



Charge to Breakout Groups

8 Topics

(See Tab 4 in Notebook)

1. Nutrition & Health

Research Need: Identify and quantify the nutritional components and health effects of consuming grapes and grape products. (2.1.1)

2. Quality

Research Need: Identify and quantify analytical and sensory specifications (targets for color, flavor, aroma, mouthfeel and/or texture) and technologies that predict maturity, harvest date, best product use, and final quality target. (1.1.1)

3. New varieties, rootstocks, and germplasm

Research Need: Develop new varieties, germplasm, and rootstocks

- with enhanced nutritional or health-promoting characteristics (2.3.1)
- with improved pest and pathogen resistance (1.2.1)

4. Pest Management

Research Need: Decrease pesticide use and environmental risks as a result of

- improved understanding of vine and pest/pathogen interactions (4.6.1)
- improved understanding of postharvest product and pest/pathogen interactions
- better pest monitoring and improved application technologies (4.5.2)

5. Production Efficiency

Research Need: Design and evaluate vineyard production systems for maximum production efficiency (3.2.1)

- vineyard design
- new training/trellis systems
- canopy management systems
- yield estimation
- crop load management
- irrigation and fertilization requirement
- mechanization and automation technologies

6. Production Factors influence on quality

Research Need: Understand how viticultural practices and environment effect grape and grape product quality (1.2.3)

- Site selection
- Vineyard design
- Soil characteristics & amendments
- Irrigation & Fertigation
- Canopy Microclimate and Architecture
- Vine Balance, etc

7. Waste stream management, by-product recovery, and energy sources

Research Need: Develop

- innovative methods and technologies for waste stream management and by-product recovery (4.1.1, 5.2.1)
- new strategies for salt, BOD, total nitrogen load, and water usage in processing (4.1.2)
- more sustainable, affordable, and efficient energy use practices in the growing, processing, packaging, and delivery of grapes and grape products (4.4.1)

8. Water quality protection

Research Need: Identify and quantify analytical and sensory specifications (targets for color, flavor, aroma, mouthfeel and/or texture) and technologies that predict maturity, harvest date, best product use, and final quality target. (1.1.1)

8 Topics- 8 Groups – 16 Sessions

- **2 Breakout Sessions – each 2 hours long**
 - **One before coffee break, one after**
- **Each Group will address 2 topics**
- **Everyone is assigned to a group based on registration form and balance within the groups**

Room	1 st Breakout	2 nd Breakout
Boardroom	Nutrition/Health	Quality
Great Hall A	Quality	Nutrition/Health
Meeting Rm A	New Varieties	Pest Mgt
Meeting Rm B	Pest Mgt	New Varieties
Meeting Rm G	Production Eff.	Production/Qual
Meeting Rm H	Production/Qual	Production Eff.
Meeting Rm E	Waste/By-prod	Water Quality
Meeting Rm F	Water Quality	Waste/By-prod

(See Breakout Group Assignments Handout)

Report Out

- **Discussion Leaders, Reporters, and any other enthusiastic participants will consolidate and synthesize the input from the 2 groups and prepare a not-to-exceed-20-minute report for Wednesday morning**

Purpose of the Workshop

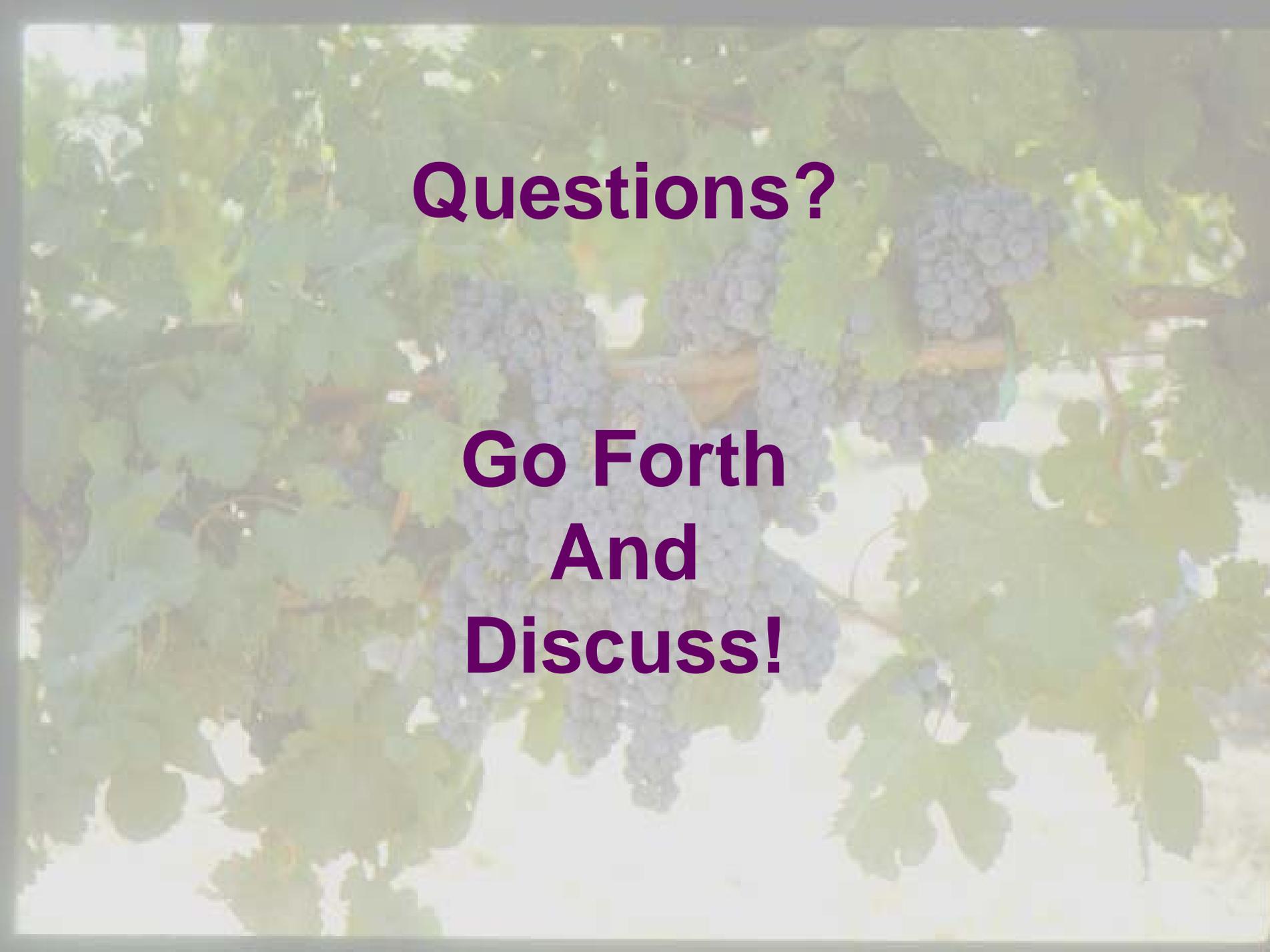
- ❖ present an update on changes in industry needs and priorities
- ❖ present an update on ARS accomplishments in Grape/Wine research
- ❖ build collaborative relationships for integrated research projects that span disciplines, locations and sectors
- ❖ develop a strategy for future research.

Expected Outcomes

- ❖ Learned about the current ARS grape/wine research efforts and developed a better understanding of issues important to the Grape/Wine Industry.
- ❖ Identified and prioritized areas for increased research emphasis, emerging issues and critical “gaps” as well as those issues that may be de-emphasized.
- ❖ Begun building or expanding collaborative research projects across disciplines, locations, and sectors and strengthened professional and interpersonal relationships with other meeting participants.
- ❖ Acquired knowledge, understanding, and contacts that will lead to increased research productivity and relevance to industry needs.

Caveat Revisited

- ❖ **Some research areas (nutrition, quality) are primarily covered by university researchers – what, if any, is the need or niche for research by ARS?**
- ❖ **In some cases, ARS is conducting research on other commodities**
 - ❖ **Not likely that this work would be re-directed to grape**
- ❖ **Bottom Line – new efforts will need new funds**



Questions?

**Go Forth
And
Discuss!**