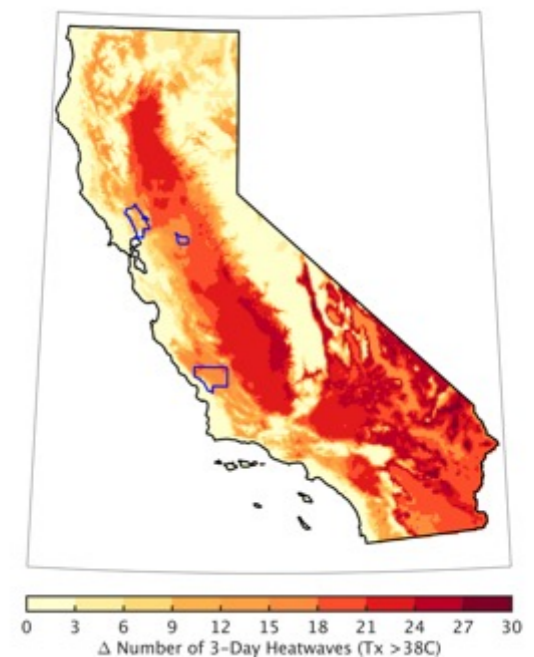
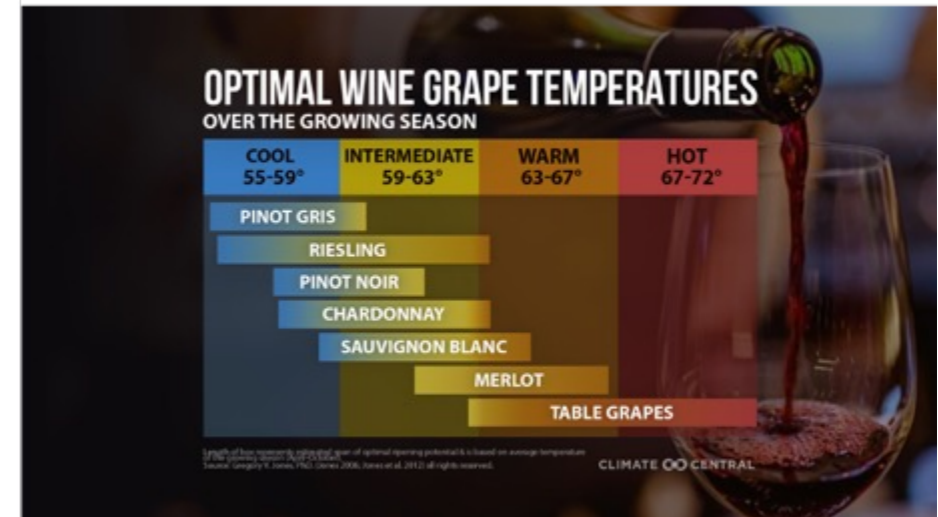
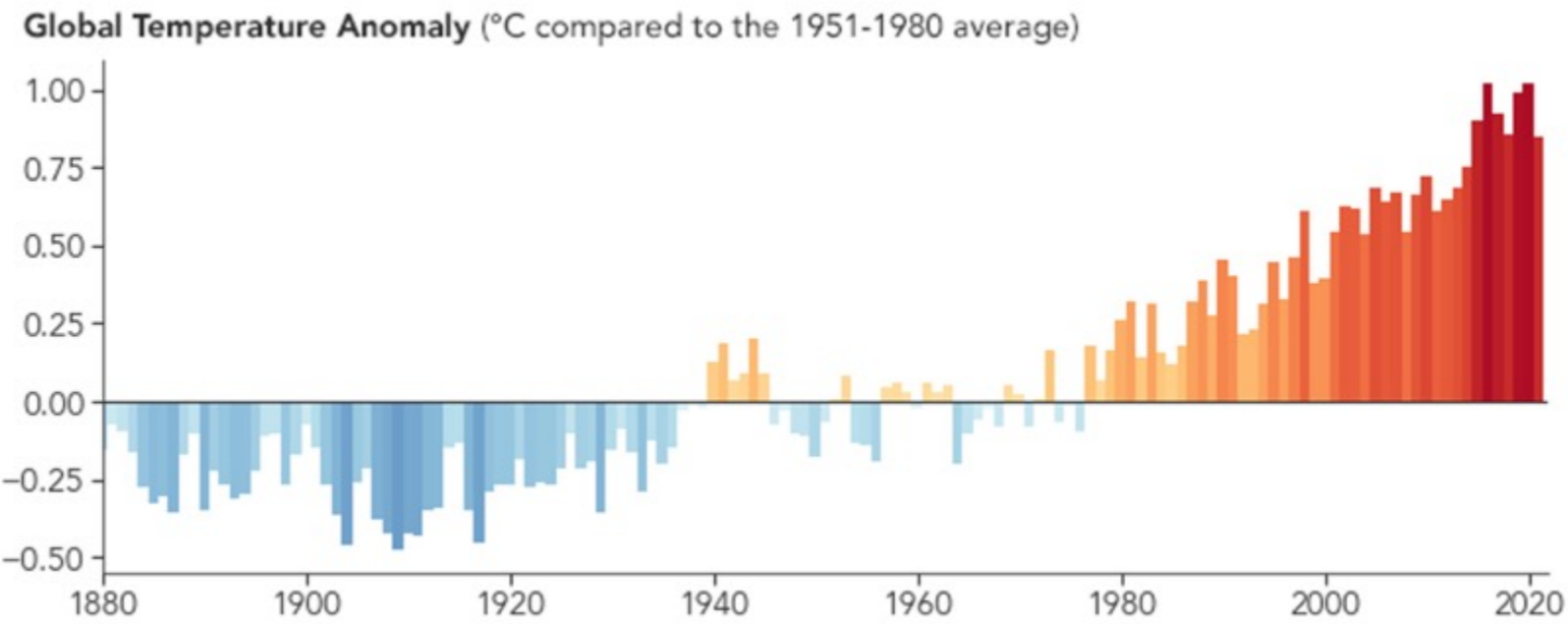


Climate Change & Extremes: Impacts, Mitigation & Cultivar Suitability

Dr. Elisabeth Forrestel
Dep't of Viticulture & Enology
University of California at Davis
Grape Day, Oakville Station,
June 5, 2024



Impacts of Climate Change on Grapes & Wine



Cold Snaps/Spring Frost



Drought/Floods

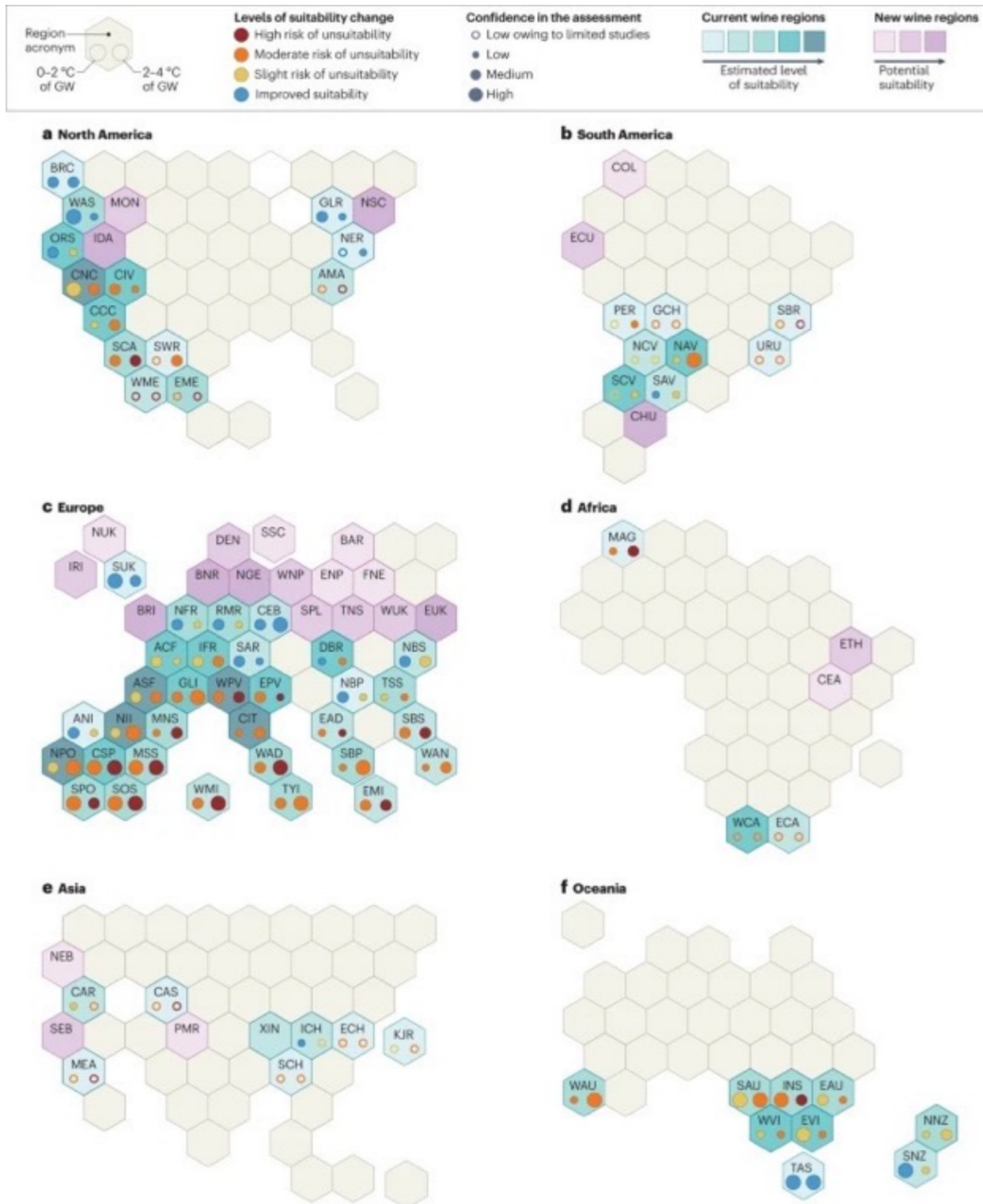


Wildfires



Heatwaves

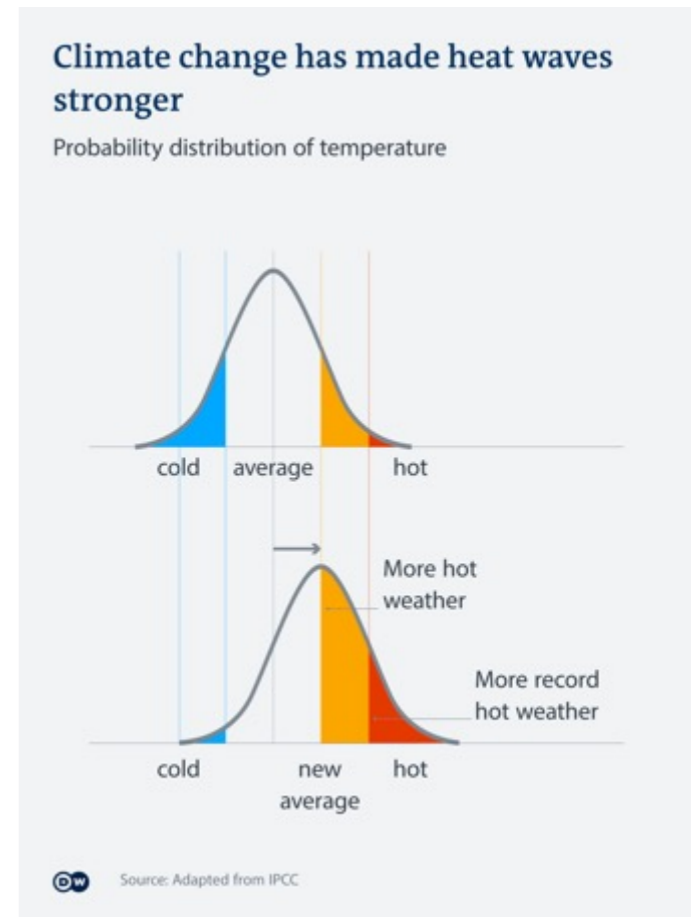
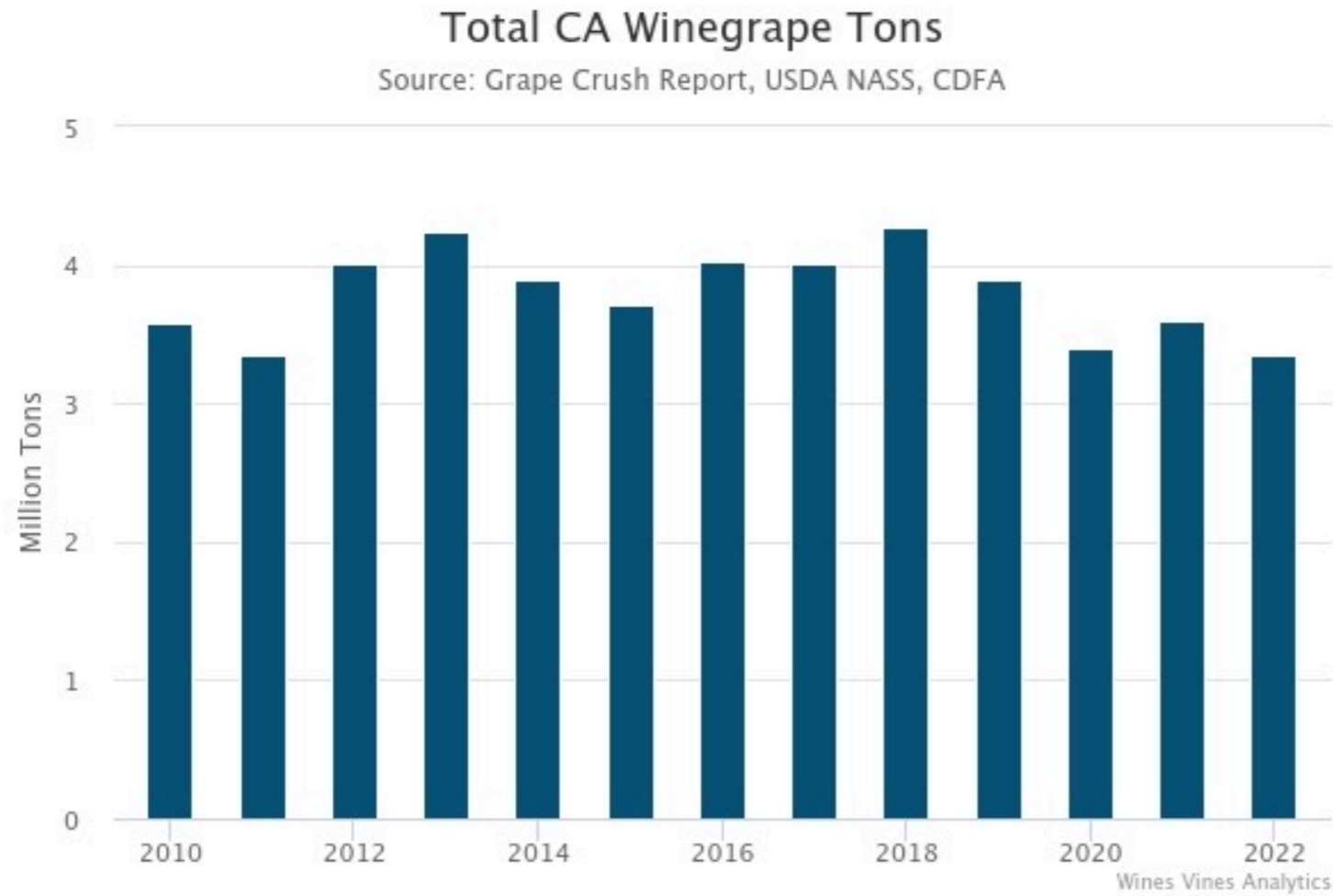
Impacts of Climate Change on Grapes & Wine



Majority of cultivar suitability Studies to date under future climate change look at mean temperature shifts & impacts on phenology/timing of ripening



Attribution of Impacts Driven by Extreme Events



Cold Snaps/Spring Frost



Drought/Floods



Wildfires

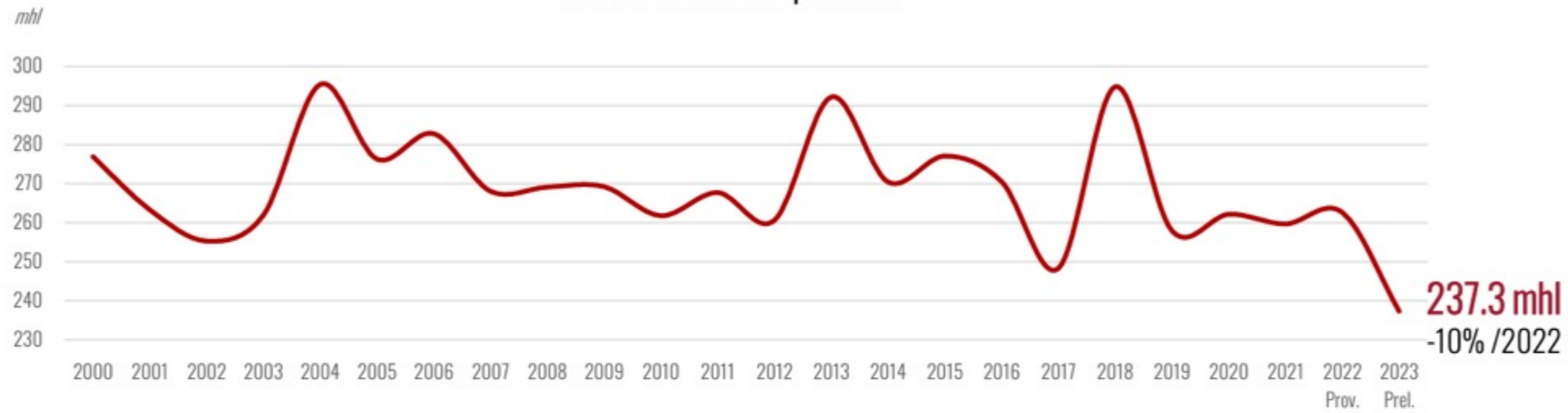


Heatwaves



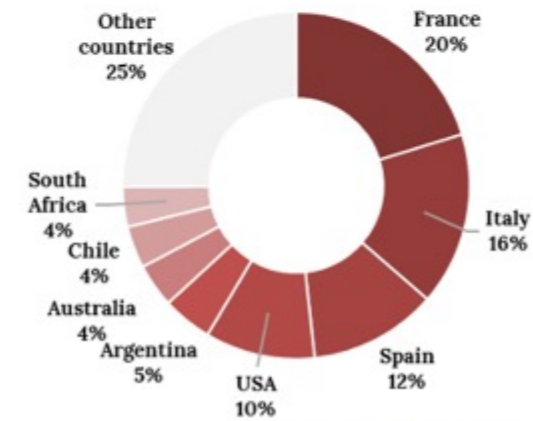
Wine Production

Evolution of world wine production



Extreme climatic conditions and widespread fungal diseases severely impacted many vineyards worldwide, culminating in a **historically low global wine production of 237 million hectolitres**. This marked a **10% drop from 2022** and represented the **lowest output since 1961**.

Very low production volumes were recorded in both the **EU (145 mhl, -11%/2022)** and the **Southern Hemisphere (47 mhl, -15%/2022)**.



Cold Snaps/Spring Frost



Drought/Floods



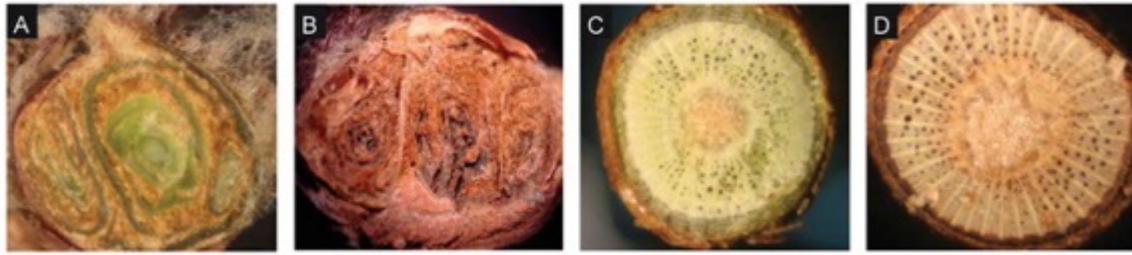
Wildfires



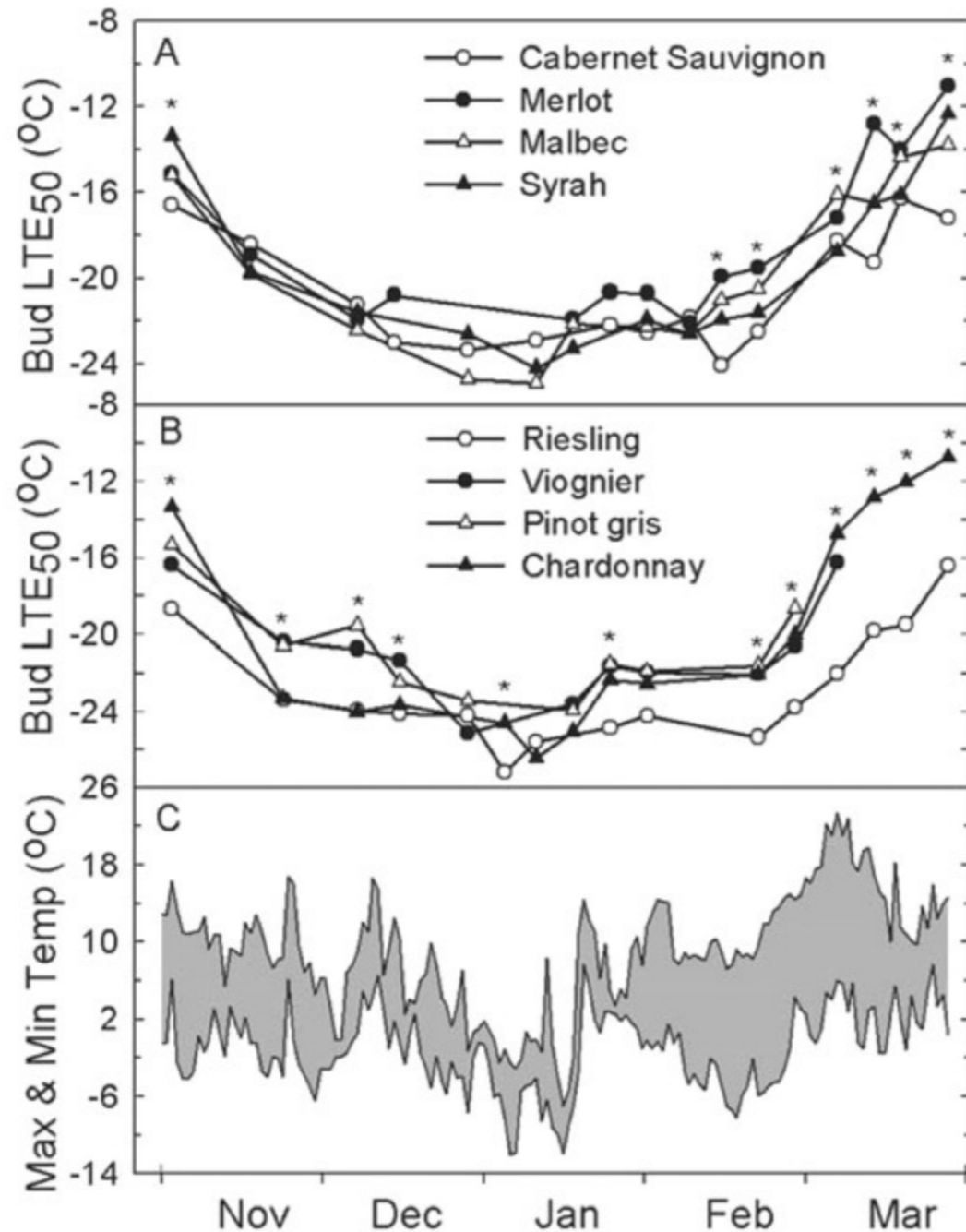
Heatwaves

Cold Snap & Frost Damage

Vitis amurensis (-40 LTE₅₀)



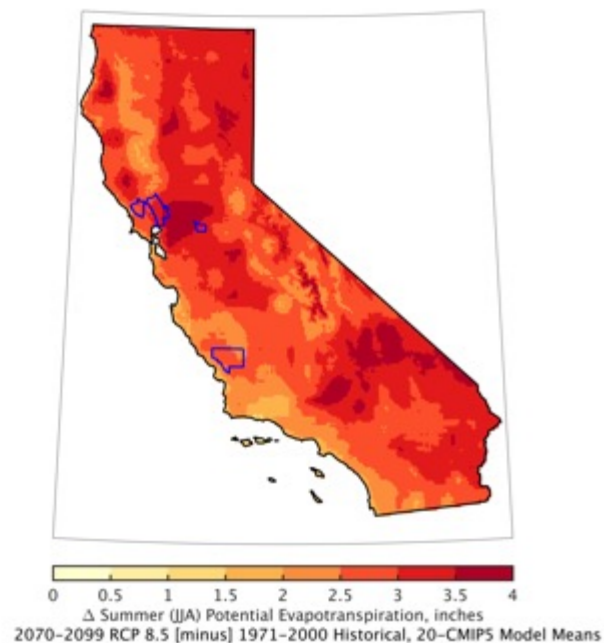
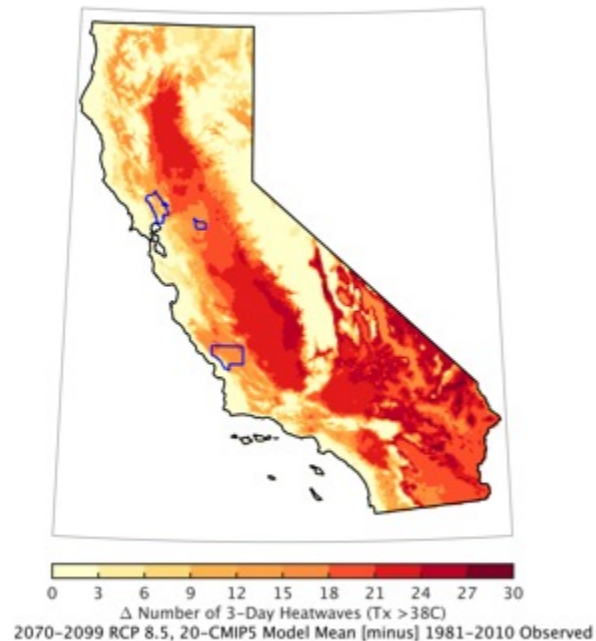
Decanter China



- Cold hardy hybrids
- Breeding - leveraging wild species
- Better phenological modeling of dormancy dynamics

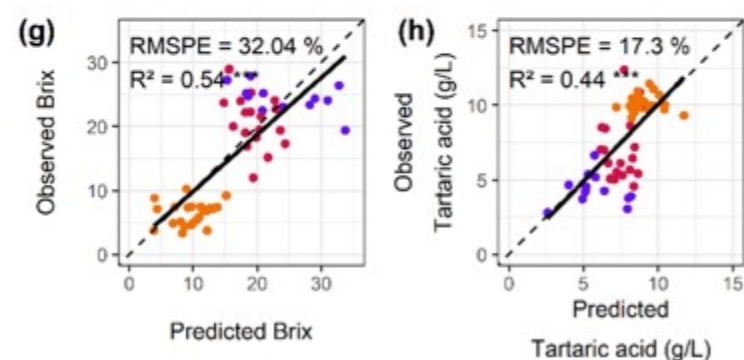
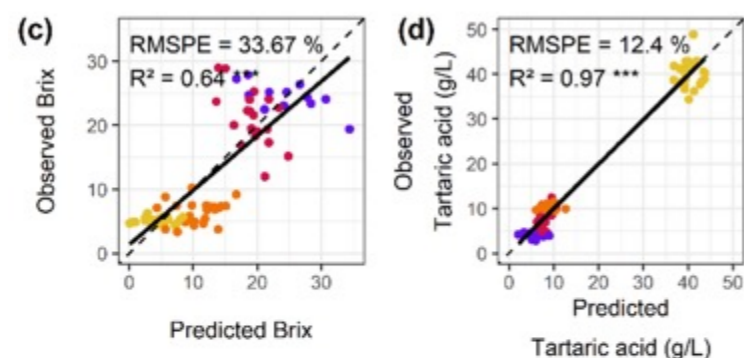
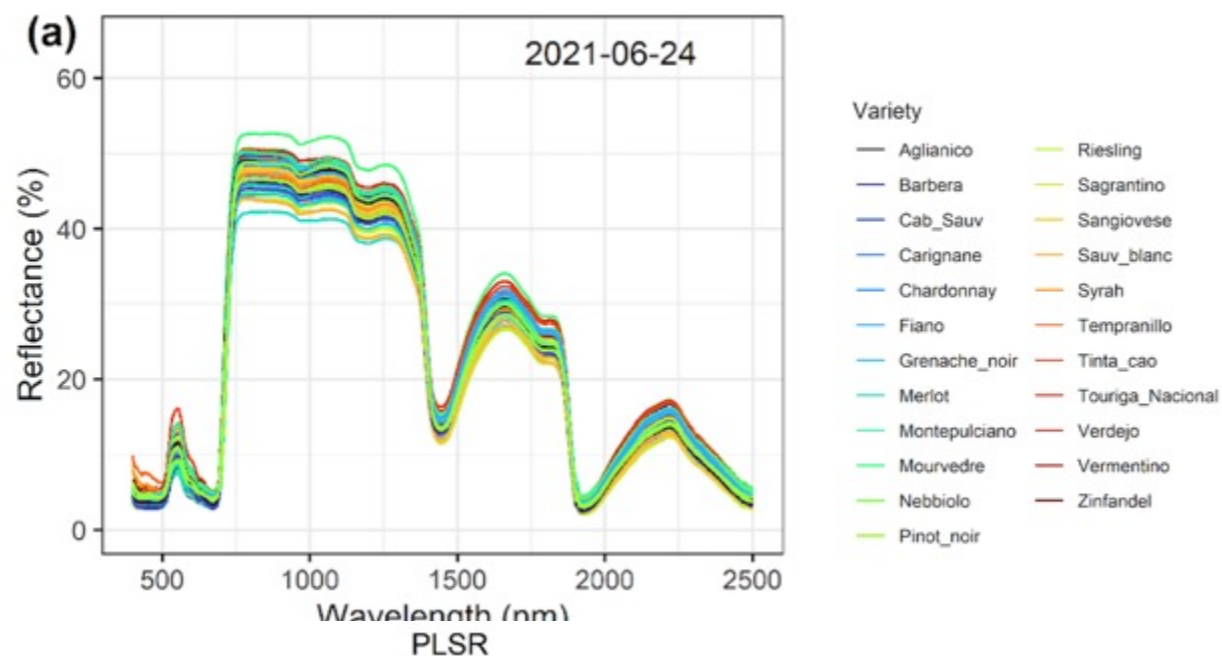
Drought/Flooding Impacts

- Warmer temperatures, higher evaporative demand, drier soils
- More inconsistent and intense precipitation events



- Rootstock selection, breeding
- Canopy manipulation
- Regenerative practices: cover crops, improved infiltration, soil aggregate stability, and soil health — all can save water

Wildfire Smoke Impacts



• 2021-08-12 • 2021-09-09

Wong, Magney & Forrestel in prep

- Considering phenology & timing of harvest
- Sprays for smoke barriers
- Mitigation in winery
- Better predictions of smoke taint: how far from fires, wind movement
- Better assay for compounds associated with smoke taint
- When is it necessary to test fruit?

Heatwave Impacts

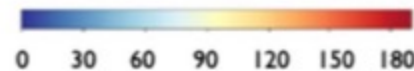
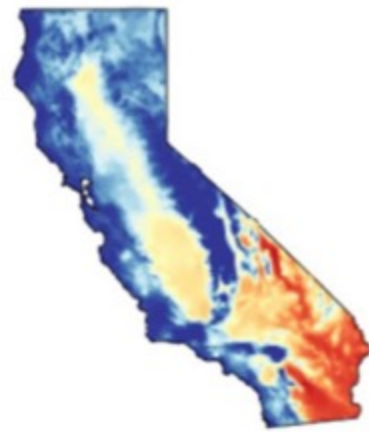
Current



2050

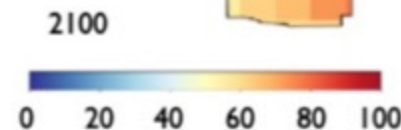
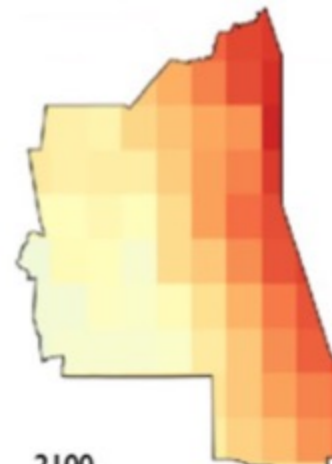
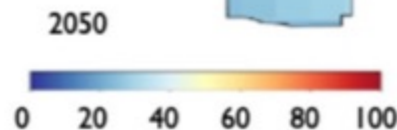
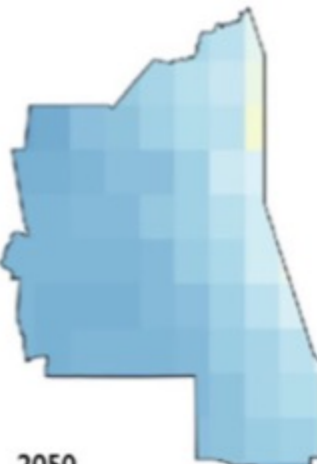
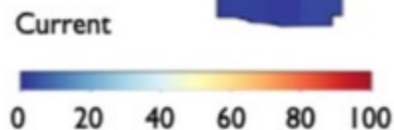


2100



- Three consecutive days > 38 Degree C
- Lots of unknowns
How often?
- Impacts...
Vine physiology?
Berry and Wine Chemistry?
Sensory?

Lodi

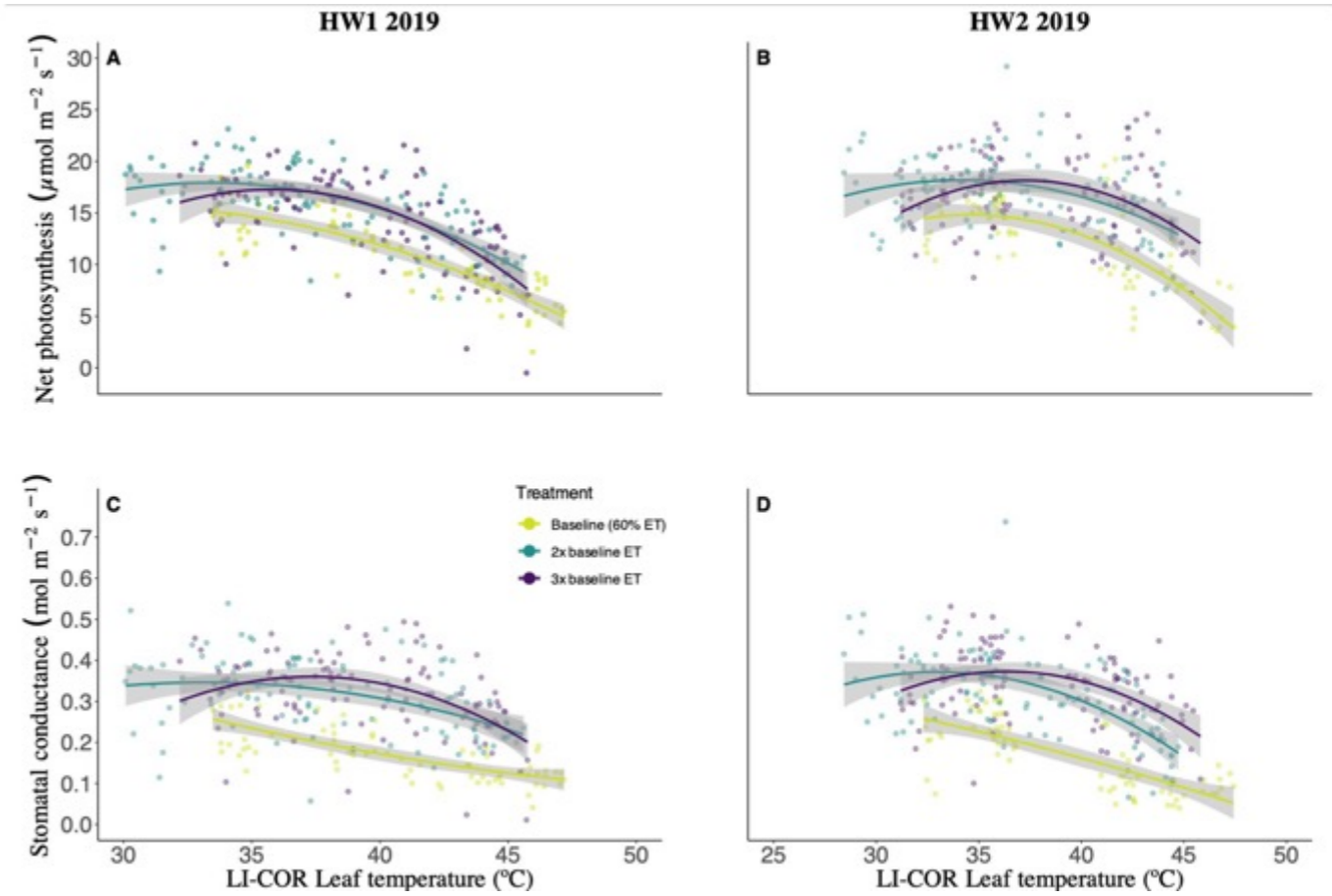
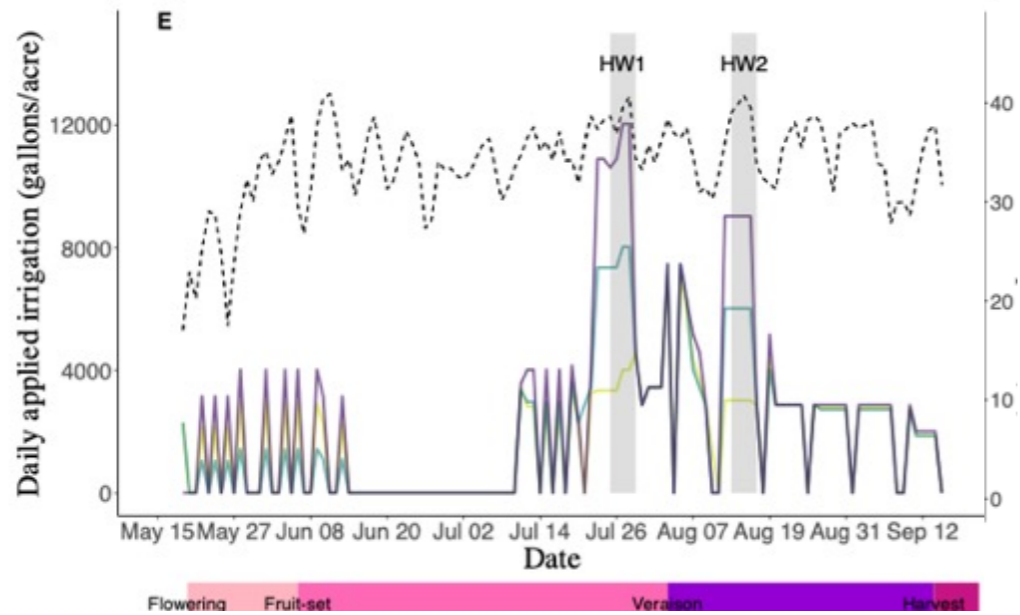


Site in Lodi in the San Joaquin County in the Central Valley of California

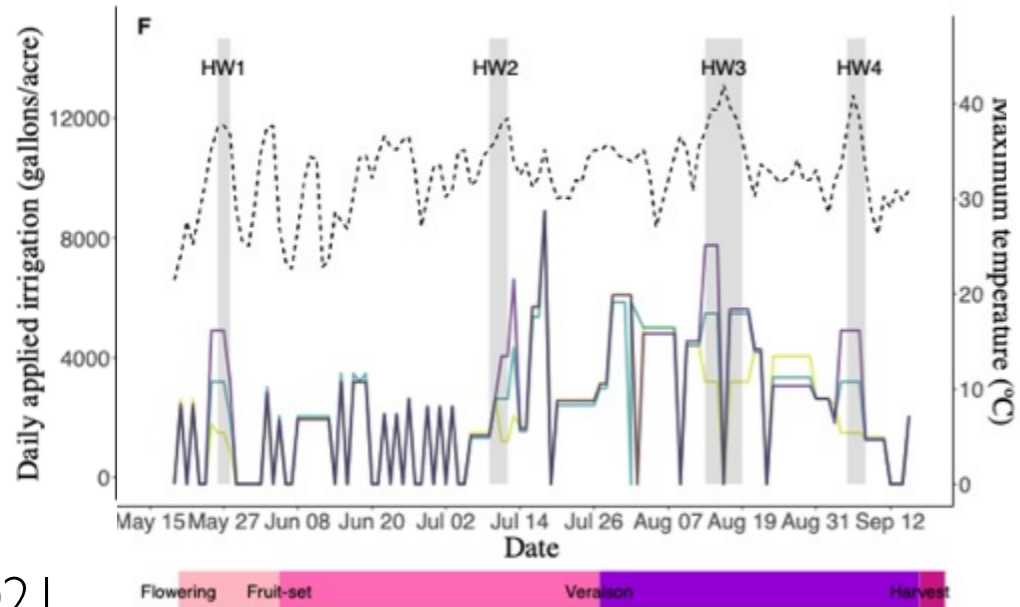
RCP 8.5, 6 square-km resolution

What is the impact of varying irrigation amounts prior to and during heatwaves on vines, berries & wine?

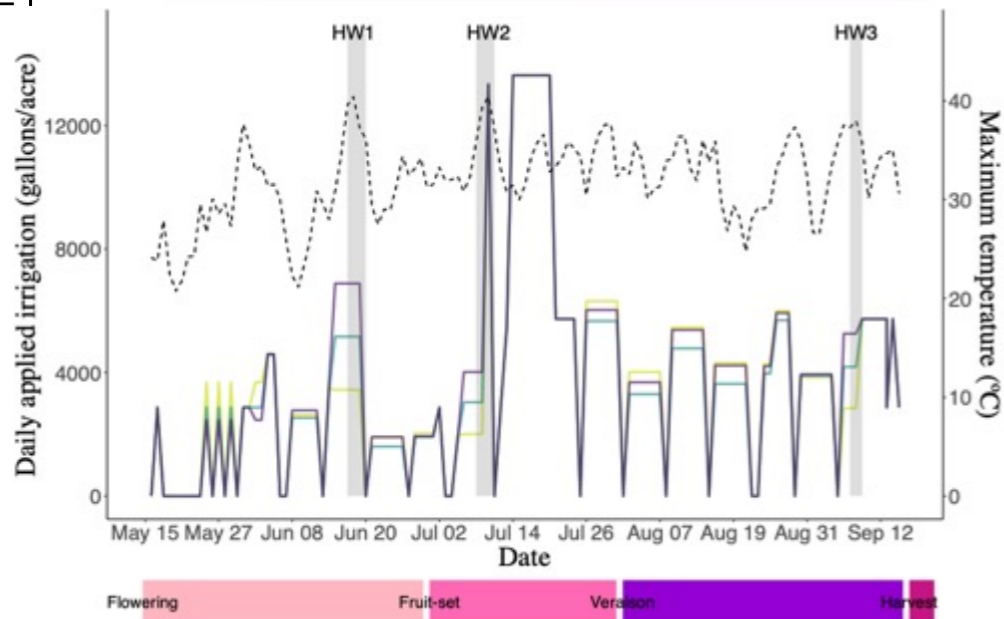
2019



2020



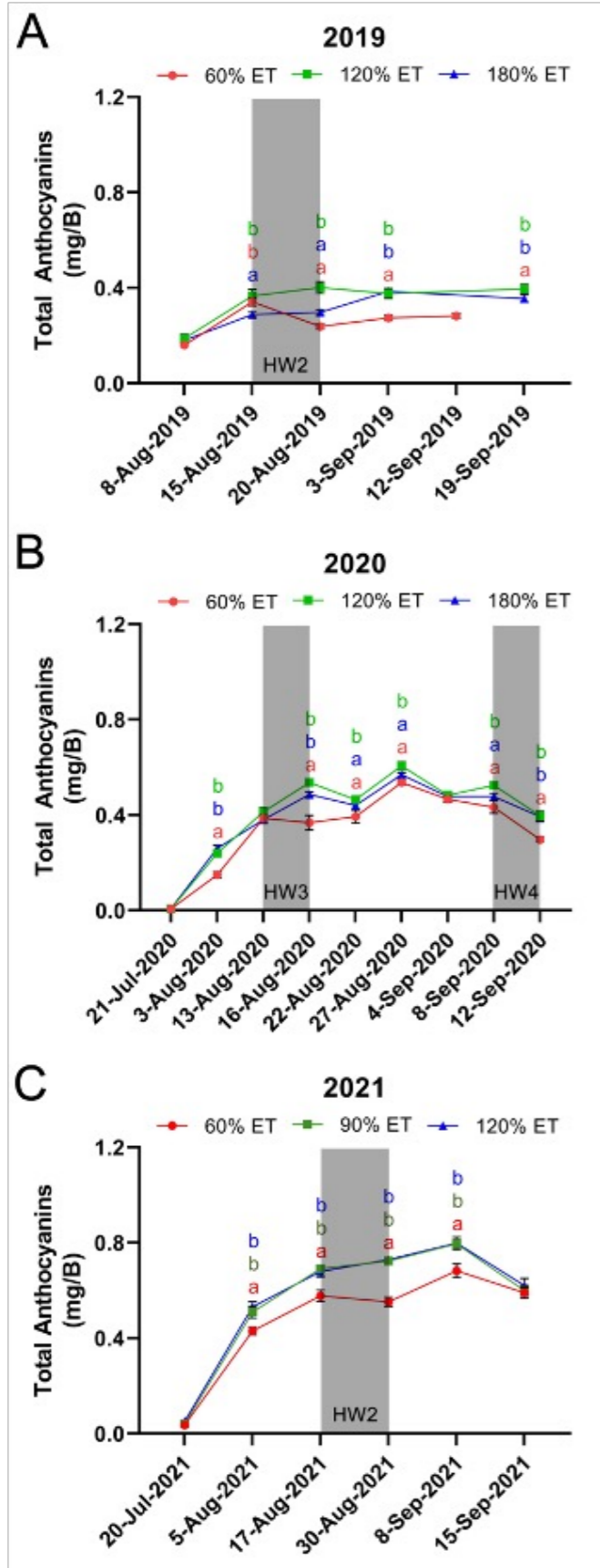
2021



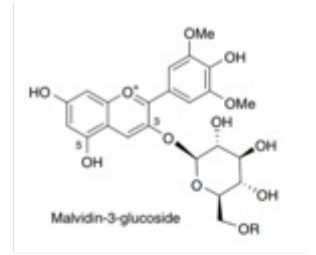
Treatment
 — Baseline (60% ET)
 — 1.5x baseline ET
 — 2x baseline ET
 - - Tmax



Berry Phenolics: Total Anthocyanins



- Consistent and persistent differences between treatments in anthocyanin content (lowest in baseline).
- Inconsistent differences in flavonols (impact of exposure?)
- Transient reductions in tannin

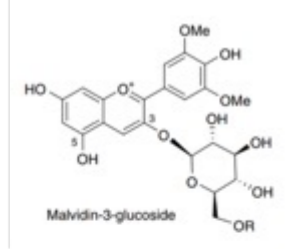


Campbell et al.; Galeano et al. in prep

Irrigation Practices to Mitigate Heatwave Impacts

- **Supplemental irrigation (with restraint) prior to and during heatwaves helps mitigate heatwave impacts via:**

- Cooler canopies and berry temperatures
- Reduced vine water stress
- Increased synthesis/reduced degradation of anthocyanin above certain temperatures (35/38 C)
- Higher astringency and more desirable aroma profiles in wine

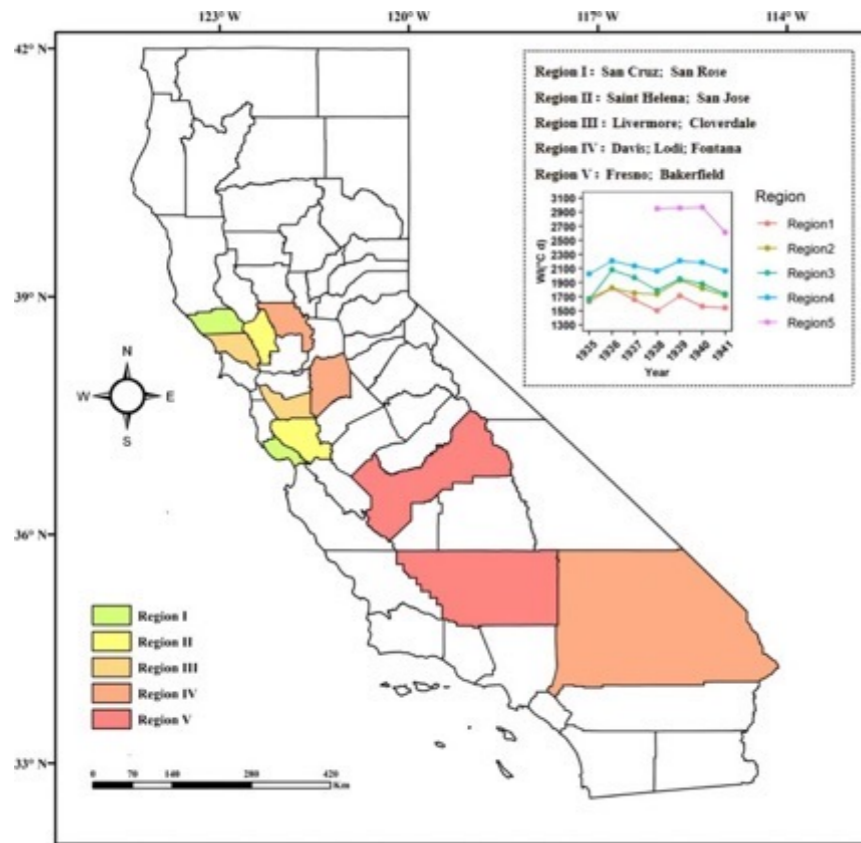


Heatwave Mitigation Techniques

- Irrigation Management
- Misters & sprinklers
- Shade cloth
- Shifting row orientation, vine height & training (providing shade)
- Vineyard floor management — cover crop choice & management, maintaining cover throughout season, short & longterm impacts
- Considering phenology & timing of harvest
- Cultivar choice

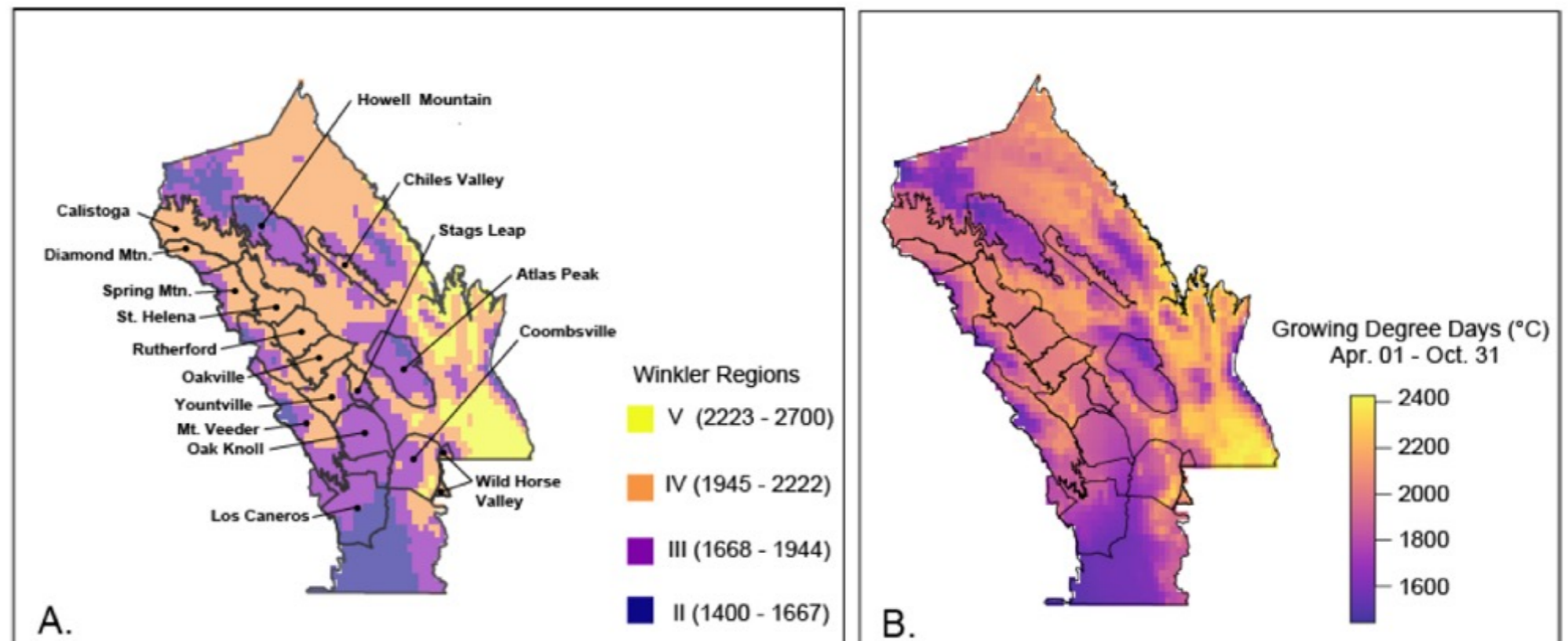


Winkler Study: Developing New Indices for Cultivar Suitability

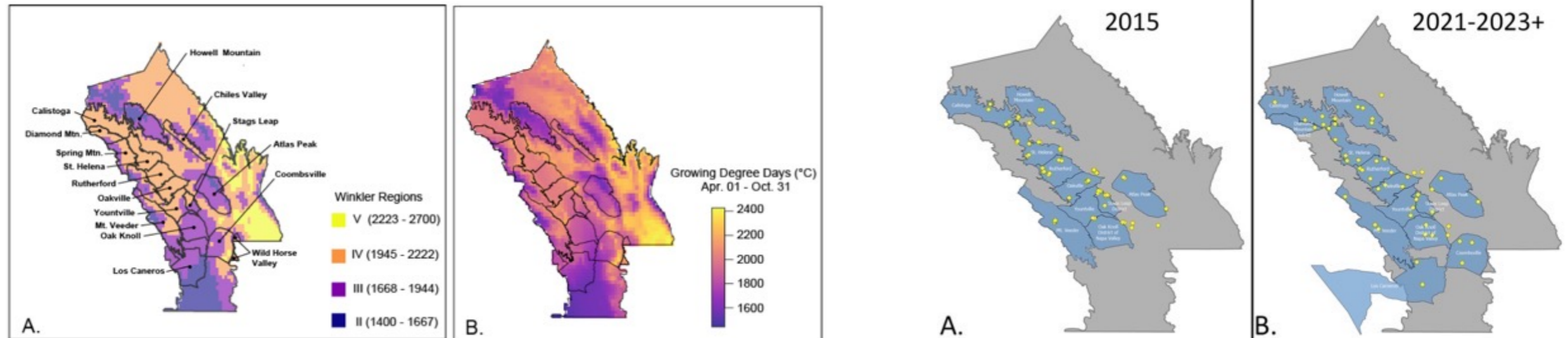


Napa was initially classified as Winkler Region II and ideal for Cabernet Sauvignon (1936-1960); current climate normals have Napa spanning regions II - V

Bai et al. 2022

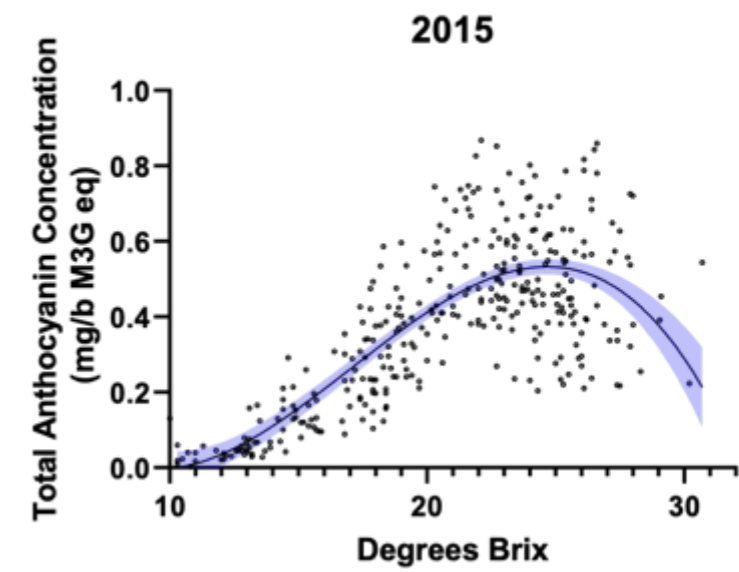
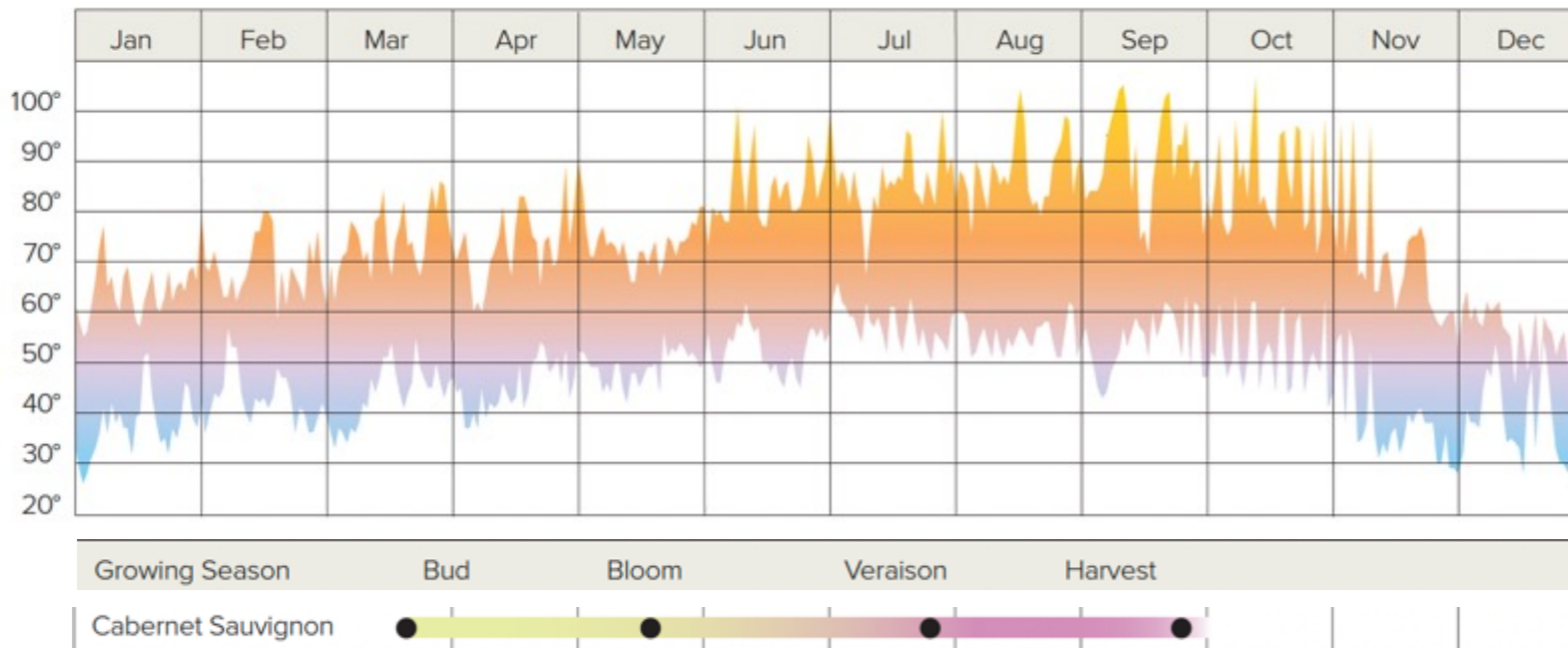


Winkler Study: Developing New Indices for Cultivar Suitability

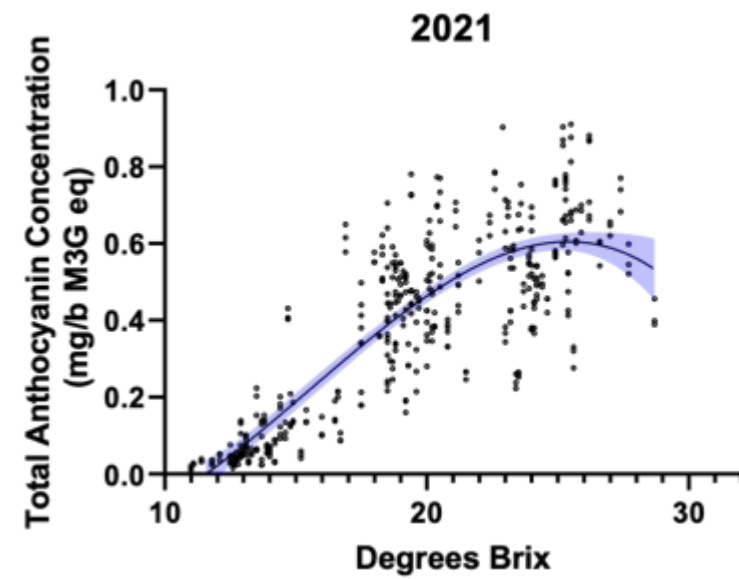
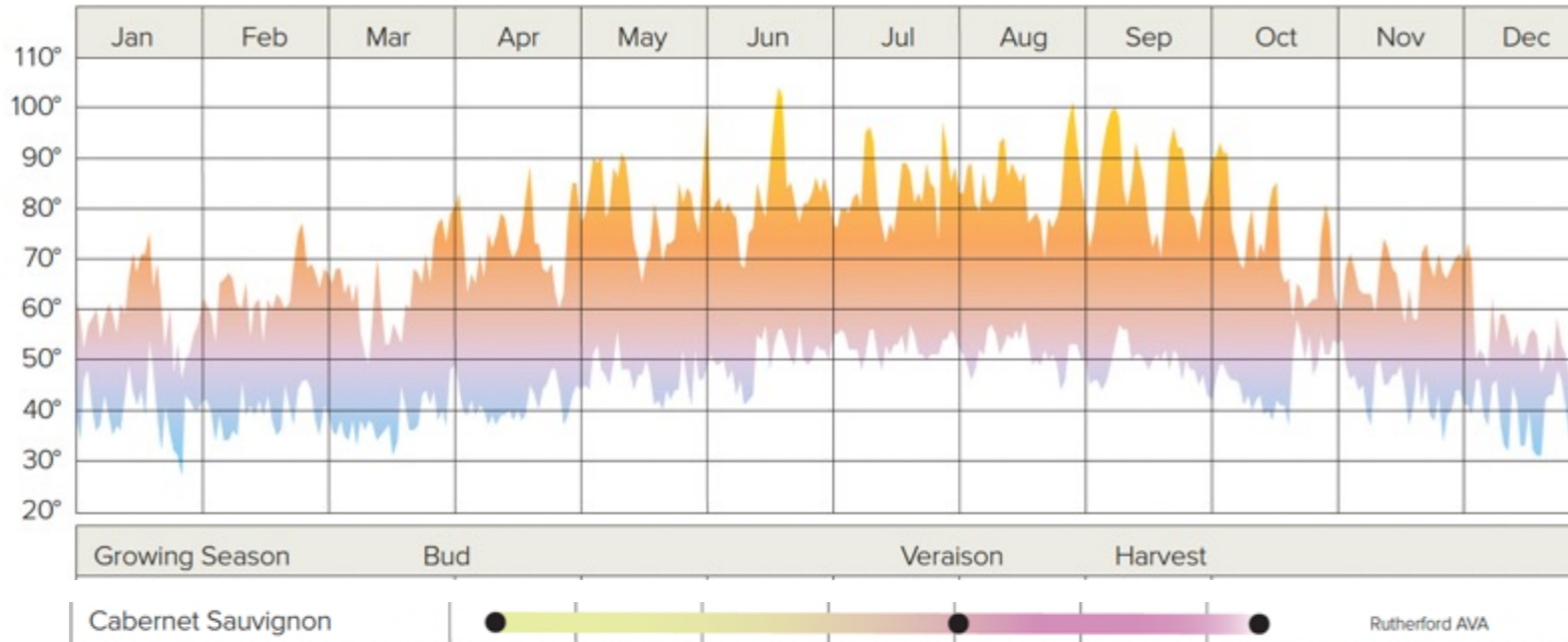


- 60 blocks across Napa covering all AVAs; 24 participating wineries/growers
- Historical on-site phenological, irrigation and weather data
- Longitudinal study of climate and environmental impacts on berry chemistry; primary chemistry
- In conjunction with 2015 dataset, sampled in 2021 - 2023, initially Cabernet Sauvignon, adding other cultivars this year

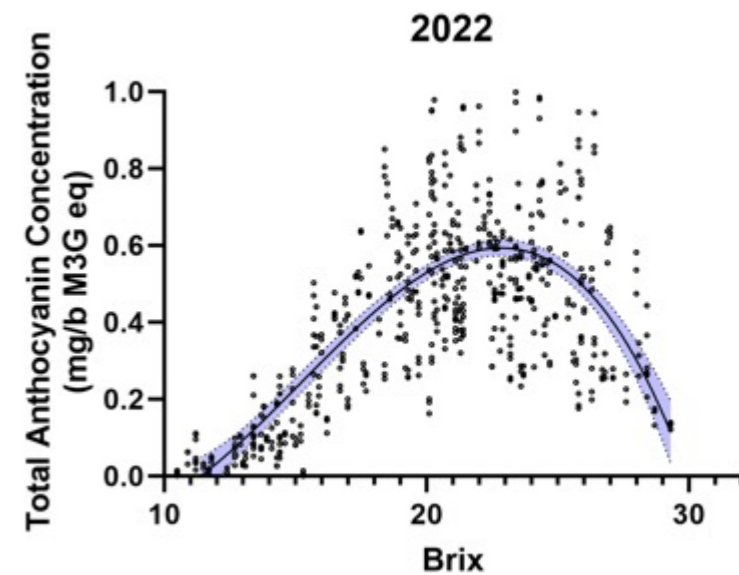
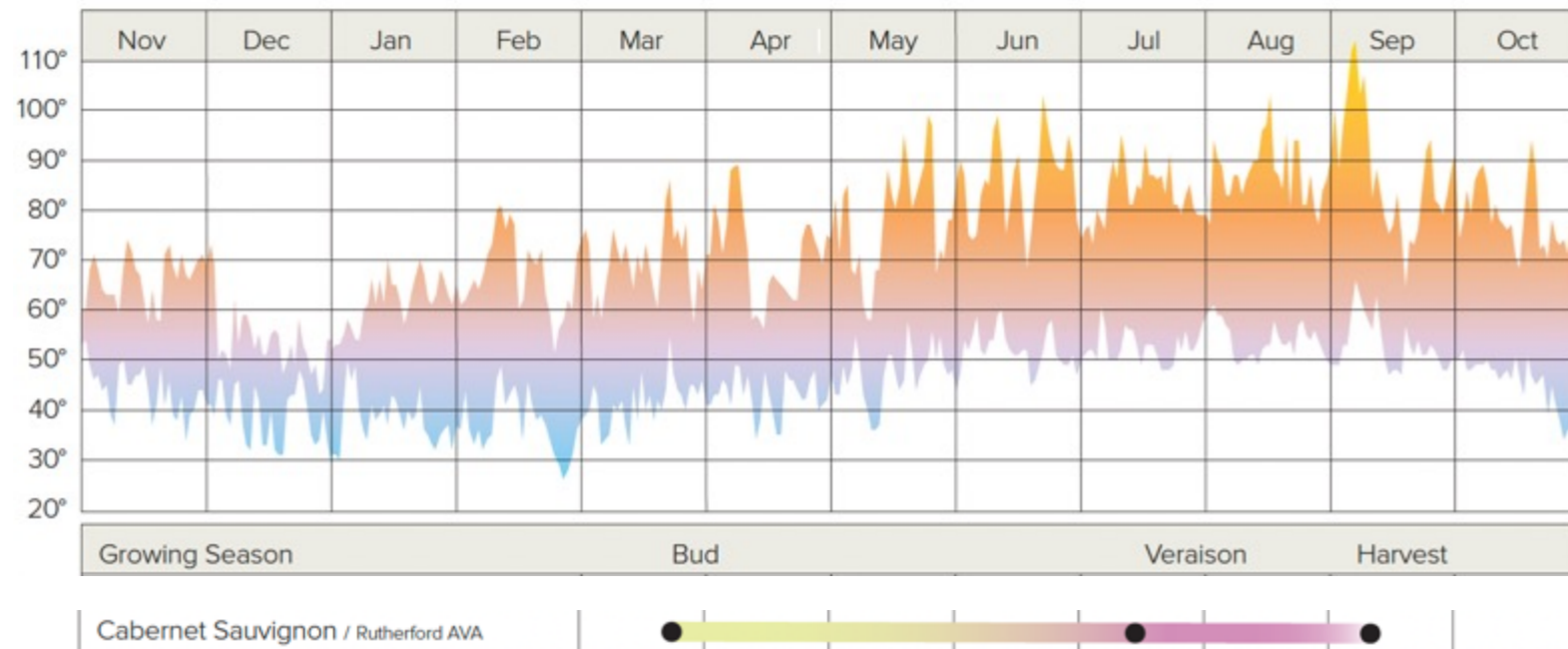
2015



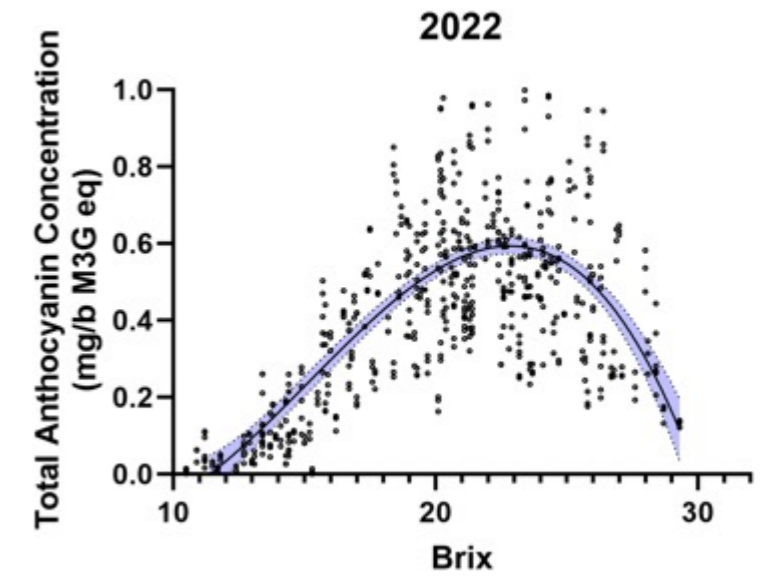
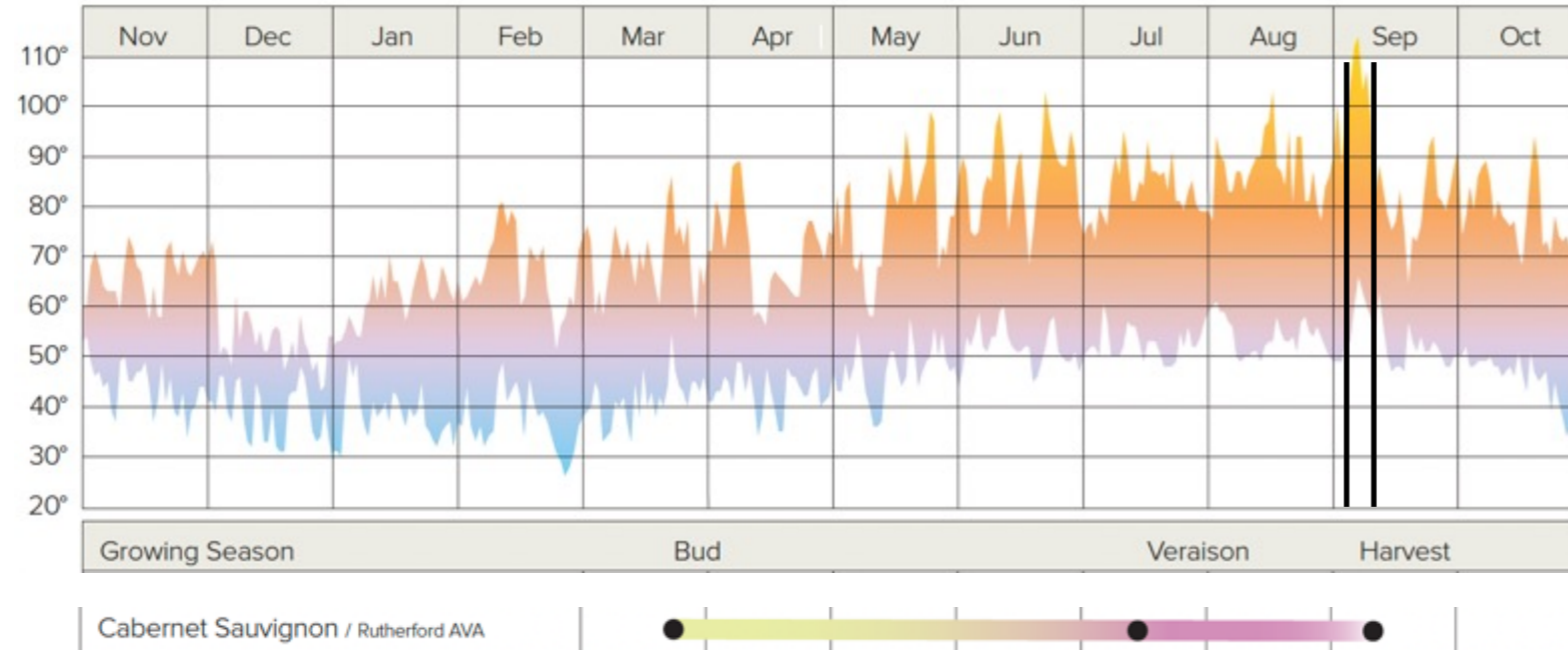
2021



2022

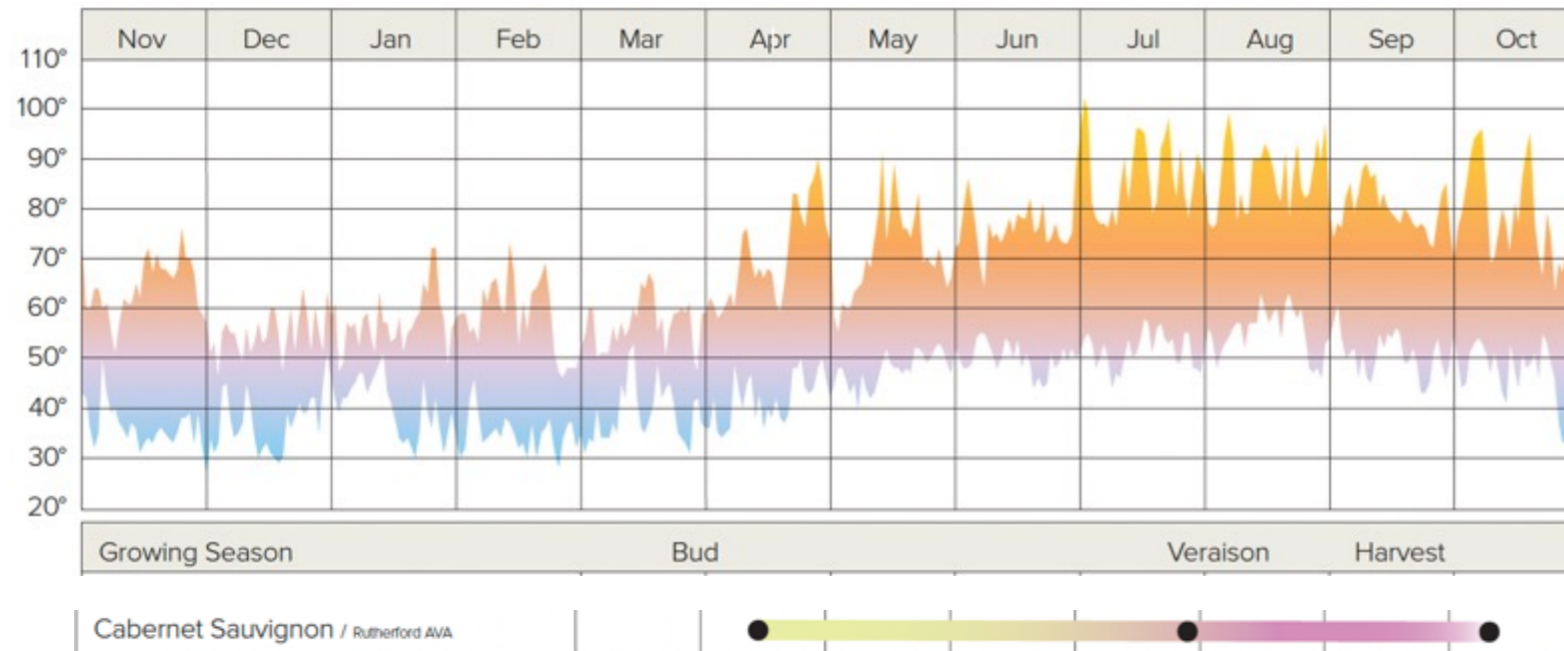


2022



Seasonal T_{max} = 115°
F

2023



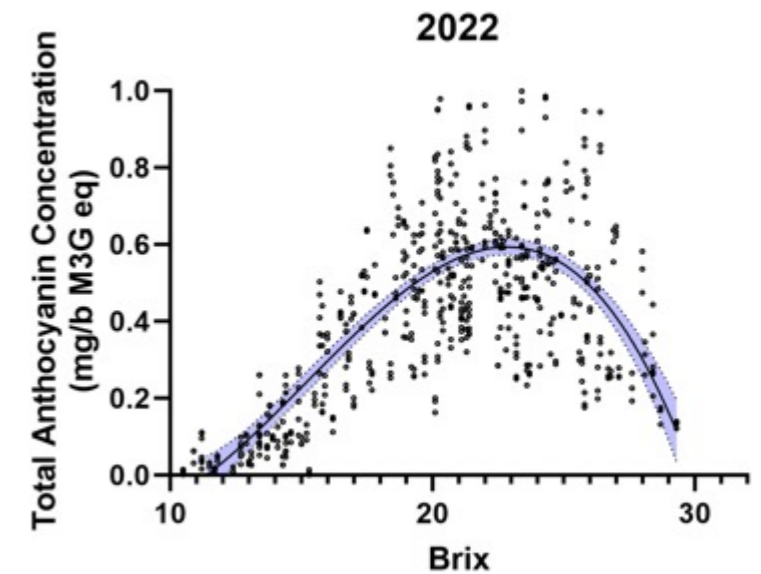
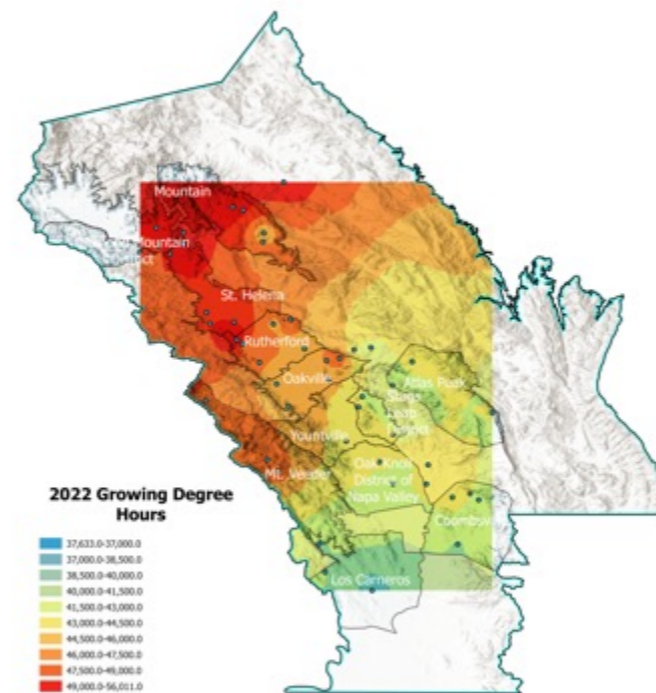
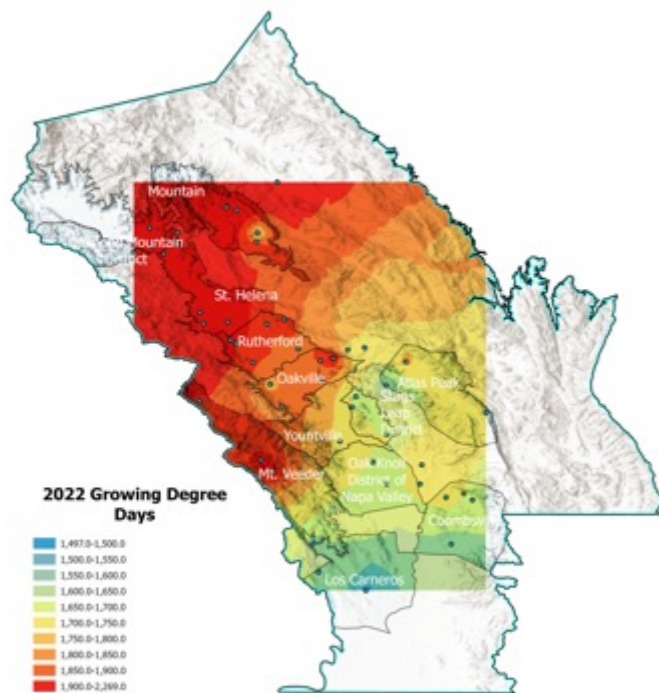
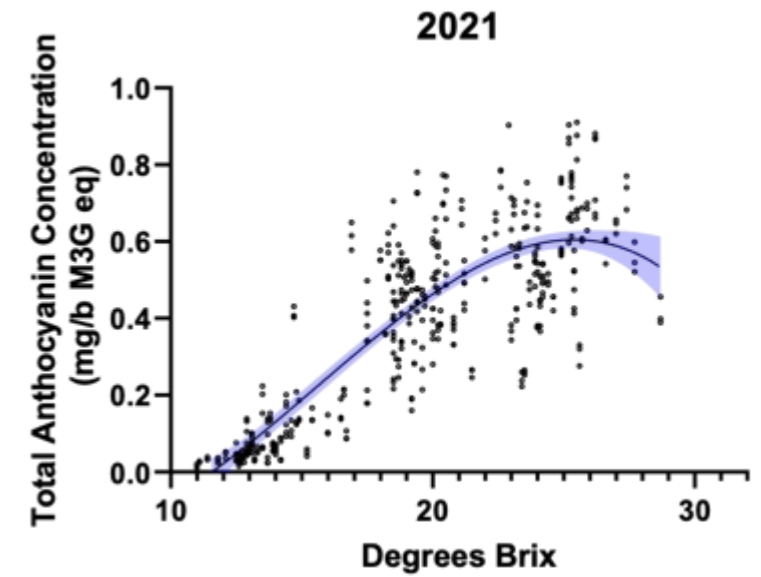
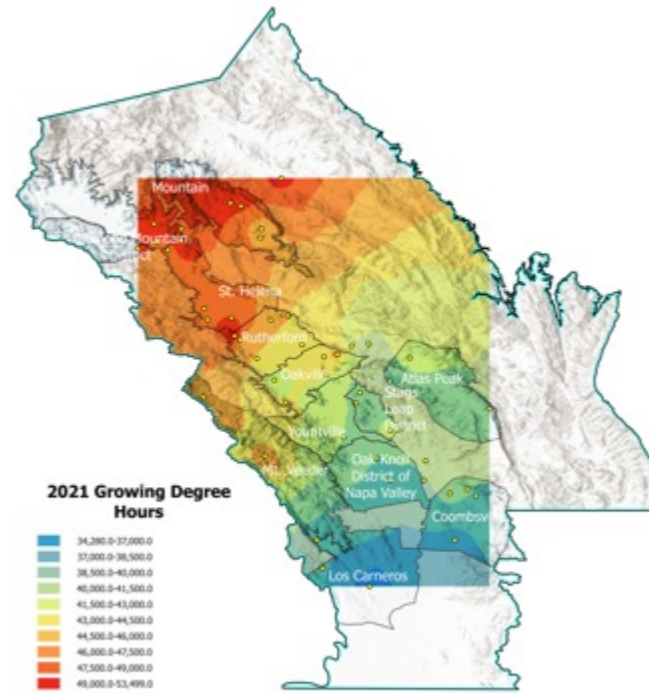
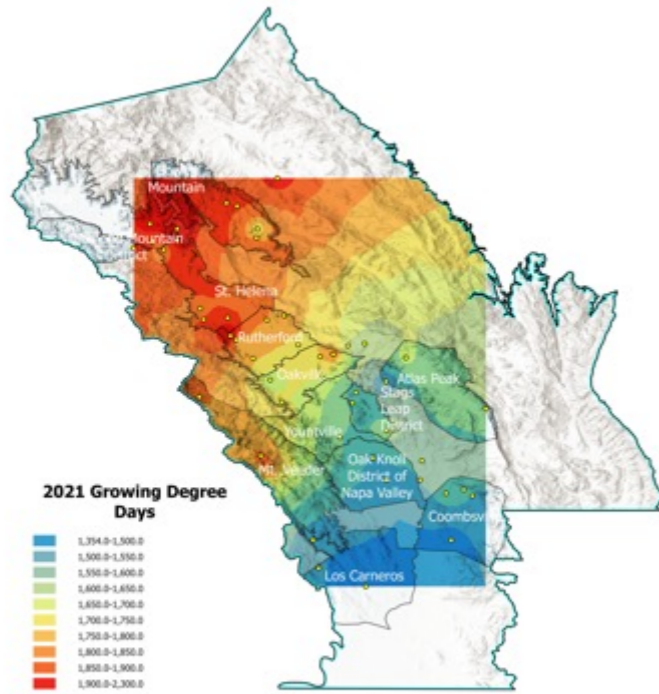
Seasonal T_{max} = 96°
F



napa valley vintners

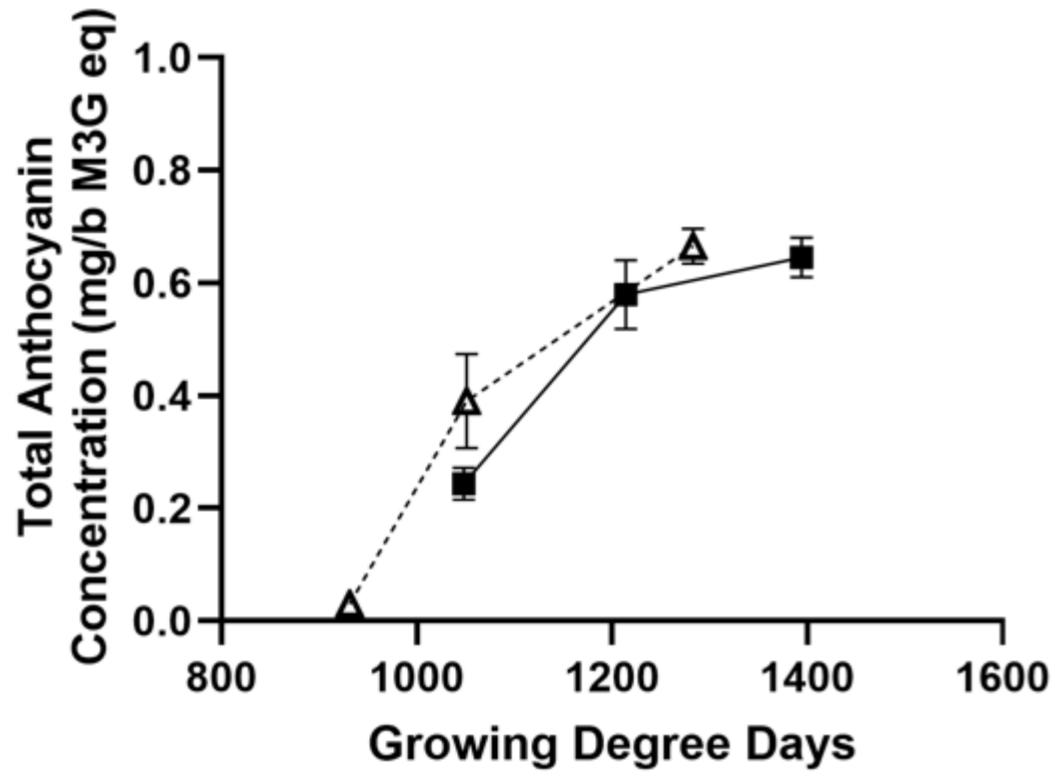
Winemaking in Changing Climates: How do we manage to extremes?

Heat Accumulation Indices: Growing Degree Days & Hours

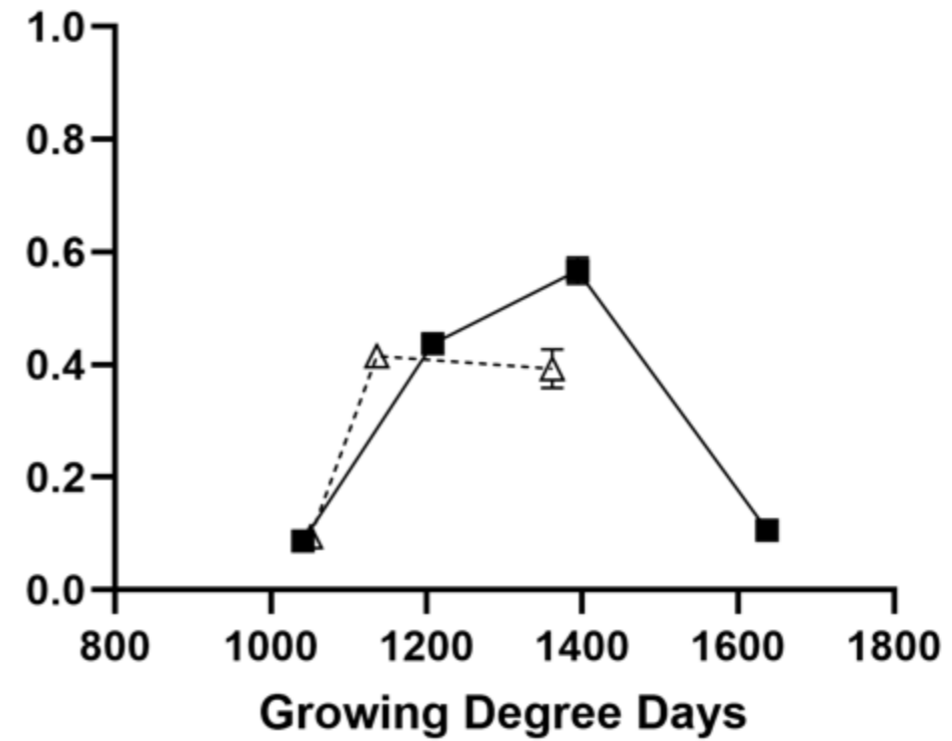


Heat Accumulation Indices: Growing Degree Days & Hours

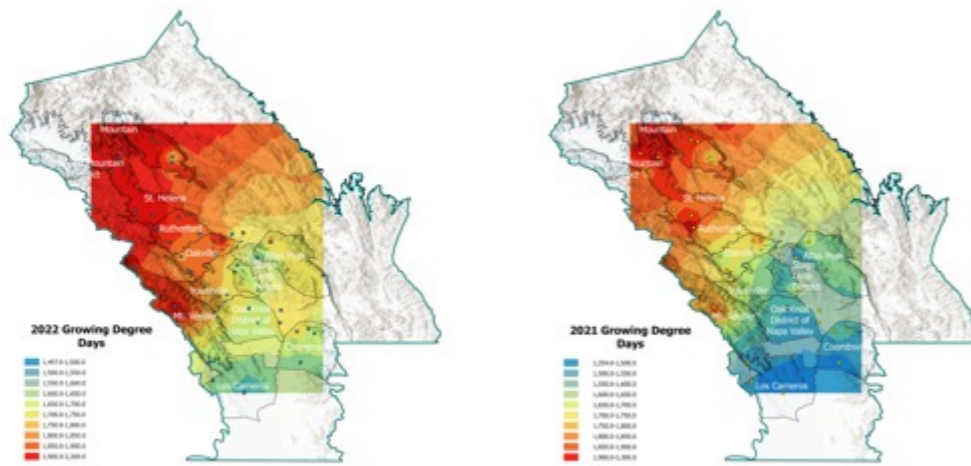
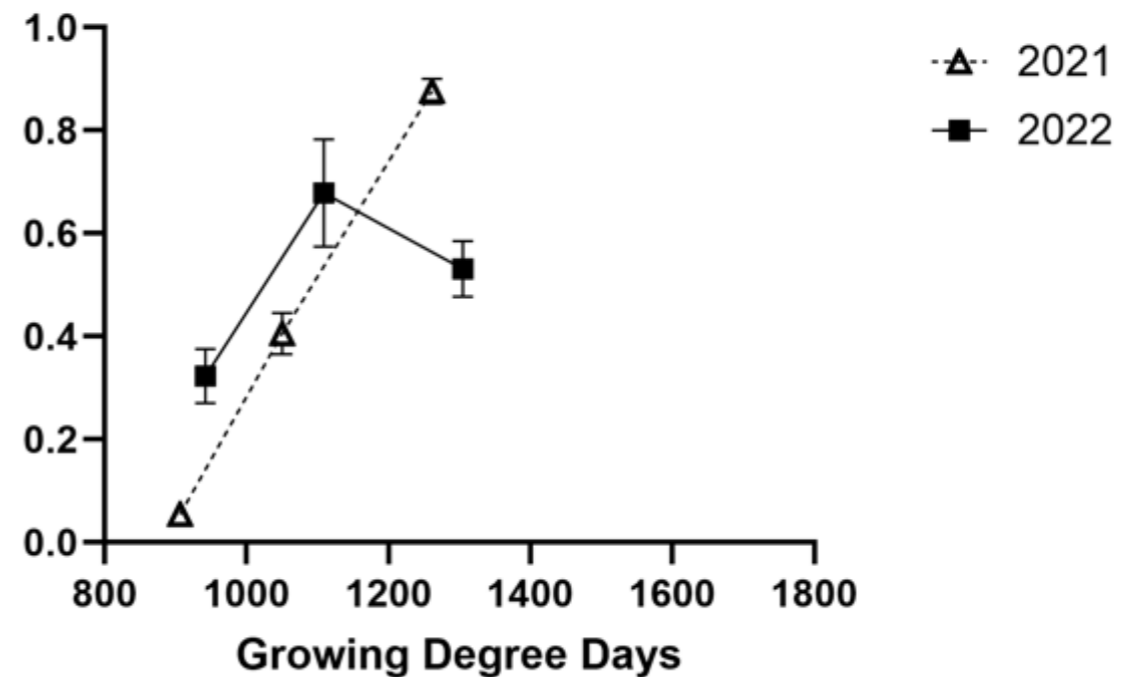
Vineyard A (Southern NV)



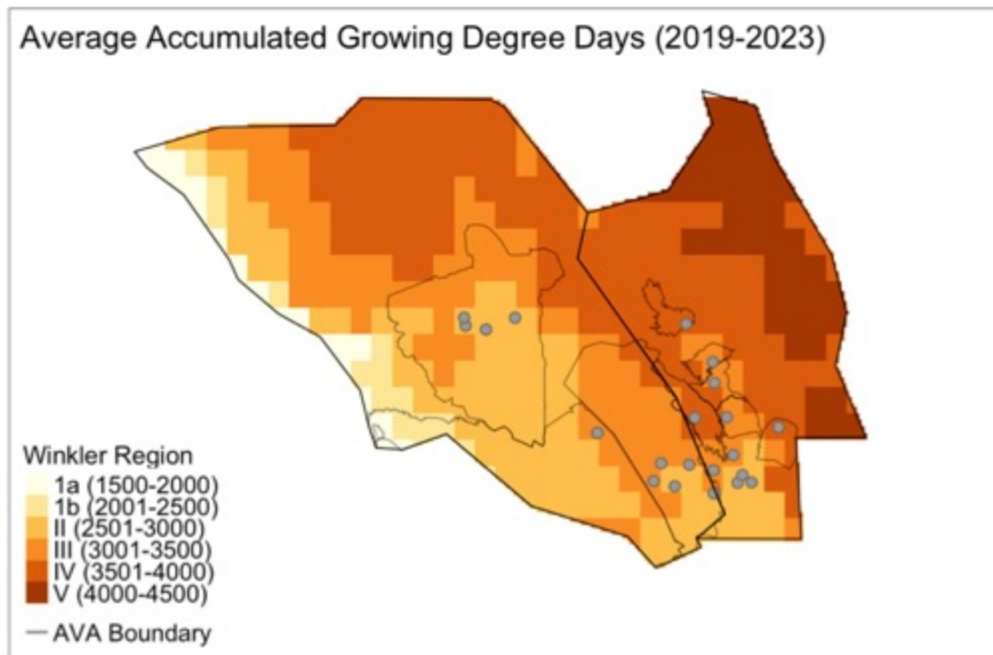
Vineyard B (Northern NV)



Vineyard C (Mountains)

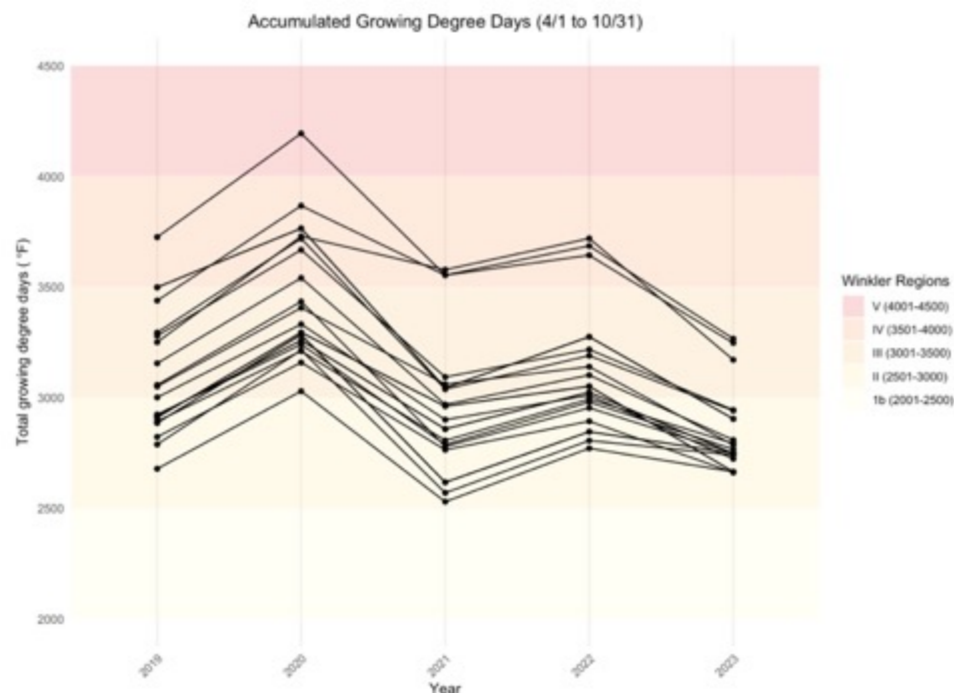


White Cultivar Suitability & Berry Composition



Understanding the Climatic Drivers of Chardonnay Berry Composition

A survey of the variation in ripening and berry chemistry of Chardonnay grown in Napa and Sonoma across a climatic gradient.



White Cultivar Quality Variables

- Brix / TA / pH
- Malic Acid
- Aromatic precursors (glycosides)
- $\delta^{13}\text{C}$ (water status proxy)

Kait Libbey, Horticulture and Agronomy Master's student

Acknowledgments

Collaborators and labs:

Annegret Cantu, Hildegard Heymann (U.C. Davis)
Dario Cantu (U.C. Davis)
Jason Londo (USDA-ARS, Geneva)
Andrew McElrone (U.C. Davis)
Mina Momayyezi (U.C. Davis)
Lauren Parker (U.C. Davis)
Susanne Tittman (Geisenheim U.)
Andy Walker (U.C. Davis)
Marjorie Weber (Michigan State U.)

Forrestel Lab

James Campbell
Lexy Basquette
Kait Libbey
Chris Wong
Alan Rodriguez Urquidi
Amanda Rodriguez
Fallon Ely
Martina Galeano
Kayla Elmendorf
Paige Breen
Iona Joseph



Funding & Support:



TJ & Valeta Rodgers
Warren Winiarski



Cultivar Choice: Potential Traits to Select For Resilience

- Phenology
- Water use efficiency; drought tolerance
- Berry chemistry and/or extractability under future climate
- Responses to extreme heat; heat tolerance
- Susceptibility & sensitivity to smoke exposure
- Consider shifts in stylistic choices & impacts of vineyard practices



Spring Frost



Drought



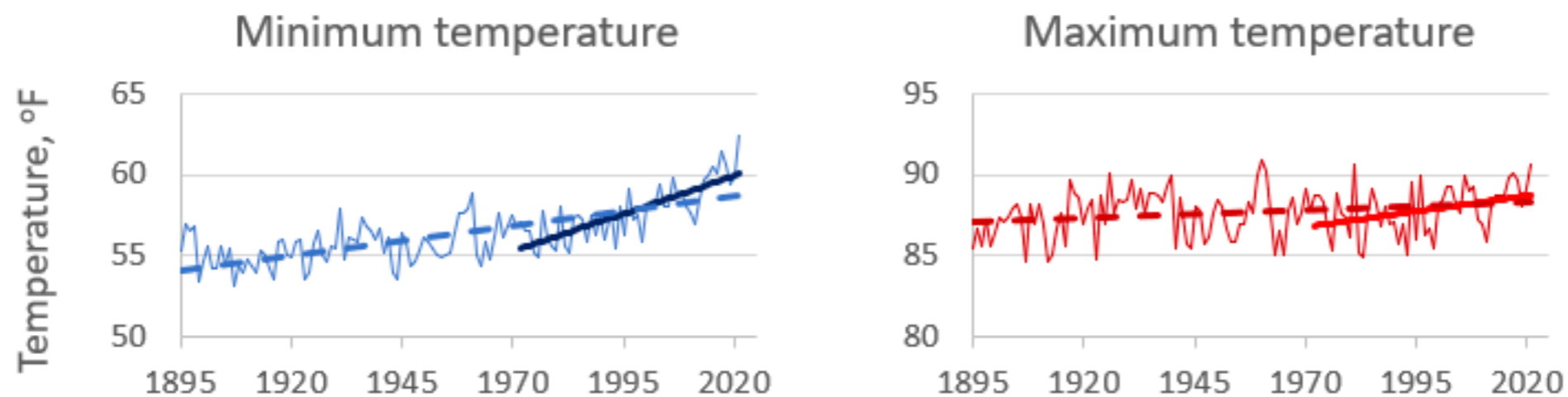
Wildfires



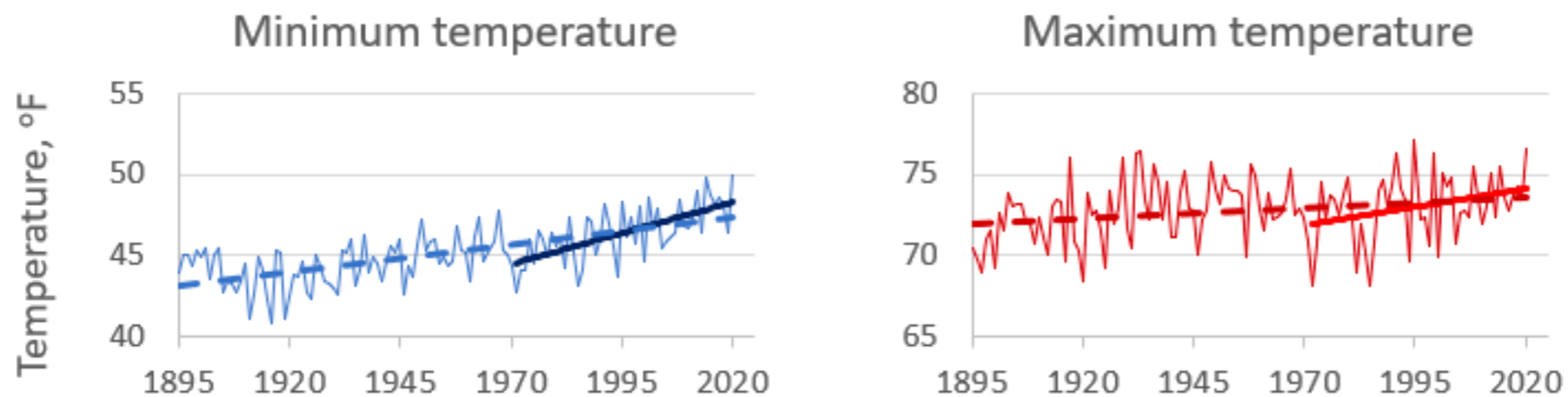
Heatwaves

Trends in Extreme Temperatures in California

Summer (June-August)



Fall (September-November)



Summary of Irrigation & Heatwave Impacts 2019/2020

- Consistent impacts on vine physiology (water potentials, lower conductance, decreased assimilation), but with recovery post-heatwave
- Lower yield impacts at baseline irrigation in 2019 & 2020
- Decrease in anthocyanin content in baseline irrigation in 2019 & 2020
- Decreased in tannin content in 2019 through to harvest for under and over-watering; reduced in 2020, but transient
- Decrease in flavonols in 2019 in baseline, but transient decrease in 2020
- Changes in wine chemistry and sensory perception

Watering prior to heatwaves has a positive impact on vine physiology, berry chemistry and resulting wine; BUT adding excessive water prior to and during heatwave events can have a lasting negative impact on berry chemistry and wine.