



Viticulture Internship Ste. Michelle Wine Estates 14 Hands Winery Prosser, WA Ian Hays Summer 2016



Introduction:

The wines of 14 Hands takes its inspiration from the horses that once roamed Eastern Washington. Acquiring the best fruit and keeping a vineyard it top notch health is essential in making the best wine that embodies the unrestricted spirit of these wild horses the winery is named after. As a viticulture intern I directly helped in maintaining, monitoring, and managing fruit and vineyard health.

Responsibilities:



A normal day involves driving a truck and trailer to a vineyard site.



What I consider my "Office Chair" view.



Powdery Mildew is one of the many things we monitor vineyards for.



Another pest we are on the lookout for...Mealybugs.



Pest damage is a great way to gather information of what's in the vineyard. This damage is from Leafhoppers.



Sometimes found are eggs. These are from a Green Stink Bug, which isn't a pest or a beneficial insect.



Lag weights are gathered to determine the expected outcome in fruit for winemaking.



Beneficial insects are common too. This Praying Mantis happened to hitch a ride on my ATV for a bit.



Veraison, the onset of ripening, means that harvest 2016 is close.

Summary:

Through this internship experience I have gained skills that will be utilized in future employment positions, such as pest and disease identification, damage, treatments; properly counting clusters; determining whether lag-phase has started by cutting through the seeds and determining resistance; and collecting cluster weights. This knowledge will allow me to pursue a position as a viticulturist with a winery and eventually help me when I owning my own vineyard and winery.