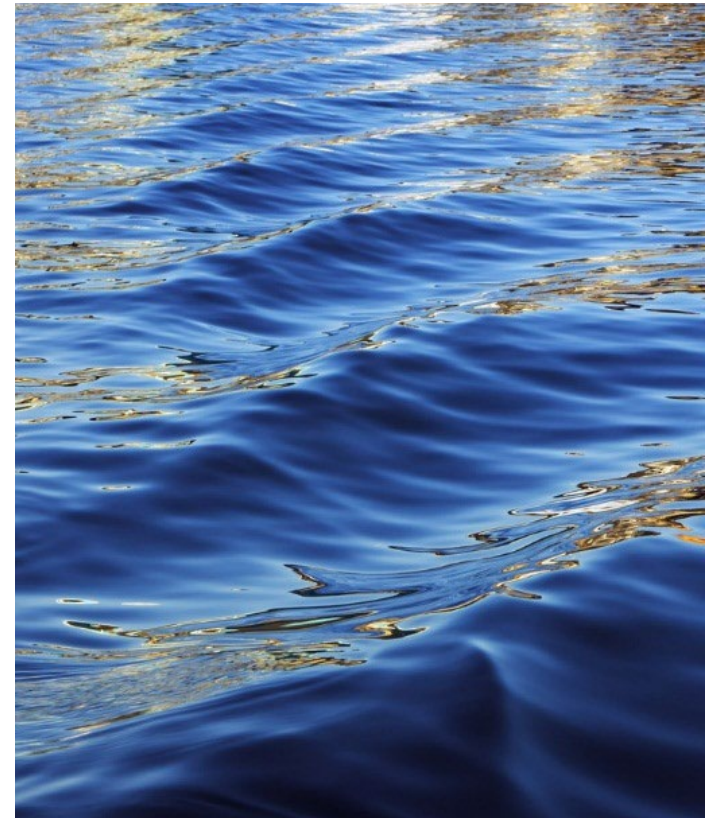


Harvest Labor, Equipment planning and supplies

Cory Lillberg – Parker-Binns Vineyard
Eric Steinbicker- Piccione Vineyards
Joseph Geller- Dynamis Estate Wines



Pre/Post harvest equipment, supplies & considerations

Pre-harvest

- Macro-Bins cleaned / inspected
- Picking lugs cleaned / inspected
- Medical supplies
- Tractor(s) inspection / mx
- Trailer mx
- Pruning shears cleaned, lubricated and accounted for.
- Harvest labor procured
- Do not rely on volunteer help for harvest days.
- HAVE A PLAN

Post- harvest

- Scheduled MX on tractor and implements
- Accountability/inspection of shears, picking lugs and other equipment
- Clean and “bed” picking bins
- Lubricate and store shears
- Stow, move or remove bird netting and other deterrents
- SPRAY through senescence
- Prep pre-pruner or plan dormant pruning schedule
- Winterize irrigation (if used) and other equipment.
- Utilize tax write-offs for equipment in 4th qtr! Mechanization, equipment needs, etc
- Vineyard MX/ fix trellis, service sprayer etc.

Pre/Post harvest equipment, supplies & considerations

Vented Stackable Lugs



Macrobins





Post-Harvest spray challenges



PARKER-BINNS *Vineyard*

- Spraying inter-planted blocks with different ripening / harvest times.
- Chemical considerations. Can use of Biofungicides help here?
- The essence of senescence.

Reading
the PHI
portion of
the label

YOU KNOW THE RULES AND SO DO I



POST HARVEST?



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**CONTINUE FUNGICIDE
SPRAYING AND FERTILIZE**

Post Harvest
Maintenance

End use allocation

Do you know your facility needs prior to fruit-set?

- What does the growing season decide for you? Rose anyone?
- Sales projections, wine styles and volumes.

Do you have blocks of vineyard that are/were constructed for a specific need in the winery?

- Vineyard/winery establishment 101
- Sparkling blocks
- Rose blocks

Supply and demand?

DO SOMETHING with the fruit!

- Consider selling fruit on contract to other local wineries
- We should be making contact about purchasing fruit at or around fruit set. .



**COMMON SENSE IS THE
BEST FORTUNE TELLER**



**PLAN YOUR WINES AND FARM
ACCORDINGLY**

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End Use Allocation

**I THOUGHT I HAD LESS
FRUIT**

**MAYBE I SHOULD HAVE
SOLD SOME!**

Yield Estimation



Maturity Determination and Harvest Timing

- Berry sampling every 2-3 days (RANDOM=ACCURATE)
- Tracking fruit maturity with lab AND your palette
- Chewing skins
- Chewing seeds
- % of brown, ripe seeds
- Color & phenolic development of skins
- Brix, PH and TA
- Consider pressure. Wildlife, insect and impending doom. aka (hurricanes)
- Record all chemistry and picking data

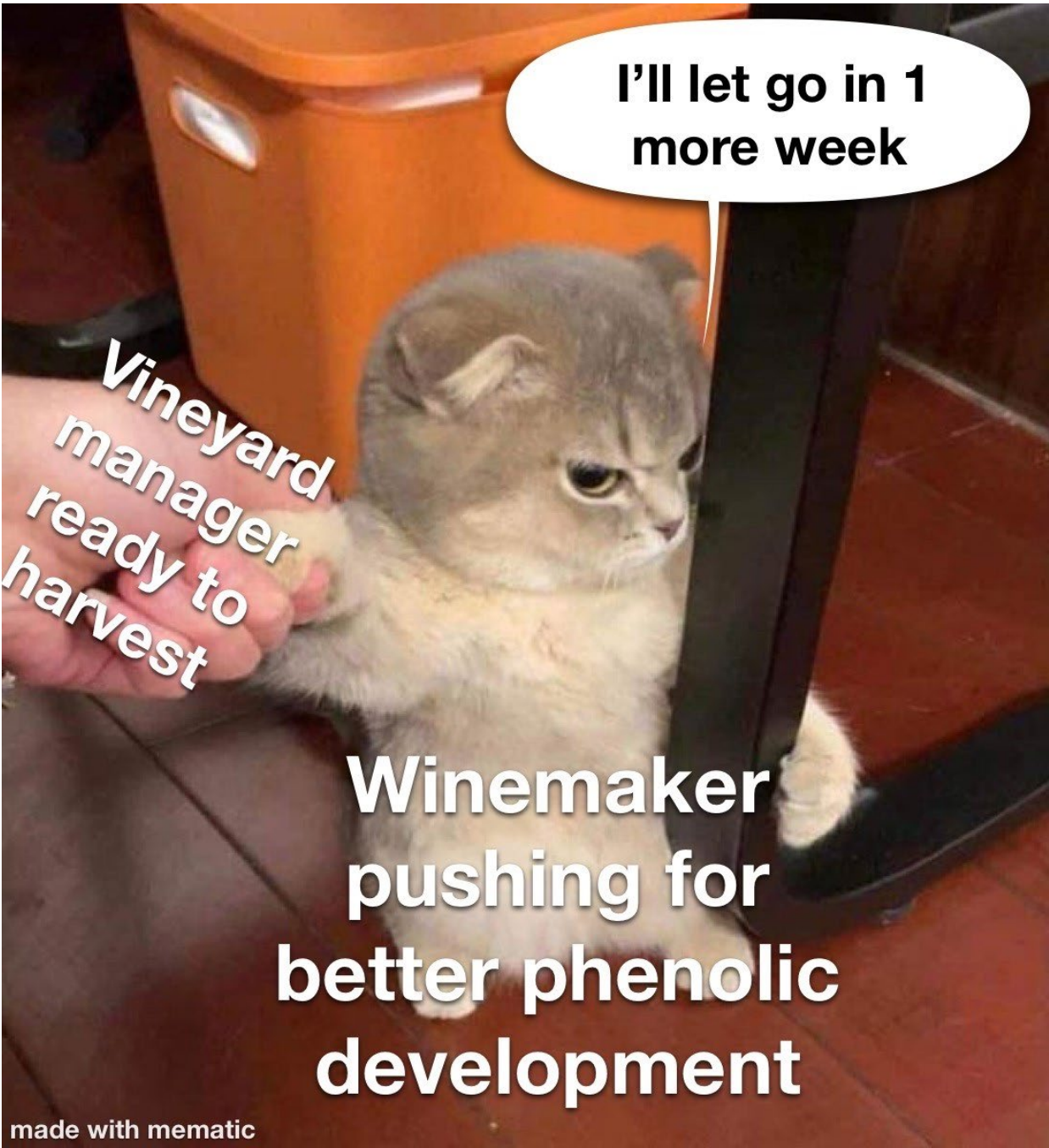


DONT ROT ON ME



Maturity Determination and Harvest Timing

Vineyard and Winery Collaboration



I'll let go in 1 more week

Vineyard manager ready to harvest

Winemaker pushing for better phenolic development

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Maturity Determination and Harvest Timing

Vineyard and Winery Collaboration

Harvest Labor considerations

- Do not rely on volunteers for Harvest!!
- Do you pay by the hour or by the bin? Maybe both?
- Train your help IAW NCDA&CS and EPA worker protection standards.
- Consider forming a Harvest cooperative with other vineyards in your neighborhood. Labor is hard enough to find these days.
- Child labor is not the best option.



Merlot and Chardonnay Chemistry comparison

- Harvest '22 Chemistry @ Parker-Binns , Piccione and Dynamis
- Harvest decisions made and why
- Reasons for harvest will change between vineyard site and vintage variations in our state.
 - Bird and wildlife pressure should be controlled to the best of our ability to avoid harvesting damaged and /or underripe fruit for your goals.

FACILITY	22' Merlot	'22 Chardonnay
PBV	21.0 @ 3.67 TA- 6.9	20.9 @ 3.64 TA- 6.1
PV	22.3 @ 3.73 TA- 6.3	21.2 @ 3.84 TA- 4.9
DE	22.0 @ 3.3 /TA- 6	18. @ 3.00 (sparkling) TA- 9