



MINNEAPOLIS: SUBO

Subo opened a few months ago as Minneapolis's first haute Filipino restaurant and quickly gained fame for its island comfort food (the meltingly tender pork ribs make a substantial dinner for \$8) and its lighthearted tropical drinks. Try the Bounty Bar cocktail, in which a whole young coconut—full of its own juice and spoon-soft coconut flesh—is simply opened with a knife, spiked with vanilla vodka and served with a straw. There is also an array of sakes, including a rare sparkling example, Hou Hou Shu, which goes with just about anything.

—DARA MOSKOWITZ

Subo, 89 10th Street S., Minneapolis, MN; 612-886-2377, suboexperience.com

Letter to the Editor

I wanted to follow up on the excellent article on pinot noir clones by John Winthrop Haeger ("Dijon Tsunami," *W&S*, 4/10).

There is plenty of evidence that the Dijon clones of pinot noir tend to ripen earlier than the traditional Pommard and Wädenswil clones, but there are many other factors that affect the ripening and maturity of pinot noir. In addition to climatic conditions, probably the most significant factor is the site on which the vines are planted.

Our property includes two sites, the WillaKenzie Estate site on sedimentary WillaKenzie soil, and the Jory Hills Vineyard in the Red Hills of Dundee, which is on volcanic soil. The clones planted on the Jory soil tend to ripen earlier, with one exception, than the same clones planted on WillaKenzie soil. The wines from Jory tend to be more red fruit and the ones from WillaKenzie soil tend to be more black fruit.

Perhaps even more telling are the Kiana and Triple Black Slopes wines. Both are planted to Dijon clones 114 and 777 on the same rootstock and are about 1.5 miles apart. The Triple Black Slopes Vineyard on average ripens 8 to 12 days earlier than the Kiana Vineyard. The Kiana wine is much more feminine, with less apparent tannins. The Triple Black Slopes wine has a much bigger structure with more apparent tannins. What's the difference? Site.

The next factor involves viticultural practices, especially leaf pulling. Berries that are well shaded from the sun are more likely to mature more slowly, accumulate sugar less rapidly and preserve acid levels longer.

Another aspect is vine age. The planting of Dijon clones in the US is a relatively recent phenomenon. My own limited experience is

that older vines tend to ripen later regardless of clonal selection. Therefore, there may be less difference between the ripening of different clones as the vines mature.

Then there is density of plantings. Burgundy has much denser plantings than in the US. At WillaKenzie we have a long-term experiment going with two vineyards side-by-side and close to the Terres Basses Vineyard as a reference point. Both vineyards are planted to a randomly distributed selection of four different Dijon clones on the same rootstock. The very preliminary and incomplete results seem to indicate lower Brix levels in the higher density plantings, but [it's] too early to tell after only five years.

So here is my summary after 18 years at WillaKenzie Estate:

- 1.) There is not a killer clone. Each and every clone has something to contribute. Also, for those of us who have significant differences in vintages, clonal diversity is a must.
- 2.) The site is the most determinant factor in clonal behavior, including ripening.
- 3.) Rootstock selections seem to have a minimal impact on clonal behavior.
- 4.) Viticultural practices such as leaf pulling will affect ripeness criteria, especially acid levels.
- 5.) Density of plantings may also affect sugar levels.

I never thought that winemaking could be so complicated, but after all maybe it is the engineer in me that spends too much time analyzing.

—Bernard J. Lacroute
WillaKenzie Estate

Euro Grape Vine Moth Alert

Thousands of pheromone traps have been set in every wine- and table-grape growing county of California to monitor the spread of the European Grape Vine Moth, spotted in flight for the first time in the US last fall in the Rutherford/Oakville area of Napa Valley. The third-generation moth larvae devour grapes and wiped out at least one Oakville grower's nine-acre plot of chardonnay in 2009. The next step will be to use multiple insecticides to kill the eggs that the in-flight generation of moths will lay by early May. "Our goal is eradication. We don't want to manage it and live with it," says Elizabeth Emmett, the public information officer of the Napa County Agricultural Commissioner's office. The California Department of Food and Agriculture and the US Department of Agriculture have spent \$3 million on the monitoring program, while 162 square miles are currently under quarantine in Napa County. —DEVON MAGEE

