INTRODUCTION

Wawawai Canyon Winery is the first commercial vineyard planted in Whitman County since prohibition and is family owned and operated. They developed the vineyard sites, hand prune the vines, pick the grapes, crush and ferment the juice as well as age and bottle the wine, sustainably. The varietals grown include Cabernet Sauvignon, Cabernet Franc, Syrah, Sauvignon Blanc and Rkatsiteli, and later added Carmenere, Malbec, and Petit verdot to use for blending.

SUMMARY

This internship has been an integral part of my career into the wine industry and has allowed me to achieve many of my goals. Some of these aspects are listed below.

- Develop Professional Relationships and Communication
- Hands-On skills with vine training, as well as pruning
- Understanding Difficulties that can occur within a vineyard and learning steps to help improve

DUTIES

- Winter Pruning
- Removal of Bull Canes
- Removal of Sucker Shoots
- Preparing Vines for Re-Training

Picture of Loppers (pruning sheers) as well as location of where to cut.

Picture of me standing in the vineyard – it was a snowy day!

This is an image of a vine that is requiring pruning as well as a gentle re-training as the cordon is wrapped around the wire.