

Virginia Wine Board Grant Report Template

1.0 INSTRUCTIONS

Use this grant report template to communicate progress on your project objectives to the Virginia Wine Board and its administrative agents.

This simplified form focuses attention on the intended and achieved results of the project, including how project results are separately shared with their intended beneficiaries. This report is not the place for a detailed technical discussion of research methodology or results.

- During the proposal stage, applicants complete the first (WHITE) sections to summarize the project's objectives, deliverables, and intended impact plus planned communication to stakeholders.
- At the midpoint of the project (December 1, due December 15), Research and Education grantees complete the center (GRAY) sections to note progress as well as expenditures to date.
- Finally, upon project conclusion (May 31, due June 30), all grantees complete the final (BLUE) sections to describe the project's results and communication, as well as final expenditures.

2.0 GRANTEE INFORMATION

Project Title	Assessing red wine phenolics in three Virginia wine varieties over three vintages				
Organization	Virginia Tech				
VWB Proposal #	26-37	Proposal # (if needed)		Award # (if needed)	
Project Lead		Mailing Address		Research	X
Name	Dennis Cladis	1981 Kraft Drive		Education	◇
Title	Assistant Professor	Blacksburg, VA 24060		Marketing	◇
Email	dcladis@vt.edu			Recurring?	◇
Phone	540-231-5208			Continuing?	X
				Year	1 of 3

3.0 PROJECT OBJECTIVE, PROGRESS, AND IMPACT

3.1 PROPOSAL (February)

Identify the specific deliverable or result that the project will produce. (1-2 sentences or bullets; Narrative section I.b.)

- Result: Establishment of average and range of tannins, anthocyanins, and other polyphenols in Virginia Cabernet Franc, Petit Verdot, and Chambourcin barrel samples early in aging.
- Deliverables: Results provided directly to winemakers on their samples; summary metrics by varietal, vintage, and region available to Virginia wine producers; scientific journal article publication; training of a graduate student; presentation at future VVA and/or VWA meeting

Summarize the project objective the result serves, including expected impact. (1-3 sentences or bullets; Narrative section I.a and II.a.)

- Objective: characterize the phenolic potential of Virginia Cabernet Franc, Petit Verdot, and Chambourcin barrel samples early in aging over three vintages to ensure 100% varietal composition and limit the confounding influence of barrel storage
- Impact: Aid winemakers in making long term planting and winemaking decisions by:

○ Helping winemakers understand if their vineyard will support the desired phenolic potential of the wine. ○ Providing data on the phenolic potential helps winemakers make informed decisions regarding tannin extraction processes and winemaking strategies.
<i>Summarize the project's workplan. (1-5 sentences or bullets; Narrative section III.b.)</i> • Phase I: Summer 2025 – Establish winery participation to provide early barrel samples of varietal Cabernet Franc, Petit Verdot, and Chamboucin over 3 years • Phase II: Winter 2025-26 – Sample collection from participating wineries • Phase III: Winter/spring 2026 – Sample analysis, performed in batches • Phase IV: Summer 2026 – Data analysis and dissemination of preliminary results; solicitation of continued participation in the project
<i>List the indicators that will show the project has a) made progress on its workplan, b) achieved its objective, and c) reached its audience. (1-5 sentences or bullets; Narrative section III.c.)</i> • Engagement with and participation of ~25 Virginia wineries in this project. • Collection and analysis of ~75 total barrel samples of Virginia Cabernet Franc, Petit Verdot, and Chamboucin (~25 of each varietal). • Preliminary results disseminated directly to participating wineries and summary metrics disseminated to ~100 stakeholders via publications/presentations directly to wineries, through WRE website, and scientific publications.
3.2 Mid-Year Report (December)—Research and Education Grants only
<i>Provide project indicator status information. Describe project/workplan progress. Include any obstacles the project has encountered and the plan to overcome them.</i> • Project is underway. We have identified 40 vineyard/winery partners that grow all three varieties, including representatives from all 5 growing regions. Invitations have been sent out to invite a subset of these partners to join the study. If 25 samples are not obtained with the first round of invitations, we will send out more invitations. • Format for reporting materials has been developed. During the recruitment process, we are sharing results of a previous VWB-funded project (polyphenols in finished Cab Franc wines) to help winemakers understand the importance and value of phenolic analysis and the new 3-year project. • Malolactic fermentations are nearly finished at most wineries. The first round of sample collection is anticipated in mid December. An additional round of collection will be done in January for wines not done with malolactic fermentation, and for any additional wineries that join the study. • The project is proceeding according to the timeline laid out in our proposal and we anticipate completing collections and initial analyses in early spring 2026.
3.3 Final Report (June)
<i>Compare the project to the objective, workplan, and project indicators. Provide (as a link or attachment) the project deliverable or result. Describe the realized or expected impact of the project.</i>

- Samples collection completed for year 1. A total of 81 samples from 32 wineries (spanning all 5 VVA regions in Virginia) were collected. An additional 12 samples from 6 other wineries were promised for this study but were not provided. Overall, we had a good participation rate and reached our goal of collecting at least 75 total samples.
- Samples were analyzed in Cladis lab for phenolics and at ICV lab for wine chemistry. Because malolactic fermentation lingered for some wines, sampling concluded in late April. All wine chemistry data have been shared with project participants. Phenolics chemistry has been analyzed in the lab, but we are still working through data analysis and statistics.
- Preliminary data supports our hypothesis that Petit Verdot has the highest amounts of total phenolics and tannins (followed by Cab Franc and then Chambourcin). Interestingly, Chambourcin had more than double the amount of monomeric anthocyanins compared to other varieties. We are working through LC data to identify individual phenolic compounds that may be driving these trends.
- As data analyses are completed, results will be compiled and shared with stakeholders, as described in proposal. Because of when samples completed MLF and were able to be analyzed, we anticipated this work continuing through the summer, so we are on schedule with initial proposal.

4.0 COMMUNICATION WITH STAKEHOLDERS

4.1 PROPOSAL (February)

Identify the specific audience/s for this project. (1-2 sentences or bullets; Narrative section II.b.)

- Virginia wine industry, participating wineries, and the academic community

Summarize how you will share project information or results with this audience. For example, will you submit for publication in a peer reviewed journal? Present at a technical conference? Conduct a training? Post on a site?. (1-3 sentences or bullets; Narrative section II.b.)

- Preliminary results will be aggregated and summarized for participating wineries.
- Upon completion of the 3y project, final results will be aggregated and posted on the VWB and/or VWRE website(s) along with an explanation of each parameter and its importance in determining the phenolic potential of Virginia Cabernet Franc, Petit Verdot, and Chambourcin.
- Participating wineries will receive the results of their wines directly from the researchers along with a brief interpretation of the data.
- Final results will also be published in a peer-reviewed scientific journal and presented at future conferences (e.g., VVA meeting, ASEV conference)

4.2 Mid-Year Report (December)—Research and Education Grants Only

Describe communication with stakeholders to date. Note dates and locations of events or publications, as available/relevant, and cite or estimate the number reached.

- Producer-focused explanations of phenolic parameters are under development. These are complete for the summary metrics (total phenolics, monomeric anthocyanins, polymeric

anthocyanins, condensed tannins). We are currently working through explanations for individual phenolic compounds (quercetin, epicatechin, etc.) that include relevance to winemakers.

- We are currently recruiting winemakers to participate in the current project. An on-going series of visits to wineries are occurring to share results of the previous 1-year Cab Franc polyphenols project and to enlist their participation in the current study. We anticipate ~25 wineries participating in the current project.

4.3 Final Report (June)

Describe how the technical or material content of the project was or is planned to be shared with stakeholders or beneficiaries, and cite or estimate the number reached. List title, date, type (article, brochure, presentation, or other), purpose, and estimated audience reached. Provide a copy or link if (when) available for inclusion on the virginiawine.org site.

- A total of 32 wineries, representing all 5 VVA regions, submitted samples for this project. An additional 6 wineries indicating interest, though they did not end up submitting samples this year.
- All study participants have received wine chemistry results. Phenolics results will be delivered directly to all stakeholders upon completion. Additionally, summary results will be posted to the WRE website and communicated at future events (e.g., ASEV and VVA meetings or Eastern Wineries Exposition).
- Attended ASEV in June 2026 to present preliminary results via poster presentation. Results reached a wide audience of attendees (est. 100+)
- A scientific publication and poster will also be prepared for future distribution.
- We estimate that 40-50 Virginia wineries will be contacted with results and that additional winemakers will be reached through VVA meeting and WRE website posting of results.

5.0 BUDGET

Budget Summary			Mid-Year Research/Education only		Final	
Expense Category	5.1 Request	5.2 Awarded	5.3 Spent	5.4 Remaining	5.5 Spent	5.6 Remaining
Personnel	\$22,449	\$22449	\$10042.38	\$12406.62	22786.38	0
Fringe Benefits	\$2,234	\$2234	\$364	\$1870	1579.77	0
Contractual	\$8,500	\$8500	\$0	\$8500	6555.48	0
Travel	\$1,000	\$1000	\$0	\$1000	0	0
Supplies	\$4,500	\$4500	\$1706.94	\$2793.06	7852.37	0
Equipment (Rental)	\$0	\$0	\$0	\$0	0	0
Other	\$8,640	\$8640	\$0	\$8640	8549	0
Total	\$47,323	\$47323	\$12113.32	\$35209.68	47323	0