14 Hands Winery
Prosser, WA
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Introduction:
- 14 Hands is a winery that is a branch from the main company which is Saint Michelle Wine Estate.
- The name 14 hands comes from when comparing the height of the wild horses of back in the days that roamed Eastern Washington to our own hands. This is portrayed as well on the door of the tasting room. It shows a wild horse and 14 hands exact from its toes to its head.
- The company strives to be a leader in their community by making decision that will benefit and promote the well being of their people, the environment, and as well as for their business. They have taken it upon themselves to promote a culture in which there is a balance and moderation of consumption as well as to collaborate within the industry to promote a more sustainable practice.
- 14 Hands oversees the different regions that grow grapes that Saint Michelle purchases for their wines that includes for Columbia Crest, Horse Heaven Hills, Saint Michelle, and of course for 14 Hands.

Responsibilities Performed:
- Scouted blocks for any diseases or pest that can be harmful to the plant. I found botrytis in the first picture, mealybug crawlers second picture, and powdery mildew in third picture. Those are just a few examples that I look for when I enter a vineyard.
- When the farm would have problems with the powdery mildew which we constantly see it throughout the farm we would fill out a defect report which we would write down the amount of powdery mildew found on the plants.
- I also scouted for any winter damage done to the vines in the beginning of the internship.
- Cluster counted the blocks in order to calculate the yield of each individual block from the vineyards.
- I also weighted the clusters to find the yield of the blocks which we did this by collecting 50 clusters from each block when they were in lag phase and weighted it with a fish scale.
- I am looking at veraison on the grapes to determine if they are almost ready to sample for harvest.
- At the end of the day I had to input all my data into the data base that we have the information in which is Croptrak so the viticulturist could see it as well and determine what to do with that data.

Summary:
- This internship helped me in understanding how a buyer perspective looks at the quality and quantity that they are willing to accept from the grower and their expectations.
- Since 14 Hands is a buyer and has contracts with other growers in the area, I saw how maintaining a good relationship with the grower and its employees is beneficial when we need information from that block that we acquire.
- Learning how to scout a vineyard will help me in the future when I get assigned to go to a vineyards and I am responsible to scout it and determine if it need to be thinned more or if we need to add more herbicide to kill the pest or disease present.
- I feel that the knowledge I gained from this job in determining how to get the yield of each block will benefit me when I need to stay under a tonnage weight at the company that I am at. This will be helpful whether if I am the grower or the buyer in the future to have the block tonnage that is in the contract and not go over it since if it is left on the vines it will rot and will not be making anyone any money.
- This experience will help me with my career since I want to eventually become a vineyard manager and having these basic knowledge of what a buyer is looking for and what to look for when in the vineyard will help me have a better understanding of how I should run the vineyard. As well as how to maintain a good relationship with the buyer and employees of both parties.

The picture above shows another vineyard in which we buy their grapes from. This block is near Col Solare which is in Red Mountain and is also part of Saint Michelle Wine Estate.