

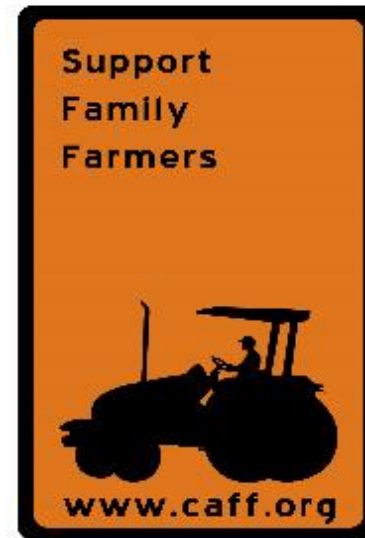
Dry Farming Wine Grapes in California

Dave Runsten
Community Alliance with Family Farmers
August 7, 2015



Community Alliance with Family Farmers

- Statewide Non-Profit
- 35 years of advocating for family famers and sustainable agriculture
 - Farm to Market
 - Policy Advocacy
 - On-farm sustainability
 - Water Program
 - CSAs
 - Food Safety
 - Climate friendly farming



Water Program

- Targeted Educational Workshops
 - Dry Farming
 - Irrigation Efficiency
- Educational Materials and Resources
- Drought Resources
- Statewide work targeted mainly at wine grape growers



Partners



CALIFORNIA
SUSTAINABLE WINEGROWING
ALLIANCE



SONOMA
RESOURCE CONSERVATION DISTRICT



Viticulture Association
of the
Santa Cruz Mountains



UC
CE



VINEYARD TEAM
Promoting Sustainable Winegrowing

California Agricultural Water Stewardship Initiative

- 12 Practice Pages
- 74 Case Studies
- YouTube Channel
- Resource Library
- Calendar of Events
- For all crop types

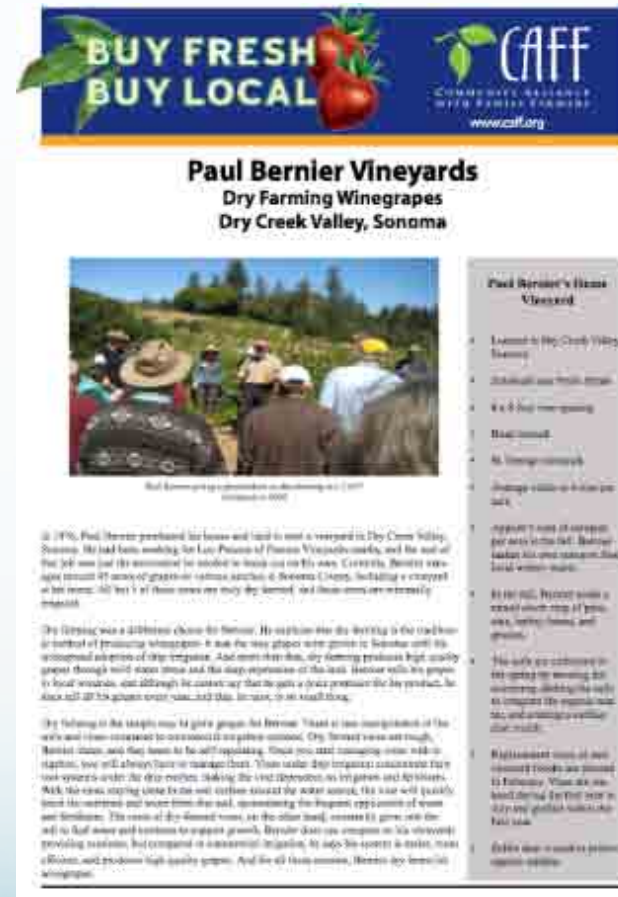


THE NORTH AMERICAN WATER AND POWER ALLIANCE



CAFF Water Resources

- On-Farm Water Management on Water Sustainability Webpage
 - Past workshop presentations and handouts
 - Case Studies, fact sheets
 - Policy Reports from the Water Roundtable



Dry Farming

Crop production in the dry season that relies on residual soil moisture stored from precipitation



Bucklin Old Hill Ranch, Sonoma Valley
photo credit: CAFF

How does dry-farming work?

- Drought tolerance of grapevines
 - Deep roots: 6 to 12 ft (average) up to 40ft
 - Efficient control of water loss
 - Prioritize berry growth
- Reasonable water stress can improve berry composition
 - Increase color compounds
 - Concentrated flavors
 - Taste tests prefer drought stressed wines?
 - Wineries seek them; long-term contracts

Dry-Farming: will it work?

- Annual precipitation
 - Amount necessary will vary depending on other climate factors.
- Soils
 - Water holding capacity, loamy, clay loam
 - Soil depth and structure



Tablas Creek, Paso Robles

Dry-Farming System

- Vineyard architecture
 - Spacing
 - Trellising
 - Some varieties require it
- Rootstock



Poor Ranch, Hopland

Dry Farming: Cultivating or No-till or what?

Row cultivation

- Maximize water holding capacity of the soils
- Cover Crops
- Dust mulch

Find a system that works for your vineyard



Napa

Dry-farming: Costs and Benefits



Sonoma

- Improved grape/wine quality
- Vines self regulating
- Reduce disease
- Reduce water use and capital cost
- Potential yield loss
- No irrigation back-up system
- Economic viability? Easiest if you make wine

The Economics Vary

- Fresno
 - 13 Tons per acre, \$378 per ton
- Lodi
 - 9 Tons per acre, \$577 per ton
- San Luis Obispo
 - 4.5 Tons per acre, \$1,337 per ton
- Napa
 - Reds: 3.7 Tons per acre, \$4,800 per ton
 - Whites: 5 Tons per acre, \$2,330 per ton
- San Diego
 - 5 Tons per acre, \$1,547 per ton

Dry Farming Network on the CAFF website

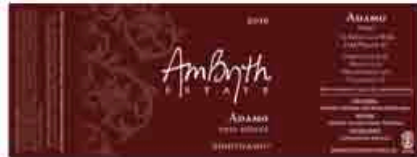
Dry-Farmed Wines

Below is a list of wines that CAFF has identified as containing dry-farmed grapes. Many of the wineries offer multiple dry-farmed wines, but we have chosen to highlight one. To learn more about the wines they produce, follow the links to the winery's web page. If you would like more in-depth information on dry-farming practices and applications, please visit the California Agricultural Water Stewardship Initiatives' [Dry Farming Webpage](#).

Read more about [Dry-Farmed Vineyards](#)

If you know of additional dry-farmed wines, call 510-832-4625 x13 or email kendall@caff.org

Wines are listed alphabetically by producer.



AmByth Estate Adamo \$45 from winery

This wine is produced from a blend of 100% estate grown dry-farmed Grenache, Syrah, Counoise, and Mourvedre. The vineyard is certified organic and **biodynamic**. Wine is produced with native yeasts, is unfiltered and unfined. The entire **AmByth Estate Vineyard** is dry farmed. They produce dry-farmed white and red blends, as well as Viognier, Grenache Blanc, Sangiovese, and Tempranillo. Read more about AmByth Estate's other [dry-farmed wines](#) or read our [AmByth Estate case study](#).



Battaglini 2001 Zinfandel Estate \$30 from winery

Produced from 100% estate grown and dry-farmed Zinfandel, this wine exhibits bright fruit as well as spice. Battaglini Estate Winery produces a variety of dry-farmed Zinfandels from their estate in Santa Rosa including a Proprietor's Reserve and Proprietor's Reserve Select. [Click here](#) to learn more about their dry-farmed Zinfandels.

Dry Farming Case Studies on the CAWSI Website

- Paul Bernier, Geyserville
- Will Bucklin, Sonoma Valley
- Ambyth Estate, Templeton
- Tablas Creek, Paso Robles
- Wolff Vineyards, Edna Valley
- Frog's Leap, Napa Valley
- Poor Ranch, Hopland
- Harrison Vineyards, Healdsburg



Paul Bernier, Dry Creek