



**Practical Considerations for
Canopy Management
J.D. Martinez-Luscher
and S. Kaan Kurtural**

From the Canopy to Crop Load

- Shoot system of the grapevine:
 - Stems
 - Leaves
 - Clusters
- Collectively: Microclimate
 - Length
 - Height
 - Width
 - Leaf area
 - Shoot density
 - Leaf layer number



Climate within the Grape Canopy

- Microclimate is affected by:
 - Amount of leaf area
 - Distribution of leaf area
 - Their interaction with above ground climate



Fruit Maturity: The point at which fruit composition most closely matches that required to make the style of wine desired



Desirable Aspects

- Uniformly ripe fruit
- Sound fruit
- An abundance of flavor
 - With correct composition
- Reaches peak at ideal time
 - Avoiding inclement weather
 - Winery logistics



Berry growth development

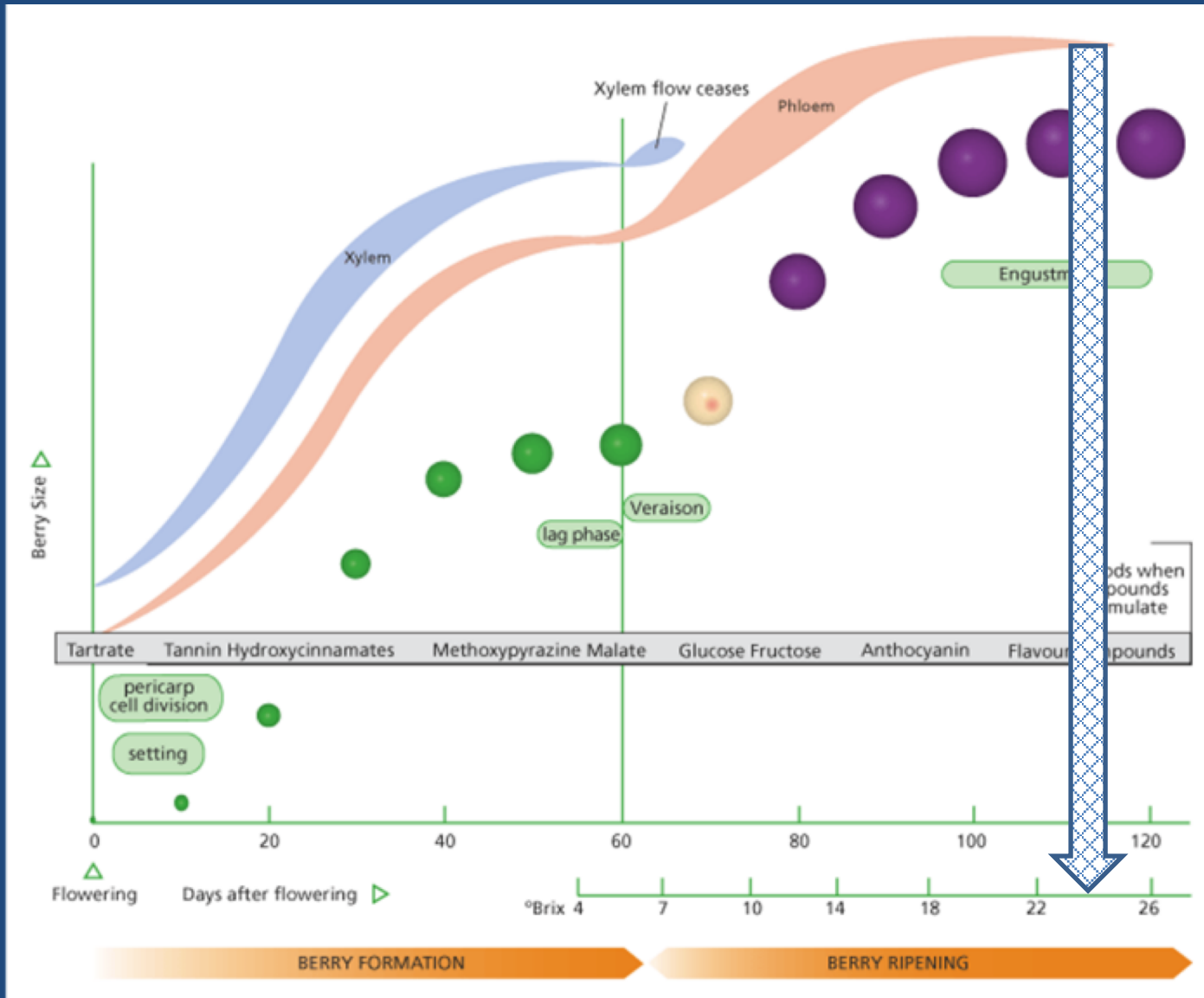
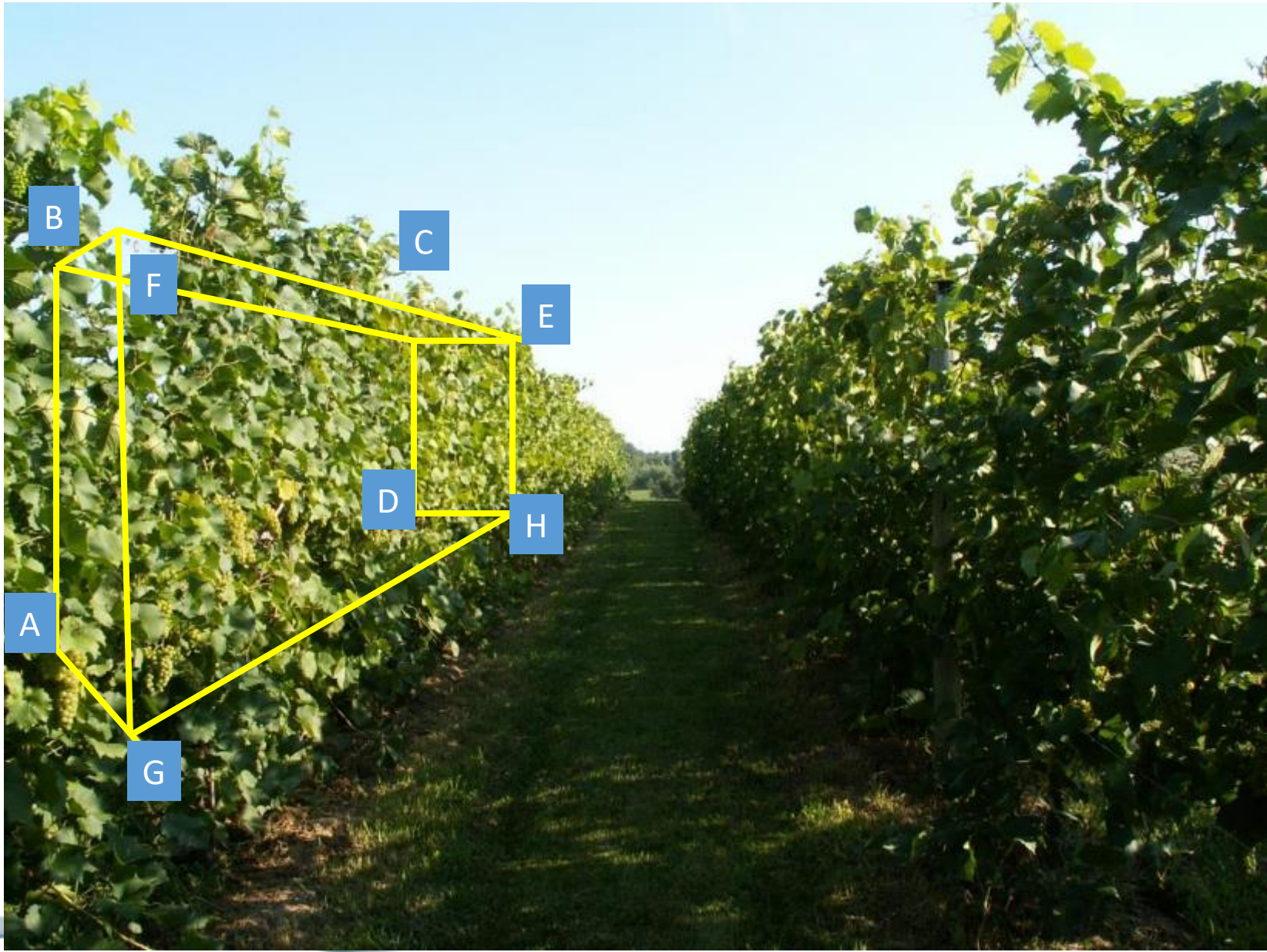


Figure 2: Diagram showing relative size and color of berries at 10-day intervals after flowering, passing through major developmental events (rounded boxes). Also shown are the periods when compounds accumulate, the levels of juice brix, and an indication of the rate of inflow of xylem and phloem vascular saps into the berry. Illustration by Jordan Koutroumanidis, Winetitles.

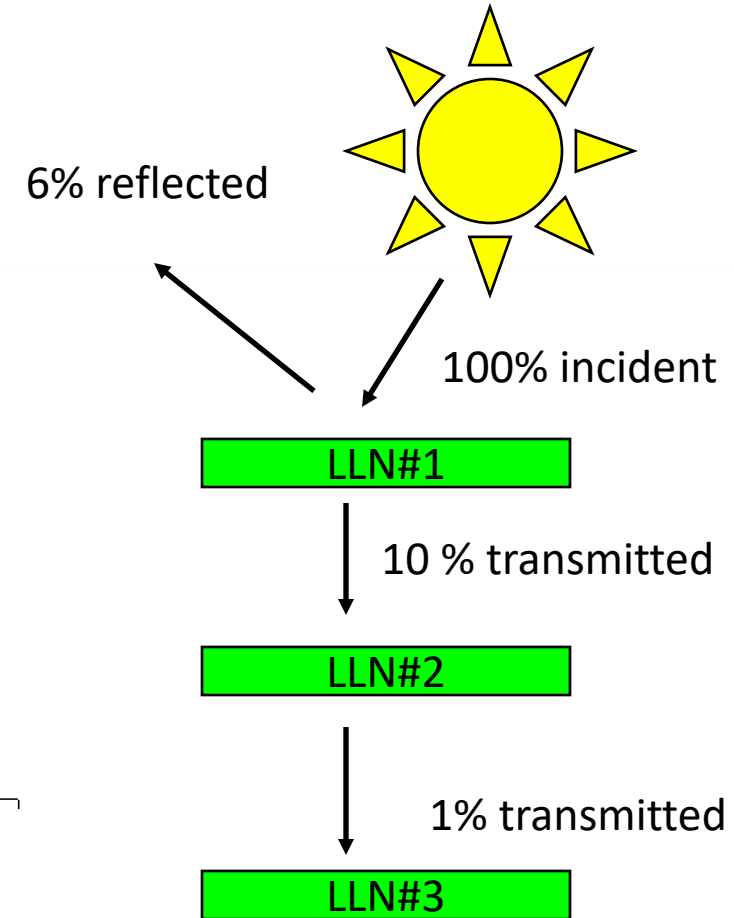
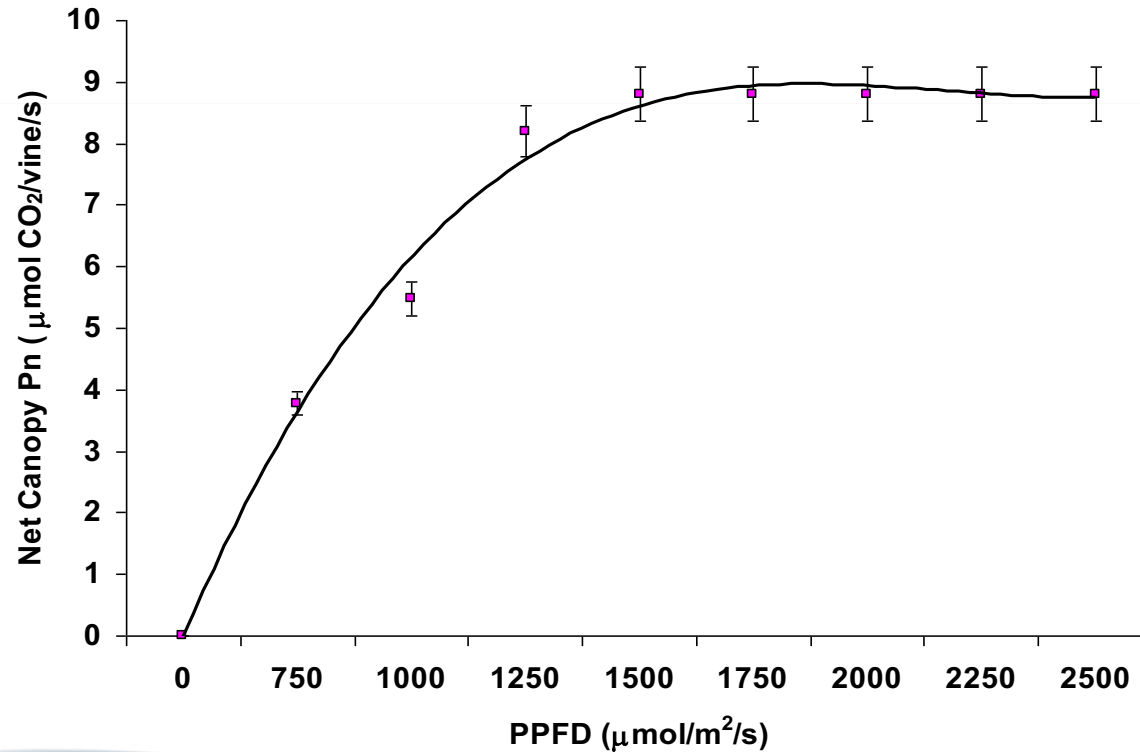
Optimum light environment in the fruit zone during ripening

- Maximize diffuse or indirect sunlight within the canopy interior
- Minimize exposure of clusters to direct sunlight – particularly in warm climates





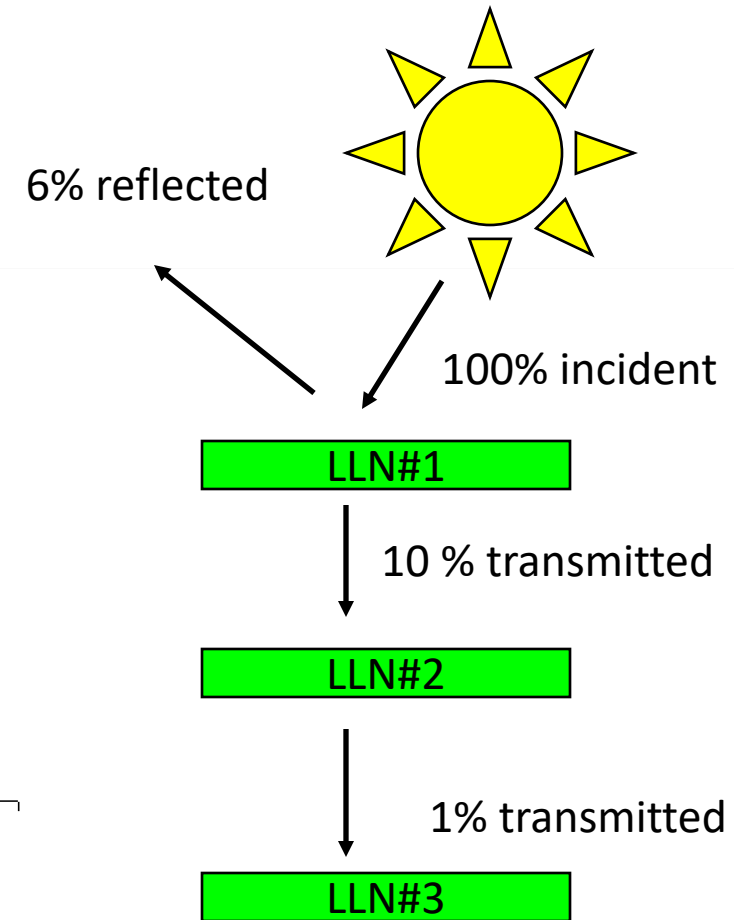
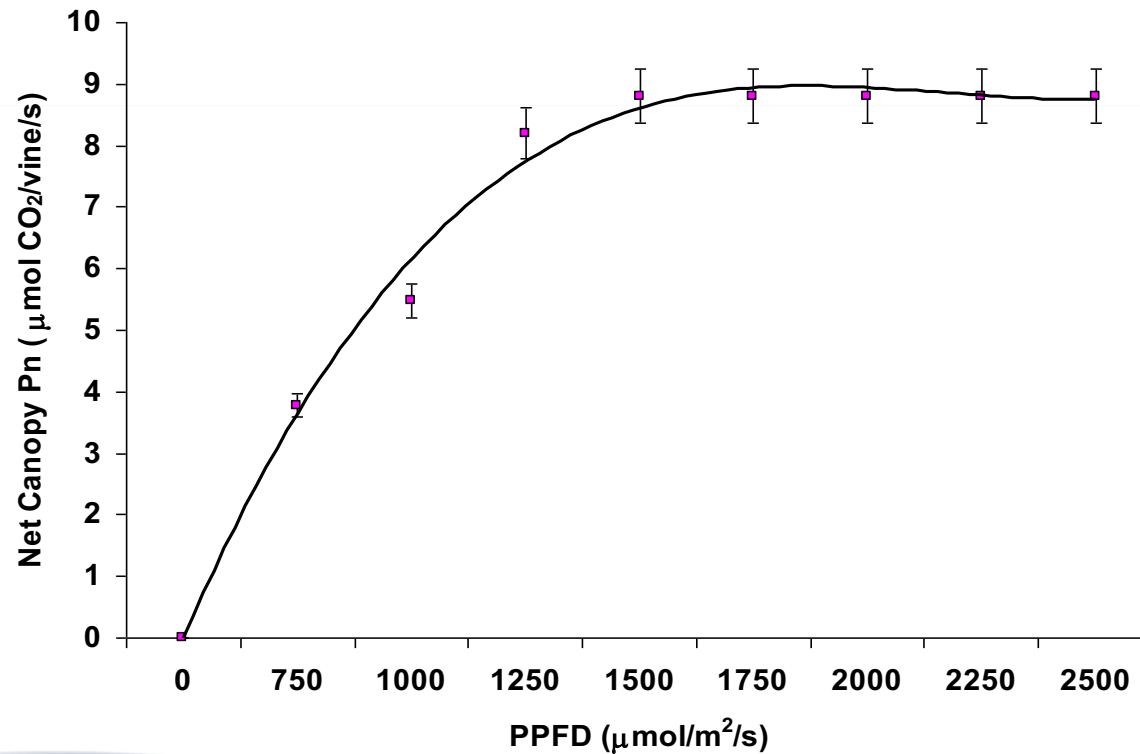
Radiation Effects on Whole Canopy



Kurtural et al. 2003; Dami et al. 2005; Kurtural et al. 2005; 2006

0.1% transmitted **UCDAVIS**

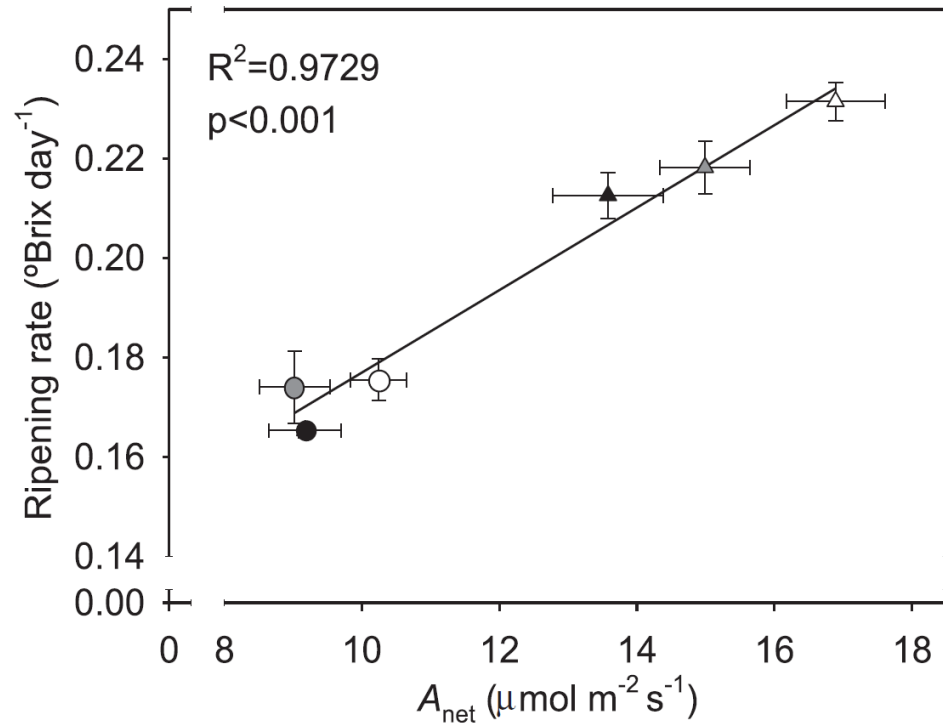
Effects of Solar Radiation on Fixing Carbon by A Grapevine



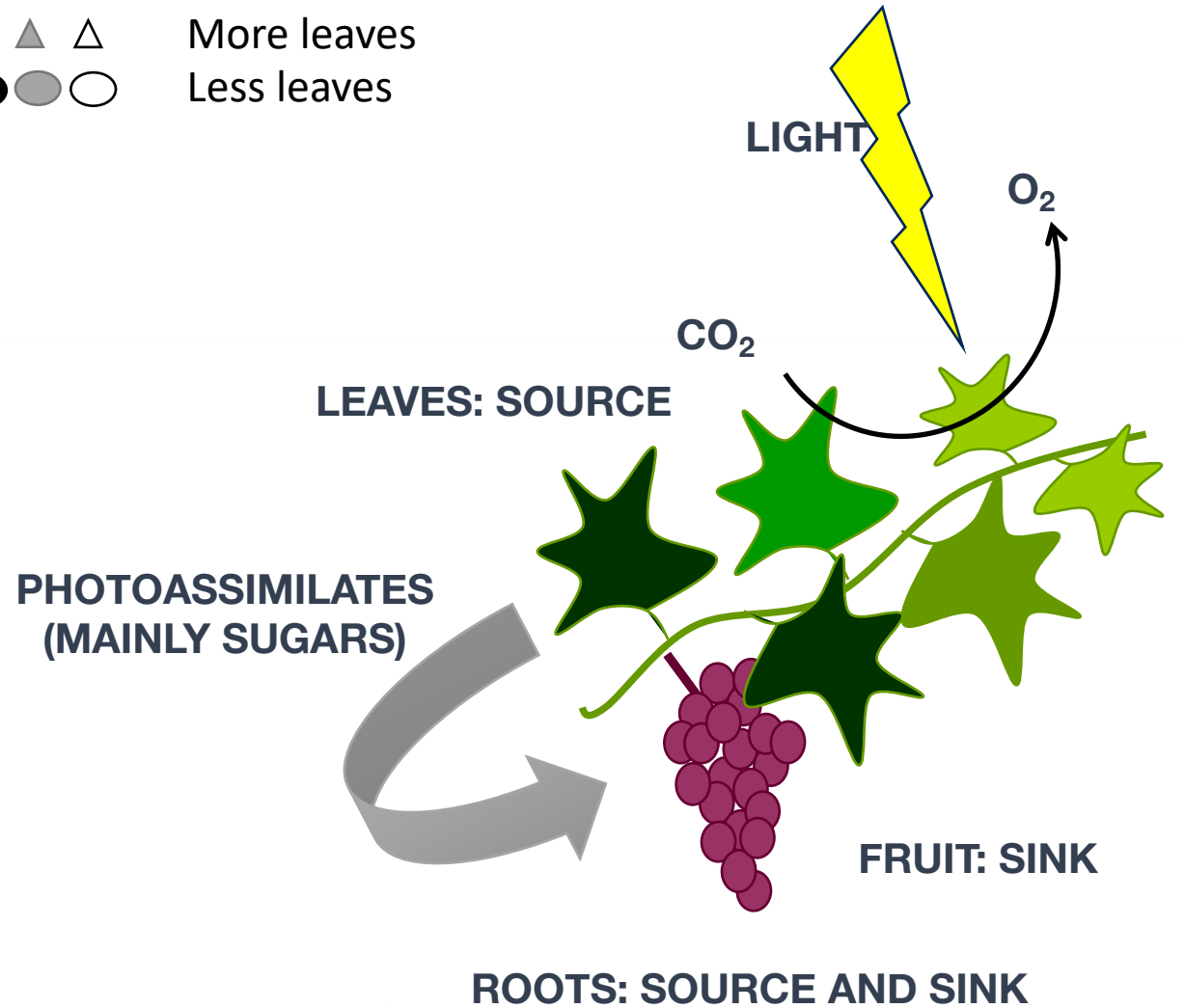
Kurtural et al. 2003; Dami et al. 2005; Kurtural et al. 2005; 2006

0.1% transmitted **UCDAVIS**

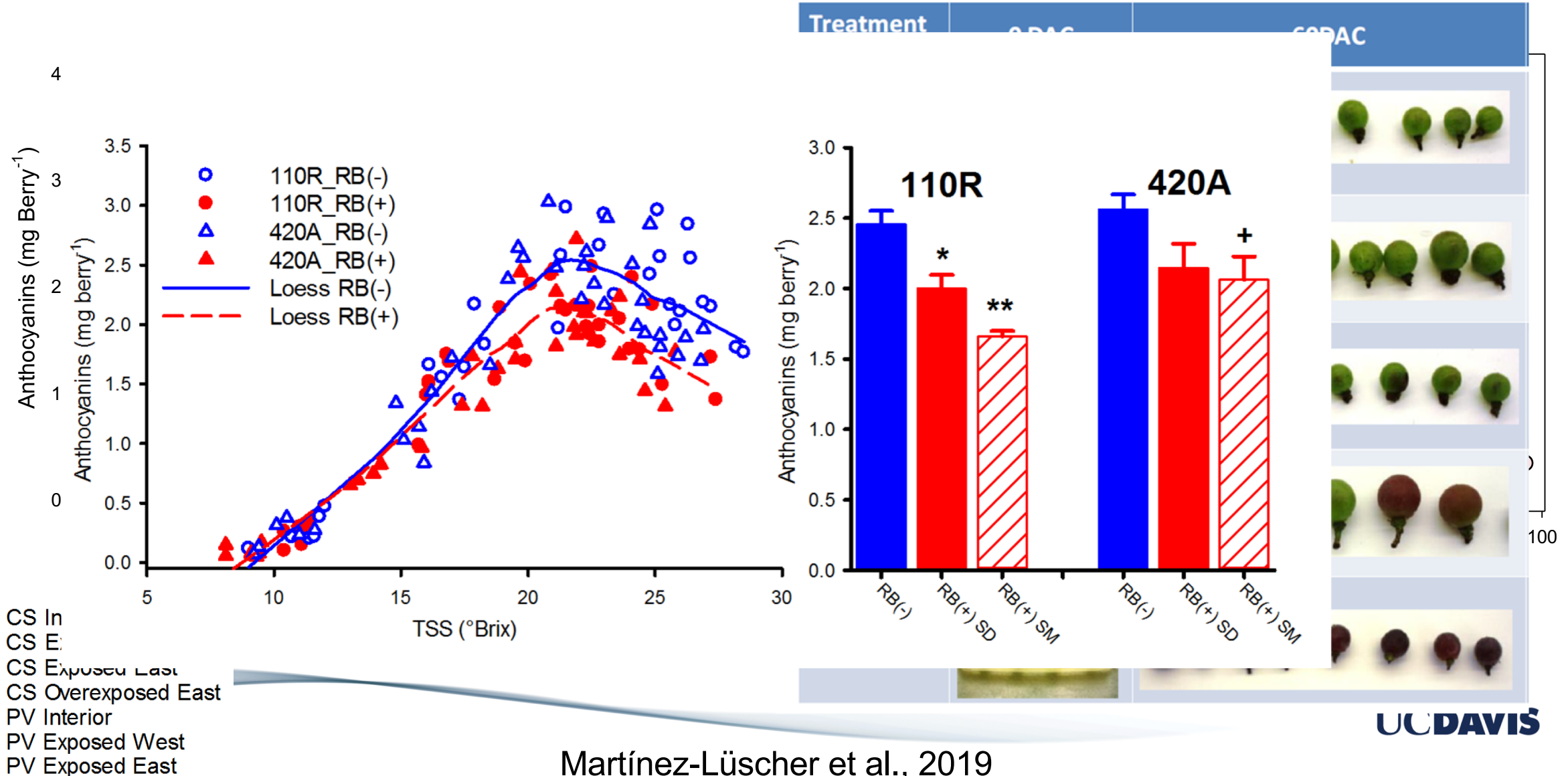
ROLE OF CANOPIES: To fix Carbon – Make Sugar!



▲ ▲ ▲ More leaves
● ● ● Less leaves

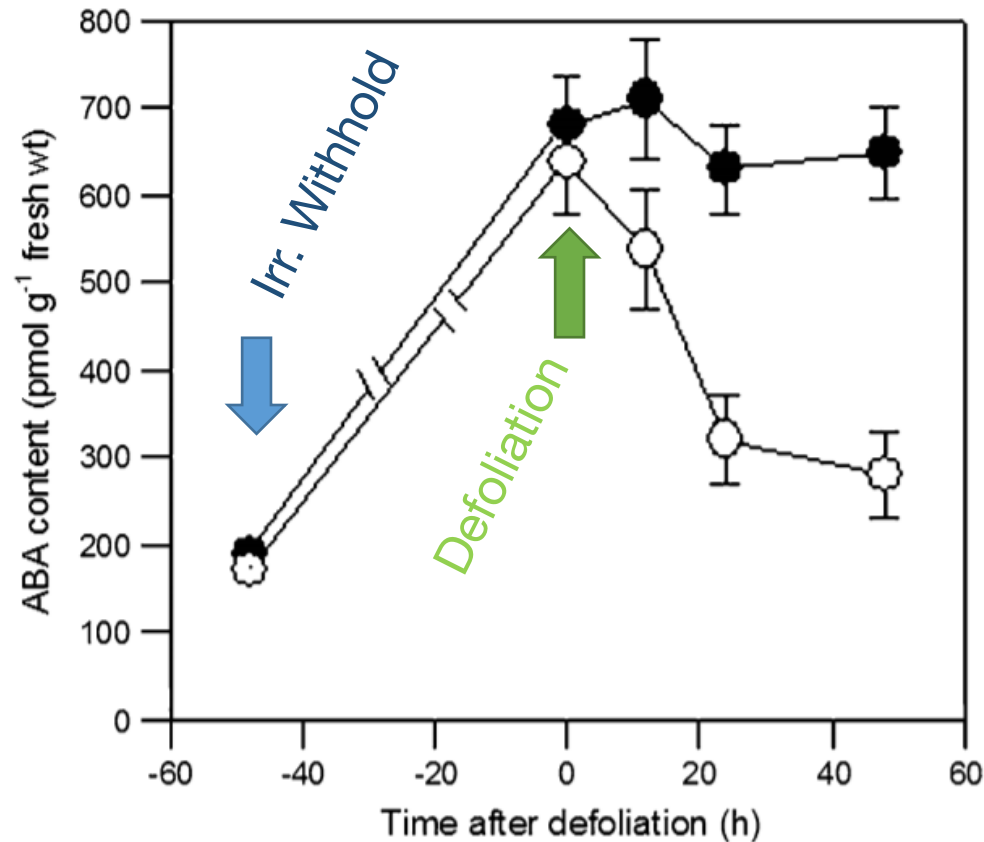


EXPOSURE TO SOLAR RADIATION IS NOT NECESSARY TO REACH MAXIMUM SKIN ANTHOCYANINS



ROLE OF CANOPIES: Regulation - synthesis of ABA precursors (ripening signal)

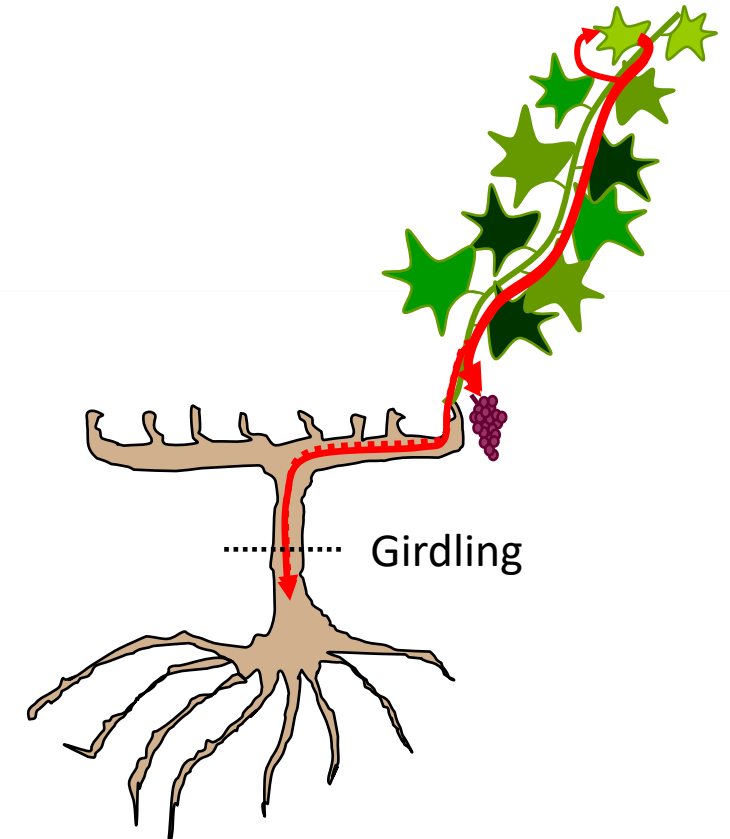
- Deficit irrigation
- Leaf removal



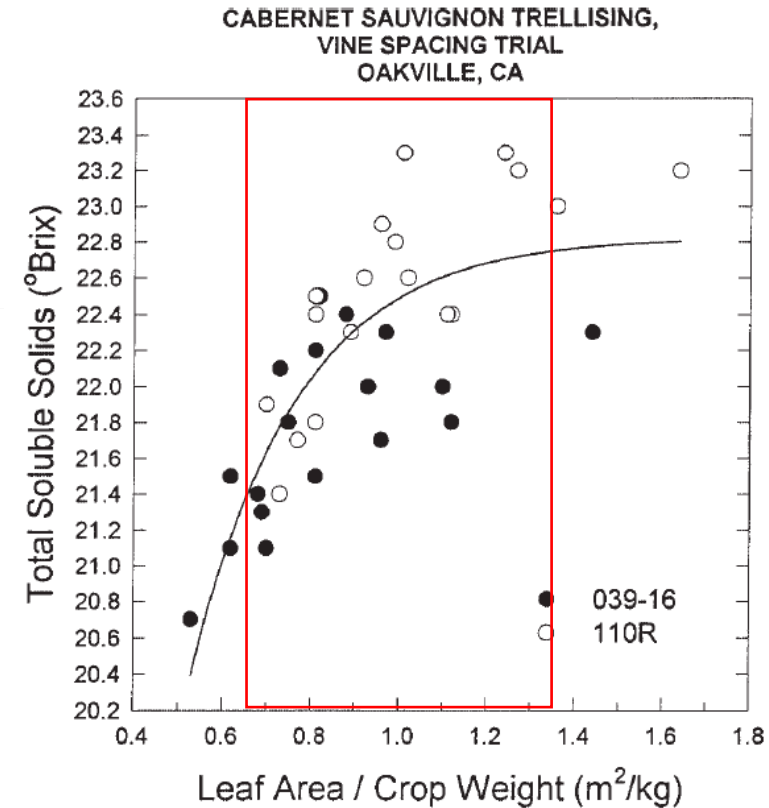
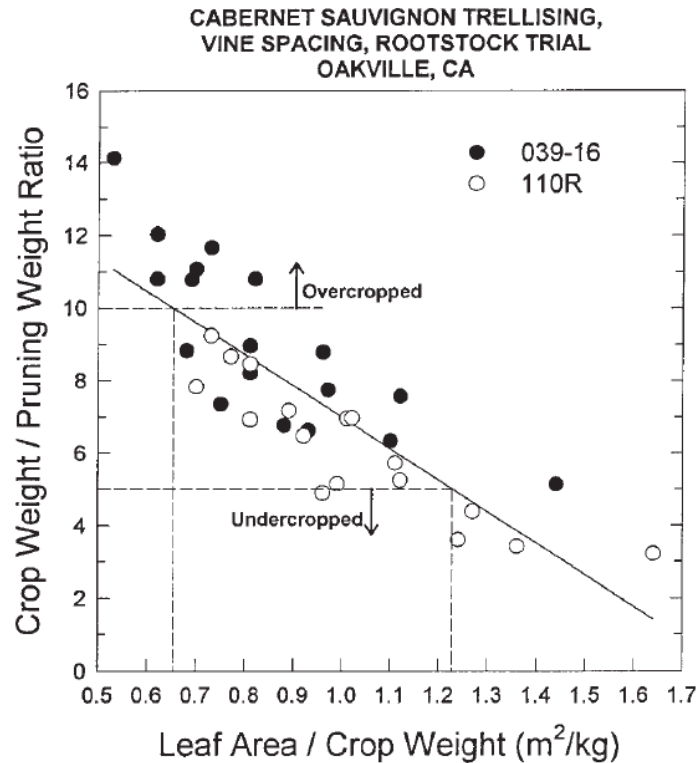
How do photoassimilates travel within the plant?

Table IV. Total Carbohydrate Content of 4-Year-Old Trunk Girdled and Control Thompson Seedless Grapevines^a

Vine Organ ^b	June 3		June 18	
	Control	Girdled	Control	Girdled
	<i>g carbohydrate/vine*</i>			
Clusters	39	61	128 a	236 b
Leaves	78 a	219 b	84	120
Stems	61	82	65	106
Canes	22	43	26	46
Trunk	79	70	84	77
Roots	197	105	261 a	157 b
Vine total	476	580	648	742



Leaf area:Fruit Ratio or Ravaz Index: INTERCHANGEABLE



<0.65 m^2/Kg \rightarrow 10 Ravaz \rightarrow Over cropped
>1.23 m^2/Kg \rightarrow 5 Ravaz \rightarrow Under cropped

YIELDS IN WINE GRAPE



LETS DROP LESS FRUIT...
...NOT SO SIMPLE

THERE IS AN APPARENT TRADE OFF BETWEEN YIELDS AND QUALITY

YIELDS AS A MULTIPLIER OF REVENUE

District X

1,300,000 tons

\$380M

\$300 a ton

77,000 Acres

16 tons/acre

5000 \$/acre

600 Vines/acre

QUALITY AS A MULTIPLIER OF REVENUE

District Y

140,000 tons

\$683M

\$5000 a ton

45,000 Acres

3.1 tons/acre

15,300 \$/acre

800 Vines/acre

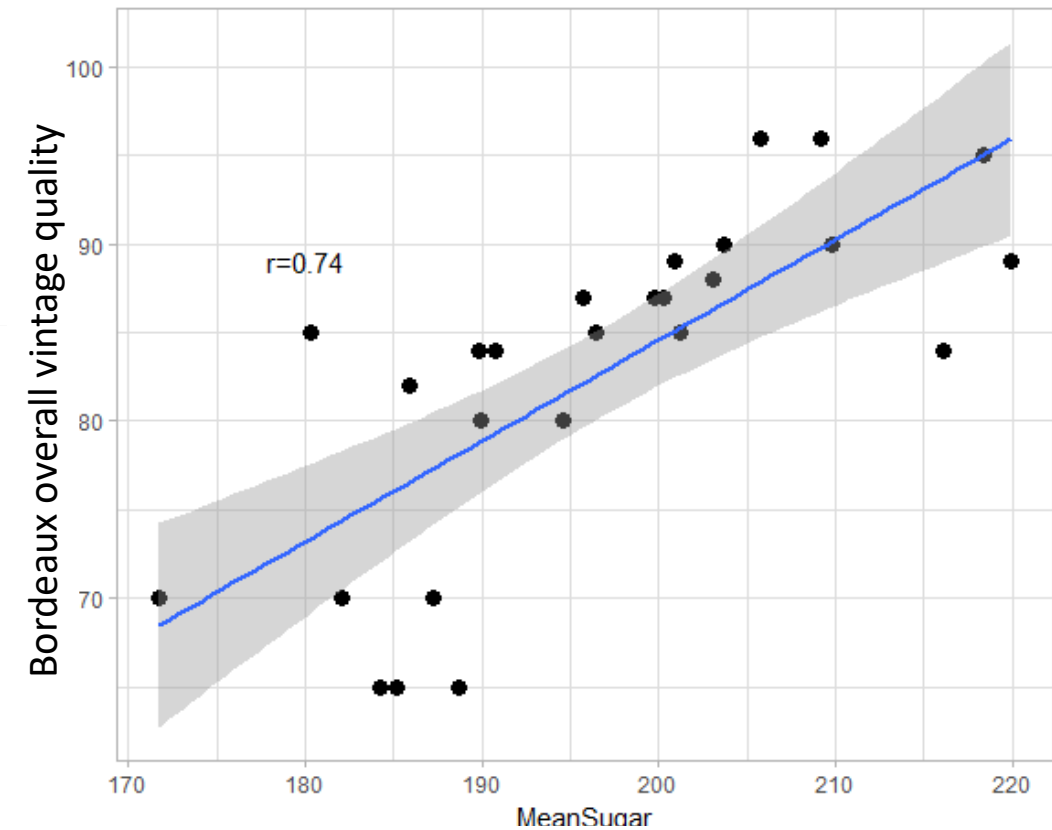
Source: Grape Crush report (Approximate data)

Wine Grape quality is an extremely complex topic:

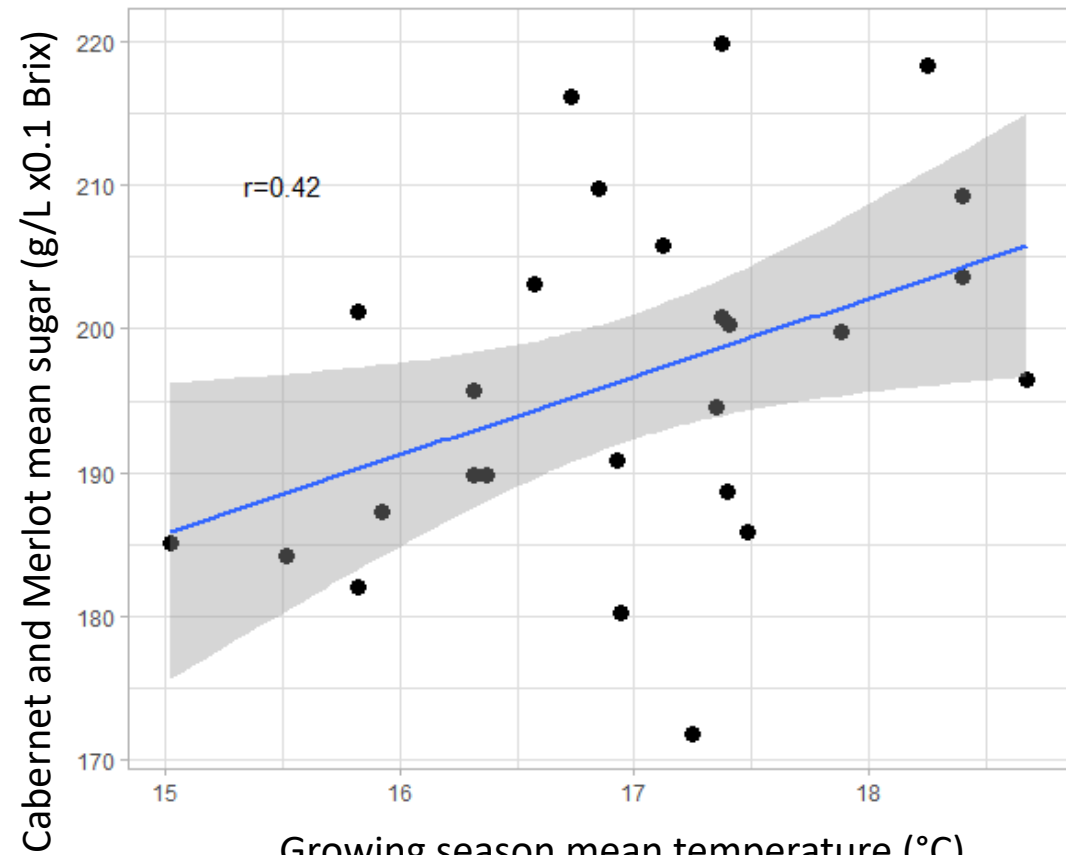
- Subjective
- Gradually changing
- Hundreds of chemical compounds, hard to measure and hard to give a relative importance to each
- Aspects not related to grape quality determining wine price:
Market niche and how much invested in winemaking

...Nobody likes sour grapes

Vintage failure is strongly associated to reaching a certain sugar level

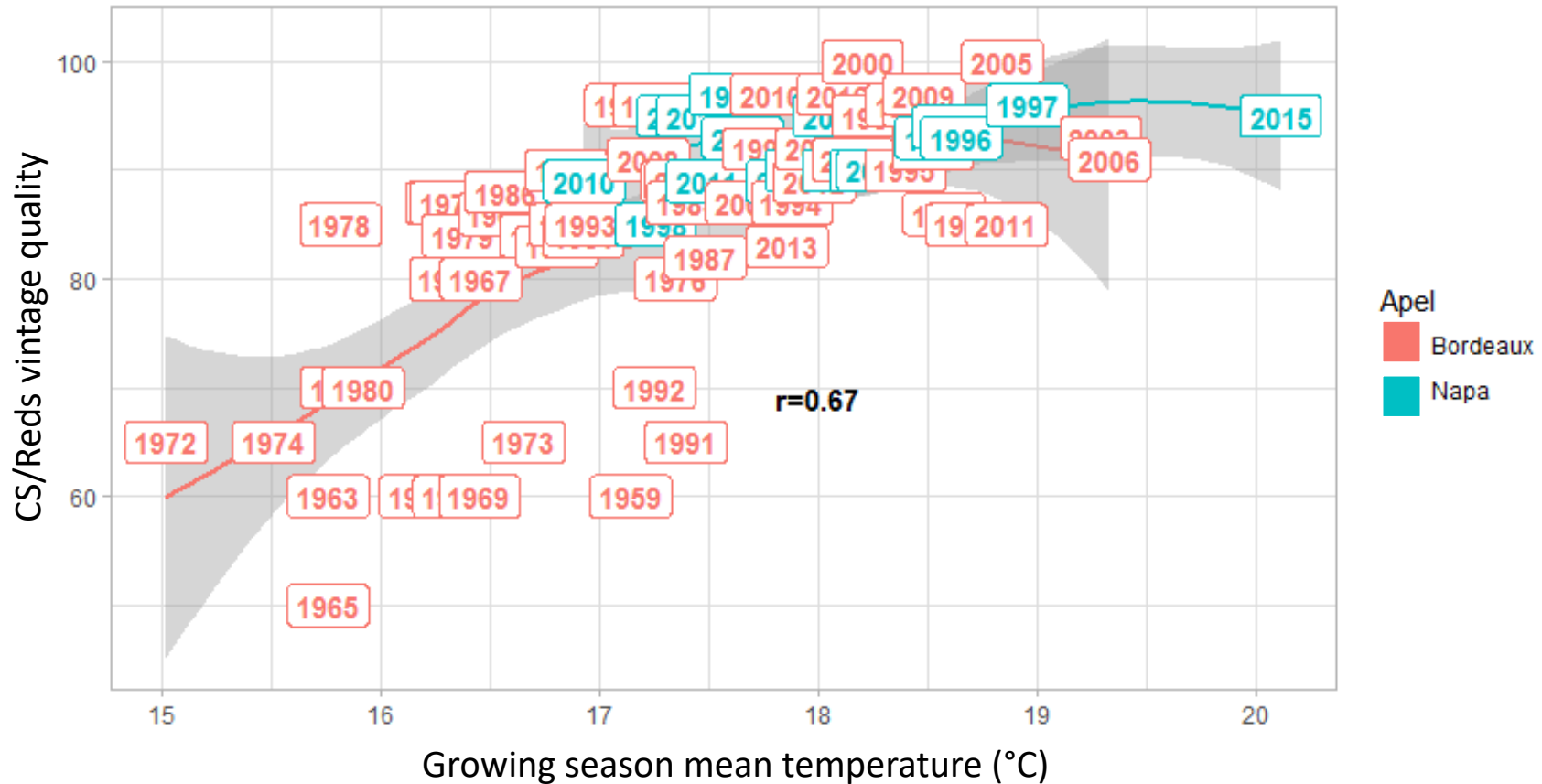


Cabernet and Merlot mean sugar (g/L, x 0.1 for Brix)



Growing season mean temperature (°C)

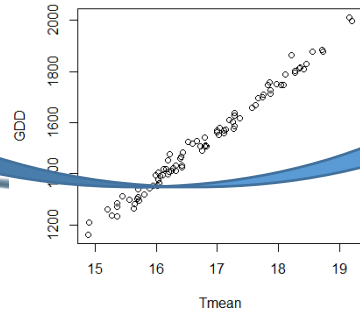
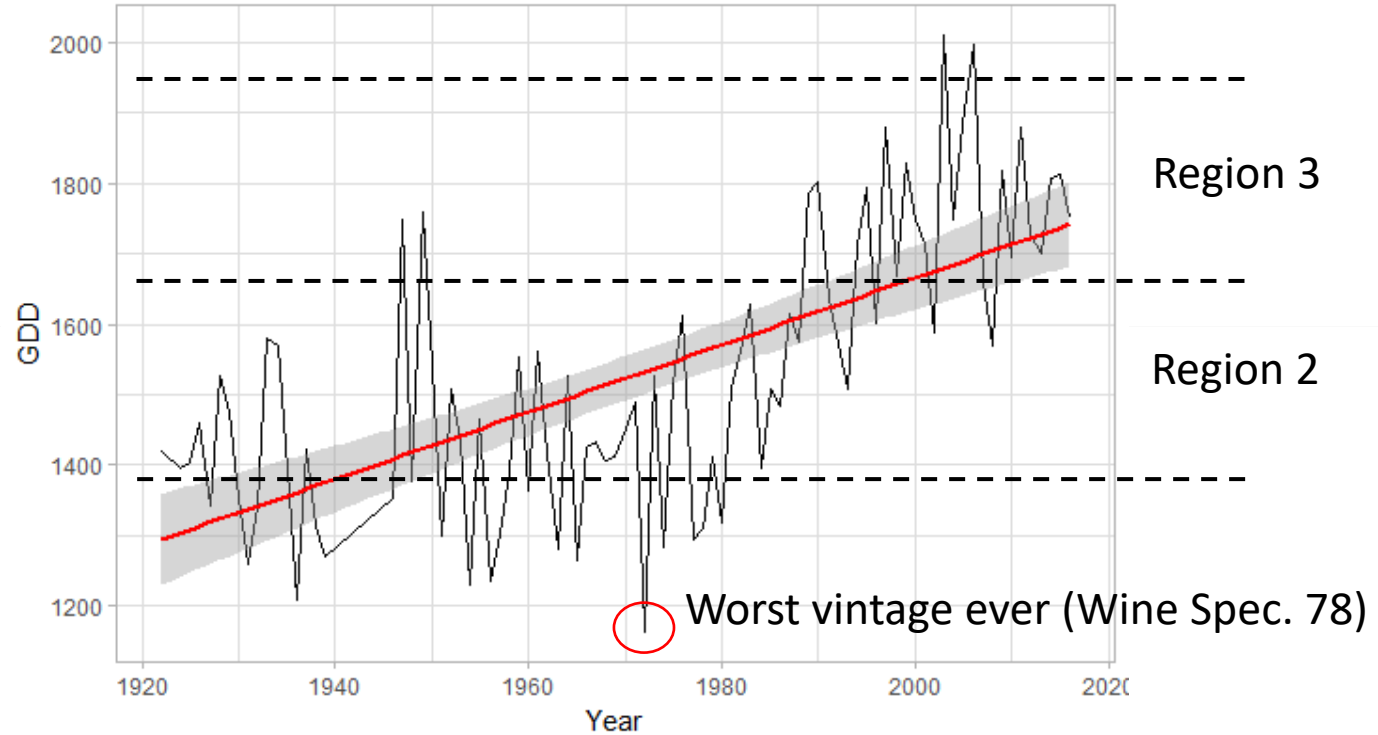
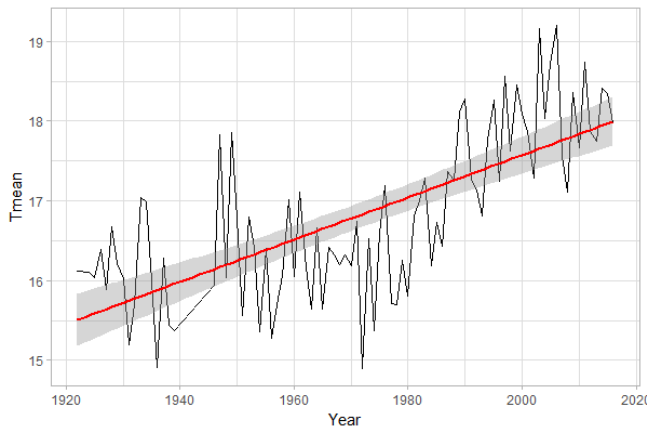
Source: Bordeaux Vintage quality
Ribereau-Gayon, P., and G. Guimberteau. Vintage Reports: 1988-1997.
NOAA: Bordeaux Airport meteorological station
Reanalyzed from Jones and Davies 2010 AJEV



Although temperature is key for sugar. Harvest precocity can be also based on sudden events that force the decision of picking

The planet is getting warmer ...and so are Viticulture regions

Napa, CA Temperature




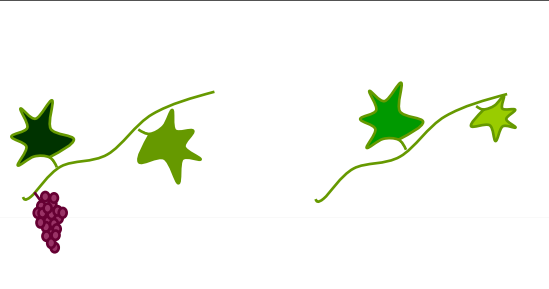


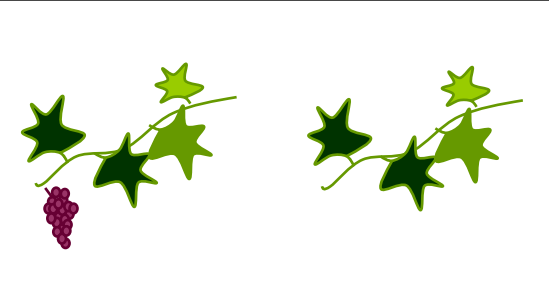


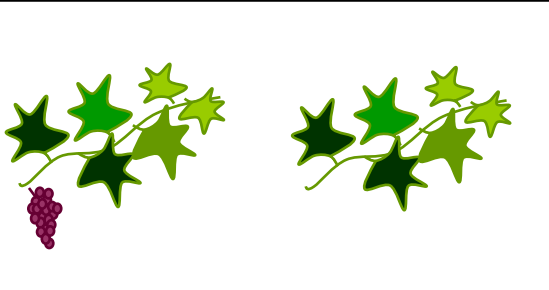
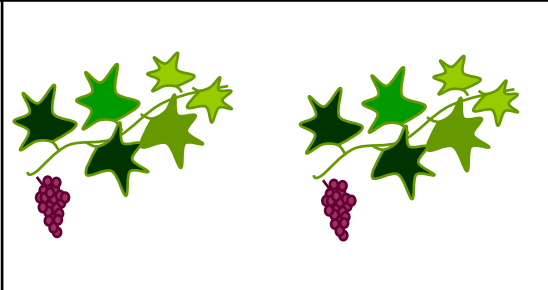
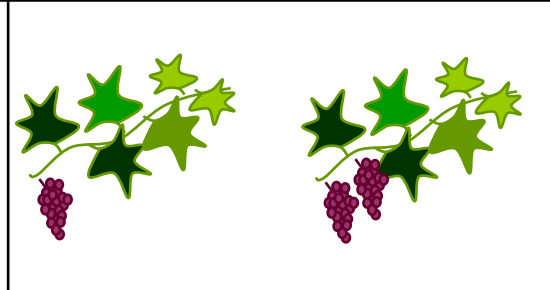


Growing degree days

$$1^{\circ}\text{C} = 1.9^{\circ}\text{F}$$

Experimental Design

Pre treatment: laterals removed and vines adjusted to 22 shoots per vine in 6m

	33% of fruit kept 	66% of fruit kept 	100%: ~45 clusters 
33%: of leaves kept			
66% of leaves kept			
100% of leaves kept			

Treatment application (~Mid June)

Peppercorn size
Laterals removed in all vines



33% of fruit
33%: 2/3 of leaves removed



100% of fruit
100% of leaves
(only laterals removed)



Treatment application



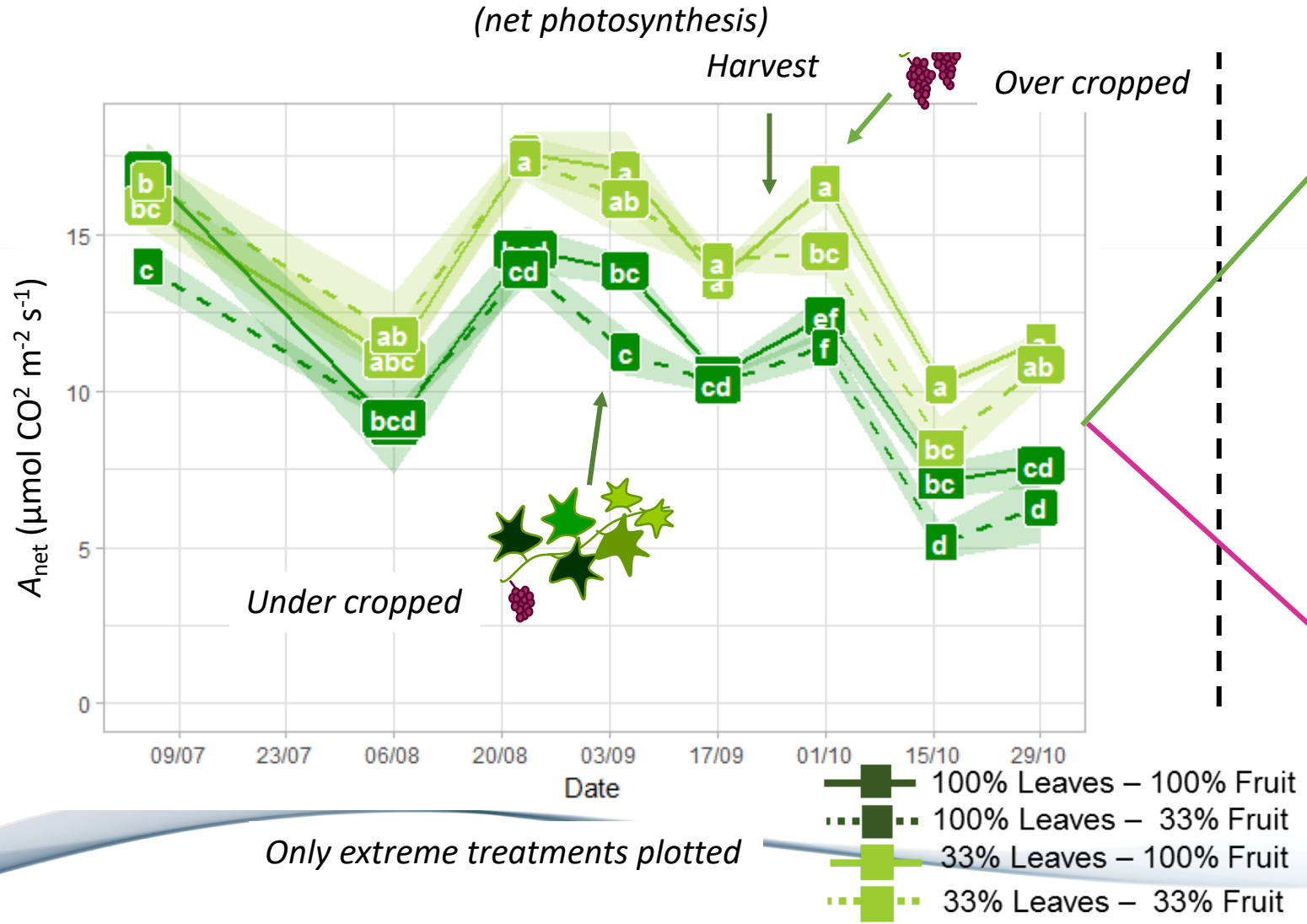
33% of fruit
33%: 2/3 of leaves removed



100% of fruit (no secondary)
100% of leaves
(only laterals removed)

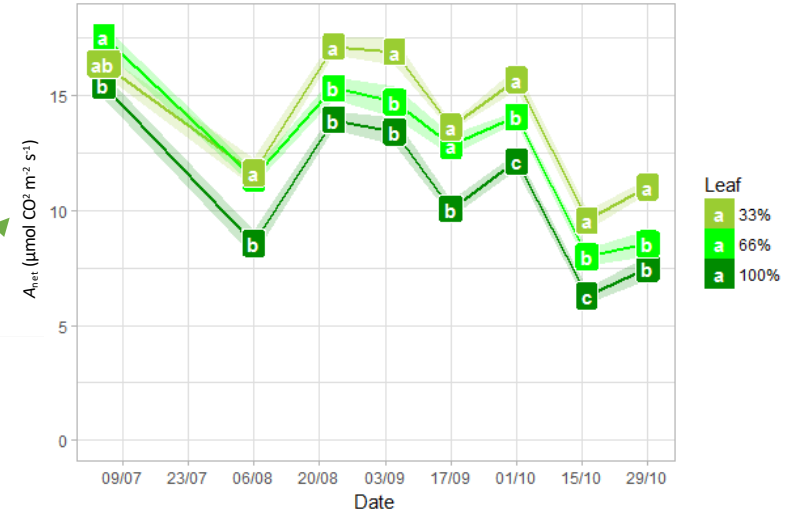


Leaf area determines carbon fixation: NOT FRUIT

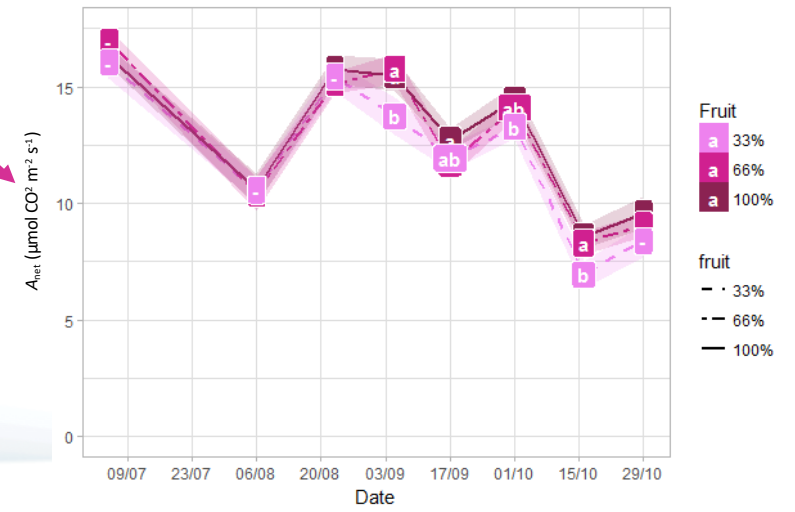


Main effects in Two-way ANOVA (post hoc)

Effect of defoliation



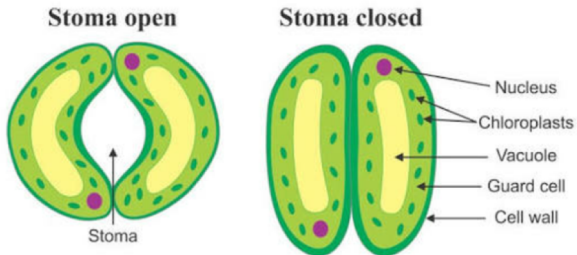
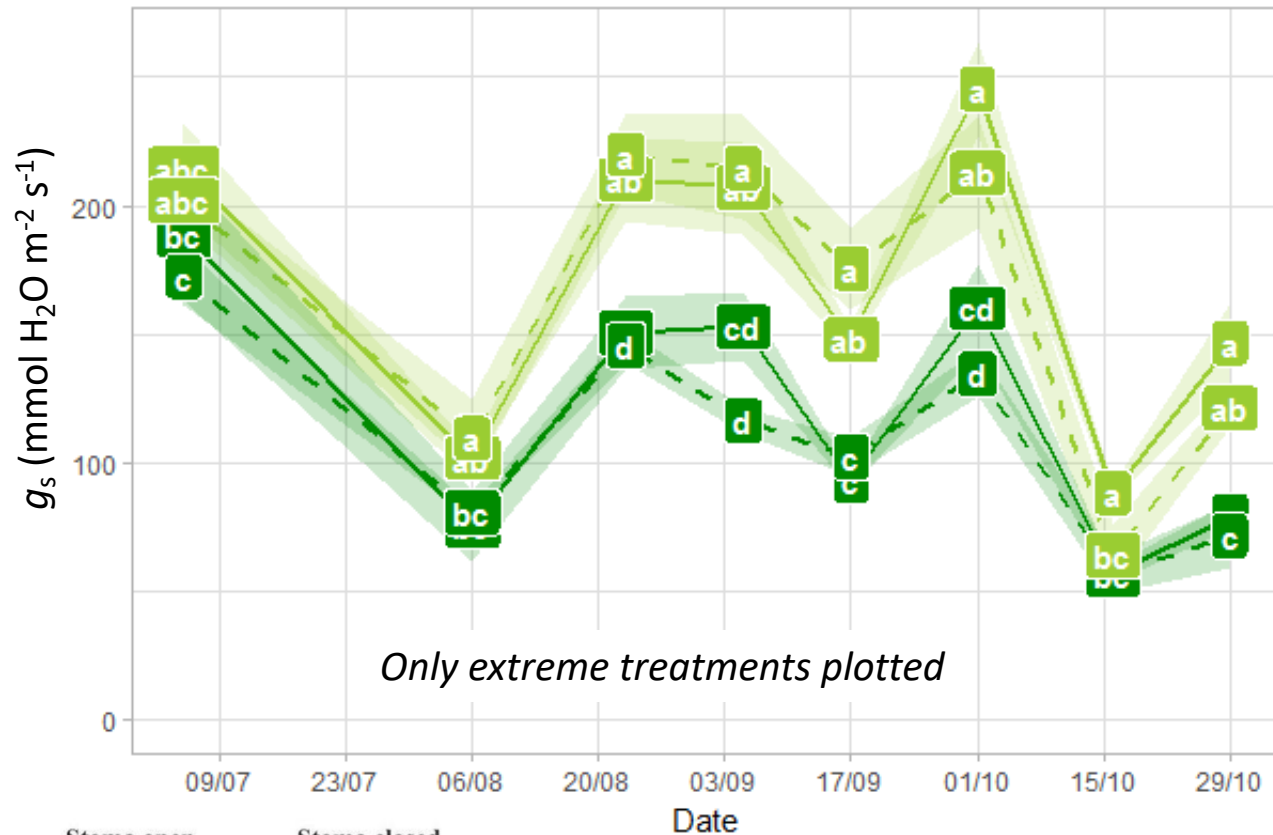
Effect of crop load



Leaf area determines plant water status

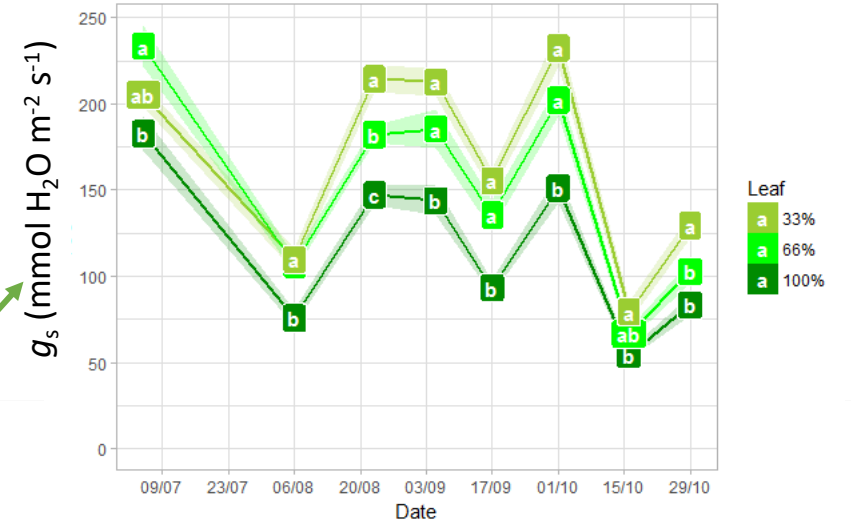
NOT FRUIT

Combination treatments

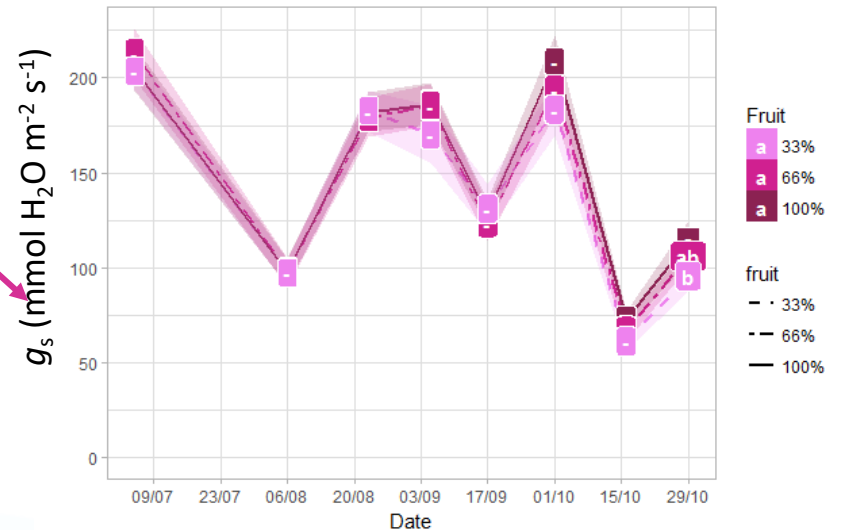


- 100% Leaves – 100% Fruit
- 100% Leaves – 33% Fruit
- 33% Leaves – 100% Fruit
- 33% Leaves – 33% Fruit

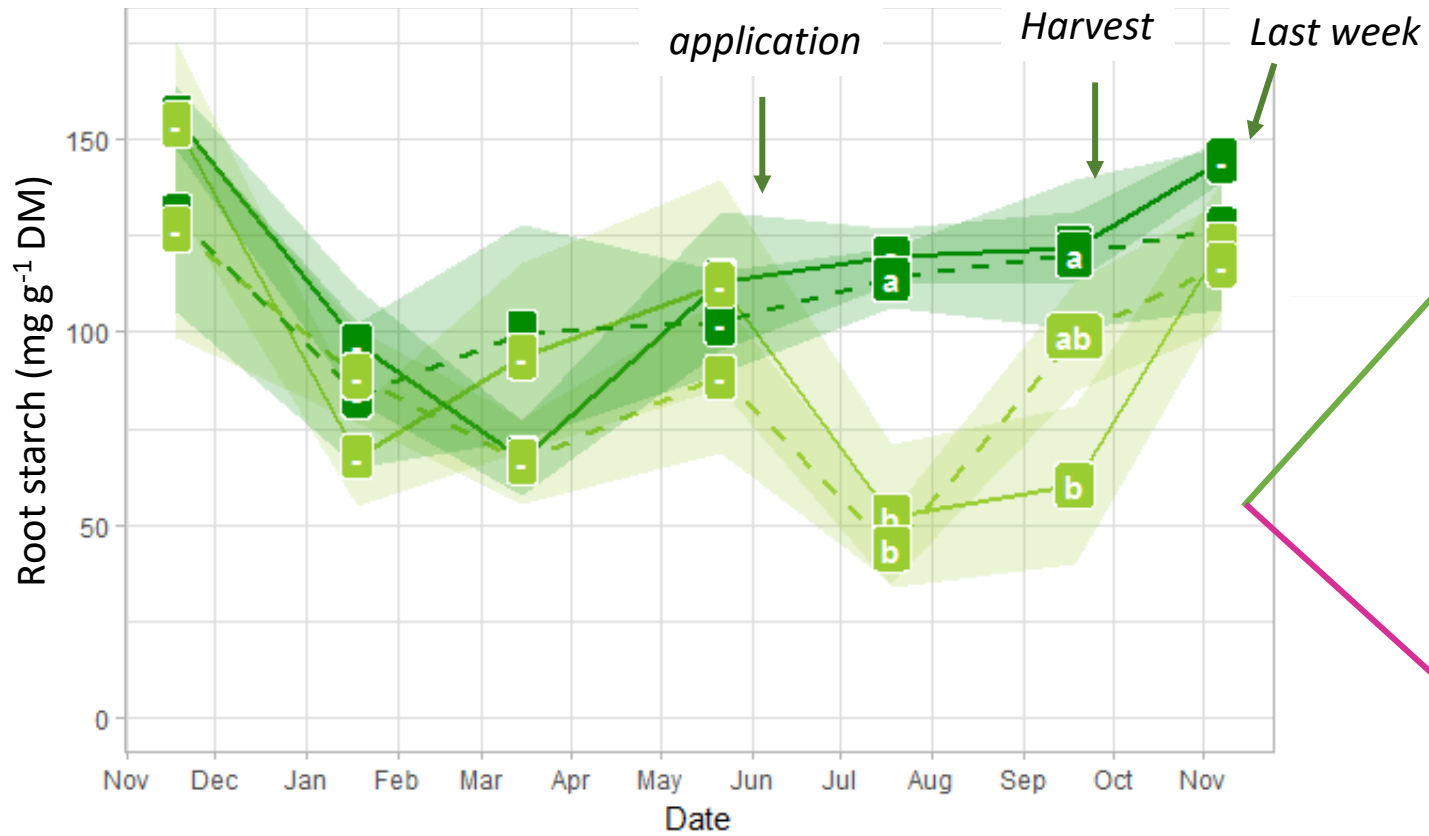
Main effects in Two-way ANOVA
Effect of defoliation



Effect of crop load

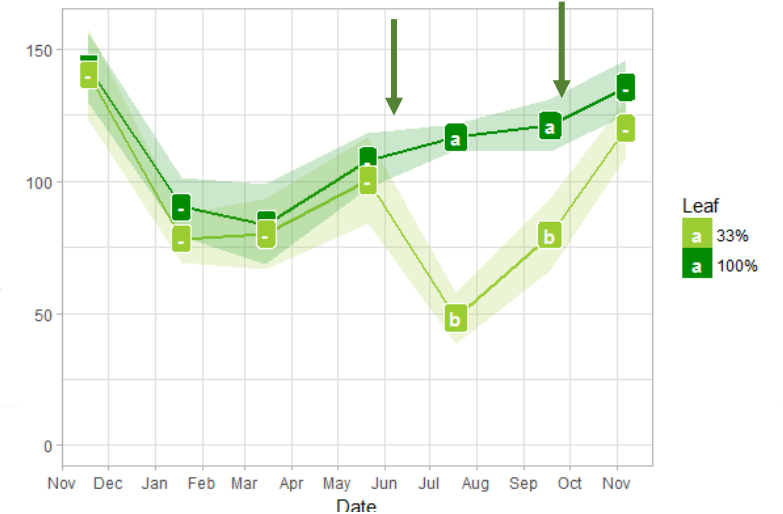


Leaf area determines plant reserves: NOT FRUIT

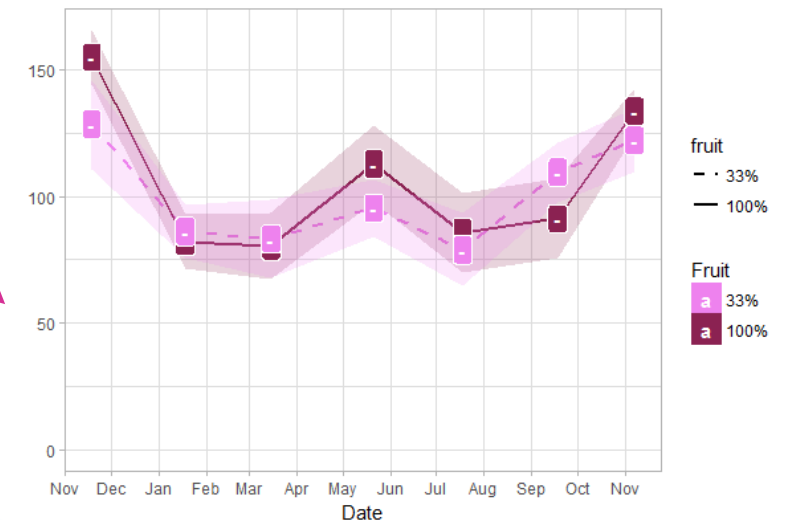


- 100% Leaves – 100% Fruit
- 100% Leaves – 33% Fruit
- 33% Leaves – 100% Fruit
- 33% Leaves – 33% Fruit

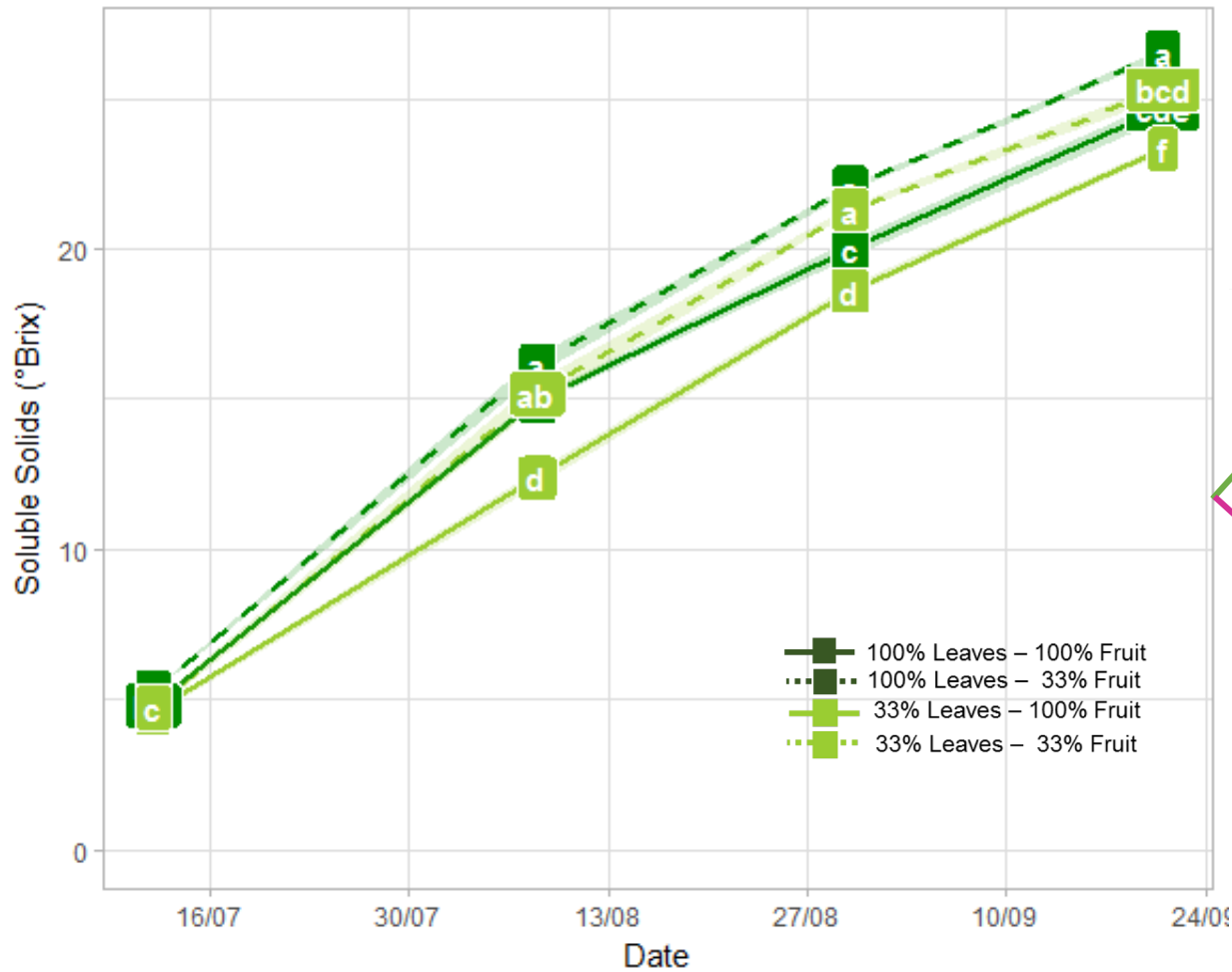
Main effects in Two-way ANOVA
Effect of defoliation



Effect of crop load

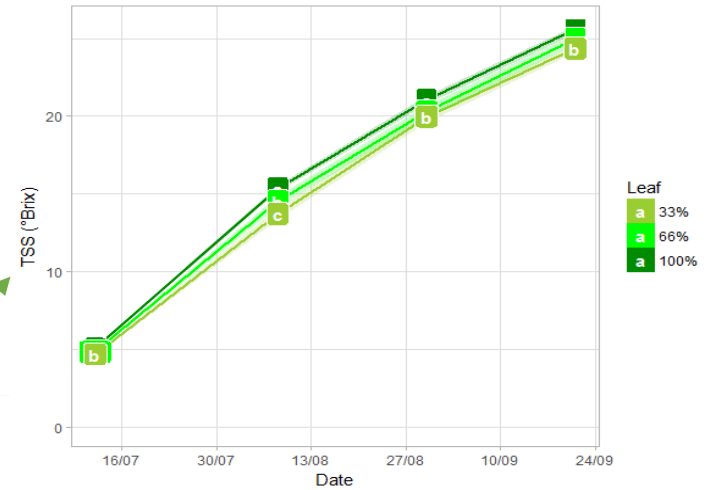


Leaf area determines speed of ripening: NOT FRUIT

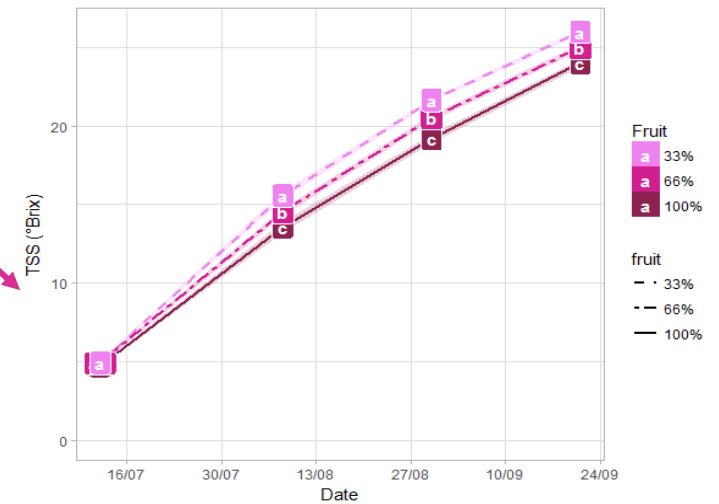


Only extreme treatments plotted

Main effects in Two-way ANOVA
Effect of defoliation

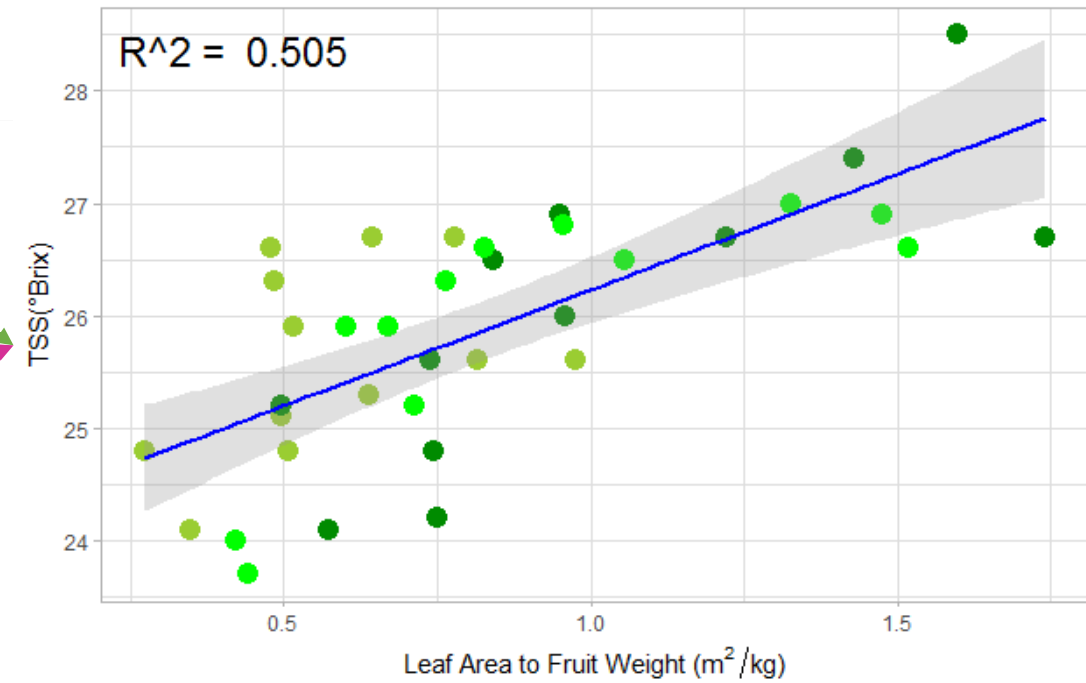
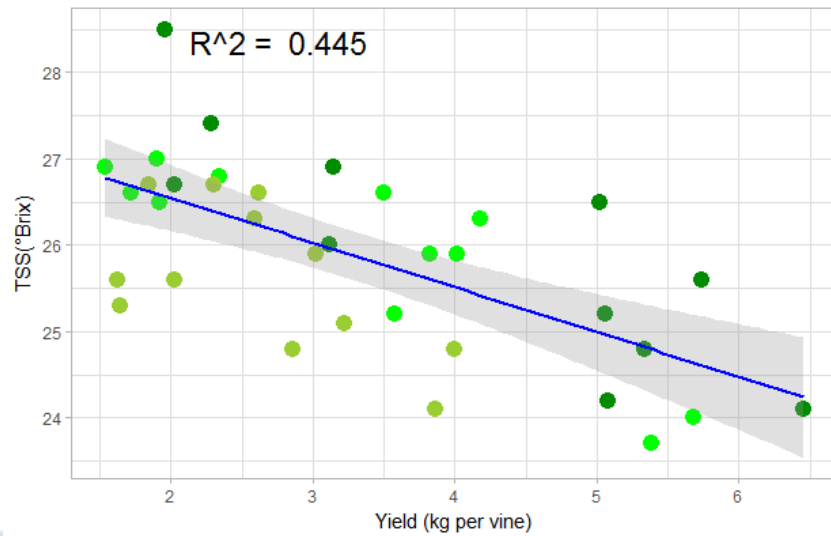
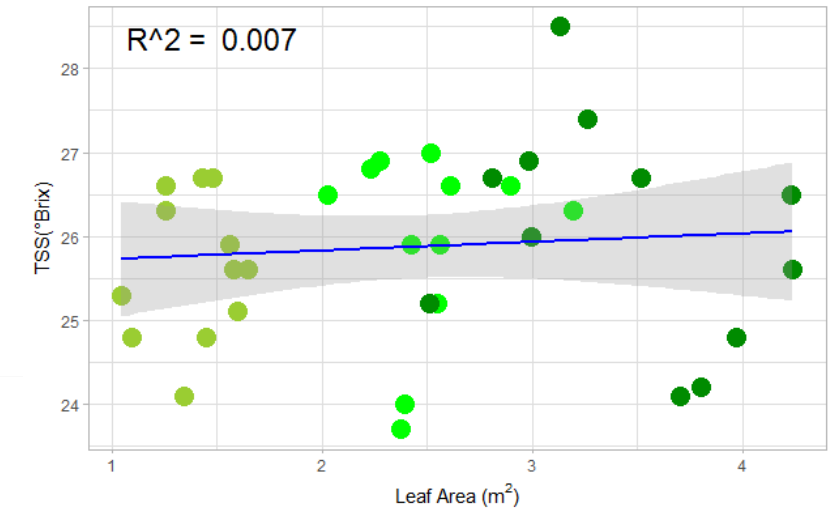


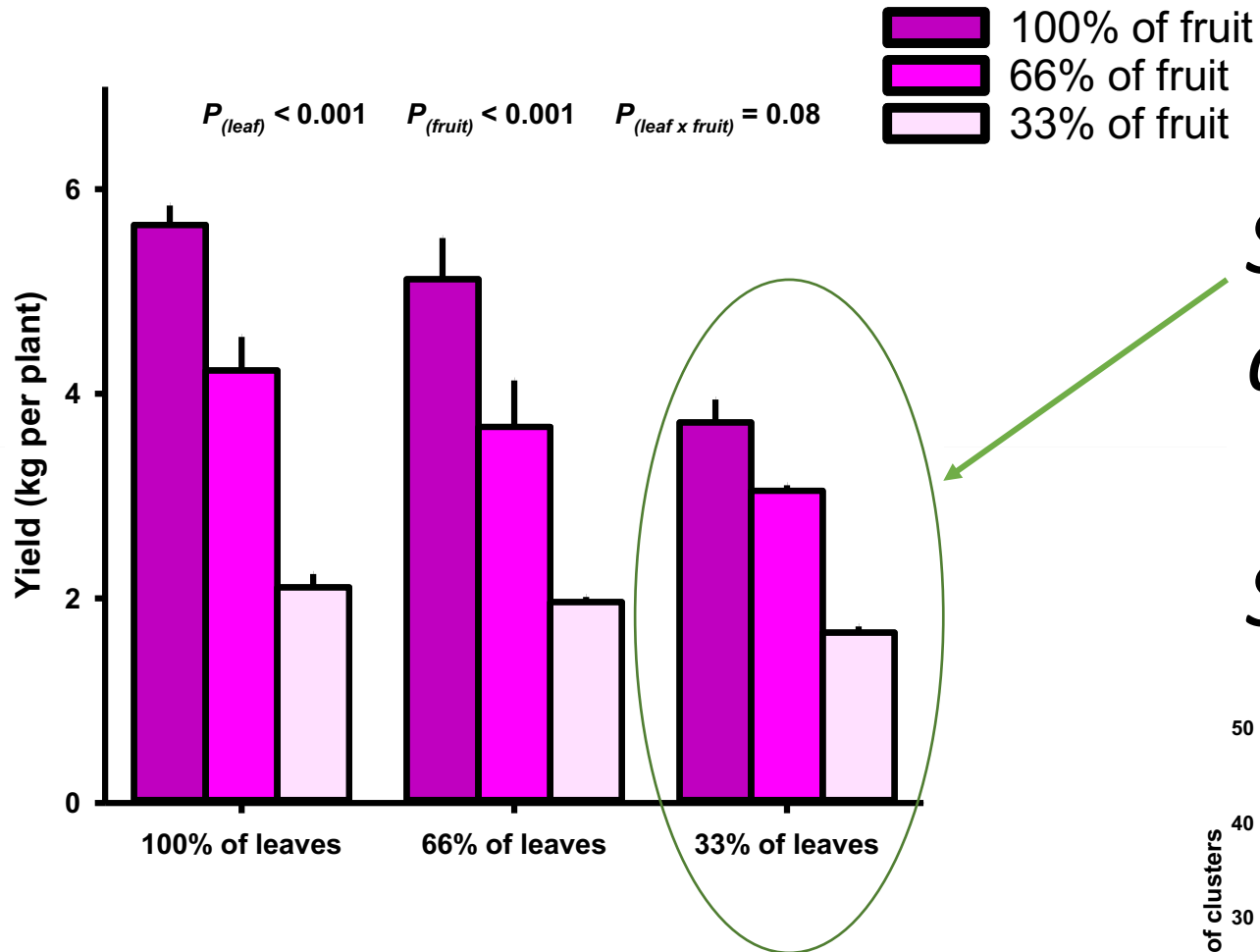
Effect of crop load



Both leaves and fruit had an effect

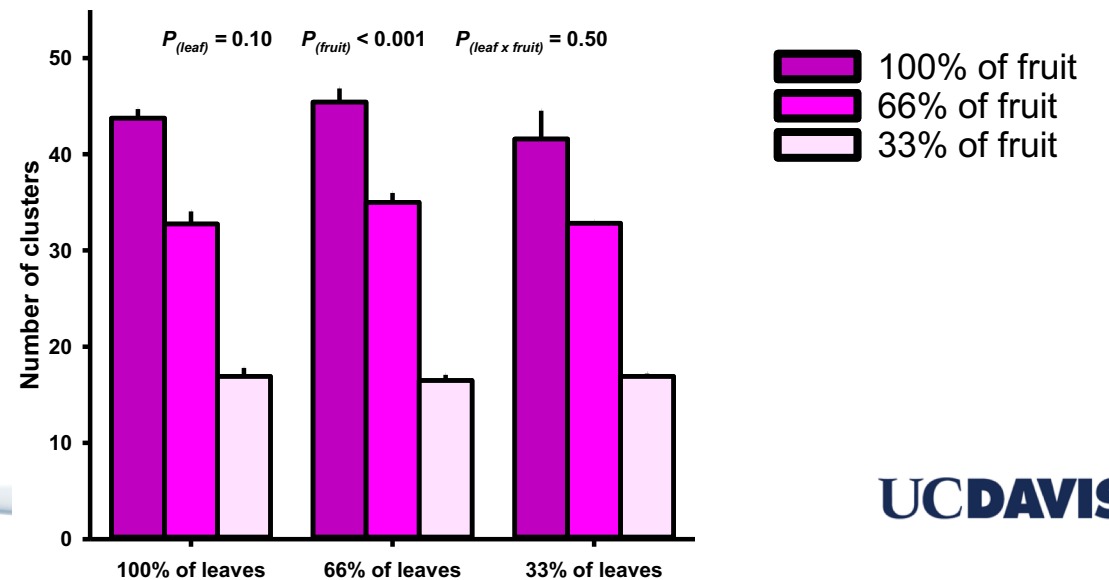
Time to reach a desired Brix: Determined by Leaf area:Fruit Ratio



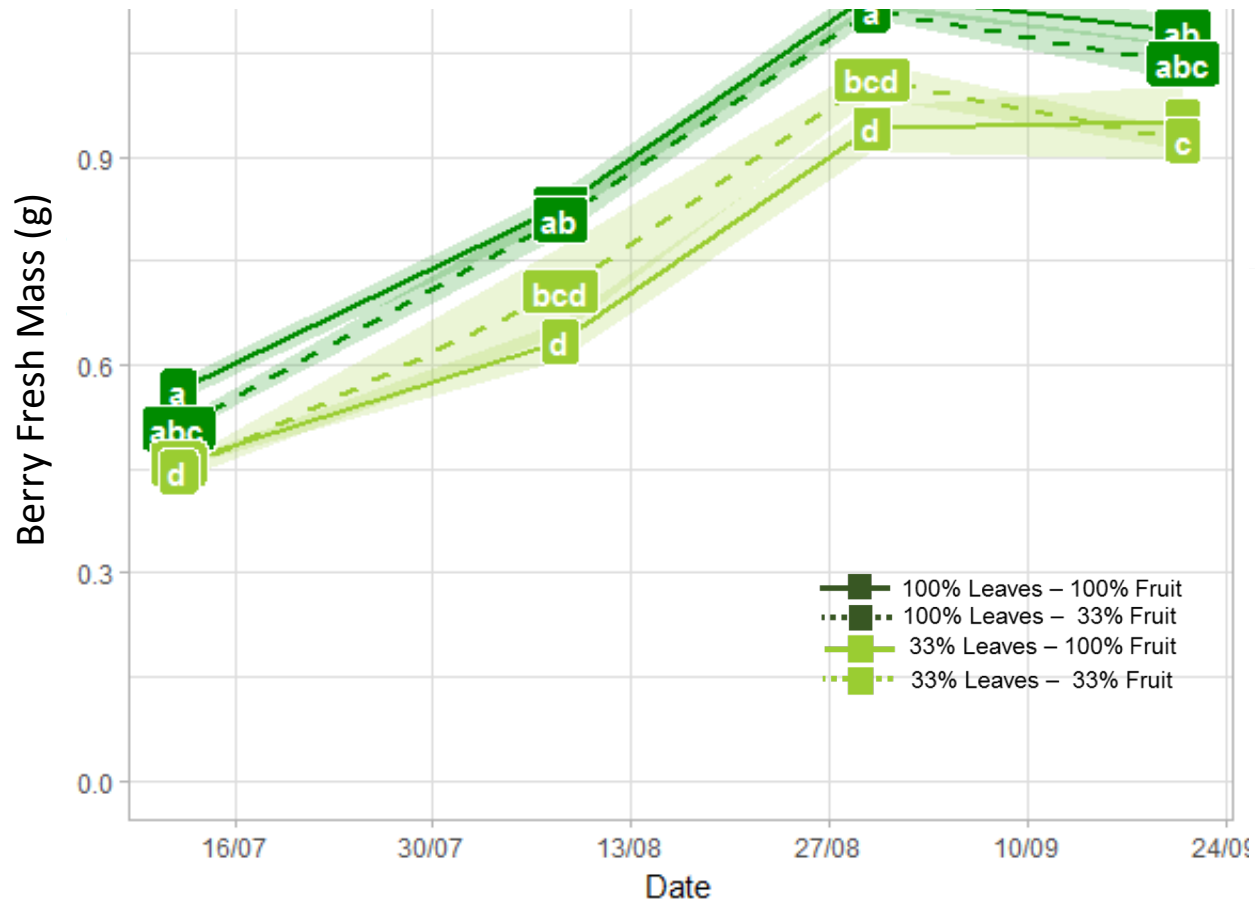


Self adjustment of yields due to “carbon starvation”

Small canopy → lower yield

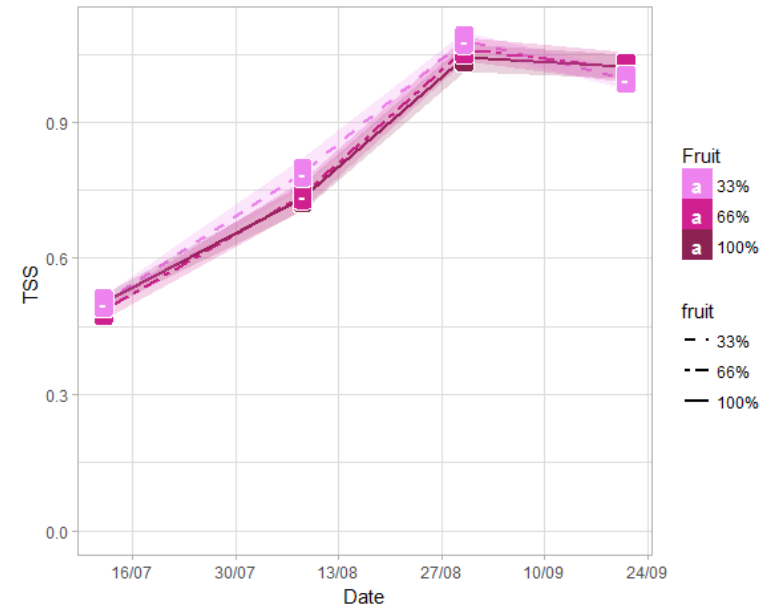
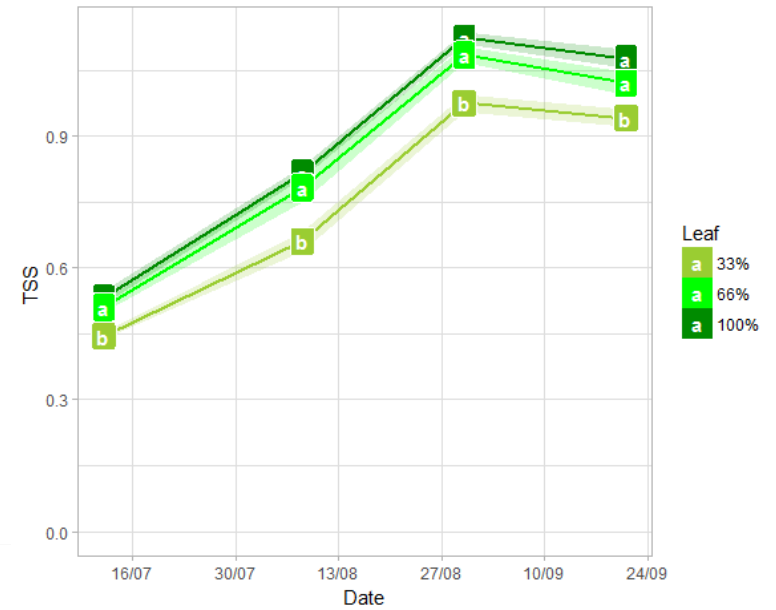


Berry size determined by leaf area: NOT FRUIT!

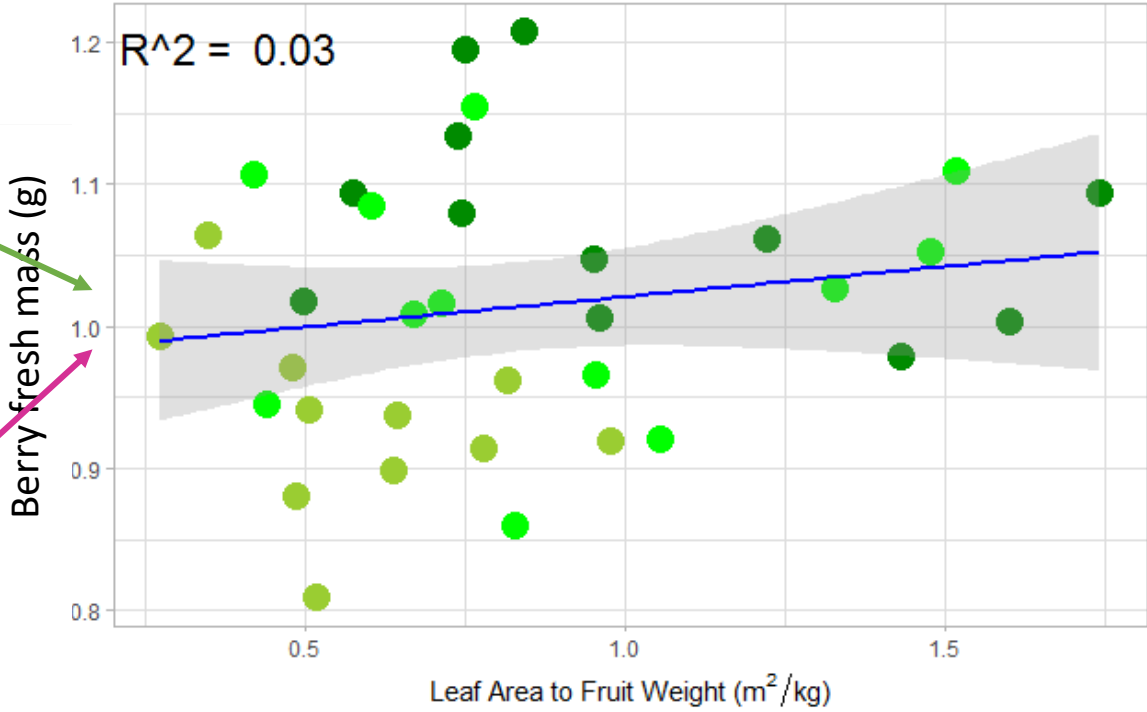
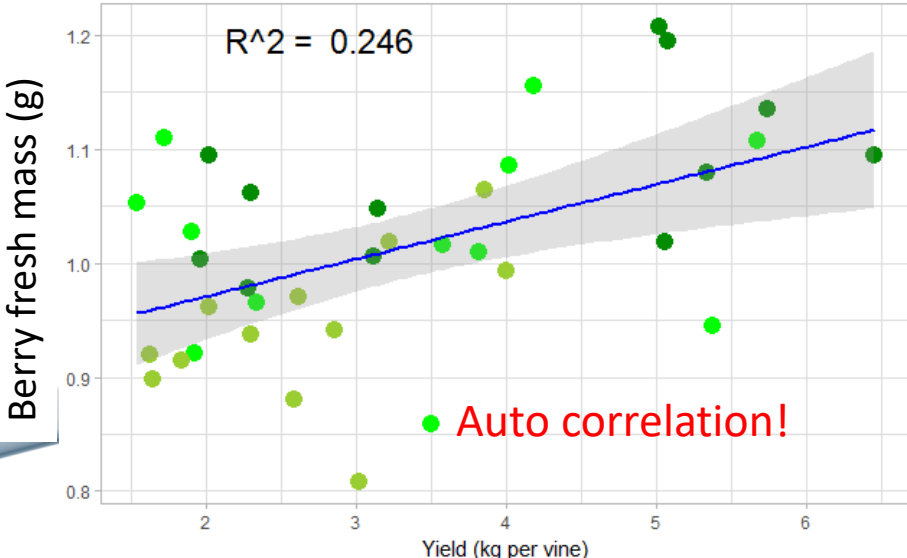
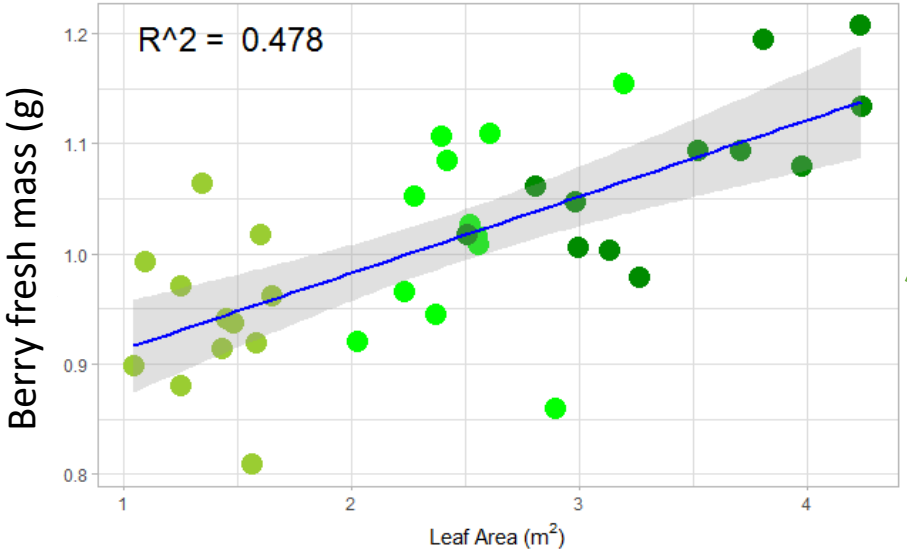


Only extreme treatments plotted

% of leaves had an effect on berry size



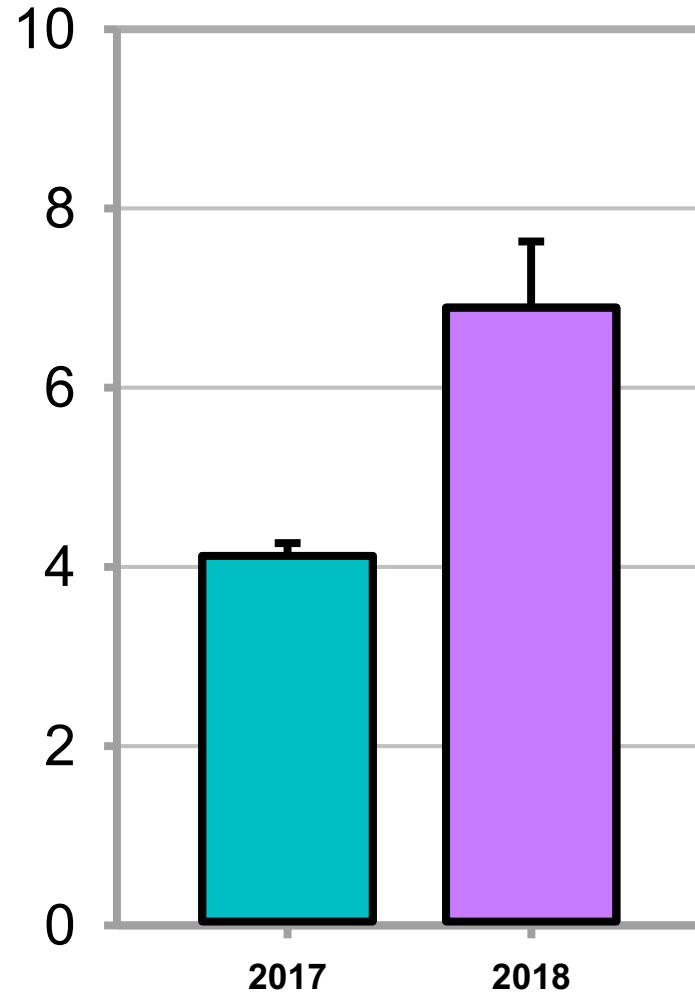
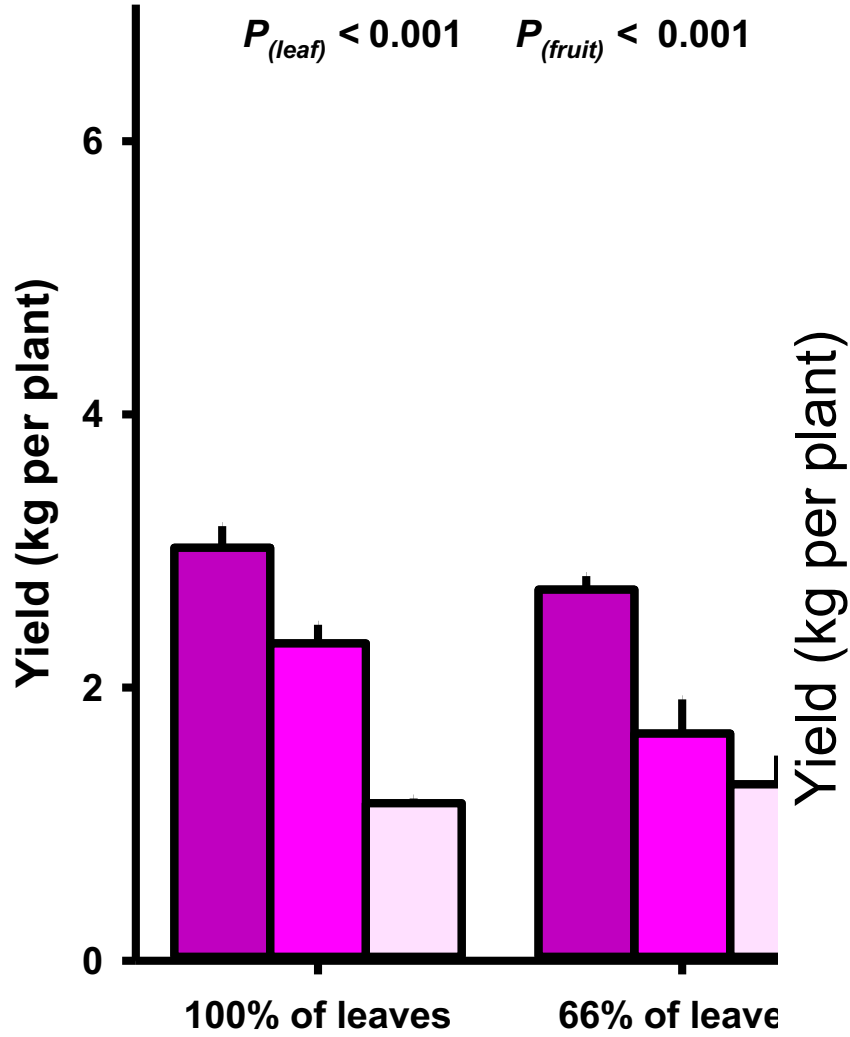
Berry size is determined by leaf area: NOT FRUIT



Mechanical pruning leads to smaller berries...sink competition?

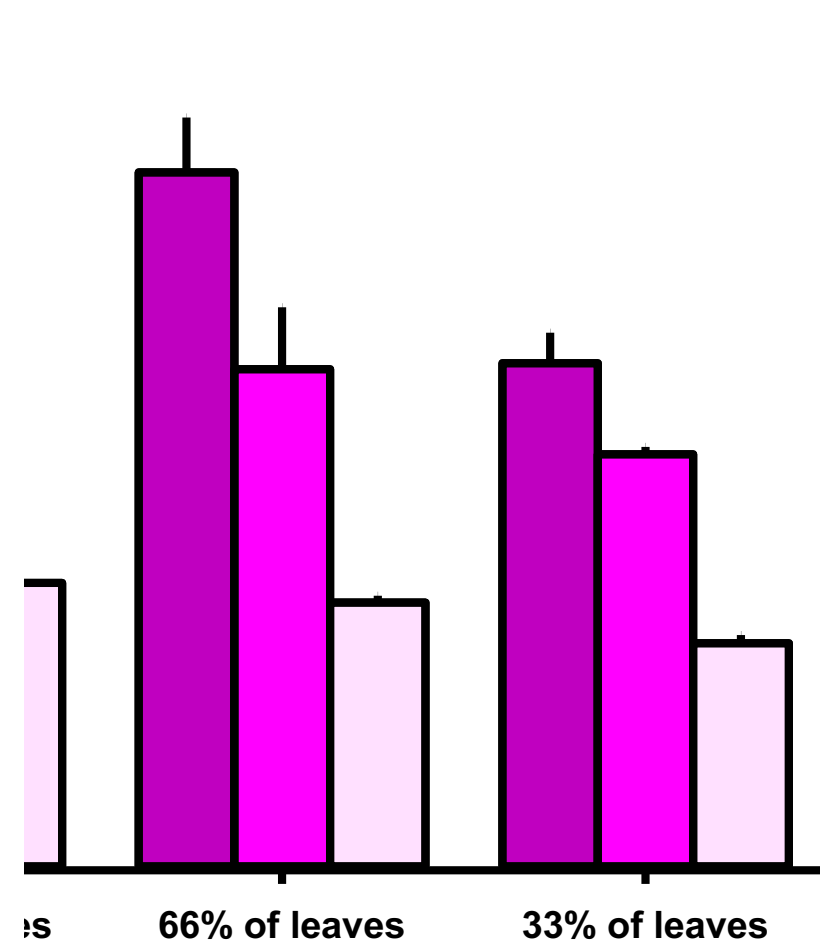
Yield comparison between vintages? Is it a reliable 'Yardstick'

2017



2018

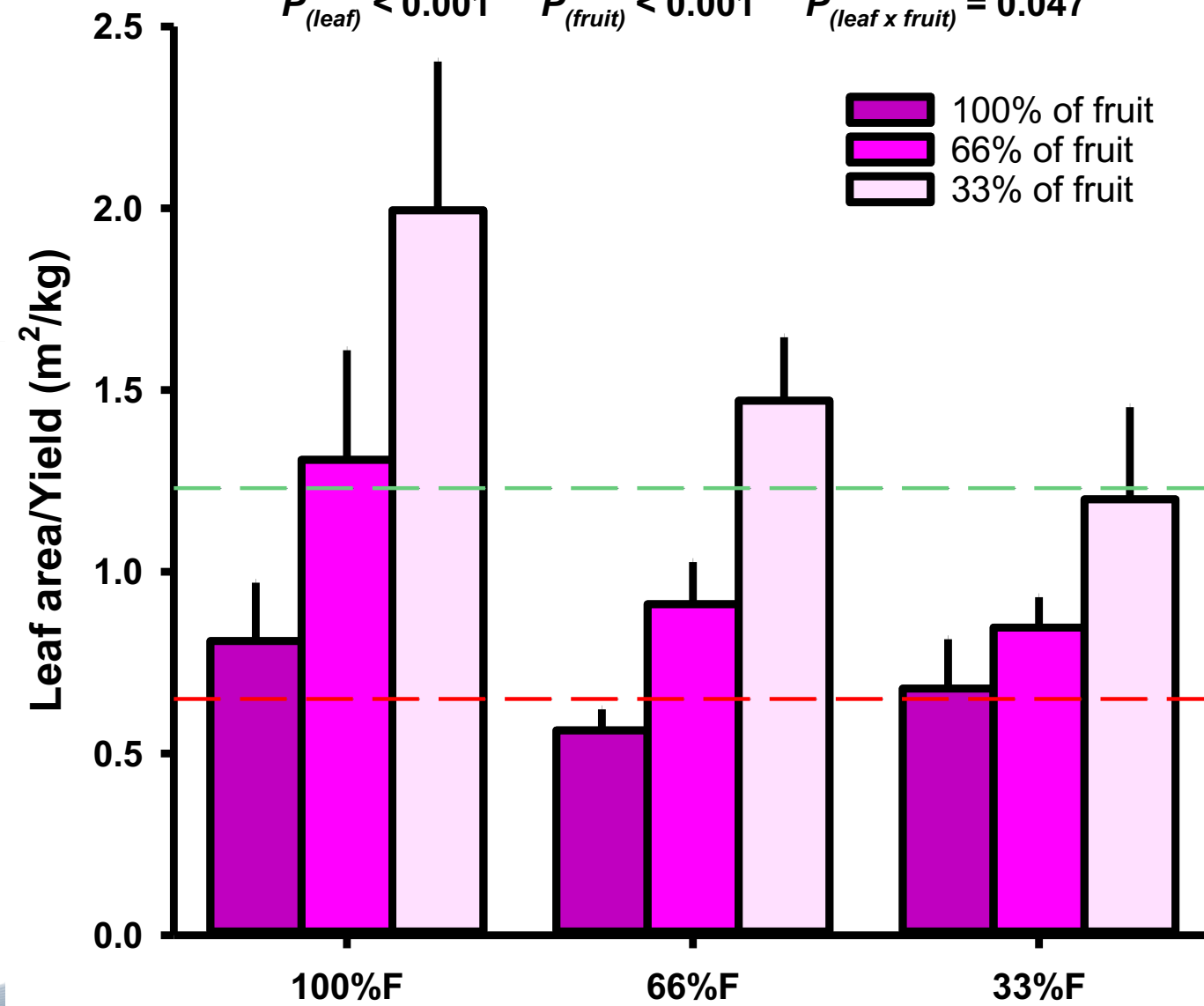
$P_{(fruit)} < 0.001$ $P_{(leaf \times fruit)} = 0.08$



2017

$P_{(leaf)} < 0.001$ $P_{(fruit)} < 0.001$ $P_{(leaf \times fruit)} = 0.047$

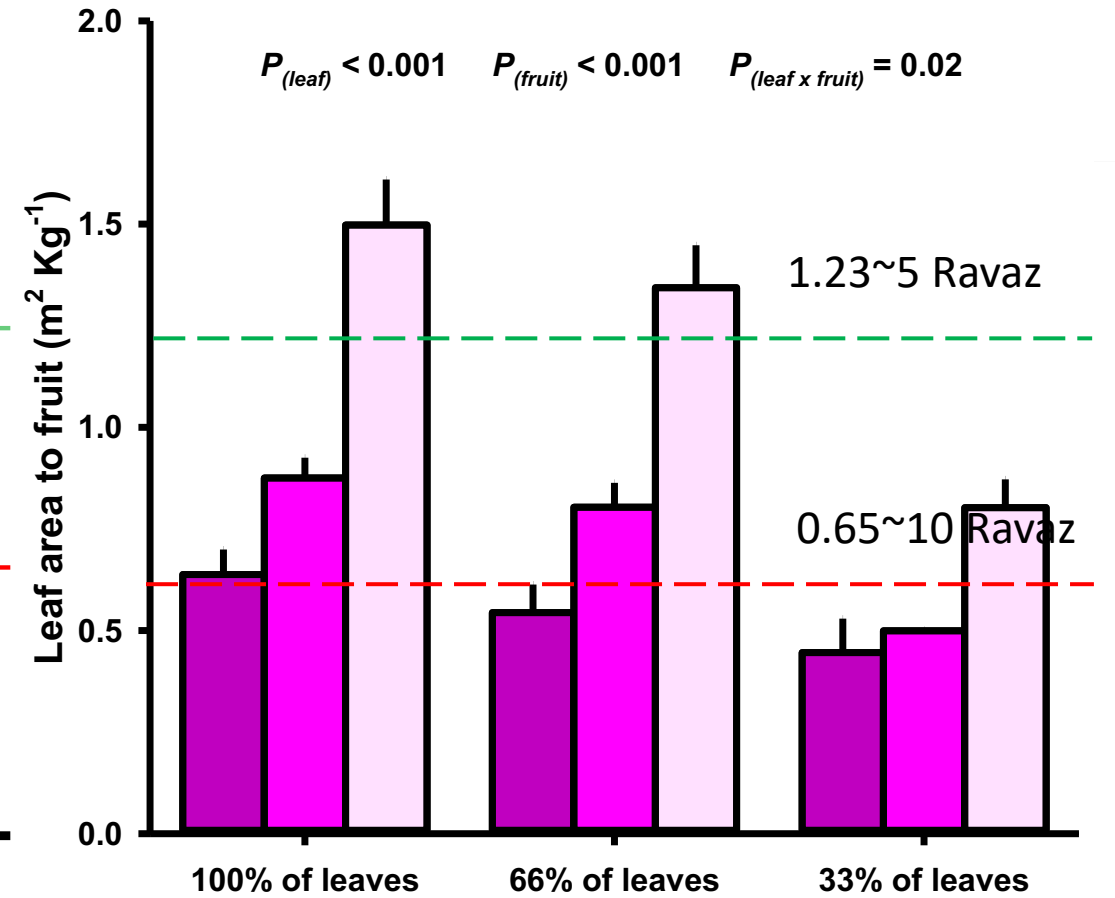
100% of fruit
66% of fruit
33% of fruit



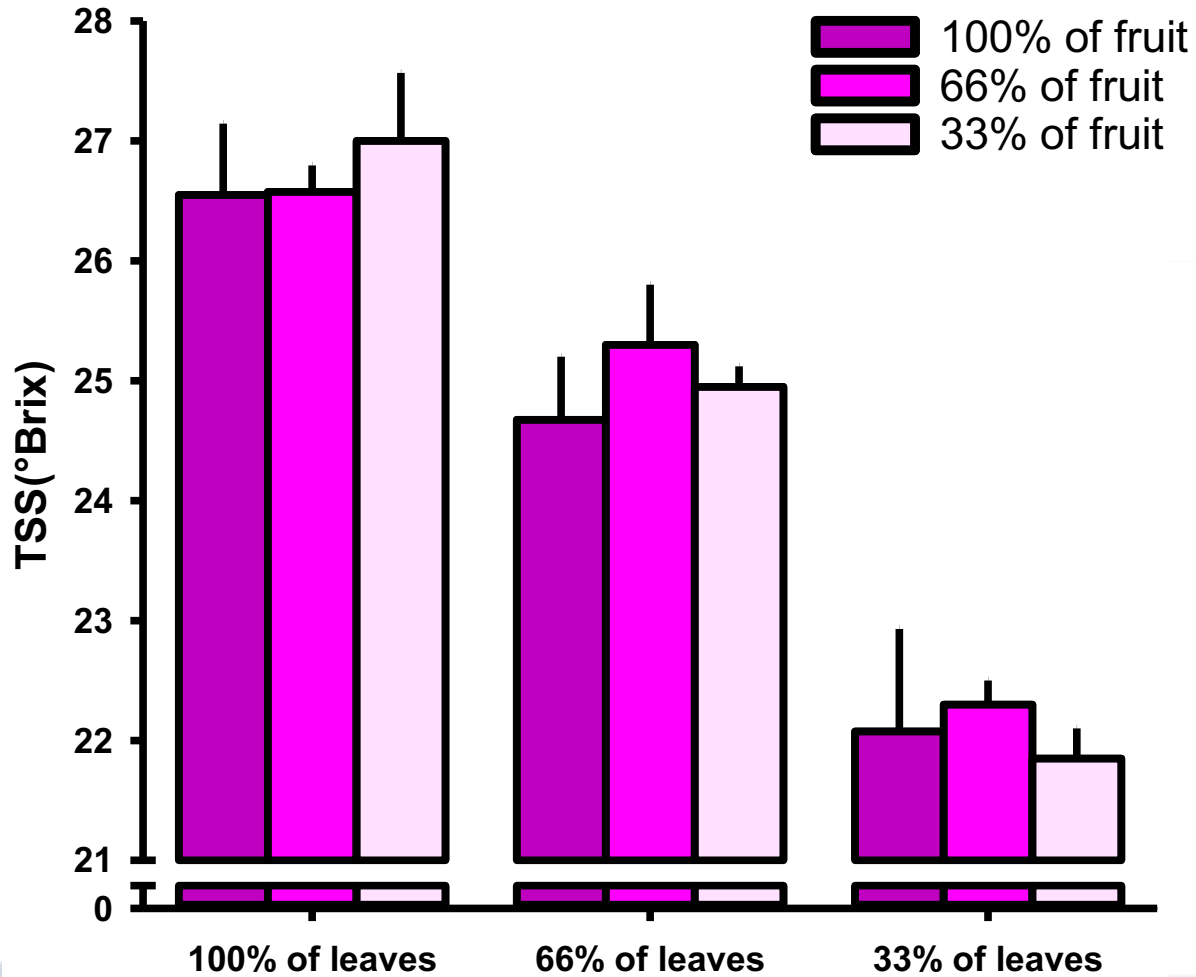
*Although yields were different.
Leaf area to fruit ratio was maintained*

2018

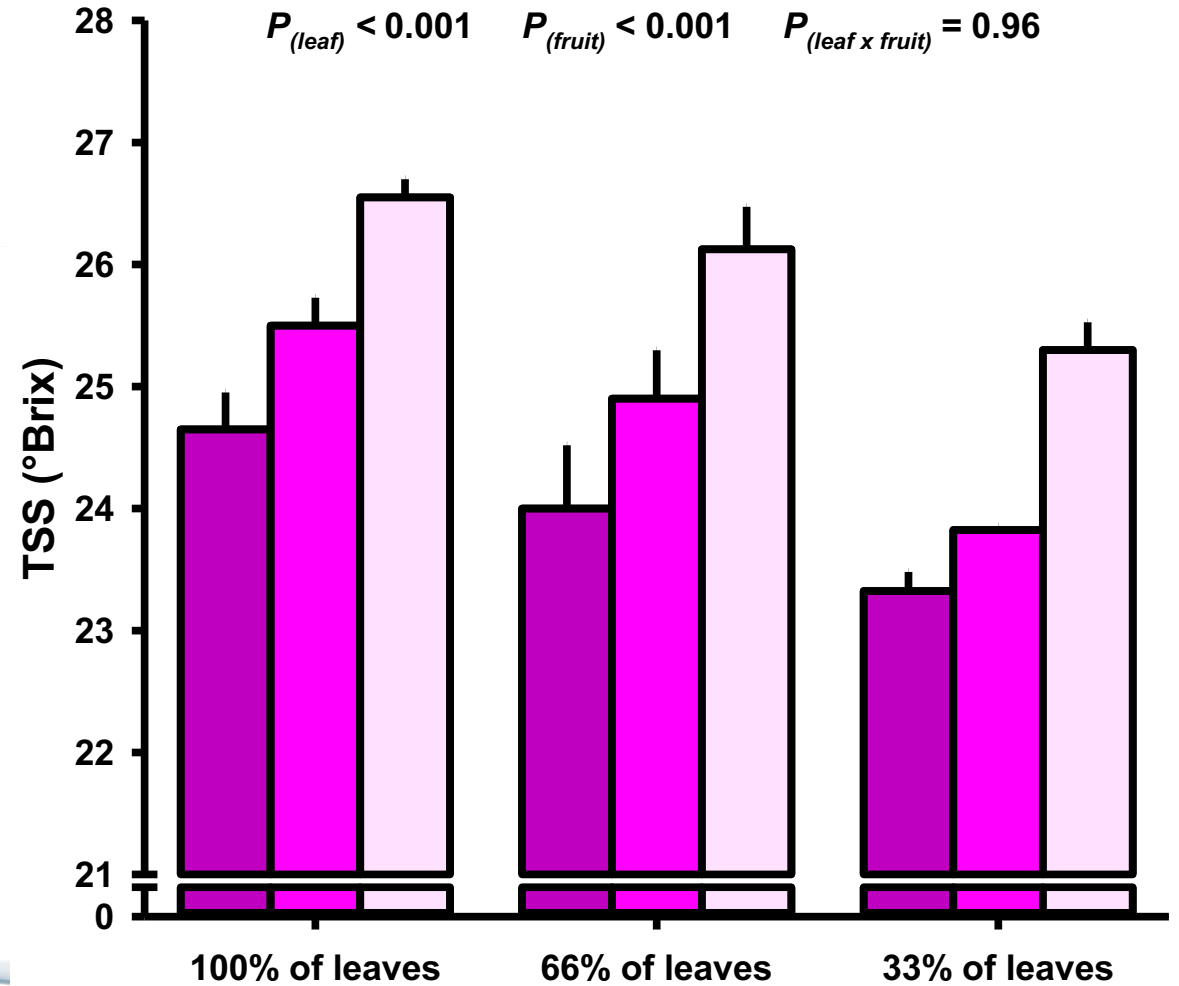
$P_{(leaf)} < 0.001$ $P_{(fruit)} < 0.001$ $P_{(leaf \times fruit)} = 0.02$



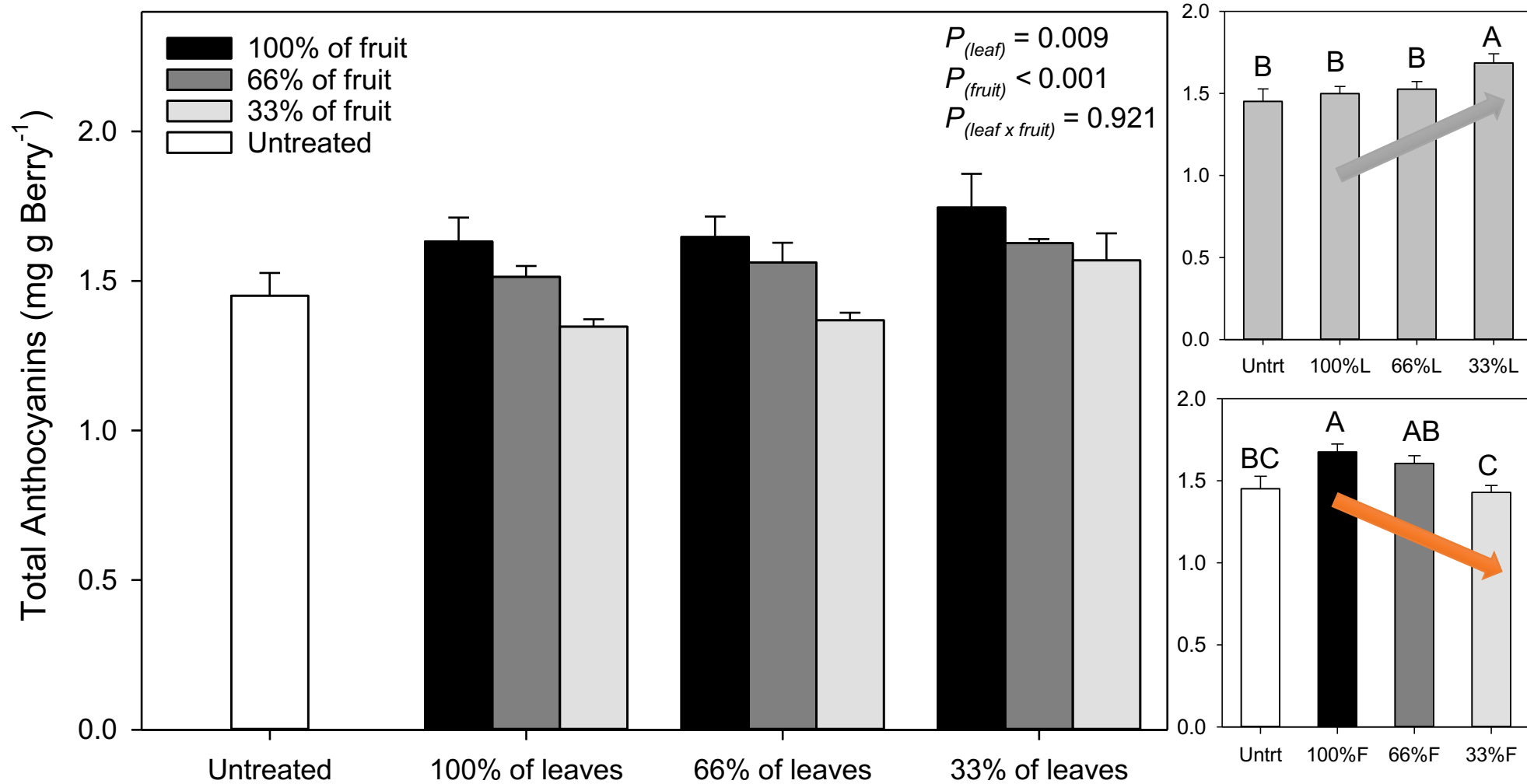
Soluble solids on 9/13/2017



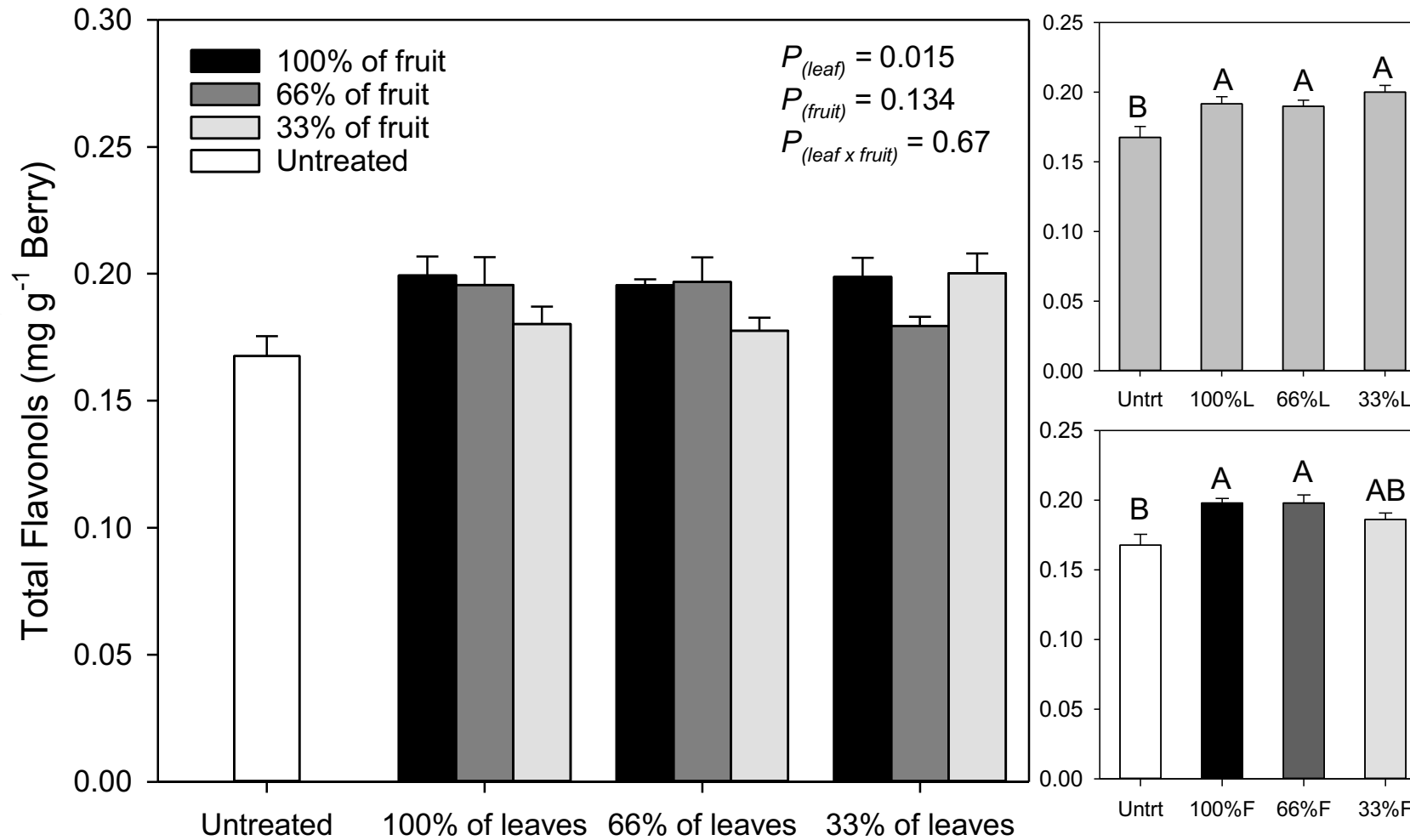
Soluble solids on 9/24/2018



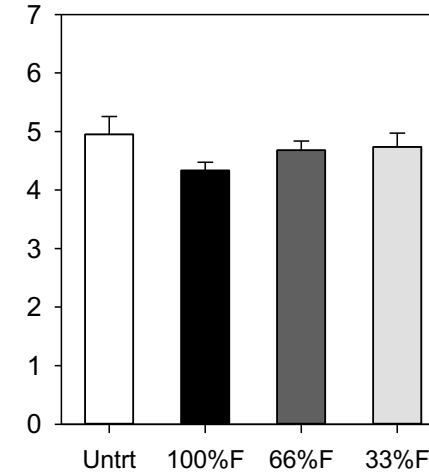
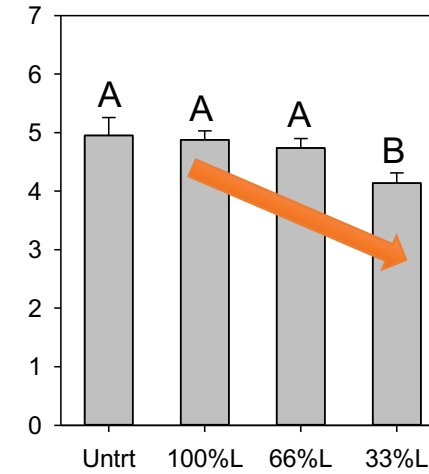
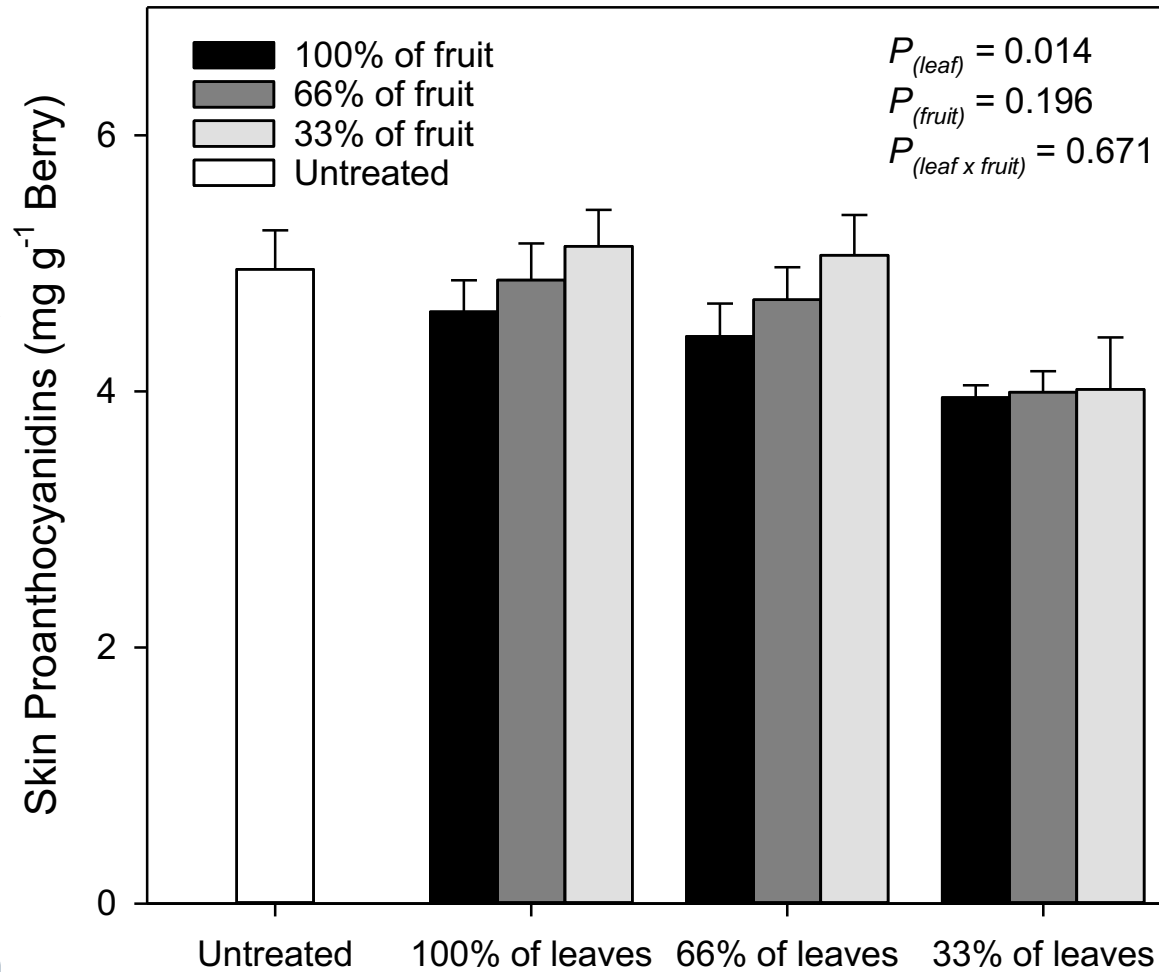
CLUSTER/BERRY THINNING DOES NOT IMPROVE ANTHOCYANIN CONTENT IN CABERNET SAUVIGNON



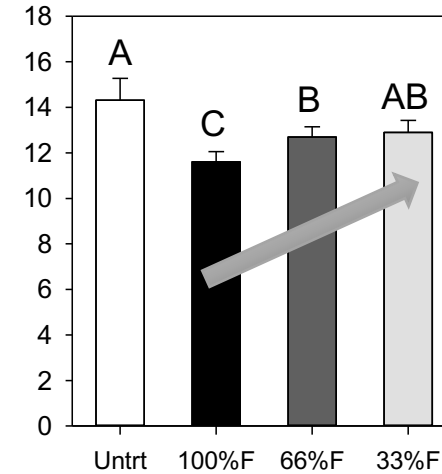
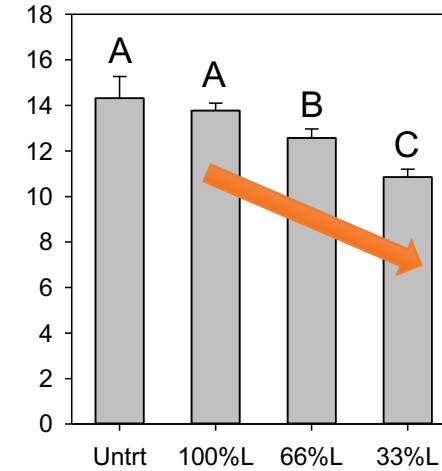
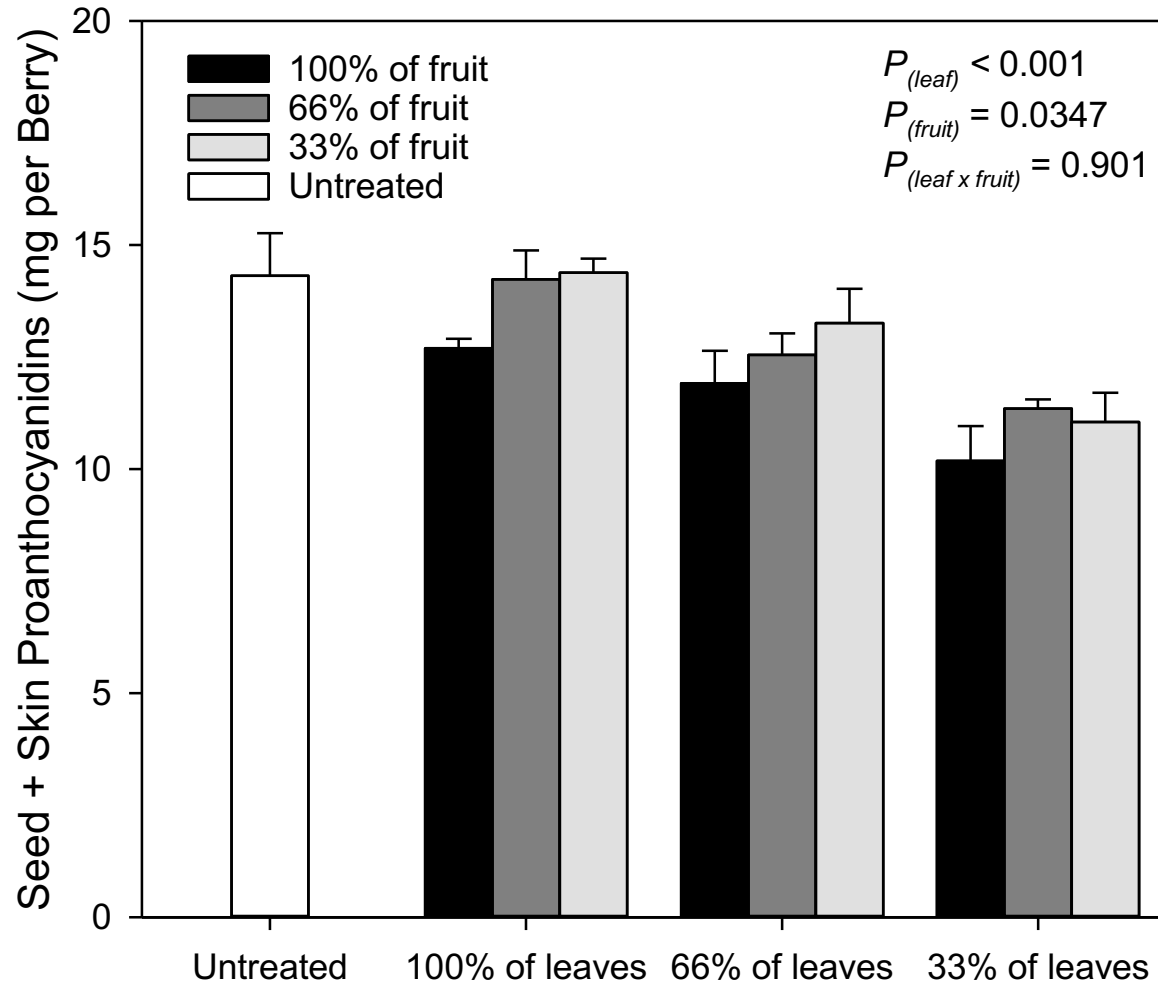
CLUSTER THINNING INTRODUCES MORE RADIATION INTO FRUIT ZONE

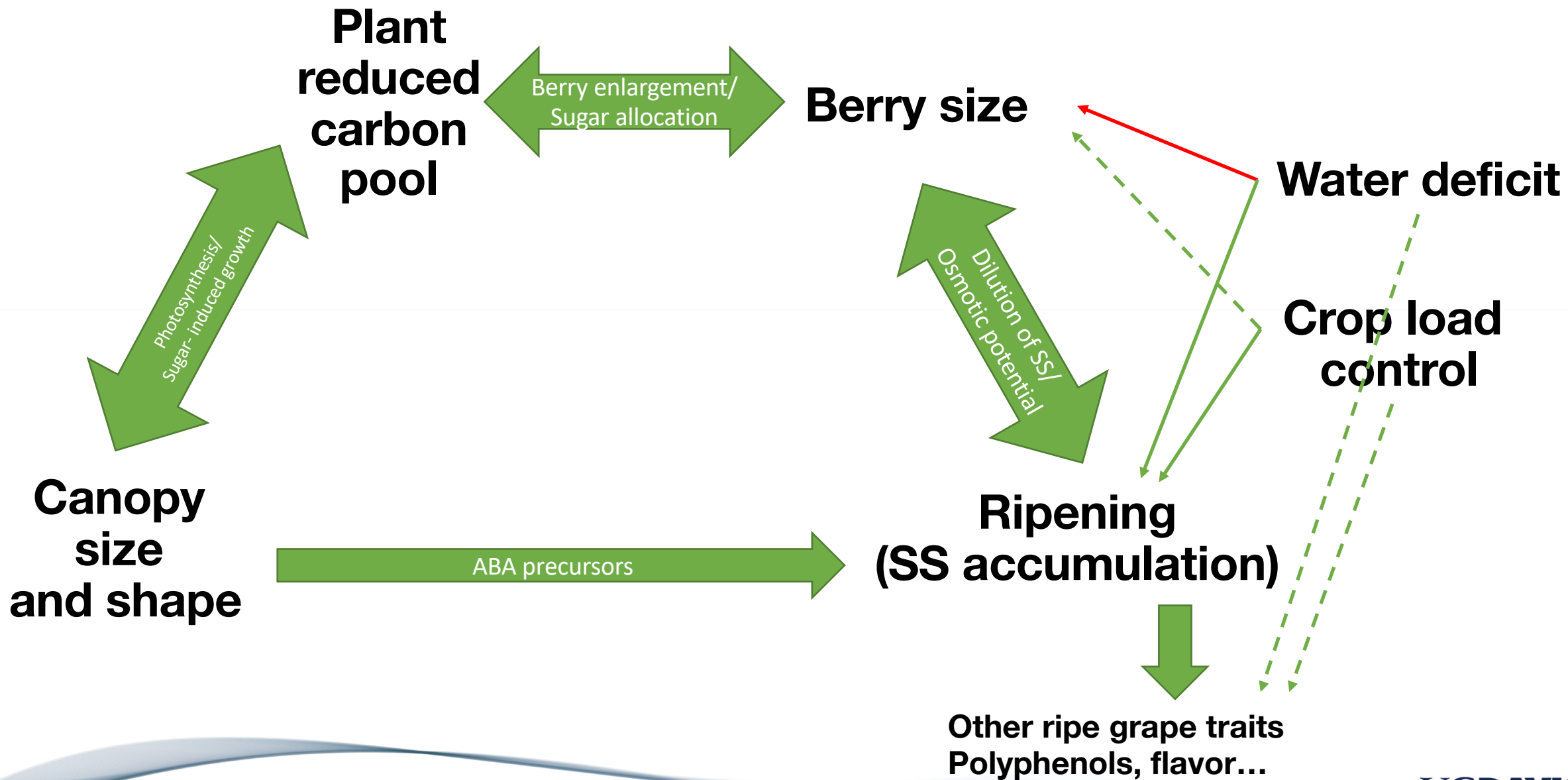


EFFECT ON SKIN PROANTHOCYANIDIN CONTENT(2017)



LEAF REMOVAL DECREASES, FRUIT REMOVAL INCREASES TANNIN CONTENT





Main take home messages

Berry size (and thus yield) are more sensitive to canopy size more than crop load or irrigation

Small canopies are more likely reducing plant reserves (root starch) than over cropping

Challenge for increasing yields is controlling big canopies in EARLY SEASON

Main take home messages

Berry size (and thus yield) are more sensitive to canopy size more than crop load or irrigation

Small canopies are more likely reducing plant reserves (root starch) than over cropping

Challenge for increasing yields is controlling big canopies
Climate may be on our side...for now

Perspectives...

Conclusions

- Climate is changing
 - Napa has increased annual, accumulated GDDs over past five decades
 - More frequent and intense heat spikes.
- Light (solar radiation) is not limiting in California
 - Damage occurs at low PAR exposure >20% of light intercepted in the fruit zone (Brillante et al. 2017; Cook et al. 2015; Dokoozlian & Kliwer, 1994; Martinez et al. 2017; Yu et al. 2016)
- Greater applied water amounts do not relieve stress from solar radiation
- Shade nets can be used to decrease incidence of solar radiation in fruit zones
 - Decreases in visible damage associated with shade net application
- Shade nets modulate the anthocyanin and flavonol profiles favoring lower rates of flavonoid degradation and higher, relative *3'4'5'-hydroxylated* substituents.
- Shade nets can be considered a short-term response to increasing temperatures

Thanks for your attention!

- Johann Martinez PhD
- Luca Brillante, PhD
- Christopher Chen
- Runze “Cliff” Yu
- Cassandra Plank, PhD
- Marshall Pierce
- Constance Cuntz
- Andrew Bebee
- August D’Amato
- Wei-Chao Cheng
- Katie Rouse
- Longjiao Zhang
- Vincenzo Messina

Research funded by



- Cameron Parry
- Mary Stump

For more information: skkurtural@ucdavis.edu

Department of Viticulture and Enology

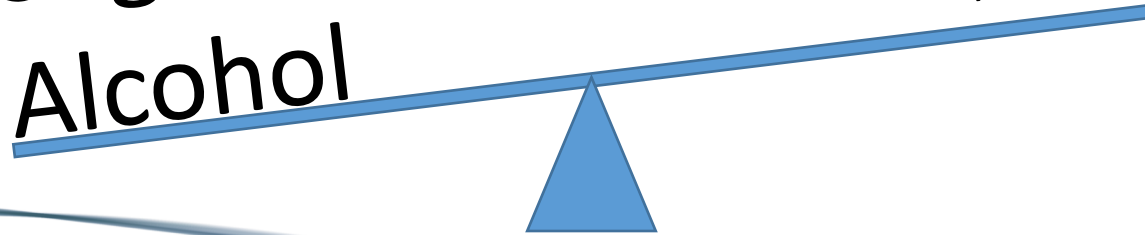
Heat...the more the better?



Polyphenols
in danger

Sugar
Alcohol

Acidity

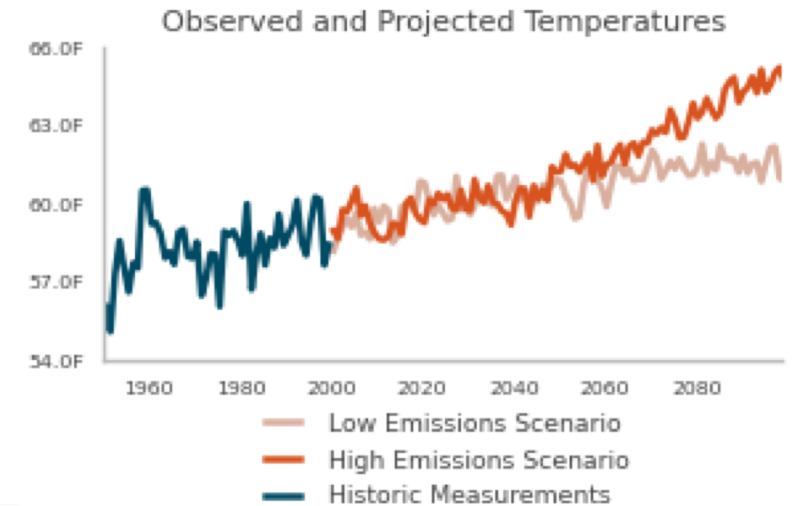


What if it gets warmer?

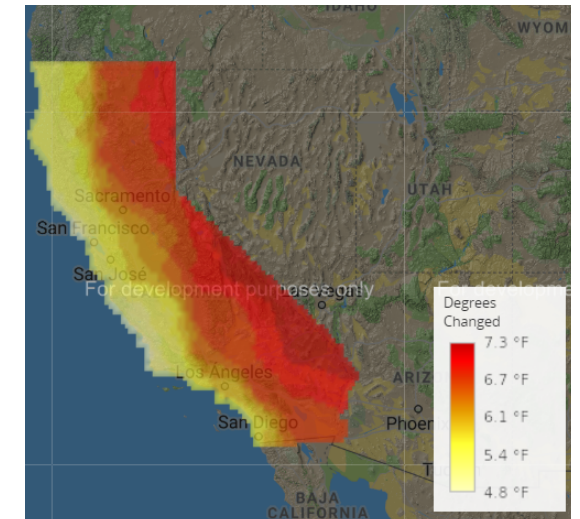
- Addition of water and tartaric
- Shade nets (kaolin applications did not work for us)
- Breeding efforts for low sugar (INRA and University Montpellier): 135-150 g/L at ripe stage (max berry vol.)
- IPCC projections:
 - 77% increase of surface burned annually by the end of the century

Can you breed a variety to produce cold weather wine in hot climate?

Projections Sta. Helena



Source: cal-adapt.org
SCRIPPS



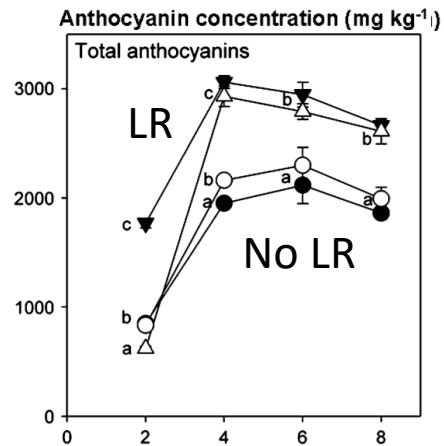
Typical grapevine trellis -> Fruit -zone



Exposure – Good to induce ripening (remove herbal characters)

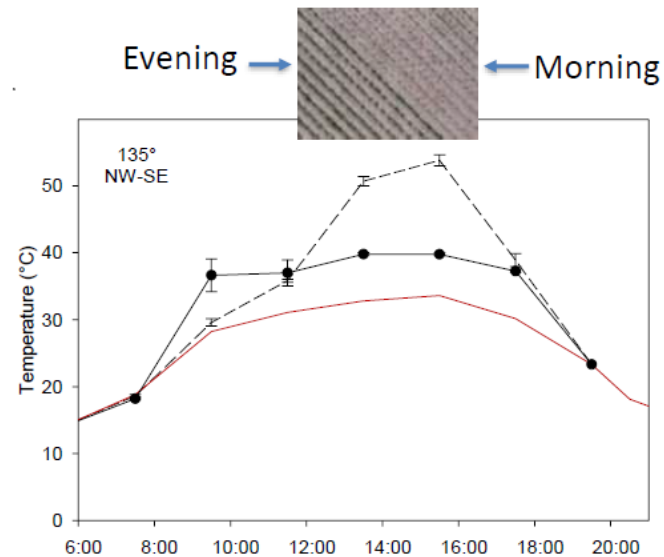
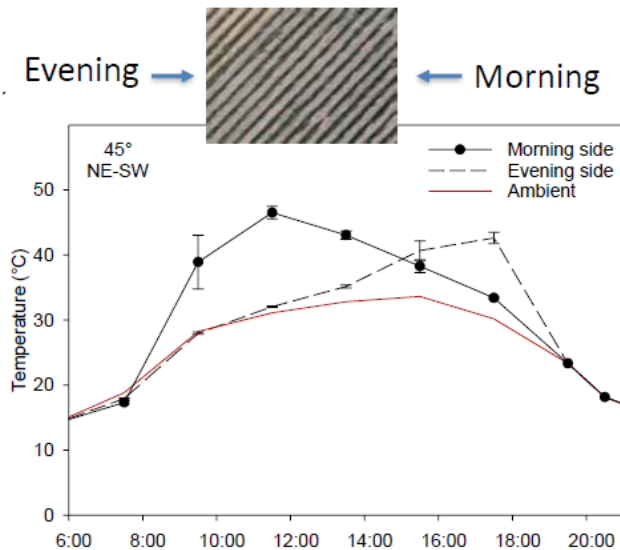
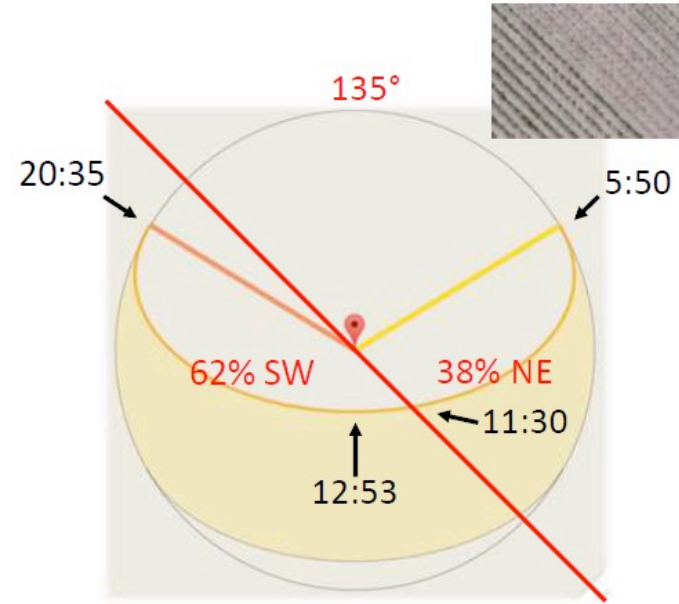
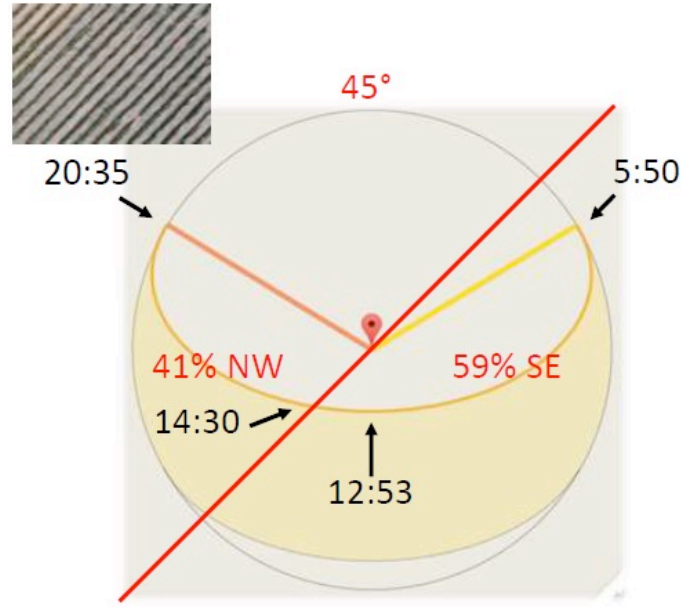
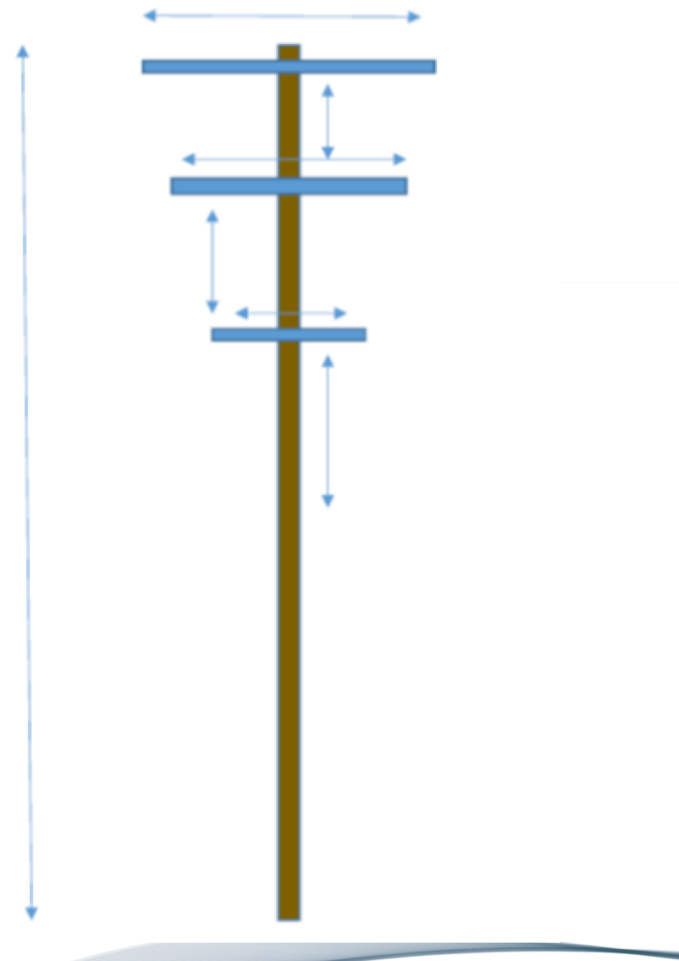


Over exposure – Grapes can take a lot but at some point damage appears

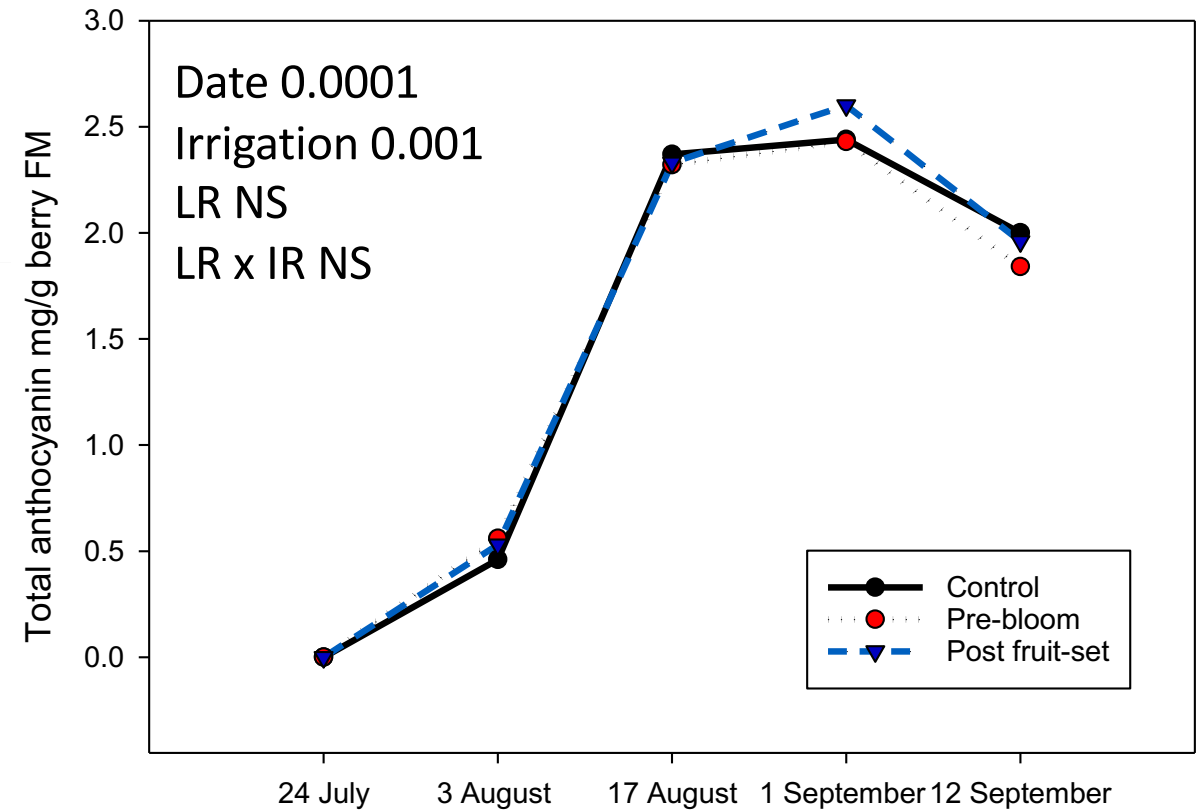
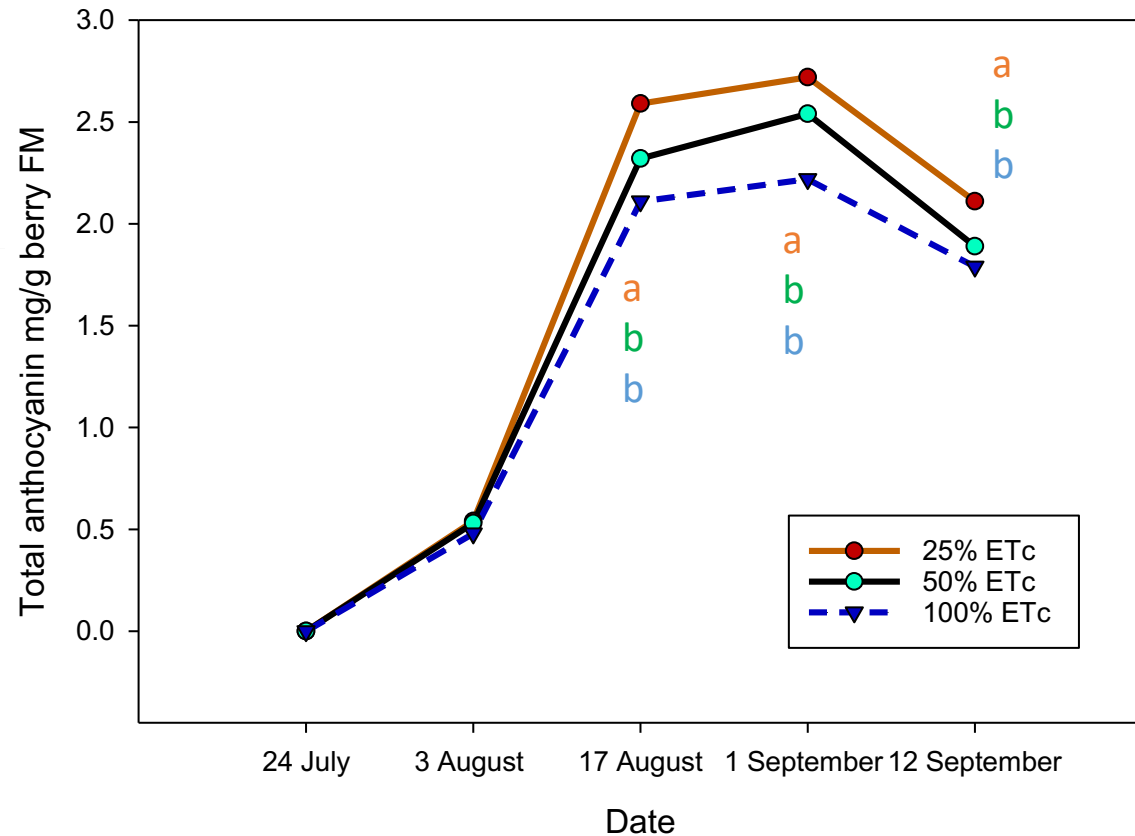


Shift towards positioned and sprawling systems

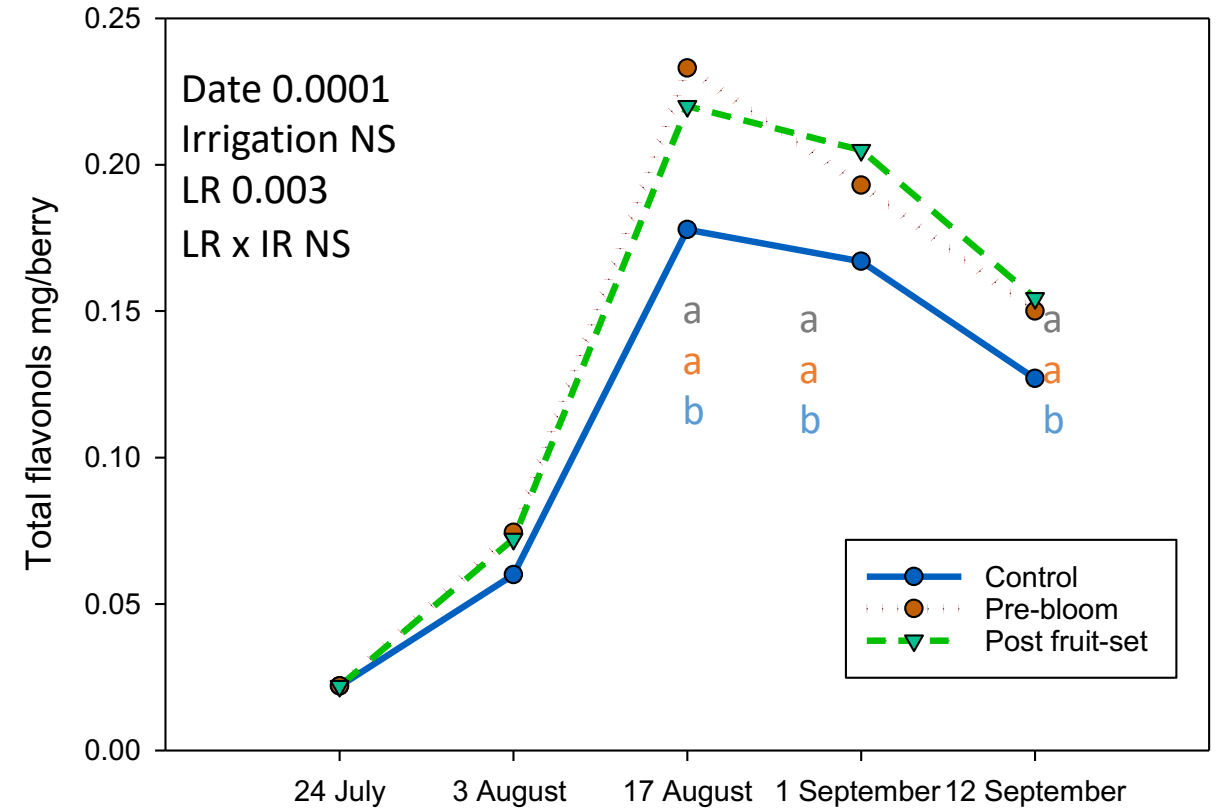
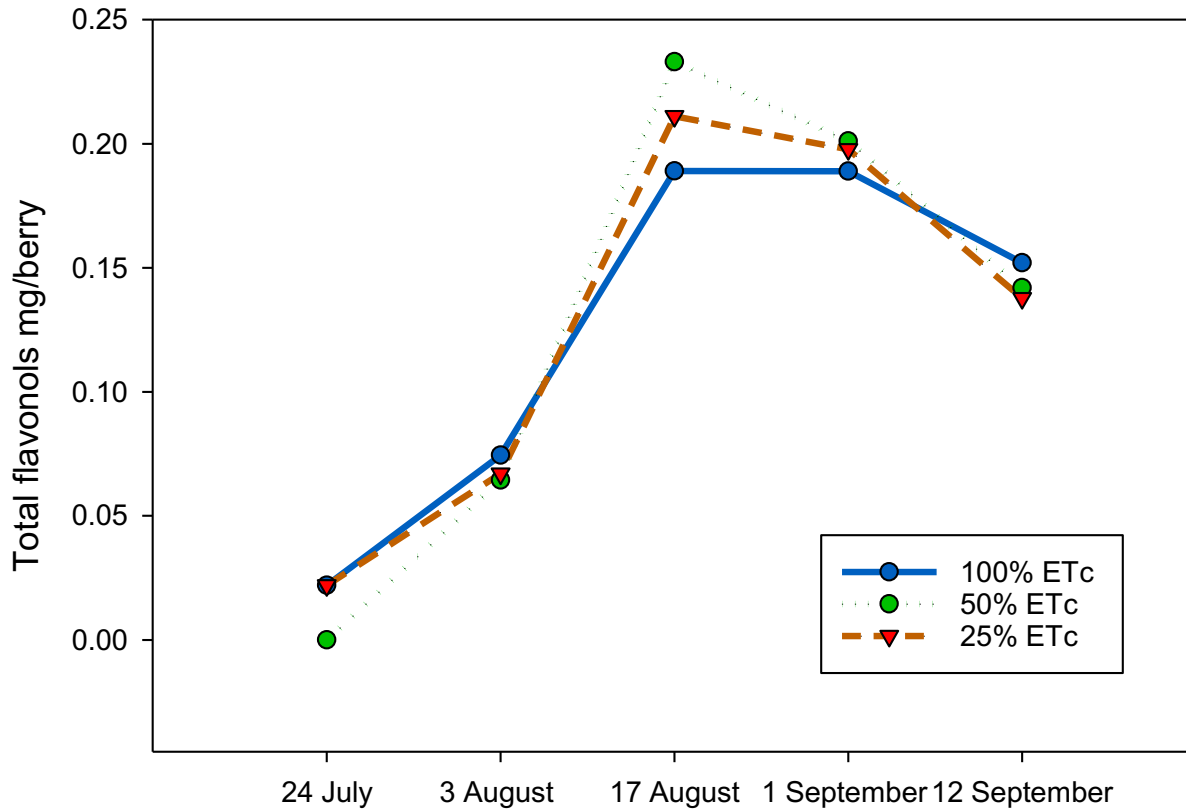
The UC Davis30 Trellis



Kinetic development of total anthocyanin concentration



Kinetic development of total flavonol content



Applied water amounts

SEVERITY

TIME AND DURATION

Water deficits

INDIRECT EFFECT

↓ Berry mass
↑ Ratio of skin to pulp

↑ Concentration of ANTHOCYANINS
↑ Concentration en FLAVONOLS
Minor effect on Proanthocyanidins

Canopy modification

Ameliorated fruit zone exposure

↑ FLAVONOL biosynthesis

DIRECT EFFECT

Stimulation of anthocyanin biosynthesis ↔ Gene activation

3OH forms of anthocyanins are favored

↑ ANTHOCYANINS

UCDAVIS

Canopy manipulation

Leaf Removal (Early or Late)

↑ Solar radiation exposure of berry

Excessive temperature (> 37°C berry temperature)

Light and temperature

Adaptive mechanism

Impact of light

Anthocyanin degradation

Biosynthesis of anthocyanins

↑ Berry skin mass

FLS enzyme (flowering to veraison)

↑ LAR and BAN

↑ ANTHOCYANINS

↑ FLAVONOLS

↑ PROANTHOCYANIDINS

COLOR STABILITY in RED WINE

ASTRINGENCY

DAVIS



Thanks for your attention!

- Johann Martinez PhD
- Luca Brillante, PhD
- Christopher Chen
- Runze “Cliff” Yu
- Cassandra Plank, PhD
- Marshall Pierce
- Constance Cuntz
- Andrew Bebee
- August D’Amato
- Wei-Chao Cheng
- Katie Rouse
- Longjiao Zhang
- Vincenzo Messina

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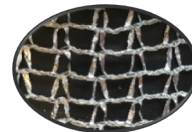
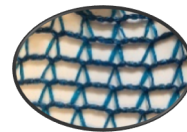
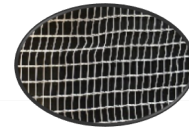
- Cameron Parry
- Mary Stump

For more information: skkurtural@ucdavis.edu

Department of Viticulture and Enology

Experiment 1: Colored Shade Net Trial

- Control: Uncovered
- 20% shading factor – White
- 40% Shading factor - Black
- 40% Shading factor – Blue
- 40% Shading factor - Aluminet

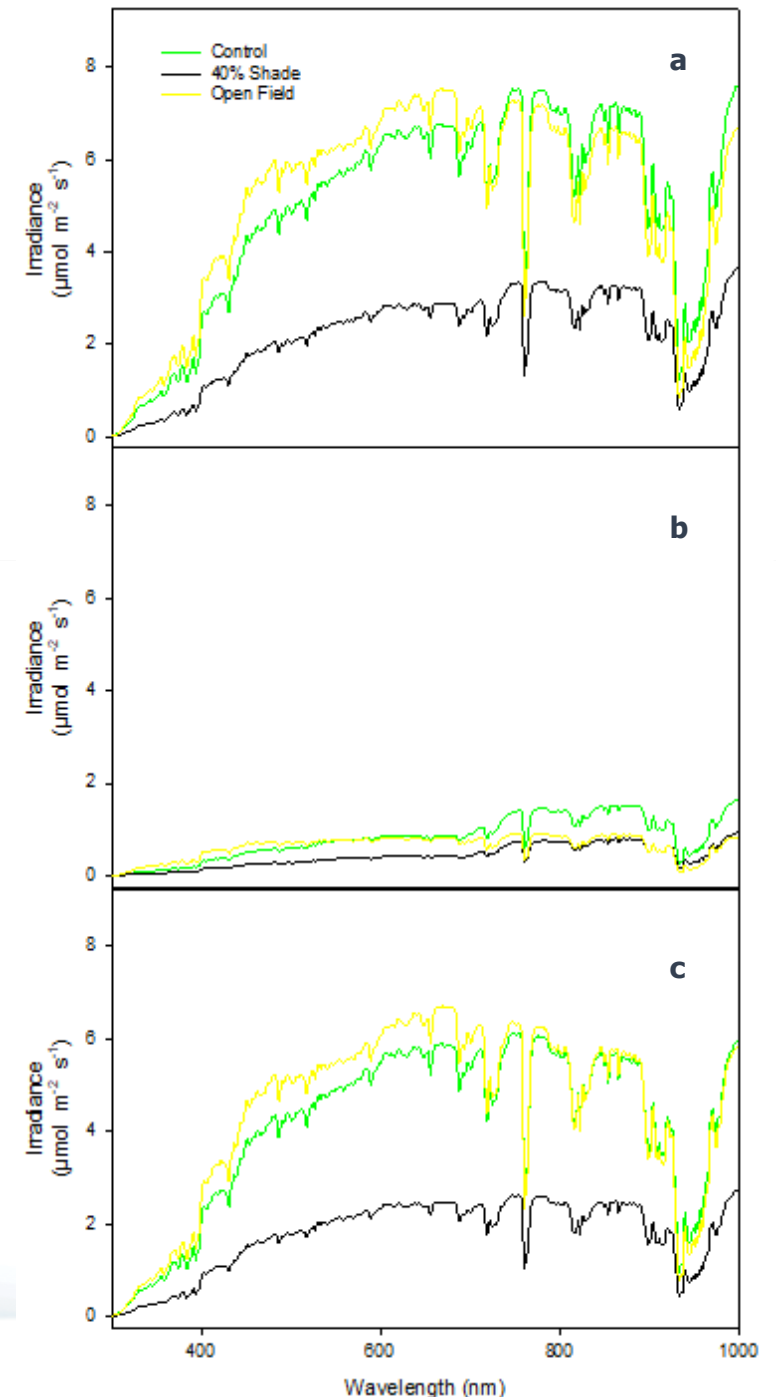


n=4 (3 vines per rep)
Cabernet Sauvignon on VSP
Oakville (Napa)
NE to SW row orientation

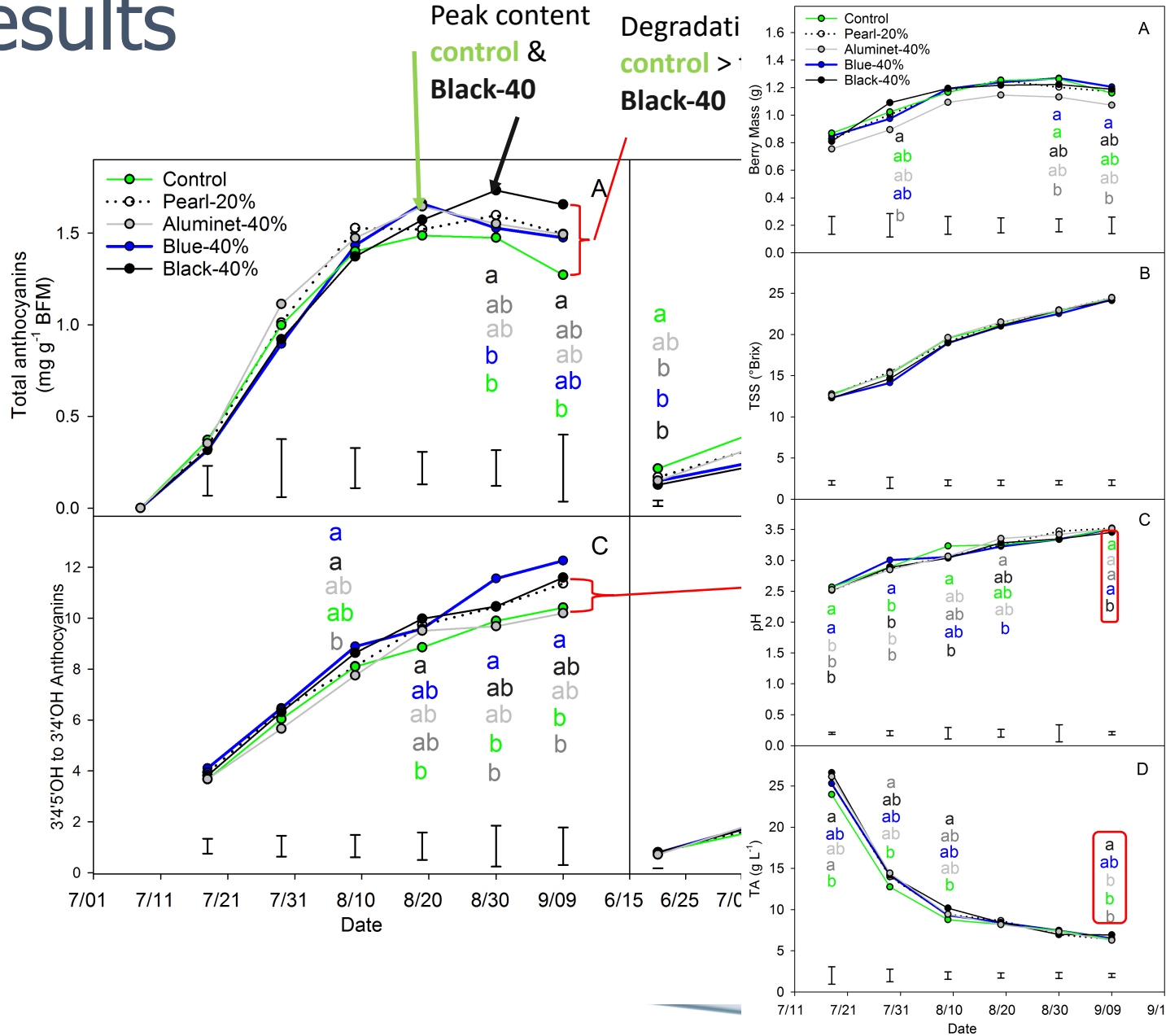


Fruit-Zone Light Conditions

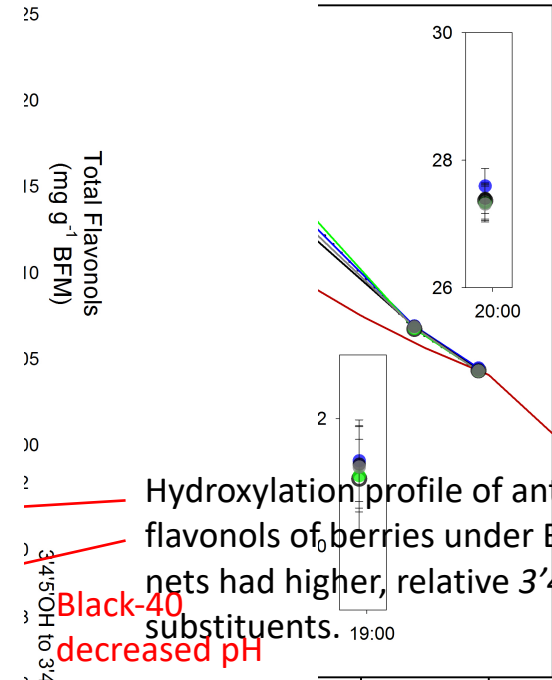
- Spectral radiation wavelengths in the fruiting zone
 - Quantified using a spectrometer with a cosine-corrected head for net treatments, controls, and in an open field at solar noon (~15:00 h PDT).
- Total Irradiance (Fig. a)
 - The sum of direct and diffuse irradiance ($\mu\text{mol m}^{-2} \text{s}^{-1}$)
 - Shows that shade nets worked particularly well in reducing irradiance from within the visible range (410-700 nm).
 - Reduction of up to 60% of irradiance
 - Infrared wavelengths (>700 nm) were reduced greatly as well.
- Diffuse Irradiance (Fig. b)
 - Although diffuse radiation makes up <20% of the total radiation received in the fruit-zone, it contributes.
 - Diffuse irradiance was mostly modulated by the canopy itself, with nets having little influence outside of the visible range.
- Direct Irradiance (Fig. c)
 - Making up the majority of radiation the fruit zone receives, direct irradiance was drastically reduced by the application of a shade net.
 - Few differences were observed between controls and an open field, save for the decrease in green, yellow, and orange wavelengths. Possibly due to leaf interference.



Results



of flavonols in **rol**, but less is well.



Hydroxylation profile of anthocyanins and flavonols of berries under Black-40 shade nets had higher, relative 3',4',5'-OH substituents.

Black-40 decreased pH

and increased TA at harvest

Comes down to stability of tri-hydroxylated flavonoids, preventing rapid degradation; modulated by partial shading.

Conclusions



	Partial solar radiation exclusion	
	Uncovered	Black 40%
Yield (kg/vine)	No influence	No influence
Berry mass (g)	No influence	No influence
Berry temperature	↑	↓
TSS (Brix)	No influence	No influence
TA (g/L)	↓	↑
pH	↑	↓
Σ Anthocyanins	↓	↑
Anthocyanin 3'4'5' hydroxylase forms	↓	↑
Σ flavonols	No influence	No influence
Flavonol 3'4'5' hydroxylase forms	↓	↑

Primary and secondary metabolism response to partial solar radiation exclusion

Cluster Temperatures

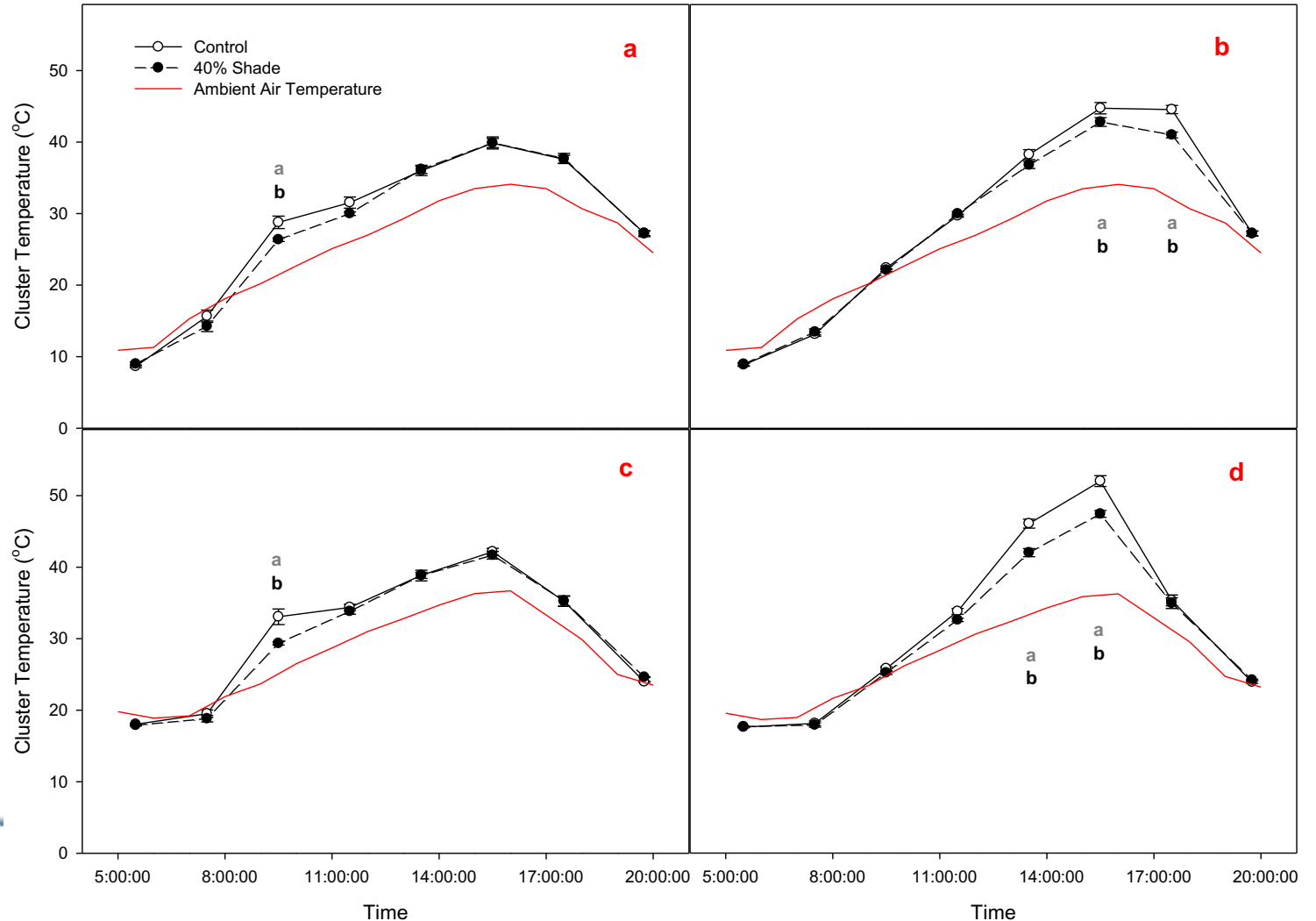
Diurnal-Cluster temperature evolution were measured using a portable infrared thermometer on both sides of the canopy on two dates (a) July-29-East; (b) July-29-West; (c) Sep-11-East; (d) Sep-11-West

- Shade nets appear to mitigate cluster temperature accumulation when solar radiation is directly on the cluster.
- Particularly on the western side of the canopy (Fig. b and Fig. d)
- Shading reduced berry temperatures by 3-4°C

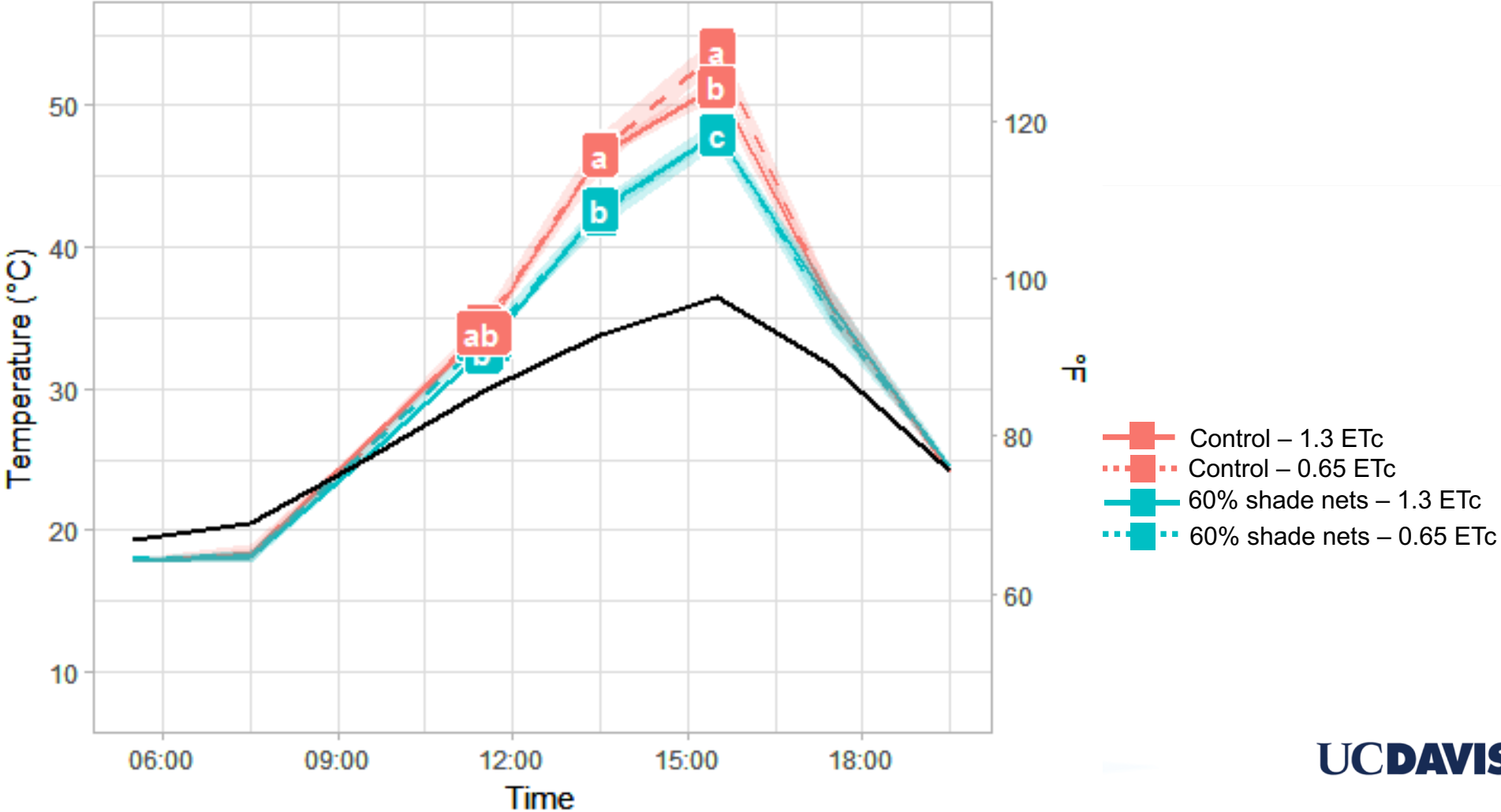
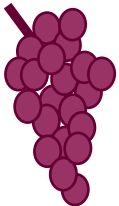


Northeast

Southwest



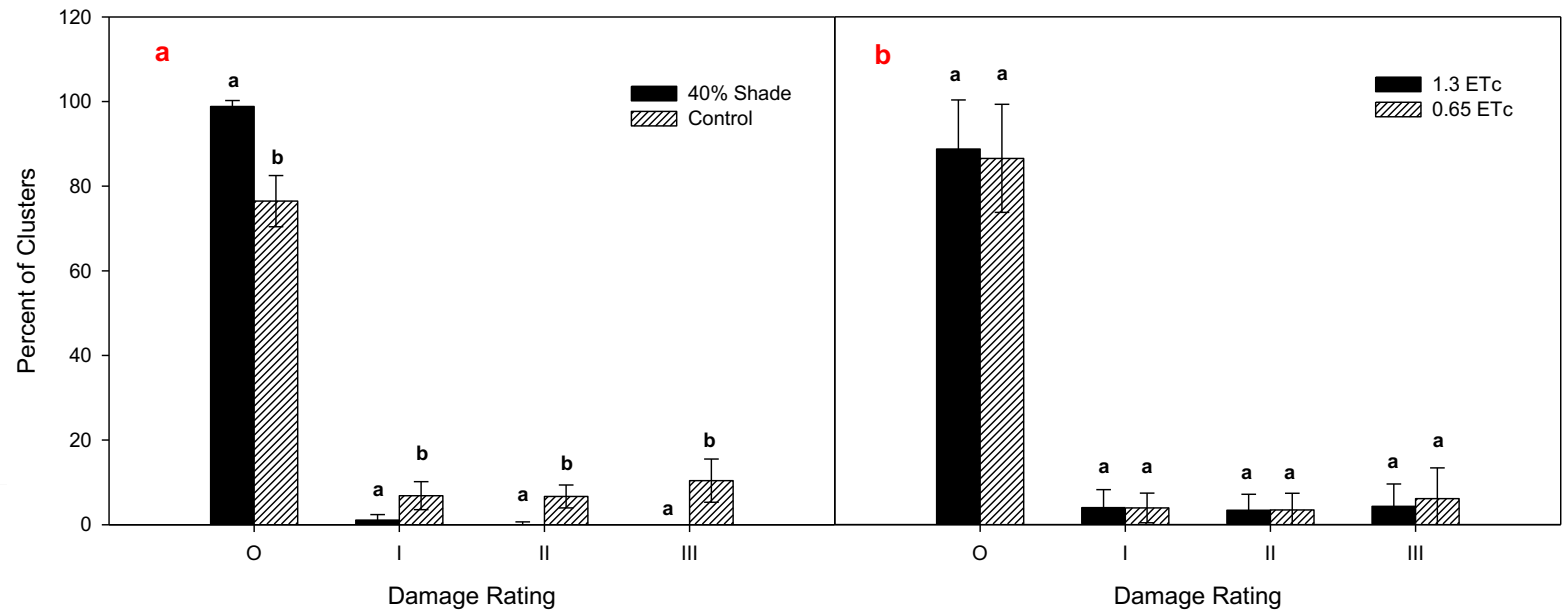
Key finding: Ripe Fruit in SW side reaches 53°C...with shade nets 48°C



Visible Damage

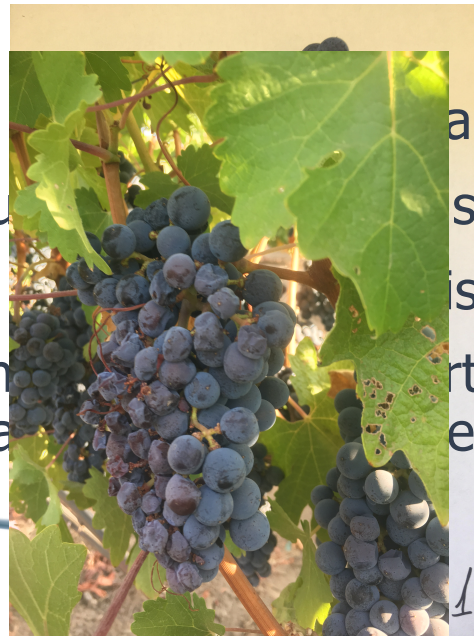
Using a rating system we visually assessed damage to whole clusters attributed to excess exposure:

- 0 = No damage
- 1 = Minor damage
- 2 = Moderate damage
- 3 = Extreme damage



The shaded clusters showed

- Significant reduction in damage
- A significant increase in yield
- A significant increase in cluster weight



















damaged clusters were visible

- Significant reduction in damage
- A significant increase in yield
- A significant increase in cluster weight



Conclusions

	Partial solar radiation exclusion			
	Uncovered	Black 40%	1.3 ETc	0.65 ETc
Damaged clusters (%)			No influence	No influence
Berry mass (g)	No influence	No influence		
Berry temperature			No influence	No influence
TSS (Brix)	No influence	No influence		
TA (g/L)	No influence	No influence	No influence	No influence
pH	No influence	No influence	No influence	No influence
Σ Anthocyanins			No influence	No influence
Anthocyanin 3'4'5' hydroxylase forms			No influence	No influence
Σ flavonols			No influence	No influence
Flavonol 3'4'5' hydroxylase forms			No influence	No influence

Conclusions

- Climate is changing
 - Napa has increased annual, accumulated GDDs over past five decades
 - More frequent and intense heat spikes.
- Light (solar radiation) is not limiting in California
 - Damage occurs at low PAR exposure >20% of light intercepted in the fruit zone (Brillante et al. 2017; Cook et al. 2015; Dokoozlian & Kliwer, 1994; Martinez et al. 2017; Yu et al. 2016)
- Greater applied water amounts do not relieve stress from solar radiation
- Shade nets can be used to decrease incidence of solar radiation in fruit zones
 - Decreases in visible damage associated with shade net application
- Shade nets modulate the anthocyanin and flavonol profiles favoring lower rates of flavonoid degradation and higher, relative *3'4'5'-hydroxylated* substituents.
- Shade nets can be considered a short-term response to increasing temperatures