



Ste. Michelle Wine Estates Prosser, WA Carina Ocampo Spring 2017

Introduction

Ste. Michelle Wine Estates is one of the world's largest wine producers that has wineries and vineyard's all over the world. They have their collection of "pearls" or estate wineries in Washington state. One of their wineries is located at 14 Hands in Prosser, where I was able to do my internship. Ste. Michelle Wine Estates also has contracts with various growers throughout Washington and their own company vineyards as well. For this internship, I was able to travel to Mattawa area and help monitor and assess vineyards and let my supervisor, Ryan McAdams, know of my results and data collected from field inspection.

Responsibilities During Internship

I've been able to have more hands-on experience on monitoring for cold damage in the Mattawa region as well as helping other AVAs in the Horse Heaven Hills area. I've helped collect cuttings of samples for different grape varieties and have been able to identify the primary, secondary, and tertiary buds and have been able to see if they had cold damage or not. I've also been able to learn that Grenache is susceptible to cambium/xylem damage but that the buds I've sampled in this particular variety seemed to have very minimal bud damage. I've been able to focus more on blocks at a downhill angle where cold air seems to pocket into, which is another factor for some samples that I've collected that have had signs of bud/cold damage during the January, February and early March months.

I've also had more training on GPS mapping, but have yet to go out to an actual vineyard to map any blocks we don't have in our system yet. The opportunity to GPS new grafted varieties will arise here soon. During my time bud counting, I've been able to see how mealybugs overwinter in the older vines and see how their egg sacs look like. This hands-on experience has helped me learn much more than I thought I would. During this time at this internship I have seen the life cycle of certain pests and what pest to look for at different stages of plant development. I've also been able to learn the phenology stages of the vines and what they look like in order to document this.



Top left photo: Grenache cold hardy cuttings showing cambium/xylem damage during January.

Top right photo: Bark from Syrah vine, showing overwintering of mealy bug sacs during month of March.



Bottom left photo: Carina showing her WSU Horticulture 202 class how to assess for cold bud damage, based on her experience at her internship. Photo credit: Robb Zimmell



Bottom right photo: Chardonnay variety with cutworm damage. Cutworms come out at night to feed and leave drilled like holes in buds.

In Summary

During this internship, I learned the valuable skills of communication and how if unsure of something to be able to ask away without any worries. I have learned about mealybugs, cutworms, scale, phenology stages and what damage to look for in each pest. I also learned how to assess a vineyard that may have high damage by a certain pest and report back my results. I've learned more than I expected to and am very thankful for this opportunity to help me expand my knowledge and grow as a person in this field. I hope to continue learning after this semester at Ste. Michelle Wine Estates, and to see what new accomplishments I may be able to bring.

Acknowledgements

Thank you to Ste. Michelle Wine Estates for this opportunity, Ryan McAdams for the guidance, and Sawyer Bagge for helping me whenever I had questions.