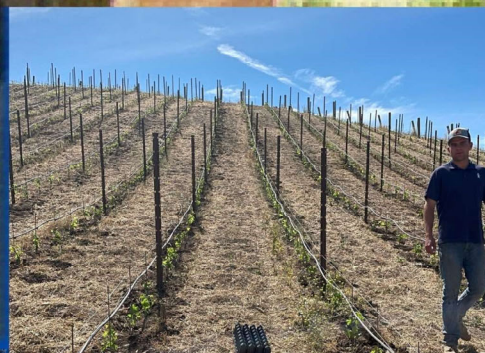


# Patrimony Estate, Paso Robles, CA, Joseph Daou, Summer '22



Patrimony Estate is a family-owned, high elevation (2200ft) vineyard and winery in Paso Robles, CA. It is 14 miles from the Pacific Ocean. Vines are dry farmed or deficit irrigated, and there are 2600-3600 vines per acre with Vertical Shoot Positioning.

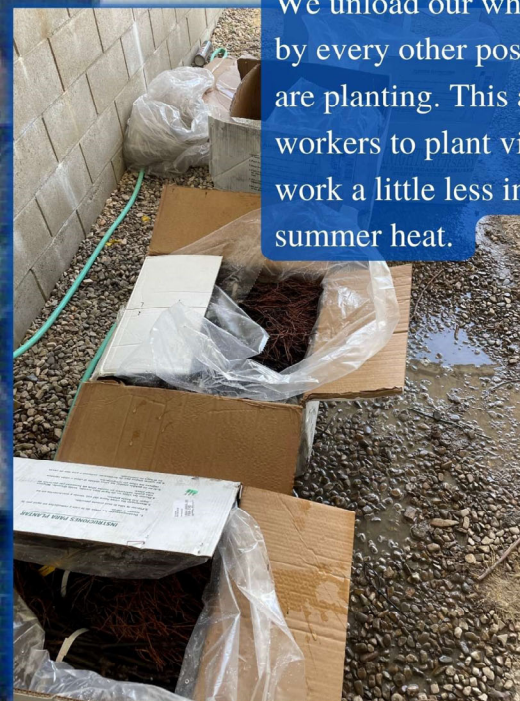
Checking the leaves before performing a pressure bomb is important because our reading needs to be an accurate representation of leaf water status for that block.



We are planting; it's crucial to have all of our pencil rods, wires, posts, and irrigation lines setup and ready. We run around each block and double check every necessary item is seen, assembled, and ready to run.



We unload our whole vine supply by every other post of the block we are planting. This allows our workers to plant vines quicker and work a little less in the California summer heat.



The grafted roots in the bin are dormant; we were expecting whole vines but our supplier only had dormant vines left. It's important to rinse them to prevent any bacteria from growing.



Working at Patrimony Estate has helped me in understanding what vineyard work really is. More importantly, it taught me about finding discipline and connection: goals for my future job. I learned that these were important when I began working there and started hanging out with my coworkers. They felt like family and we all got along well. This experience also taught me about discipline because of the hot summer sun. There were many times I wanted to lay down in an air conditioned room the whole day, but I kept working. If I hadn't kept going, we would have been pretty behind on work. It was a satisfying experience.