

## 2007 ARS/NGWI Field Tour



### Enology and Sensory Science

Conducted by USDA-ARS, Washington State University, and Oregon State University.



**Carolyn Ross** adds the much-sought **sensory** component to our enology portfolio. For grapes and wine, her group focuses on evaluation of **aroma** and **flavor compounds** and their precursors, plus changes in these compounds due to viticultural and enological practices.

- sensory analysis combined with analytical chemistry
- effectiveness of palate cleansers
- serving temperature & sensory perception in red and white wine
- off-odors--for example, taint from multicolored Asian ladybeetle.

### University of Idaho



**Jim Harbertson** and **Jungmin Lee** form a backbone of expertise in **analytical chemistry** of **phenolic compounds** that extends to Oregon State University's wine chemist **Jim Kennedy**. Jim Harbertson incorporates Extension programming for Washington, and **James Osborne** designs programs tailored for the Oregon industry.

- chemical analyses during ripening, fermentation, aging
- analytical chemistry of anthocyanins, tannins, stilbenes, etc..
- industry-oriented short courses & workshops
- processing parameters for Concord juice grapes
- collaboration also with OSU wine microbiologist **Alan Bakalinsky**

**Charlie Edwards** focuses on **microbiology** and **chemistry of wines**, particularly **malolactic fermentation**. His work on volatile compounds dovetails into lines of inquiry followed by Carolyn Ross on the sensory attributes of finished wines.

- strains of *Brettanomyces* and resulting volatile compounds
- sluggish or 'stuck' fermentations
- cellar practices, fermentation microbiology & wine quality

**New arrival, August 2007:**

- **Kerry Ringer**, Enology Extension Specialist, WSU-Prosser

**Web Links:**

- <http://winegrapes.wsu.edu/wineweb/>
- <http://wine.oregonstate.edu/>

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