2002 Enology Survey Enology/Grape Chemistry Group Virginia Tech

This survey was conducted by Bruce Zoecklein of Virginia Tech and Tom Payette, Enology Committee Chairman of the Virginia Winegrowers Advisory Boad. This survey represents the first of several enology surveys which will be conducted by the Virginia Winegrowers Advisory Board in the near future.

	Priority Rank	Is the Issue of Interest to Your Company? Yes	NO
Composition			
Impact of Viticultural practices on Juice/Wine Quality	2.63	24	4
Crop Load, Fruit Composition and Wine Quality	2.38	21	7
Color and Phenolic Composition	2.36	25	3
Maturity, Fruit composition and Wine Quality	2.86	21	7
Effects of Spacing, Trellising, Canopy Management on Wine Quality	2.18	22	6
Vineyard Residues on Wines (Fermentations & Organoleptic)	2.19	21	7
Fermentation and Processing			
Effects of Yeast and Bacteria on Wine	2.00	21	7
Yeast/ML Compatibility	2.18	22	6
Effect on Wine Quality	2.48	21	7
Improving Inoculation Methods	2.21	19	9
Characterizing incomplete ML Fermentations	2.14	22	6
Nutritional Status for ML	2.05	21	7
Stuck/Sluggish Fermentation Factors	2.14	22	6
Sulfide Production - ID and Control	2.42	19	9
Comparison of Natural and Inoculated Fermentations	1.93	15	13
Management and/or Elimination of Lactobacillus during ML Fermentations	2.26	16	12
Biological Modification of Yeast/Bacteria to Improve Fermentation	2.21	14	14
Reduction of Ethyl Carbamate in Wines	2.40	15	13
Processing	1.75	16	12
Use of Enzymes for Improving Clarification/Filterability (botrytis/rot)	2.70	20	8
Use of Enzymes for Flavor Enhancement, Color and Phenolic Extraction	2.86	21	7
Thermo-Vinification	2.53	17	11
Contact			
Phenolics - Composition	2.38	24	4
Phenolics - Extraction	2.33	24	4
Phenolics - Modification	2.26	23	5
Extraction of Color and Flavor Components in Red Wine Making	2.79	24	4
Modification of Color Components and Color Stabilization	2.48	23	5
Process Technology			
Reduction of Alcohol	2.43	7	21
Acid Reduction	2.54	13	15
Reduction of Volatile Acidity	2.40	20	8
Reduction in Acetaldehyde in Wines	2.20	20	8
Process Modeling/Optimization	1.88	16	12
Method Development			
Varietal Identification in Wines	1.57	14	14
Measurement of Nitrogen Status	2.24	21	7
New Process Technologies (e.g. Flotations)	1.86	21	7
Stability and Filtration			
Alternatives to Bentonite	2.12	25	3
Cold Stabilities	2.25	20	8
Heat Stabilization and Clarification	2.28	18	10
Effects of Filtration on Wine Quality	2.32	22	6
Elimination of Pinking in White Wines	1.92	12	16
Bottling			
Alternative Bottle Closures	2.00	17	11
Control of cork taint	2.35	20	8
Aging			
Aging of Wines: Bottle, Tank & Barrel (e.g., UTA - Untypical Aging)	2.16	25	3
Oak Extraction	1.81	21	7
Control of Brettanomyces in Barrel aging	2.14	21	7
Modification of Color Components	1.82	17	11
Environmental			
Ion Exchange Waste	1.88	8	20
Ethanol Emissions	1.33	9	19
Waste Water, Pomace and Lees Disposal	1.81	16	12
Other			
Quality Enhancement in Brandy Production	2.00	5	23
Production Economics	2.21	14	14
By-Product Utilization	2.00	9	19

Rank: 3 -High and 1 - Low