Oceanic fluxes and storage of freshwater and heat in the North Atlantic using Argo data

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NERC's RAPID-WATCH program (MONACO)



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Observations

Transport time series from the Rapid array



 Optimally interpolated Argo data



Temperature and salinity data from the Rapid array



How do we calculate freshwater flux?



How do we calculate freshwater flux?

- Constrain the salinity flux at each timestep to be -26 Svpsu (salinity flux at Bering Strait) by adding a volume flux at the section average salinity.
- The net volume flux across the section is the freshwater flux.

Freshwater Flux at 26°N



- Mass flux across the section
- Based on oceanic salinity conservation
- Difference in volume flux across Bering Strait and 26°N (freshwater divergence) includes airsea fluxes (Evaporation, precipitation), runoff, ice melt/formation, oceanic salinity storage/freshening

Components of the equivalent freshwater flux



The overturning circulation transports freshwater southwards

Relationship between moc and freshwater flux



Freshwater flux = -0.37 - 0.045*moc

84% of variance in the freshwater flux can be explained by variability in moc

Freshwater Flux at 26°N



MOC slowdown 2009 onwards



Cumulated MOC transport (Sv * years) (black) fit to period 2005 to 2009 : 18.7 Sv (red)

The 'deficit' in MOC is about 8 Sv*years

Equivalent to 18.2 x 10²¹ J 4.0 x 10¹⁴ kg salt



Heat and salt content

- 60W to 20W 25N to 45N Upper 1800 metres
- 10-day independent values and 360-day running means
- Anomalies relative to Hydrobase climatology

Vertical red bars are shortfall in heat and salt from reduction in overturning at 26N of 8 Sv for 1 year



Summary

- Derived a seven year time series of freshwater flux at 26°N
- Calculated the sensitivity of the freshwater flux to the overturning circulation
- Related changes in the circulation (moc) to variability in the upper ocean heat and salt content.