Corteau Vineyards Terroir, Climate, Soils, Cultivars, Rootstocks, ...and Wine

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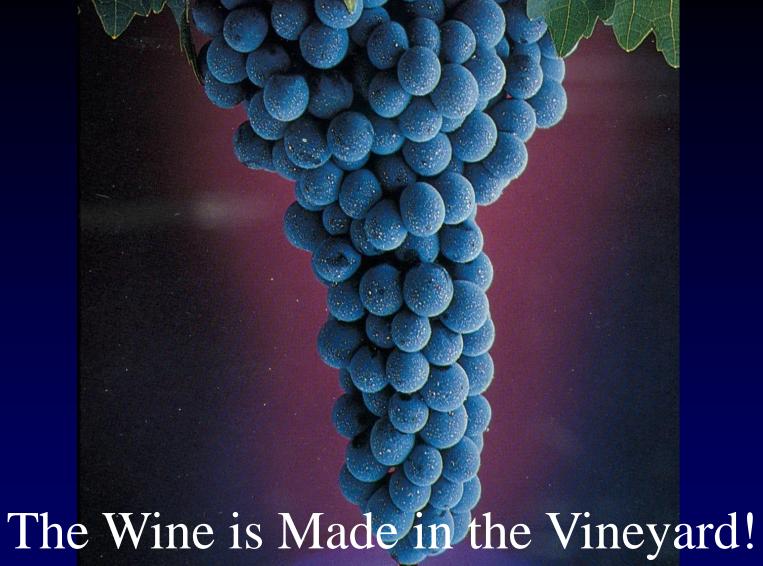
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Genetics

Environment





Management



To be successful you must have the proper balance/interaction of all 3!





Aspects of Terroir

- Macro/Meso-climate
 - minimum winter/max summer temperatures
 - length of growing season; diurnal flux; humidity
 - precipitation volume and timing
- Site/Topography
 - absolute and relative elevation
 - slope/aspect
- Soils
 - drainage/water holding capacity sand/clay/silt ratio
 - adequate depth to groundwater/SWT
- Interaction with cultivar choices and viticultural management





Genetics



Environment



Management





Evesboro-Westphalia complex EwC2—6 to 12 %

EwD2—12 to 20 %

EwE2—20 to 40 %t

Sassafras sandy loam

SaaB





SaaB—Sassafras sandy loam 2 to 5 percent slopes

Typical profile

Ap - Bt1 - 0 to 18 inches: sandy loam

Bt2 - 18 to 28 inches: sandy clay loam

BC - 28 to 40 inches: loamy sand

C1 - C2 - 40 to 80 inches: sand

Depth to restrictive feature: More than 80"

Drainage class: Well drained

Ksat: Moderately high to high (0.20-2.00"/hr)

Depth to water table: More than 80 inches

Frequency of flooding: None;

Frequency of ponding: None

EwC2—Evesboro-Westphalia complex 6 to 12 percent

Typical profile

A - 0 to 2 inches: loamy sand

E - 2 to 16 inches: loamy sand

Bw - 16 to 39 inches: loamy sand

C - 39 to 80 inches: sand

Depth to restrictive feature: More than 80"

Drainage class: Excessively drained

(Ksat): High to very high (6.38-99.90 in/hr)

Depth to water table: More than 80 inches

Frequency of flooding: None;

Frequency of ponding: None







	Soil Series		White Cultivars (RS)	Red Cultivars (RS)
	SaB2	Sassafras sandy loam, 2 to 5 percent slopes Northern Coastal Plain	Viognier (3309, 101-14, Riparia Gloire) CV Proofing (101-14, 5BB)	CV Proofing(101-14, 5BB)
	EwC2	Evesboro-Westphalia 6-12% slopes; Mod Eroded		Barbera (101-14) Petit Verdot (3309)
	EwD2	Evesboro-Westphalia 12-20% slopes; Mod Eroded	Vidal Blanc (3309, Self, 101-14) Albarino (101-14)	Merlot (3309, Saltcreek 16)
	EwC2/EwE2	Evesboro-Westphalia 12-45% slopes; Mod Eroded	Pinot Gris (101-14)	Petit Verdot (101-14, 5BB, 3309C) Touriga (101-14)
PennS	EwE2	Evesboro-Westphalia 20-45% slopes; Mod Eroded	Chardonnay (101-14) Vidal (3309)	Morvedre (3309) Barbera (1103P) Cab Franc (101-14,3309C) Cab Sauvignon (3309C) Gamay (101-14) Pinotage (101-14,3309)

"Wine Makes daily living easier, less hurried, with fewer tensions, and more tolerance."

--Benjamin Franklin







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