

**FINAL Report
Virginia Wine Board
May 31, 2017**

Title: Enology Extension, #VWB-FY17-ENOEXT

Principal Investigator:

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Type of Project: Extension
Amount funded: \$24,200.00

Objectives

- To support the technical growth and development of Virginia's wine industry through the expansion of educational extension programs addressing issues as identified by winemakers.
 - Organized and co-presented "Managing Microbes during Aging" in collaboration with Enartis, USA. During this 1 day, hands-on seminar, Eglantine Chauffour, Enartis technical winemaker and Molly Kelly presented microbial management strategies in winemaking. Sensory evaluation of microbial wine faults was included as well as a hands-on component with microscopic observation of spoilage organisms. Twenty four winemakers attended.
 - Organized winemakers' roundtable March 16, 2017 at Sans Soucy Vineyards. Six attendees conducted sensory evaluations of wines conducted blindly, designed to provide participants with objective input from colleagues. These sessions are excellent technical exchanges and serve as a means of increasing the sense of community among regional winemakers. We also toured the winery and discussed sanitation practices and ways to monitor the effectiveness of a sanitation program.
 - Organized winemakers roundtable at Ingleside winery April 21, 2017. Five winemakers were in attendance.

- Organized and presented the 4th annual Wine Analysis workshop in collaboration with Dr. Gill Giese, Extension Viticulture Specialist, New Mexico State University June 1-2, 2017. Sixteen attendees from across the east coast gained hands-on laboratory experience to further develop their understanding of and skills for wine analysis. A sensory session of wine faults was included.
- To provide written and oral educational resources to existing and potential wine industry practitioners.
 - May 2017 newsletter: Cleaning and Sanitizing Winery Equipment: Stainless Steel, Barrels, Bottling Lines; sent electronically to listserv of 555 members
- Address technical issues and suggest remedial action.
 - Visited 10 wineries statewide; assess wines, sanitation questions, bottle instability issues, upcoming workshops, site evaluation
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 - Approximately 72 telephone conversations/emails with winemakers concerning bottle instabilities, fining agent use, current research, bottling best practices, sulfur dioxide use, lysozyme and sorbate use.
 - Laboratory services provided: Performed microscopic analysis on wines to check for spoilage organisms.

Expenditures: Please refer to 4thrd quarter Invoice Ref. # AT-32960 for detailed account statement.