

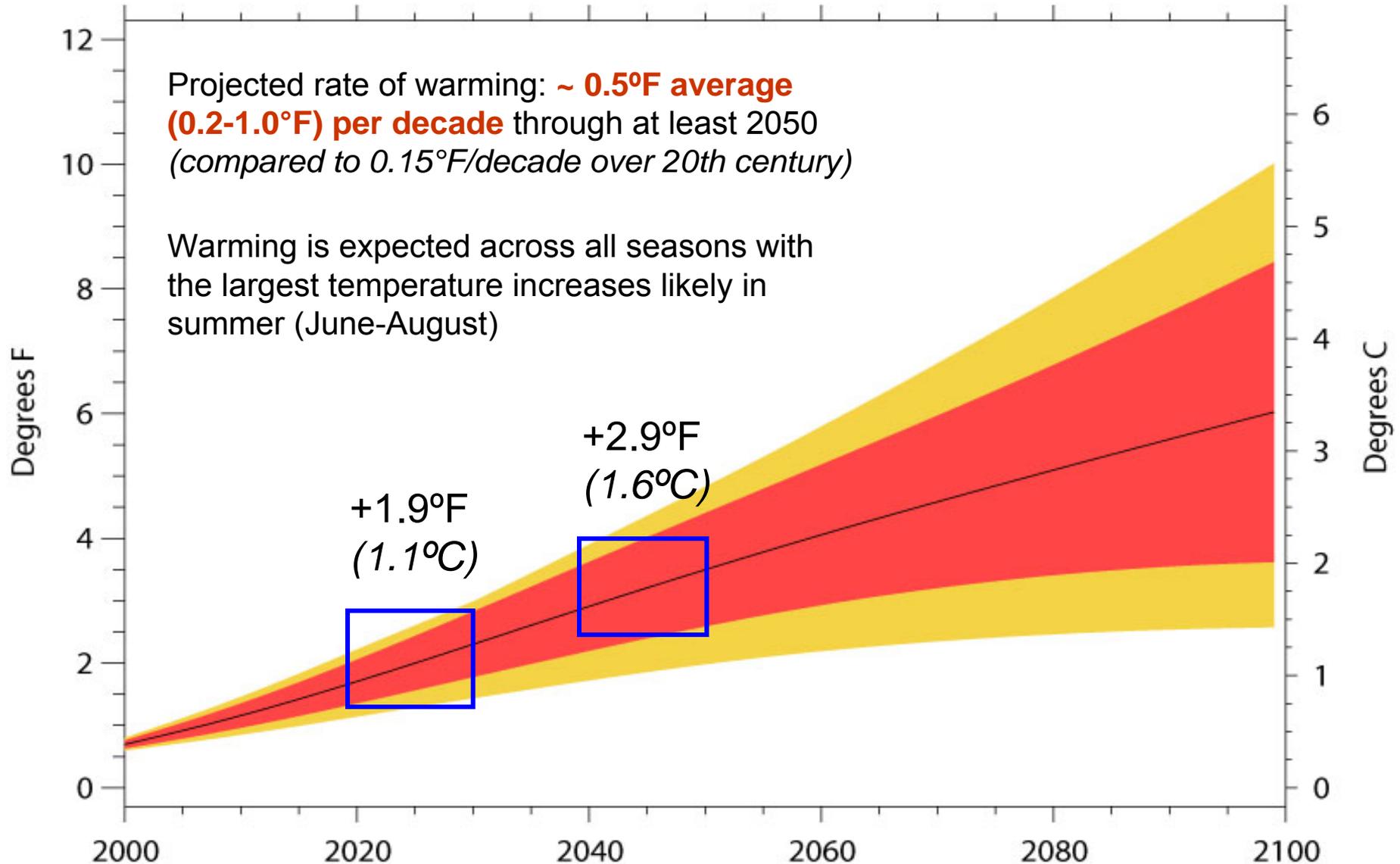


**Have we seen changes in  
20<sup>th</sup> century climate in  
the PNW?**



- Average annual temperature increased +1.5°F in the PNW during the 20th century (warming greatest in spring and at night)
- Most PNW mountain stations show a decline in snow water equivalent (many up to 30-60%)
- Peak of runoff is moving earlier into the spring throughout western US and Canada (10-30 days)
- Fewer days below freezing in all seasons (12-40 days)
- No consistent trend in precipitation, but variability has increased since 1973 (more extremes ... drought)

# 21<sup>st</sup> Century PNW Warming



# Likely Implications for PNW Resources



- Continued declines in spring snowpack
- Further shifts in runoff timing and amounts
- Strains on water management systems
- Fisheries, especially salmon, effected across their full life cycle
- Forest productivity ( $\downarrow\uparrow$ ) and ecosystem challenges (distribution, regeneration, fire and pest disturbance)
- Agricultural productivity ( $\downarrow\uparrow$ ), phenology, drought stress, irrigation access, pests, shifts in suitable zones or crops
- Coastal zone stresses due to higher sea levels

# Variety-Climature Thresholds

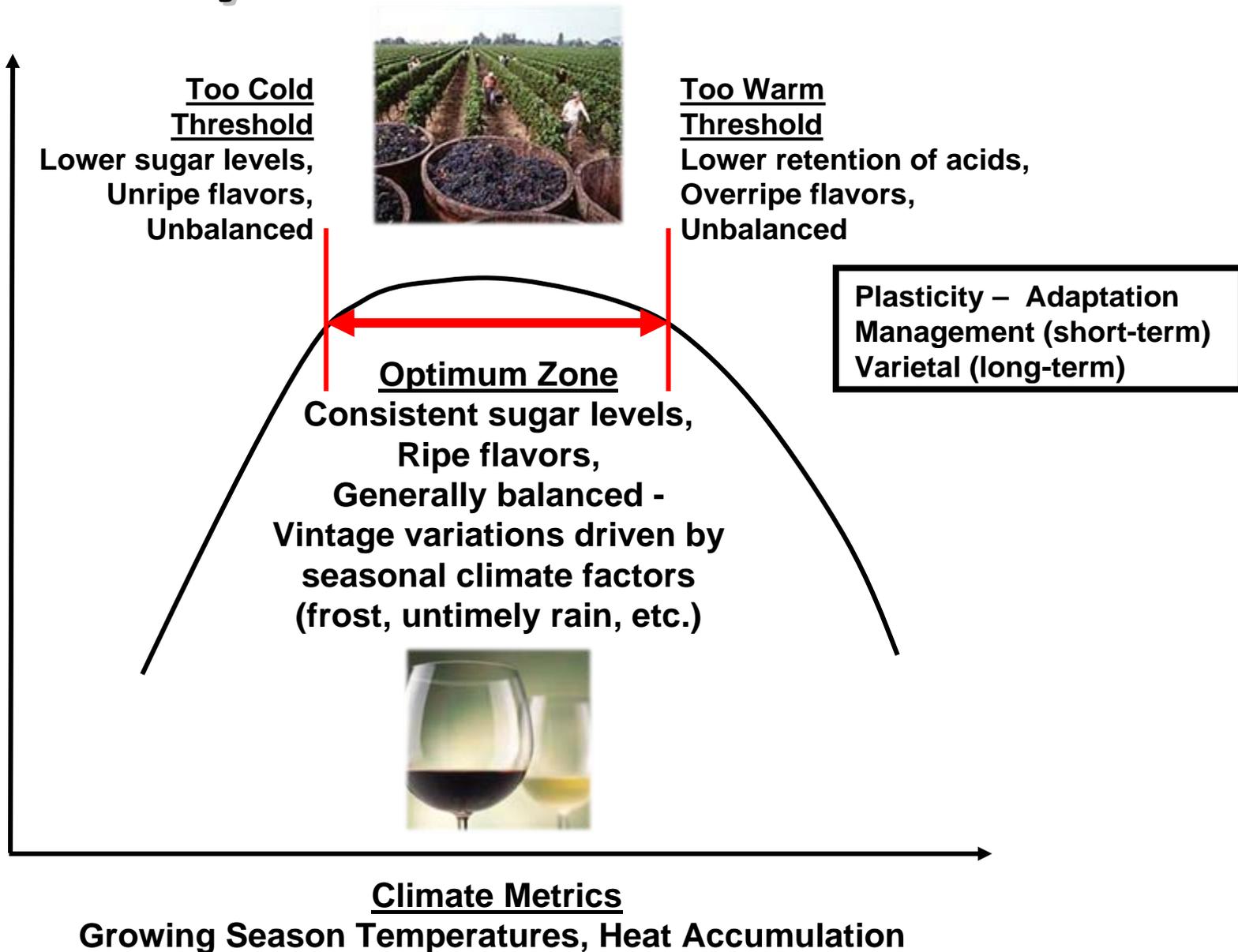
Wine Production and Quality Metrics

Yield/Production

Balanced Composition

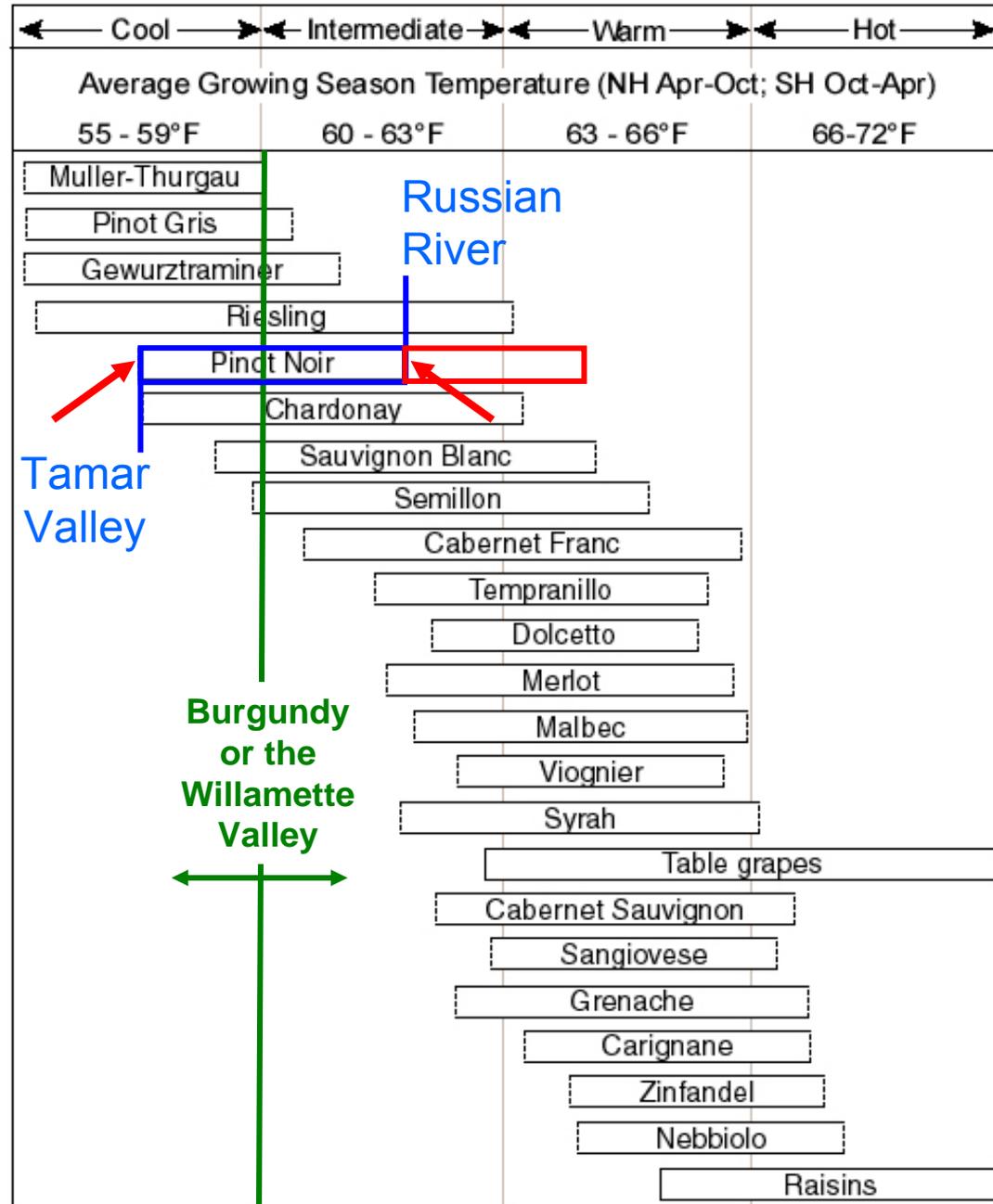
Typical Varietal Flavors

Vintage Ratings/Price



# Grapevine Climate/Maturity Groupings

- All varieties have inherent climatic thresholds for optimum quality and production characteristics
- Pinot Noir exhibits one of the most narrow climatic niches for premium quality production
- From what we know about today's Pinot Noir regions, growing season average temperatures range from  $\sim 57-61^{\circ}\text{F}$ , or  $\sim 4^{\circ}\text{F}$  climatic niche



Length of rectangle indicates the estimated span of ripening for that varietal

# Climate Change Effects on Viticulture/Wine

- Changes in average climate structure and variability
- Warmer and longer growing seasons
- Warmer dormant periods
- Reduced frost damage (in some areas)
- Altered ripening profiles
- Earlier phenology (plant growth events)
- Altered/new disease/pest timing and severity
- Changes in soil fertility and erosion
- CO<sub>2</sub> fertilization ... but wine effects?
- Water availability and timing of irrigation  
(some places drier, some wetter)



# Observed Changes in the Western U.S.



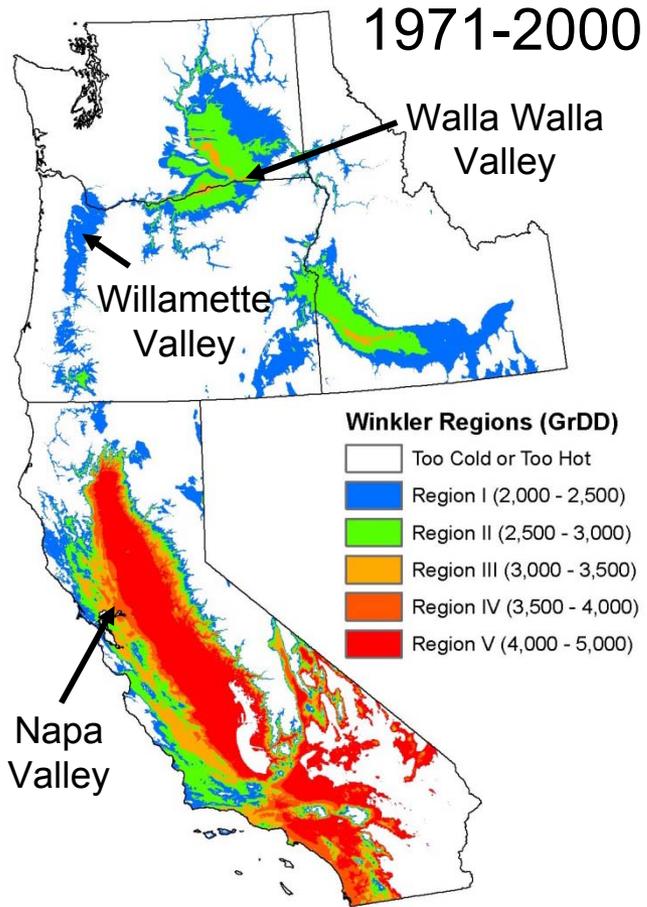
## ■ 1948-2004

- Growing Season Temperatures +1.6°F
- Driven by changes in minimum temperatures not maximum temperatures
- Decline in the # of days below freezing in all seasons (9-35 days)
- Earlier last spring frost (12-52 days)
- Later first fall frost (6-22 days)
- Longer frost-free period (18-65 days)
- Annual and seasonal precipitation levels are highly variable (no trends)
- Phenology trends range 6-20 days earlier over numerous varieties and locations

# Observed Climate Trends for the Western U.S. during 1948-2004

Variable	Willamette Valley	Average Change across all regions
Growing Degree-Days (Apr-Oct, base 50°F)	380	326
Growing Season Average Temperatures	2.0°F	1.6°F
Growing Season Maximum Temperatures	1.6°F	Mixed, 1.6°F
Growing Season Minimum Temperatures	2.5°F	2.4°F
Ripening Period Average Temperatures (8/15-10/15)	2.1°F	1.8°F
Growing Season Number of Days >95°F	NS	Mixed, Most NS
Number of Days below Freezing - Annually	-23 days	-18 days
Number of Days below Freezing - Spring (Mar-May)	-9 days	-7 days
Number of Days below Freezing - Fall (Sept-Nov)	-4 days	-3 days
Date of Last Spring Frost (32°F)	19 days earlier	24 days earlier
Date of Last Fall Frost (32°F)	14 days later	10 days later
Frost-Free Period	32 days longer	34 days longer
Winter Precipitation (Nov-Mar)	NS	Mixed, Most NS
Growing Season Precipitation (Apr-Oct)	NS	Mixed, Most NS
Bloom Period Precipitation (May 15-June 15)	NS	+, Most S
Ripening Period Precipitation (Aug 15-Oct 15)	-1.88"	-, Most NS

# Temporal & Spatial Changes in Growing Degree-Days

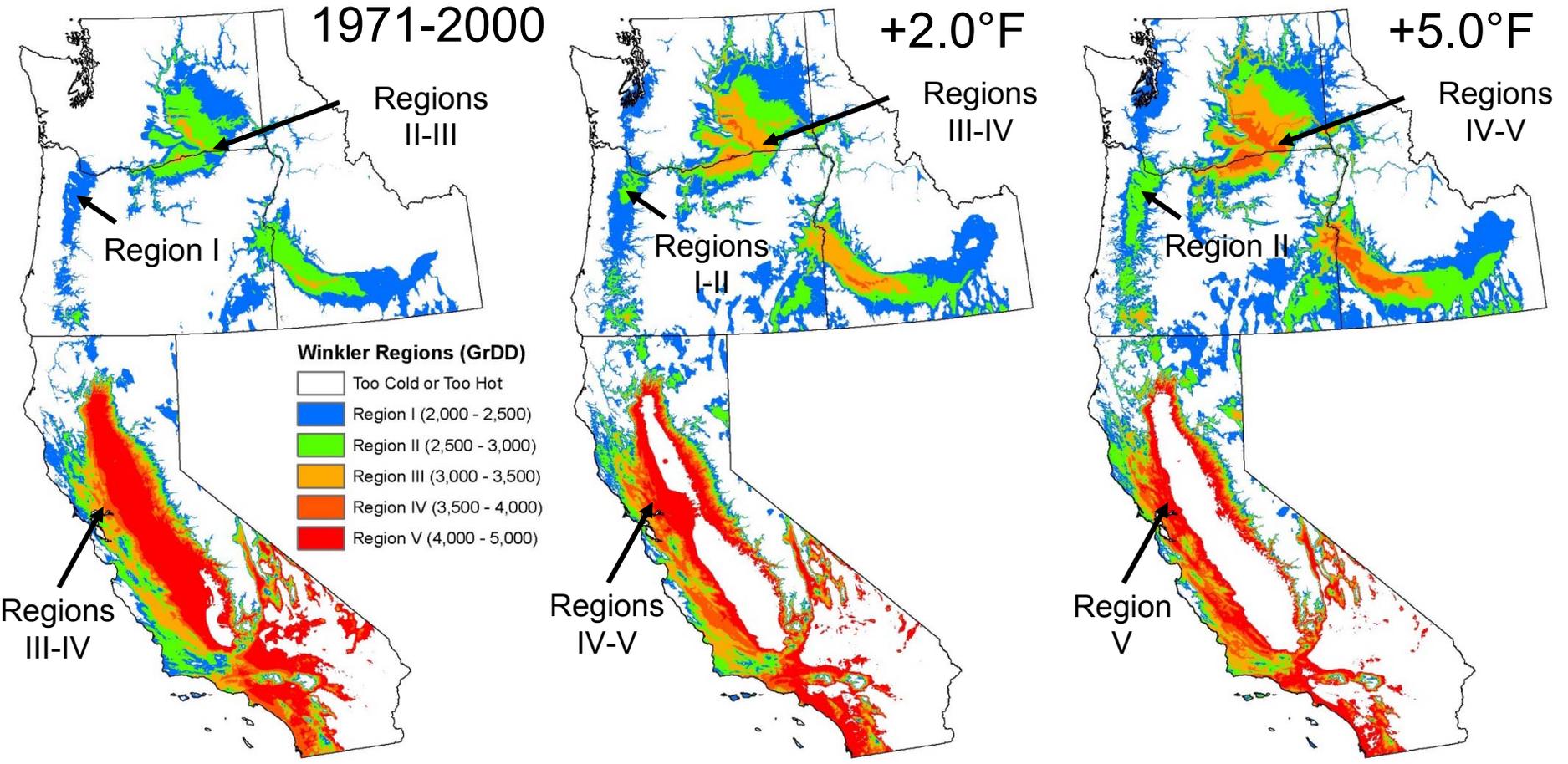


**Blue** – Cool climate varieties such as Pinot Noir, Chardonnay

**Orange** – Warm climate varieties such as Merlot, Cabernet Sauvignon

**Red** – Hot climates for bulk wine and table grapes

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# Wine Production in Oregon

- Ramifications of the predicted warming are evident as shifts in climate may produce shifts in varietal maturity viability
- Cooler regions should benefit more than warm regions with the ability to shift to a wider range of varieties
- Some regions, near their optimum, may no longer be able to produce the same wines without changes in production technologies

## Grapevine Climate/Maturity Groupings

