

Bainbridge Vineyards

Bainbridge Island, WA

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Spring 2016

Overview:

Bainbridge Vineyards is an organic farmland that was started in 1978 by Gerard and JoAnn Bentryn. This vineyard helped establish the Puget Sound Appellation. They are committed to working with the community and crafting the highest quality products that truly reflect the beauty of the Puget Sound. The Vineyard is six acres and has vines from northern grape growing counterparts in France and Germany.

Goals for my internship:

As a way to make sure that I was staying on track with my learned, I made a list of goals that I wanted to achieve by the time I was done with my internship. These goals helped me work towards something and expand on my previous knowledge from classes.

These goals are:

- Understand what it takes to grow grapes
- Understand the amount of work and attention that vines require
- Types of organic farming methods
- To appreciate wine on a deeper level
- To gain a hands-on experience that I can take away from
- To learn about multiple climate growing methods

Responsibilities:

My responsibilities during my internship were:

- Rough pruning
- Cane pulling
- Fine pruning
- Vine training
- Cutting cuttings
- Expanding my knowledge with extra reading

Rough pruning:

Cutting all the tops of the vines to make the whole vine the same height. Also, choosing four strong canes that will be viable options for next years growth.

Cane pulling:

Pulling all canes that were cut and will not be used for next years growth.

Fine pruning:

Cleaning up the four cane options to the appropriate lengths. This also is when I selected which buds would grow into shoots for next year and which ones I could cut off.

Vine training:

Tying down two canes on to the wires and trimming the other canes that were not used. Make sure to tie down the cane first before trimming the extra canes off. Some canes could break.

Cutting cuttings:

Making cuttings from canes that can be used to establish a new vineyard.



Bainbridge Vineyard facility (above)



Bainbridge Vineyard organic wine variety (above)



Vine before pruning (above)



Vine after pruning and training (above)

Summary:

I have gained so much knowledge and grown so much personally from this internship, that I would suggest that everyone try to have the same experience I did. This experience has helped me connect with other people about the work that they have done in vineyards and how they have learned throughout the years of the best methods to tending vines. Going into this internship with an open mind and heart is what really made my experience worthwhile. I look forward to going back to the vineyard this summer and volunteering more to expand my knowledge.

I can take this experience with me everywhere I go and especially use it in the professional world. I can use my knowledge that I have learned here in the future, and hopefully when I own my own organic vineyard. I am thankful that I worked in an organic vineyard as opposed to a commercial vineyard because I got work closely with everyone on the vineyard and was able to learn a lot more because of the personal relationships I made.