

Using the PI System for Winery ZNE Goals and an Extensive Pinot Noir Study

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A Sustainable Winery

How the PI System will Enable the UC Davis Winery to Reach Net Zero Energy & Water Goals

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About UC Davis



Leadership in Sustainability







Our Vision

- Create a sustainable research & teaching winery that is netpositive for water & energy and carbon neutral
- Water Positive
 - Rainwater Capture
 - Reuse process water & cleaning solutions multiple times
 - No wastewater pond
- Energy Positive (kW & kWh basis)
 - Renewable Power & Storage
 - Solar Panels
 - Li-Ion Batteries for Energy Storage
- Carbon neutral
 - Capture CO₂ & ethanol



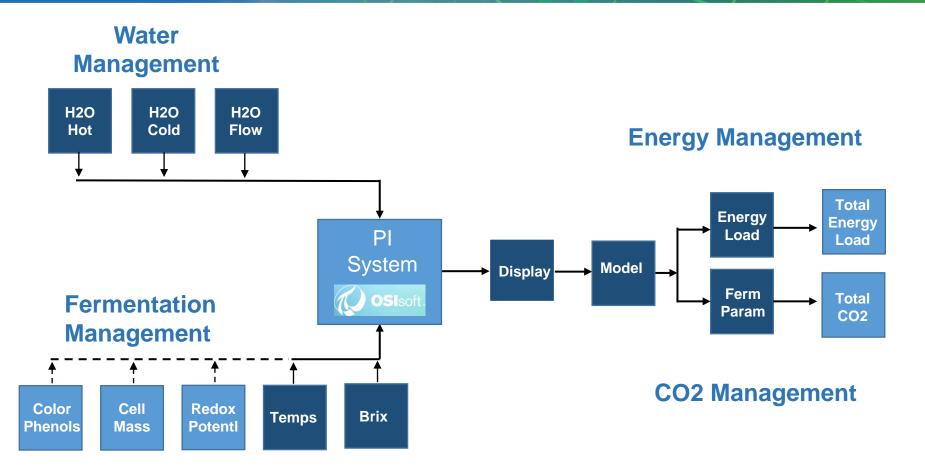
A Sustainable Winery













Winery Microgrid

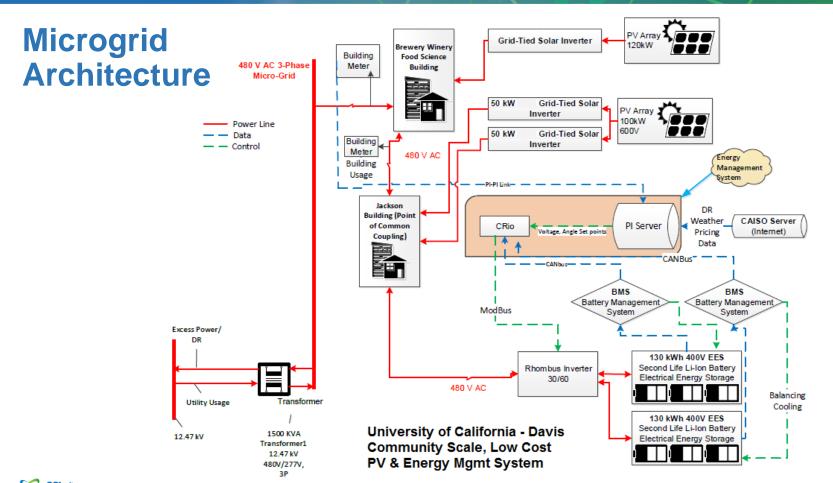
PV Energy
Li-Ion Battery Storage
Energy Management System



Rooftops Optimized for Capture of Solar Energy & Rainwater





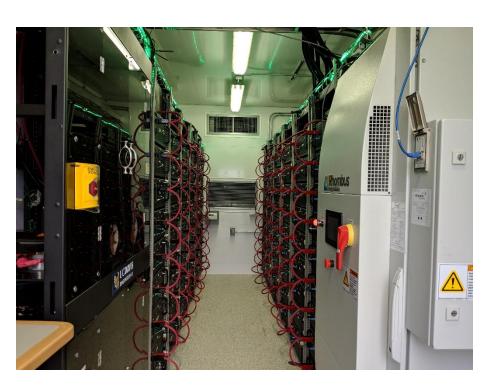




Second Life Li-Ion Batteries



Battery Energy Storage System





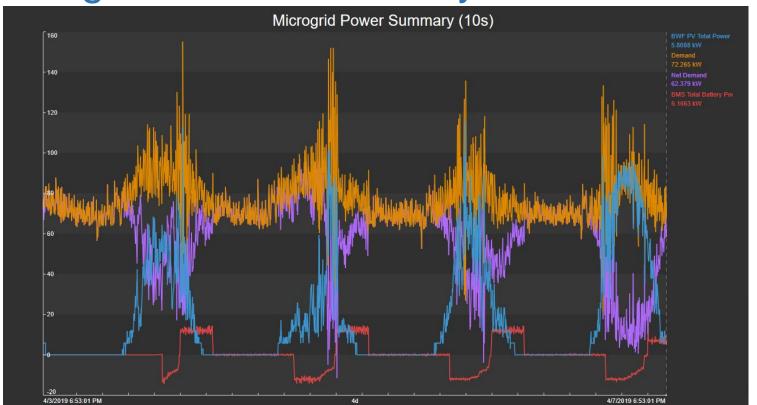


Electrical Demand & Solar Generation

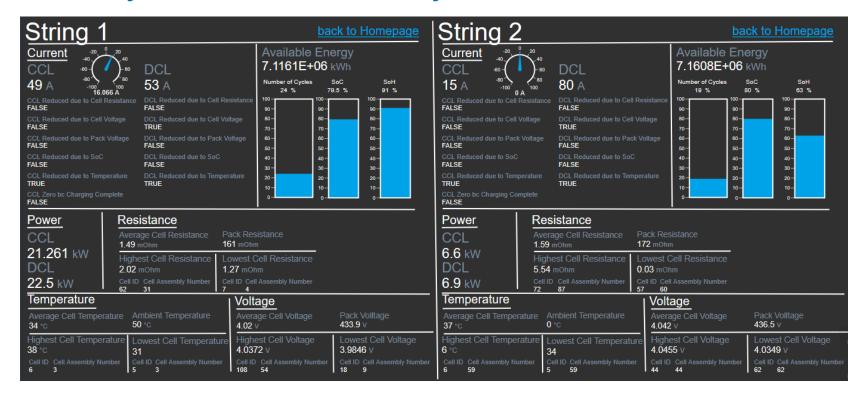




Microgrid Power Summary

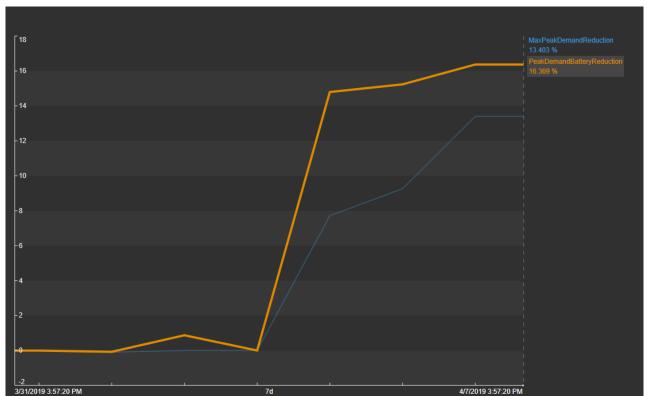


Battery Status & Safety



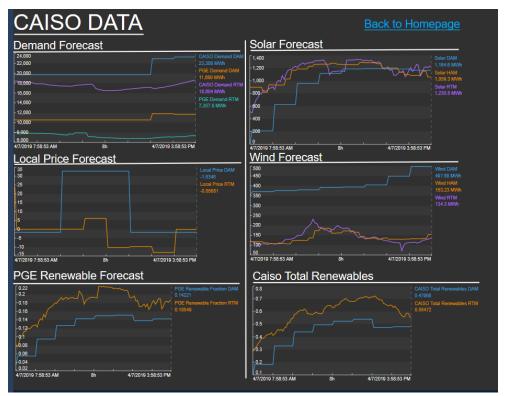


Project Goal: Peak Demand Reduction > 10%





CAISO Renewables Data for Demand Response



Rainwater to RO Water System

Flow Rates, Permeate and Retentate Membrane Differential Pressures and Total Organic Carbon (TOC)



Potable Water - Rainwater Harvest



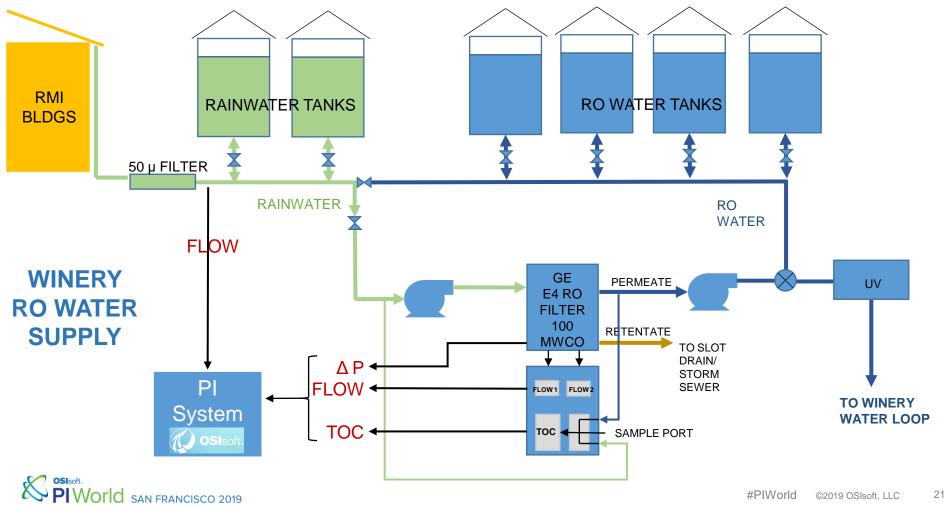




Water Storage
Potable: 1,000K L
Non-Potable: 680K L





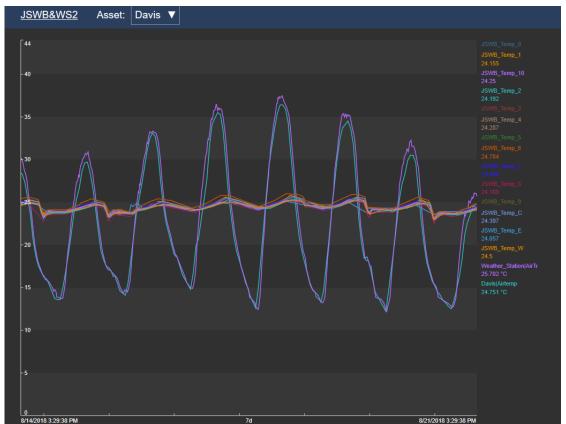


Building Performance Network

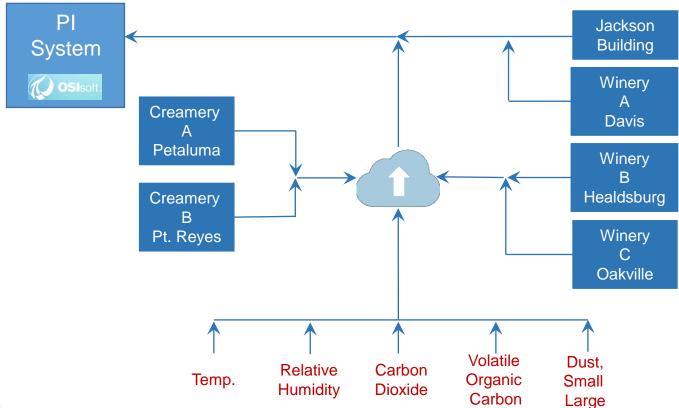
Winery & Jackson Building at UC Davis 5 Site Building Network



Thermal Performance of J. Jackson Sustainable Winery Bldg.

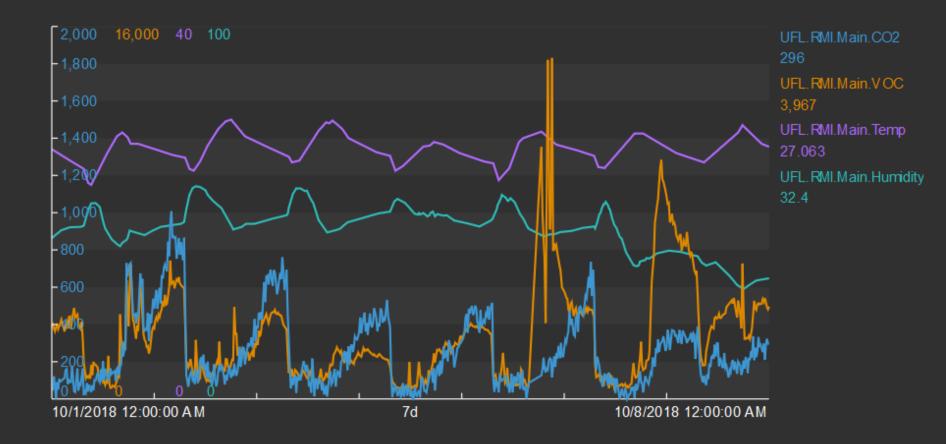


Seasonal Building Performance Monitoring

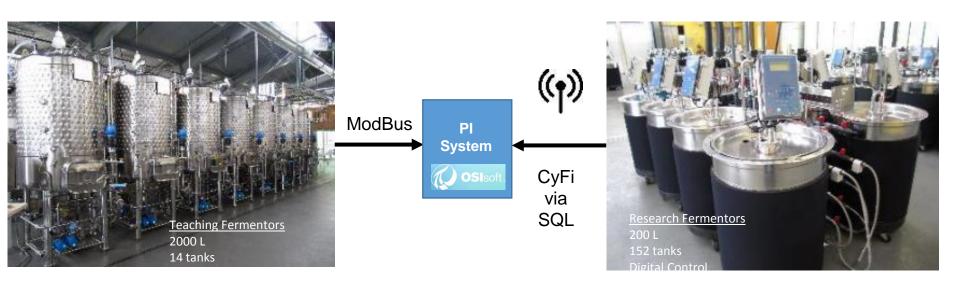




Fermentation Hall Environment

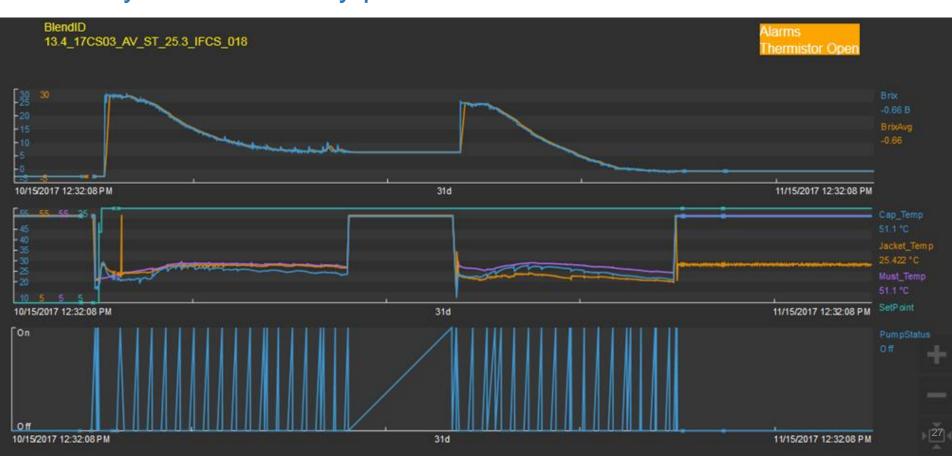


Fermentation Management

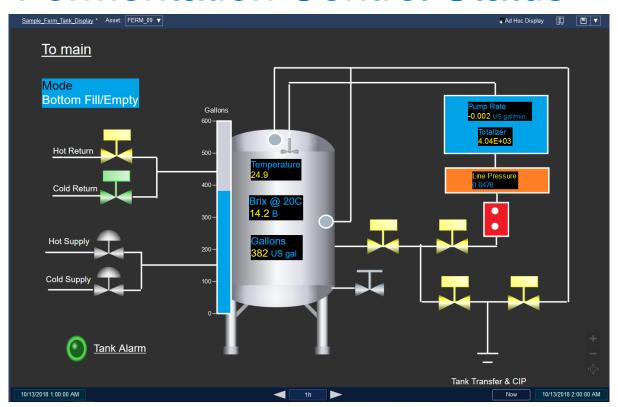




Easily monitor all key parameters of each fermentation



Fermentation Control Status



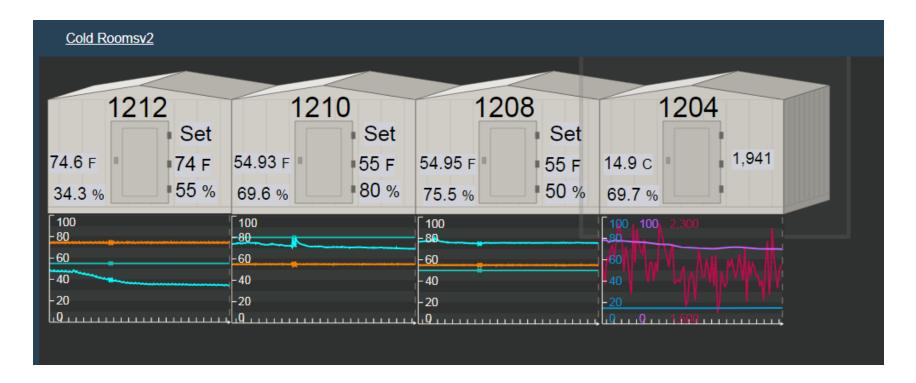


Tank Management



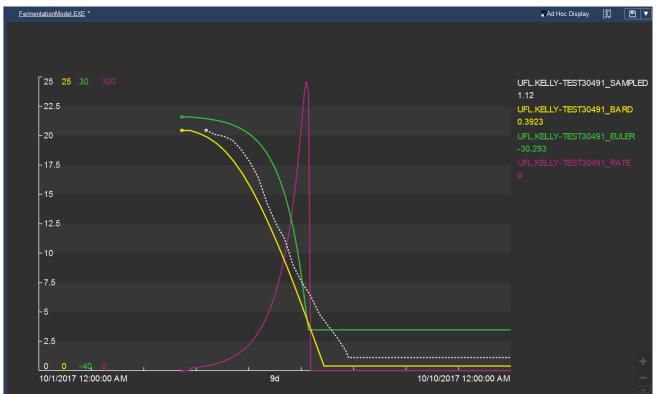


Walk-in Coolers & Barrel Room

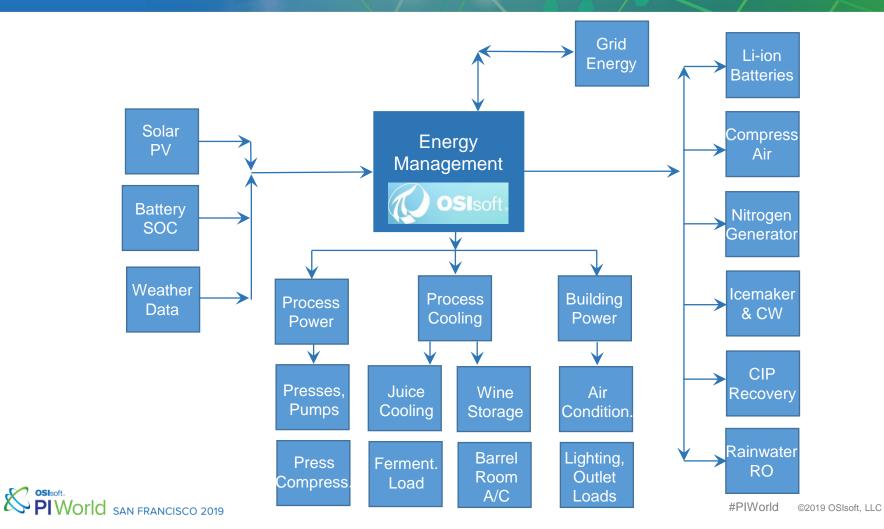


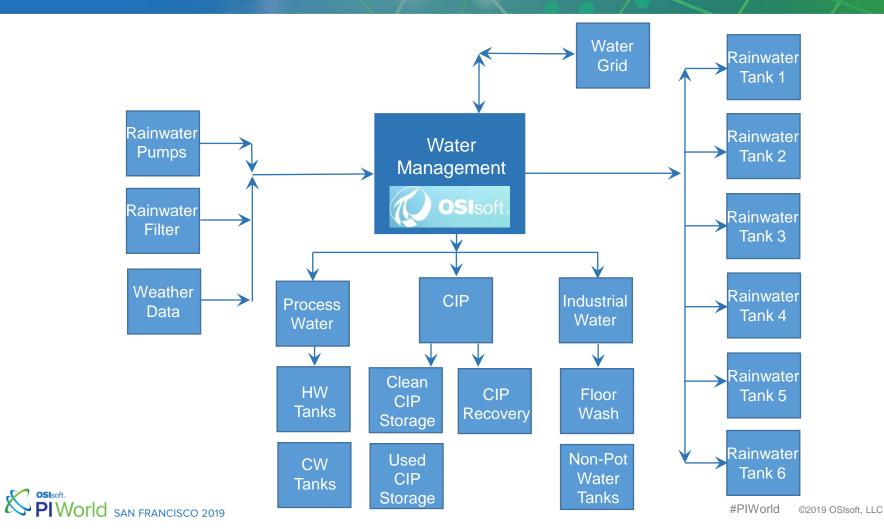


Fermentation Model fed by PI Data









OSIsoft PI System provides UC Davis with the insight to optimize energy and water use in the Teaching and Research Winery, and enable development of the world's first

Zero Net Energy & Water Winery



An Extensive Pinot Noir Study

Elucidating Contributions by Vineyard Site on Elemental Composition of Pinot Noir Wines across Multiple Vintages

Ron C. Runnebaum

Assistant Professor, Department of Viticulture & Enology Assistant Professor, Department of Chemical Engineering & Materials Science



Long-term Goal

To better understand the impact of features in vineyard site on wine sensory and chemical characteristics.



Wide ranges in wine chemistry can exist

- Example: Oregon Pinot noir
- Focus has often been on phenolics, anthocyanins
- Characterization of berries, commercial wines

Sub-appellation	(n)	Tannin Average	Std. Dev	Tannin Min	Tannin Max
Chehalem Mountains	- 21	219ª	139	32	439
McMinnville	12	623 ^d	216	329	918
Eola Hills	40	386 ^{bc}	182	46	739
Dundee Hills	18	320 ^{ab}	164	44	738
Ribbon Ridge	17	390 ^{bc}	213	32	763
Yamhill-Carlton	16	389 ^{bc}	152	96	648
Willamette Valley	9	519 ^{cd}	164	184	686
Total 133		382	208	32	918

All units in mg/L catechin equivalents (CE).

Values sharing the same superscript do not differ significantly at P<0.05.

Hodgins, R. Master's Thesis. University of California Davis, 2004

How much of this variation is attributed to differences in the vineyard site and not winemaking, clone, vintage



Pinot noir: vineyard site – wine relationships

Vineyard site AVAs

- Willamette Valley
- Anderson Valley
- Russian River Valley
- Sonoma Coast
- Carneros
- Arroyo Seco
- Santa Maria Valley
- Santa Rita Hills

Single clone

Single rootstock

At least 5 vintages from same vines



Goal: Better understand impact of features in vineyard site on wine sensory and chemical characteristics



Vineyard sites located across several American Viticultural Areas (AVAs)



- Santa Maria to Yamhill-Carlton: 1400 km
- Santa Maria to Anderson Valley: 650 km
- Yamhill-Carlton to Eola-Amity Hills: 40 km

Structure–Function in Winemaking Vineyard site (soil, climate) to Wine characteristics

Vineyard site:

Below: composition, conditions, microbiome

Above: climate, microbiome

Grapevine:

Identical clone: Pinot noir 667

Winemaking:

 Identical small-scale fermentations

Multiple vintages

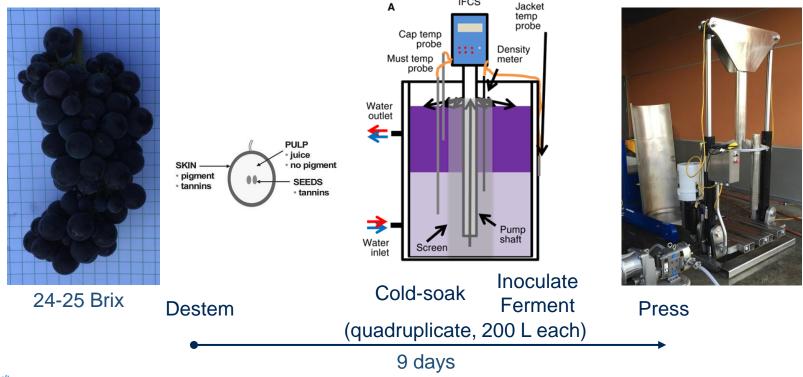


Characterization:

Volatile compounds, phenolics, sensory

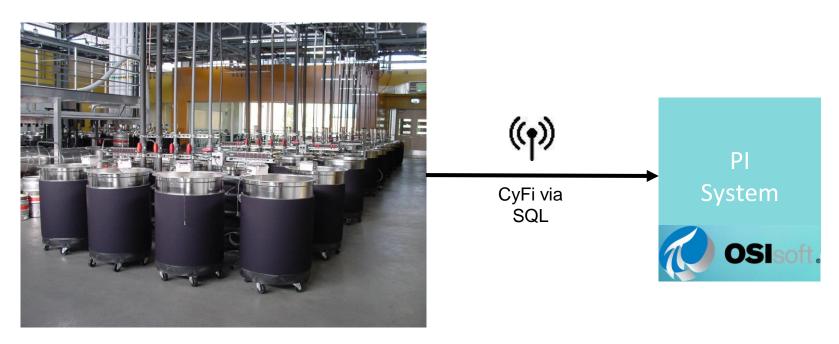


Standardized winemaking procedure



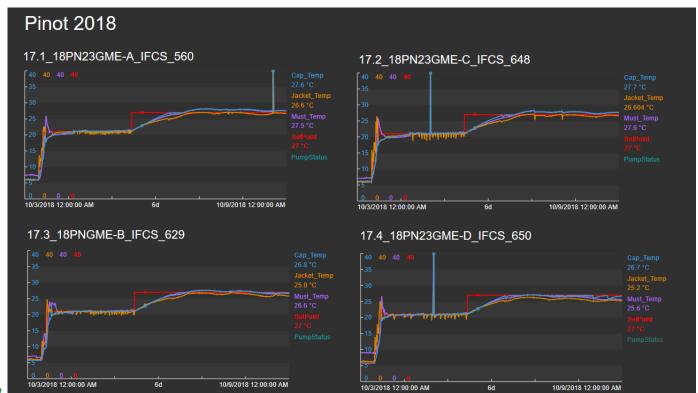


PI System Enables Precise Fermentation Tracking and Improvements





Easily Monitor 60 Fermentations for Precision Winemaking

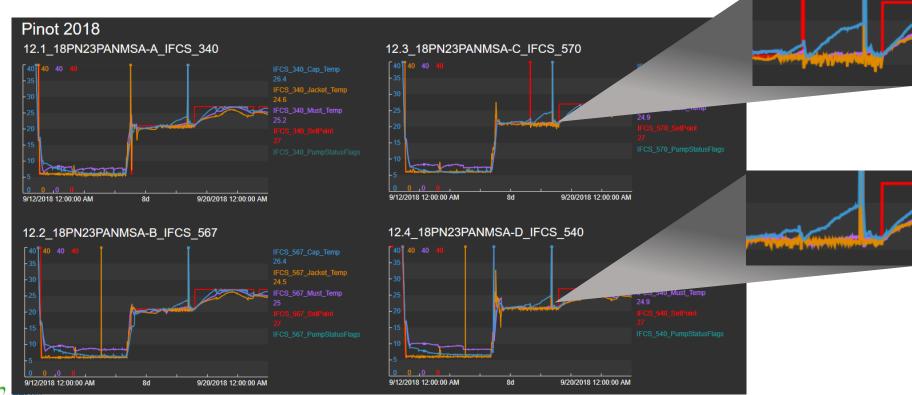




Cap Temp Rise Indicates Filter Fouling

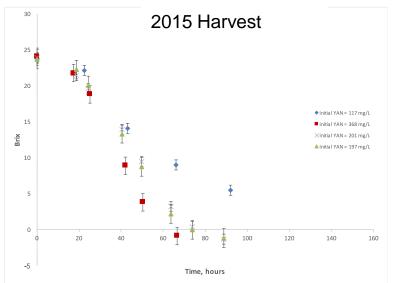


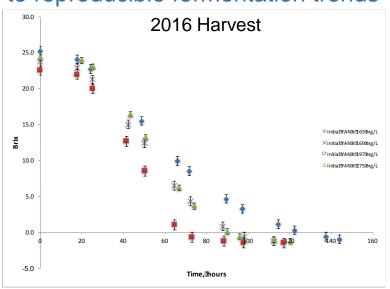
Cap Temp Rise Indicates Filter Fouling



Fermentations were Reproducible

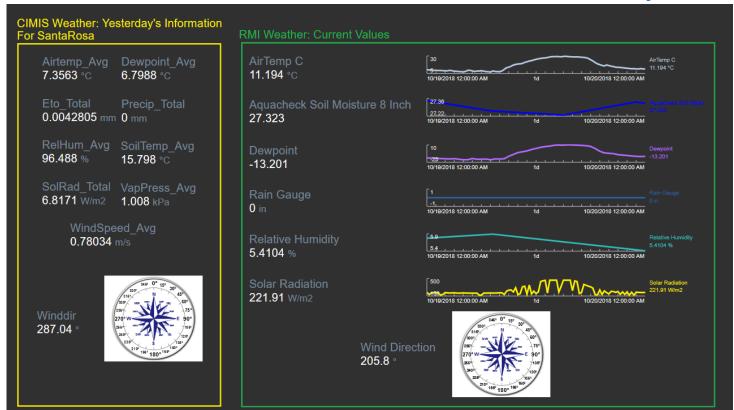
- Showed <u>trends</u> across vintages
- Active data monitoring enables improved fermentations
- Understand initial conditions that lead to reproducible fermentation trends







Monitor Weather & Soil Conditions for each Vineyard





Summary

The PI System has provided the Pinot Noir Research Team with real-time monitoring to ensure precision fermentations while enabling insights which provide lessons learned and improved processing.



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Questions?

Please wait for the **microphone**

State your name & company

Please remember





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ДЗЯКУЙ ΕΥΧΑΡΙΣΤΩ GRATIAS TIBI **DANK JE**

AČIŪ SALAMAT MAHALO IĀ 'OE TAKK SKAL DU HA

GRAZZI PAKKA PÉR

PAXMAT CAFA

CẨM ƠN BẠN

ありがとうございました ĎAKUJEM
SIPAS JI WERE TERIMA KASIH MATUR NUWUN
UA TSAUG RAU KOJ
ТИ БЛАГОДАРАМ
СИПОС

SAN FRANCISCO 2019