

NOTES FROM THE VINEYARD FLOOR

Winter 2022 - Spring 2023

Below is a glimpse into what's been going on at our Vineyard. We hope you enjoy the information!



2022



NOVEMBER & DECEMBER

- Hung back up all drip tape & made wire repairs.
- Created Master Vineyard plan for 2023 from data analyzed from the 2022 fruit crop.
- Vines were fully dormant and defoliated, and an initial pruning plan was made, for example: 2-bud vs. 3-bud; and vines that should and shouldn't be pre-pruned, etc.
- **Pictured Nearby:** 1 of 8 pits dug as we took soil samples across our property in search of the best blocks for potential future expansion.

JANUARY & FEBRUARY

Vine and Bud Analysis: Bud health/viability inventory was made.

Raised Hail Netting and Pre-Pruning: Netting was raised and began pre-pruning in Cab Sauv, Grenache, Viognier, Mourvedre, and Syrah.

Pruning: We started in January with our Merlot, Cab Sauv, Roussanne, Syrah, Petite Verdot, and Cab Franc. In early February, we began on our Grenache and Mourvedre. We concluded our pruning season a few weeks ago with Viognier and Picpoul Blanc. As we completed pruning, we counted actual buds/vines to have greater insight into our yield forecasts.

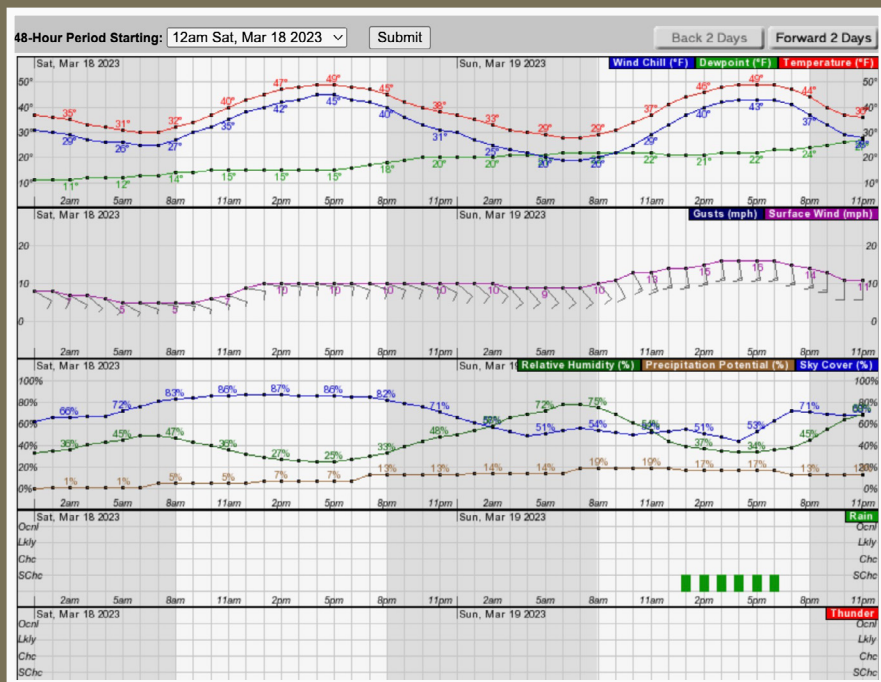
Irrigation: We began watering all blocks and tweaked our zone combinations to irrigate more efficiently.



MARCH

This March has started with lots of time watching the weatherman! As we have constantly tracked temperatures, we project that our bud break will be closer to the end of March than early April.

In prepping for the weather, we took time to ensure our fans were ready to go. Working out kinks and checking our propane levels, we've felt ready for whatever Mother Nature may throw our way.



A Recent Example: On the 19th, the ambient temps decreased to 25.5-26.5 degrees at 4:30am across the vineyard. There was an inversion layer of about 2-3 degrees. With fans on, temperatures held steady at 27-28.5 degrees until it warmed up after sunrise. At a minimum, the 27-28F number is where we needed to be, so we were okay. Check out the video below.

Next Up Fertilization: Our chemicals have been purchased and as weather permits we'll begin fertilizing across the vineyard.



OUR VISION

TO PARTNER WITH THE BEST WINERIES IN TEXAS
TO PRODUCE WORLD-CLASS WINES.

Rowland Taylor Vineyards is in Brownfield, the "grape capital of Texas," at 1820 Old Lamesa Road, the "Silverado Trail of the High Plains." Our 50+ acres are planted primarily in Entav Inra (recognized worldwide for their high quality). These vines have been certified by the French Institute of Viticulture as exact clones of old-growth vines from famous French vineyards. These clones are difficult to obtain and are expensive. We keep our vineyard "boutique-size" so that we may achieve our Vision of partnering with the best wineries in Texas to produce world-class wines. Some of the enhancements regarding our approach include the following:

- **Entav Inra Clones:** The best vines in the world, French Certified. These are more expensive than ordinary clones and often are back-ordered for years, but they are part of the "difference that matters" when one's objective is world-class wines.
- **Outstanding Team:** For 12 years, we have built our team and two vineyards to what we believe is the best in Texas.
- **First Class Viticultural Practices:** See the update below for some details from our vineyard floor.
- **Six Orchard Rite Wind Fans:** Another costly capital expense (each fan costs about \$45,000 to install), but once again, it will help us deliver our fruit to our winery partners. Yet another form of "best practice."
- **Almost 40 miles of netting:** This is a very costly capital expense, but it helps ensure we do everything possible to deliver the fruit we grow to our winery partners. It is insurance. It's part of going the "second mile" for our partners.

Watch Our Story

OR

View Our Varieties



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