Baja Ranch Grape

Production Report

Submitted by farm management, Ing. Luis Guerrero, December 15, 2015

A PROJECT OF SOIL SECRETS, LLC

Report for vine yields in different crop varieties using Soil Secrets TerraPro® (SS/TP) soil activator. The test was conducted at a vineyard in the valley of San Vicente Ferrer Ensenada, B.C. Comparison was made to data collected at the vineyard prior to integrating SS/TP.

Testing Model

Prior to product application, section was irrigated by applying water 3.5 to 4.5 hours a day, depending on field, using 1 gallon per hour, drip emitters on the old vines. Newer vines used .5-gallon drip per hour. Each zone received the irrigation for the same number of hours.

SS/TP was first applied in May 2014. Water reduction was reduced by 50% (by reducing hours of watering) without any reduction in brix values, quality of grape and quantity of harvest.

Test Data

				Avg. Brix		Brix after TerraPro®	
Variety	2014 MT/HA	2015 MT/HA	% Increase MT/HA	2014	2015	2014	2015
Nebbiolo	3.20	4.80	50.00%	23.00	23.00	24.50	25.50
Merlot	3.30	4.20	27.27%	22.80	23.50	24.00	25.60
Syrah	5.80	6.50	12.07%	23.00	22.80	24.60	25.00
Sauvignon Blanc	4.00	5.10	27.50%	22.80	21.00	24.00	24.00
Chardonnay	2.20	4.50	104.55%	21.00	21.20	22.70	24.50
Sangiovese	3.00	6.20	106.67%	23.00	23.80	24.60	25.60
Malbec	8.00	12.00	50.00%	24.00	24.00	27.50	27.00
Petite Verdot	2.60	5.30	103.85%	24.30	23.20	25.60	25.50
Cabernet Sauvignon	2.40	5.20	116.67%	24.00	23.60	25.80	26.00

The chart above reflects the data for each varietal grown as well as the 2014 baseline metric ton per hectare (MT/HA) production, the 2015 changes along with brix values with and without SS/TP.

MT/HA: Metric Tons Per Hectare

1850 Main St. NE A2 Los Lunas, New Mexico 87031 (505) 866-7645 | info@soilsecrets.com www.soilsecrets.com

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2014 Test: left side without TerraPro and right side with TerraPro

Left Side control, untreated

Right Side with treated with TerraPro

New Vineyard Varietals:
Sauvignon Blanc
Chardonnay
Sangiovese
Malbec
Cabernet Sauvignon
Petit Verdot

Old Vineyard Varietals:
Nebbiolo
Merlot
Syrah

Brix is a measure of soluble solids content in grapes, mostly as sucrose, using a refractometer and expressed in degrees. Each degree of brix equals 1 gram of sugar per 100 grams of grape juice. Brix is measured at harvest. Most table wines are harvested between 19- and 25- degrees brix. A refractometer is an instrument, usually hand-held, that measures dissolved sugar in a small juice sample in the field. Refractometers make it possible to determine ideal harvesting times of grapes so that the product arrives in an ideal state to consumers or for subsequent processing steps such as vinification.

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