
NORTHWEST CENTER FOR SMALL FRUITS RESEARCH

Wine Processing Research Priorities for 2011-2012 funding

Revised December 2009

- 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
- Pre-fermentation fruit handling
- Winery waste management
- Utilization for value added products
- Organic processing

Processing Technology (high pressure, filtration)

Note: The subheadings under priorities are not presented in any order and simply represent key areas to be investigated.