

FALL 2016 Volume 9, No. 3 Applegate Valley Community Newsmagazine Serving Jackson and Josephine Counties — Circulation: 11,000

Grape Talk: Terroir 101

BY DEBBIE TOLLEFSON

There are over a thousand wine tarter, and the varieties from many thousands of wine regions around the world, each with its own distinct characteristics. The basic characteristics of wine-sweetness, acidity, tannin, balance, and body—are greatly affected by the terroir of the grapevine. "Terroir" is a French term for the environmental factors-elevation, soil, climate, nearby crops, and the orientation of the crop-that affect a crop's qualities.

Climate plays a primary role in wine terroir. Grapes are grown best in temperate climates. In North America, grapes are grown from northern Mexico to southern Canada. The regions with cooler climates make wines that taste

warmer climates make wines that taste riper. As grapes ripen, they become less acidic, so grapes grown in a cooler climate will be more acidic than grapes that have a long period to ripen or are grown in warm or hot climates. As the world's climate changes, the terroir of the grapes grown in a particular area will also change.

The soil in which the grapevine is planted is also important. The soil is like a tea bag through which the water filters to the roots of the grapevine. If the soil has a lot of minerals, you may taste the minerality in the finished wine. You also See TERROIR, page 17



Duane and Kathy Bowman (left photo) grow merlot and cabernet franc at their Cricket Hill Winery on Kubli Bench. Greg and Debbie Schultz (right photo), owners of Schultz Wines and Glory Oaks Vineyard and Farm on Slagle Creek, specialize in tempranillo and malbec grapes. Photo by Leslie Bloss.

Siskiyou Sustainable Co-op goes high-tech

What's behind the fence? Marijuana!

BY DIANA COOGLE

Jakob Shockey's article, "Grow with Respect," generated numerous responses from readers—"around 95 percent positive, with a little hate mail thrown in," he says—after it appeared in the Spring 2016 Applegater. While Jakob's article was written from a community perspective, Diana Coogle's article focuses on the growers of recreational marijuana.

A surge of pot farmers into the Applegate has lined our roads with dense fences, as we have all noticed. It's no surprise, then, to learn that Jackson County has the state's highest number

of growers licensed for recreational marijuana (126), with Josephine County's numbers (101) third and Clackamas's (102) barely ahead of Josephine's.

"It's a gold rush," says Patty Downing of Elvenwood Enterprises, a local farm growing recreational marijuana.

That gold-rush profitability led Patty and her husband to expand from vegetables and herbs to cannabis, enabling them to keep their property and also to hire local residents. Patty speaks strongly about the value to the See MARIJUANA, page 12

McKee Bridge Historical Society **Annual Meeting and Centennial Celebration**

The McKee Bridge Historical Society will hold its annual meeting on Saturday, September 10, beginning at noon with a potluck on the bridge, followed by the annual meeting around 12:30 pm. Members and non-members are invited to join us on the recently restored McKee Bridge for a pleasant lunch above the river.

History buffs might be Centennial Celebration interested in the Medford "Mail ongoing discussion about putting in a rail line from Medford to the Blue Ledge Mine above Elliott Creek (now Applegate Lake) 100 years ago. (To read these columns, go to mailtribune.com and search "Blue Ledge.") When that effort did not succeed, the county built McKee Bridge in order to avoid the notoriously dangerous East Side Road above Cameron Bridge when moving copper ore from Blue Ledge Mine.



McKee Bridge photo by Paul Tipton.

The association's next big Tribune 100" column's recent event will be on Saturday, June 10, 2017, to celebrate the McKee Bridge Centennial, which promises to be a big celebration with a classic car club, steam engines, historic displays, and good food and music. If you're just itching to get involved in a local event like this, we are just itching to have you join us. Planning has already begun. Contact Paul Tipton at ptipton@ frontier.com or 541-846-7501 or Bob Van Heuit at rvanh2000@ yahoo.com or 541-499-6132.

BY SHELLEY MANNING

Do you want more vibrant health? Joining a CSA (Community Supported Agriculture) is a great way to add healthy foods to your diet while helping your local farmer. The concept is that by investing financially in advance of the harvest and thus becoming a shareholder, you provide funds to help the farmers pay for everything involved in farm production, from seeds to farm equipment to labor. CSAs connect consumers directly to regional farms

and the products they produce. When the crops come in, shareholders receive their pre-purchased portions throughout the growing season.

Siskiyou Sustainable Cooperative is a local CSA, a collective of farms and farmers in the Applegate and Williams valleys. In 2002, a group of farmers decided to join forces to jointly market their farm products. Their vision was to create a cooperatively owned business See SISKIYOU, page 14

