

Vineyard water consumption being studied

By Felicia Alvarez, Davis Enterprise

At a time when agriculturists are looking for ways to cut back on water usage, researchers at the UC Davis viticulture and enology department are paving the way for sustainable techniques in winemaking and grape-growing.

To make a gallon of wine, it takes 4 to 6 gallons of water under current production techniques. Researchers such as UCD's David Block, however, are strategizing ways to use a quarter of this amount to create a 1-to-1 ratio of water to wine.

Out in the field, viticulturists are searching for ways to deliver water to plants effectively. Every plant is unique, meaning every vine doesn't need the same amount of water, Block said. If a grower knows exactly how much water needs to be given to each plant, not a single drop of water needs to be wasted.

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