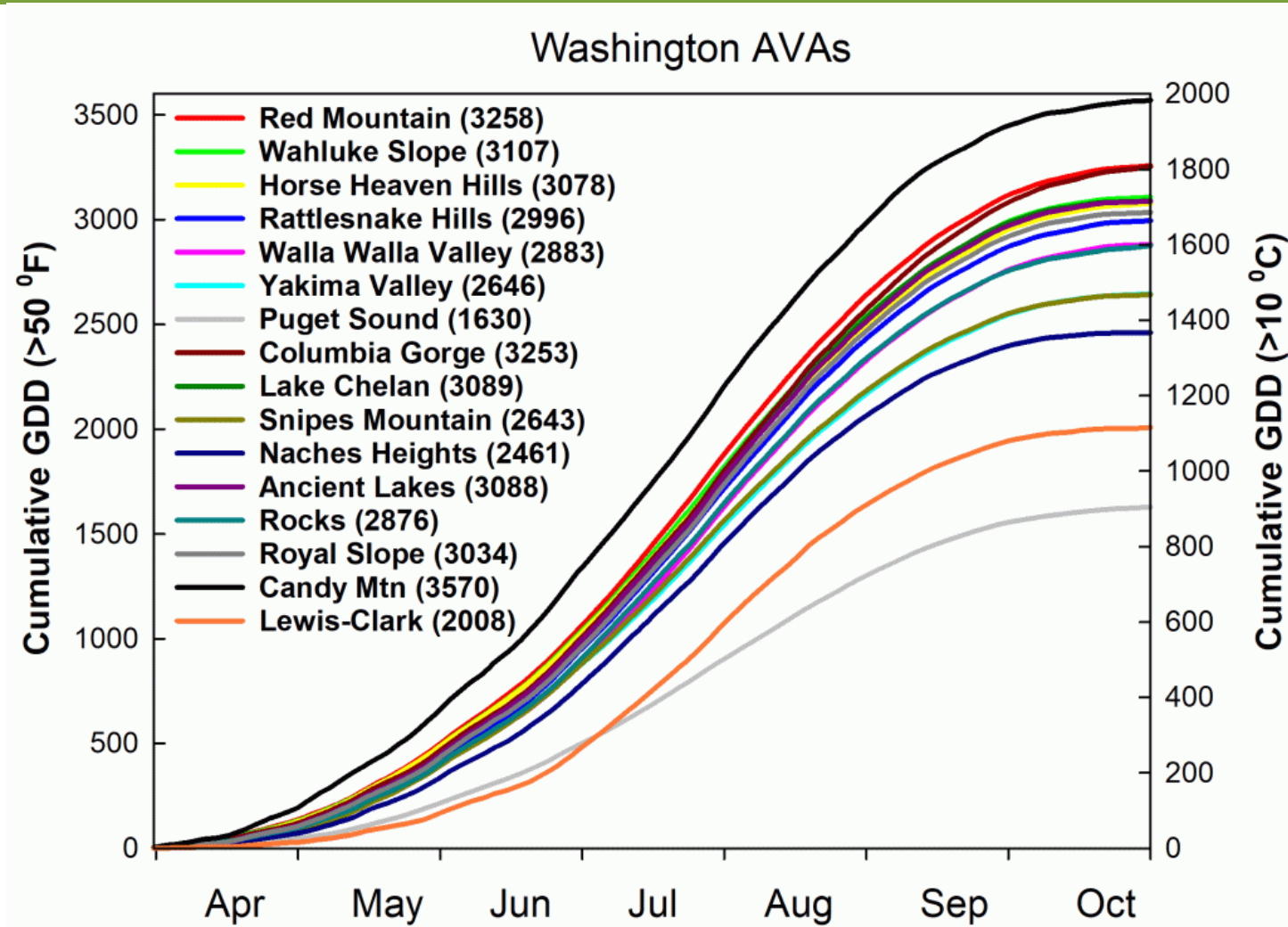


# Growing Degree Days

“...Washington State University calculates all GDD in °F, with a base temperature for grapes at 50 °F. Values in °C (with a base of 10°C) can be obtained as follows:  $GDD[°C] = 5/9 \times GDD[°F]$ . Cumulative GDD is a running total of GDD from April 1 through October 31.”



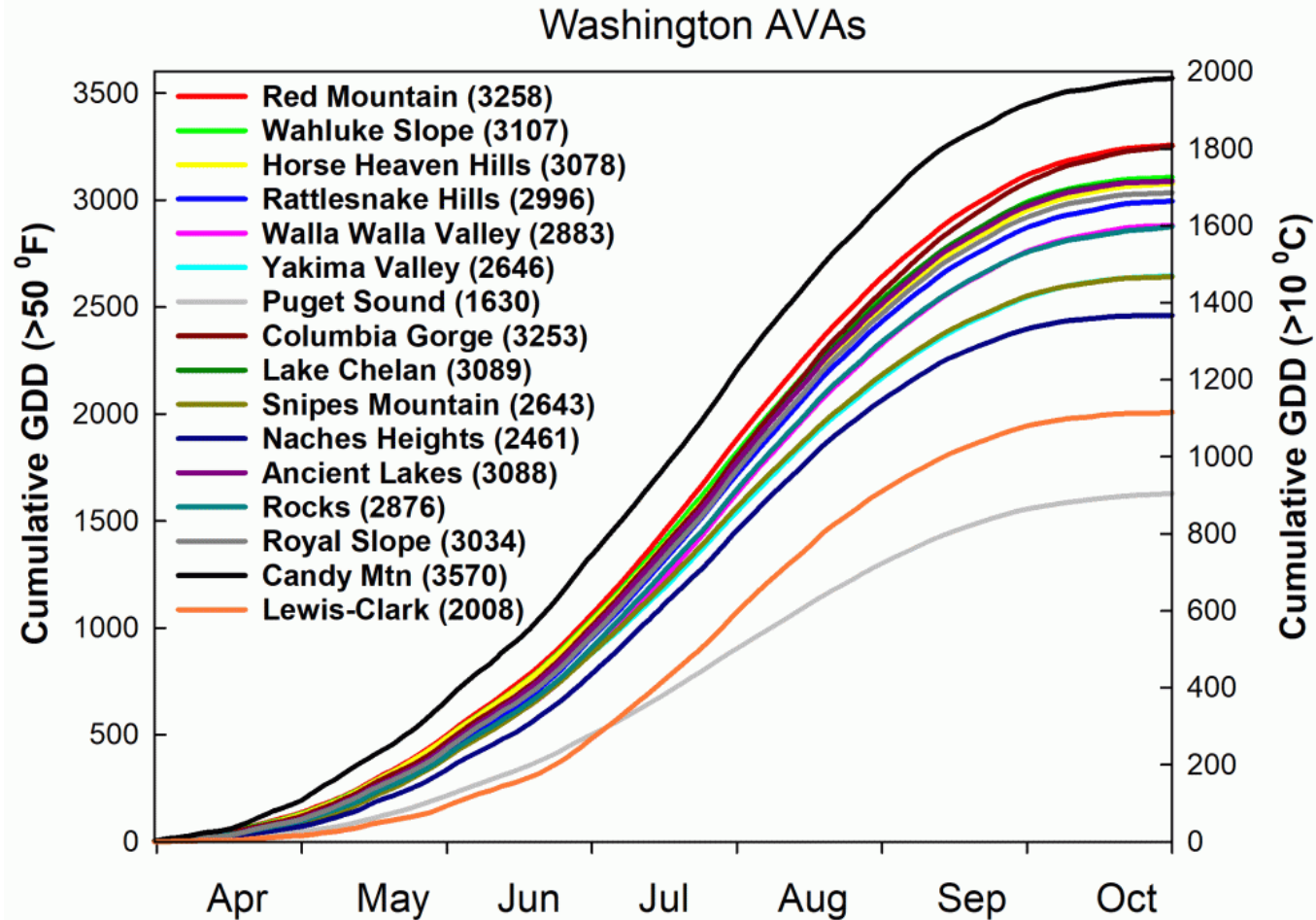
# Long Term Cumulative GDD - All AVAs



# Growing Degree Days - Resources

Washington State University's website for growing degree days can be found by navigating [wine.wsu.edu](http://wine.wsu.edu) or at the direct link:

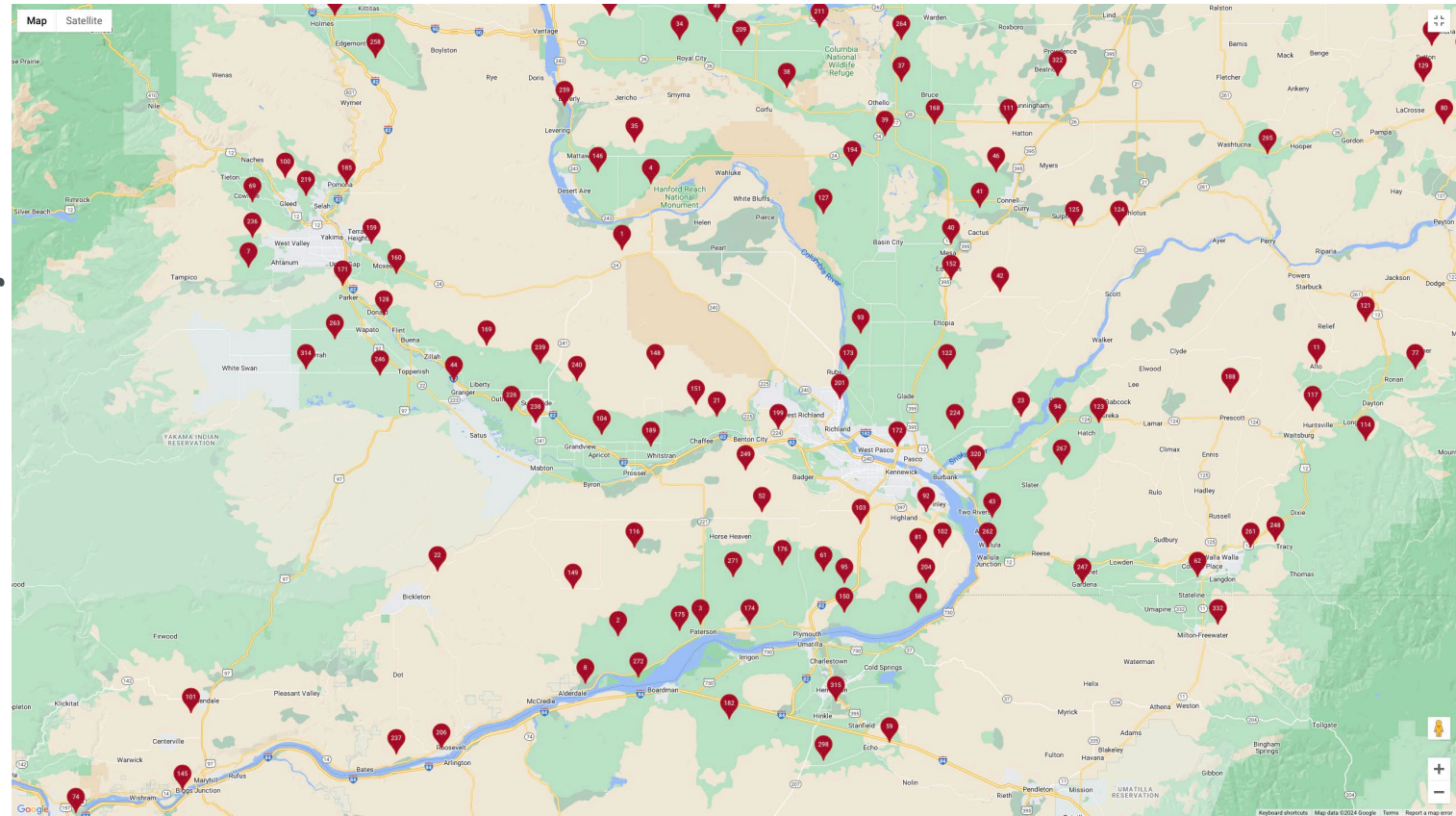
[wine.wsu.edu/extension/weather/growing-degree-days/](http://wine.wsu.edu/extension/weather/growing-degree-days/)



# Growing Degree Days - Resources

Washington State University's AgWeatherNet provides climatology data across much of the state. Navigate through their portal to find your region and date range at:

[weather.wsu.edu](http://weather.wsu.edu)



# Cold Hardiness

WSU provides a variety of information relating to Grapevine Cold Hardiness, which is updated seasonally and depends on several factors...

[wine.wsu.edu/extension/weather/cold-hardiness/](http://wine.wsu.edu/extension/weather/cold-hardiness/)



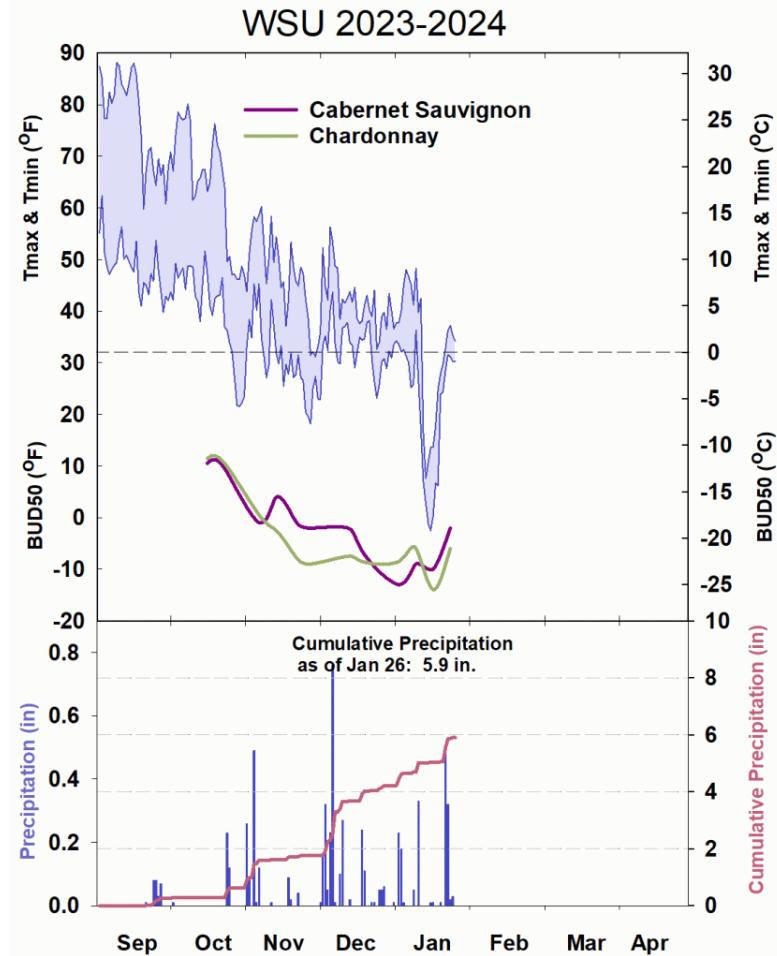
# Cold Hardiness

- Real-Time Monitoring
- Variety Graphs
- Seasonal Summary
- Initial Fall Cold Hardiness, Potential Maximum Cold Hardiness in mid-Winter, and Spring Frost Tolerance of select varieties

[wine.wsu.edu/extension/weather/cold-hardiness/](http://wine.wsu.edu/extension/weather/cold-hardiness/)



# Cold Hardiness



Date Sampled	Variety	Bud10 °F	Bud50 °F	Bud90 °F	PHL10 °F	XYL10 °F
1/22/2024	Cabernet Sauvignon	2.5	-2.0	-5.5	8.0	-5.5
1/22/2024	Chardonnay	-2.5	-6.0	-11.5	9.5	-6.5
1/22/2024	Merlot	-3.5	-5.0	-7.5	10.0	-5.0
1/22/2024	Riesling	-3.0	-5.5	-8.5	11.0	-4.5
1/23/2024	Concord	-12.0	-13.5	-15.0	8.0	-6.0
1/23/2024	Syrah	1.0	-3.0	-8.5	10.0	-5.0
1/16/2024	Semillon	-5.5	-10.0	-13.5	4.0	-7.0
1/16/2024	Malbec	-12.0	-14.5	-15.5	4.0	-7.5
1/18/2024	Pinot Gris	-7.5	-11.0	-14.5	9.5	-5.5
1/18/2024	Pinot Noir	-4.0	-10.0	-13.0	8.0	-6.0
1/18/2024	Sangiovese	-6.5	-8.5	-11.0	8.0	-5.0
1/10/2024	Gewurztraminer	2.0	-4.5	-6.5	7.5	-4.5
1/10/2024	Gruner Veltliner	-3.0	-5.5	-8.0	9.0	-3.0
1/10/2024	Chenin Blanc	-2.5	-4.0	-7.5	8.0	-6.5
1/10/2024	Alvarinho	-6.0	-8.0	-10.0	7.0	-6.5
1/11/2024	Zinfandel	-2.5	-6.0	-9.0	7.5	-6.5
1/11/2024	Petit Verdot	-6.0	-9.0	-11.5	7.5	-7.5
1/11/2024	Tempranillo	-5.0	-8.0	-12.0	8.0	-5.0
1/11/2024	Grenache	-6.0	-7.0	-9.0	9.0	-4.5
1/17/2023	Sauvignon Blanc	-4.0	-8.0	-12.5	7.0	-5.0
1/17/2023	Aligote	-14.0	-16.5	-19.5	5.0	-11.5
1/17/2023	Mourvedre	-3.0	-9.0	-15.5	3.5	-19.5
1/17/2023	Nebbiolo	-6.0	-9.5	-13.0	9.0	-5.0
1/18/2023	Muscat Blanc	-5.5	-10.5	-14.5	7.5	-5.0
1/23/2024	Viognier	-4.0	-6.5	-8.5	10.0	-6.0
1/23/2024	Cabernet Franc	-5.5	-7.5	-10.0	8.5	-4.5

Last updated by Zilia K. on January 26, 2024 at 4:05 PM



# Cold Hardiness

- Additional Cold Hardiness information and modeling can be found by navigating through WSU's AgWeatherNet:

[weather.wsu.edu](http://weather.wsu.edu) —> Weather Driven Models —> Grape —>  
Grape Cold Hardiness





# Tools for Vineyard Planning

Growing degree days and heat modeling:

- <https://wine.wsu.edu/extension/weather/growing-degree-days/>
- [weather.wsu.edu](https://weather.wsu.edu) —> Heat and Chill —> Growing Degree Days

Grape cold hardiness and modeling:

- <https://wine.wsu.edu/extension/weather/cold-hardiness/>
- [weather.wsu.edu](https://weather.wsu.edu) —> Weather Driven Models —> Grape —> Grape Cold Hardiness



# Conclusion

- Our region affords a diverse climate suitable for a truly wide range of wine styles.
- Managing viticultural practices and making informed, timely decisions with respect to vine and grape maturity drives wine styles.
- Exploring regions and/or cultivars which are complementary to your goals as a winemaker or grape grower may help personalize your style and develop your reputation in the modern era of wine.



# Additional Resources

- For general inquiries:

[ve.program@wsu.edu](mailto:ve.program@wsu.edu) / (509)372-7224



# Presentation Resources

Graphs and tables presented with permission from WSU V+E department:

- <https://wine.wsu.edu/extension/weather/growing-degree-days/>
- <https://wine.wsu.edu/extension/weather/cold-hardiness/>
- [weather.wsu.edu](https://weather.wsu.edu)

... And a huge thank-you to all of the WSU faculty, staff, and researchers who make this ongoing research possible.



# Contact Us - Washington Winegrowers Association



203 Mission Avenue, Suite 107 /  
PO Box 716



[info@wawinegrowers.org](mailto:info@wawinegrowers.org)



(509) 782-8234

