

Ste. Michelle Wine Estates Viticulture Internship



Responsibilities Performed

- **Spring:**
 - Count clusters on vines
 - Record the start of bloom
 - Record fruit set
- **Summer:**
 - Look for and record lag phase (when the berry goes from fruit expansion to seed embryo development)
 - Cut 25 clusters to weigh to record lag phase (when berries are half of their final weight)
 - Record the start of veraison (where the berries change color)
- **Fall:**
 - Gather fruit samples to take back to the lab to get tested for brix levels (sugar content)
- **Scouting During All Seasons For:**
 - Mildew
 - Scale
 - Thrips Infestations
 - Mealybugs
 - Mites
 - Leafhoppers
 - Water Stress
 - Nutrient Deficiency
 - Chemical Burns
 - Shatter
 - Any other abnormalities or issues

Ste. Michelle Wine Estates 14Hands Office

Prosser, Wa
Kendall Vasek
Summer 2016



Chateau Ste Michelle

Operations Overview

- Company was founded in Woodenville, WA
- Currently owned by Altria Corporation
- All of the Viticulture staff are based out of the 14Hands offices in Prosser

Summary

- Having hands on experience in the field has helped me understand the different growth stages and where the grapes are coming from
- I now have first hand knowledge of what pests and diseases look like in different varieties instead of just seeing pictures in a text book
- I now have experience working with growers and understanding the business from the ground up



View From a Vineyard in Sunnyside



Powdery Mildew



Grape Berries at Different Stages



Nutrient Deficiency



Mealybugs