
NORTHWEST CENTER FOR SMALL FRUITS RESEARCH

Wine Processing Research Priorities for 2010-2011 funding

Revised December 2008

- 1) Effects of vineyard cultural practices, rootstocks and clones on grape and wine quality including nutritional status, fermentation behavior, water management, cover crops, and fruit maturation composition.

Managing fermentations to optimize wine quality
 - Yeast/bacterial interactions
 - Reductive character
 - Yeast and bacterial spoilage organisms
 - Stuck/sluggish fermentations
 - Tannin management in the winery and vineyard
 - Color and aroma
 - Micro nutrition status

- 2) Sustainable winery practices
 - Winery waste management
 - Utilization for value added products
 - Organic processing

- 3) Ethyl carbamate

Processing Technology (high pressure, filtration)

*The subheadings under each priority are not presented in any order and simply represent key areas to be investigated.