

Zinfandel Heritage Clone Evaluation – Lodi District

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Cooperator: Kyle Lerner, Harney Lane Winery; Bill Bechtold, Bechtold Vineyards; Ernie Dosio, Pacific AgriLands, Inc. for Gallo Liberty Vineyards

Background: Zinfandel has been and continues to be a very important part of viticulture production in the Lodi District, which includes portions of San Joaquin and Sacramento Counties, since the 1860s. Currently the Lodi AVA accounts for approximately 40% of Zinfandel production in California. Although a significant portion of this production is for white Zinfandel, a very large percentage of acres are dedicated to red wine, and in particular Old Vine Zinfandel wine production. There are now 80 bonded wineries in the region most of which produce a Zinfandel.

The Zinfandel variety has been an important part of the wine production since the late 19th century and is still the dominant variety by both acres (19,634 or 7949ha) and tonnage produced (141,781 tons crushed; estimated 47,000 tons for red). Much of the recent recognition for quality wines has been from vineyard designated wines and Old Vine Zinfandel being produced from the Lodi District. It is estimated that over 10,000 acres are older than 20 years. Of this acreage probably half are older than 30 years (pers. estimate).

Site/Methods: A fully replicated and randomized plot design based on material from the Oakville Trial would be planned for two sites. There is approximately 0.75 to 1 full acre at one site (Site 1) and 0.5 acre available for planting at a second location (Site 2). Currently the Site 1 is fallow, once planted to stone fruit. Site 2 is a site fallow and once planted to vines. Both sites would possibly allow for a minimum of 4 replications of 5 vines per clone. Average production at the site is about 20 to 25 pounds of fruit per vine, with cluster thinning.

Both sites are located in the Victor area one on Alpine Rd the other on Victor Rd. These vineyard blocks are located in the eastern portion of the Lodi AVA usually considered to be the traditional Lodi crush District, about five miles east of Lodi and south of the Mokelumne River; Site 1 about 1 ½ miles and Site 2 immediately south.. The soil at both sites is classed as a Tokay fine sandy loam.

The interest of the Heritage Vineyard Project established by Zinfandel Advocates and Producers (ZAP) has been to evaluate a traditional head trained vineyard on St George rootstock. Although to provide a more sustainable both (economically and viticulturally) bilateral cordon vines on a T trellis, spaced at 7 feet between vines by 10 feet between rows on one of two rootstocks; either 101-14 MGT or 1103 Paulsen or possibly 1616C. Besides the advantage against soil pest of both nematodes (root knot, ring, and lesion) and phylloxera, these two rootstocks have produced excellent quality fruit of good color and with low amount of rot, especially compared to St George included in the a rootstock trial at the Gallo Liberty research vineyard.

With shoot thinning and a modest level of cluster thinning fruit of high quality has been consistently produced at his site, with further confirmation in experimental wine lots. The history of the area, experience at the Liberty vineyard site, and the need for long term sustainability through appropriate rootstocks and vineyard design would strongly suggest a

deviation from the requirement of St. George vines that could still be compared to sites including the current Oakville trial and sites established in Phase II during the previous three years.

However, in the case of both Lodi Sites 1 and 2, head trained vines are planned for small scale production of less than 10 acres. At Site 1 a more current rootstock such as 101-14 MGt, 16176C or possibly 1103 Paulsen will be selected at a spacing of 7 x 10feet, while at Site 2 the St. George vines used as rootstock will be spaced at 7 x 11feet. Site 1 may be drip irrigated, but Site 2 will utilize furrow irrigation.

There 18 current selections of Heritage Clones and tow "standards" of Zinfandel FPS 03 and Primitivo FPS 03 could be incorporated, with four replications that would produce just above 500 pounds total fruit per clone. Wine lots could be produced with the cooperation of Harney Lane Winery at Site 1, while at Site 2 only viticulture data would be collected initially and the possibility of wines could be followed up either locally or at the new Viticulture &Enology Winery at UC Davis. Interest, time and funding would determine that commitment at a later date.

Support/Costs: It is possible that in kind support from the cooperators art Sites 1 and 2, along with some supplementary funding provided by the Lodi Winegrape Commission (LWC) could cover a significant portion of trial expenses in establishment, maintenance and harvest of the proposed trials. My time as UC Farm Advisor would be available to as much as 15% of my total program. Actual ongoing funding and in kind support would need to be negotiated and confirmed, but has been offered. Funding from ZAP is not expected at this time, but they would be a partner in the sharing and dissemination of al data; some wine could be available after first options are given to the cooperators and LWC. Wine lots would be possible, but might require some ongoing funding from LWC in the future and/or participation of the Department of Viticulture and Enology through Dr. J. Wolpert.

Although, it might be possible to still proceed for a 2011 at Site 2, most likely both trials will be established in 2012 for a first harvest in 2014 or 2015.

Year One	
Vines	\$3,250
Planting	\$1500 Growers?
	\$1,000 Miscellaneous
Total	\$5750

Year Two	
Training	\$1500
Missing Vines	\$ 250
Miscellaneous	\$ 500
Total	\$2250

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Zinfandel Clones

Zinfandel

1A	Lodi
2	Lodi
3	Livermore
6	Lodi 1A HT

Primitivo

3	Italy
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Zinfandel

9	Heritage	5	SLO
10	"	10	Sonoma
11	"	6 + RSP	SLO
12	"	4 +	SLO
14	Heritage	53	Napa
17	Heritage	46	Mendocino
18	"	60	Sonoma
19	"	61	Amador
21	"	25	Sonoma
22	"	19 +	Sonoma
23	"	23 +	Sonoma
24	"	31	Sonoma
25	"	38	Napa
26	"	44 +	Mendocino

Currently Provisional

27
28
30
31
32