

OCPVA Minutes of 4/25/13 meeting.

The meeting was called to order at approximately 5:45 by Larry Coia

The first order of business was to discuss the final naming of the proprietary wine blend. Anita Nicolo from SMS reported the results of the survey and the subsequent actions taken by the committee on the name. The two top names were discussed and voted on. The name chosen for the blend is "Cotiere" which means coastal in French. The name was chosen because of its meaning and because all varieties in the blend are French in origin. The Association will now take steps to begin the trademark process for the name, funded by the grant.

Anita also reported on the work being done by SMS on the website redesign. She distributed samples of the home page which included the redesigned logo and asked for feedback from the members. Comments are to be sent to Jim Quarella.

Larry Coia and Dan Ward reported the results of the 3 year study then have conducted on cluster thinning in Cabernet Franc and Cabernet Sauvignon which was funded by the SARE grant. Prior to the meeting a tasting was held by 8 experienced tasters to rate the wines. For both varieties, vintages for the three years were tasted comparing wines made from vines that were thinned to 2 clusters per shoot against wines from vines that were thinned to 1 cluster per shoot. The wines were tasted blind. The results showed that there was very little variation in samples suggesting that the cluster thinning, at least as done in the method used in this study, made little difference. Complete comparisons of the results were presented by Dan.

Larry Coia also presented information on the Italian varieties the Association has imported through Dr. Marco Stefanini who has made crosses from northern Italian varieties. The vines are currently being grown under quarantine and will be available to the association in a year or two. The Association has been given the right to name the vines and the Board of the Association will undertake that process in the near future. Two of the varieties are red crosses between Teroldego and Lagrein. The third is a white cross. The plan is to plant the vines when they are released in 5 different locations around the state to ascertain their viability under different climactic and soil conditions. Larry also reported that Dr. Stefanini has agreed to travel to the US to conduct a seminar for the Association in the fall of this year.

Dan Ward also introduced Dr. Anne Neilsen, who has recently joined the RAREC staff as a fruit entomologist. Dr. Neilsen will be working with the Association and the industry.

Weather stations in various locations will be available to provide information online regarding various weather conditions. Dan Ward reported on the process for doing so and the availability of the information. Jack Rabin also advised the members on the availability of free plant & pest advisories.

Lastly, Larry Coia reminded members to respond to the survey the Stockton State College has sent regarding potential training programs for vineyard and winery workforce.