

## **2017 MGGA CCC Talk Titles and Blurbs- Cornell Enology**

### **Thursday, February 16**

#### **9-9:45am: Hooked on a Feelin': Mouthfeel and Texture in Wine (Mansfield)**

Is your wine silky? Grippy? Thin, full, or viscous? We have a lot of words for wine mouthfeel and texture, but we probably know less about how wine compounds produce these sensations than we do about any other wine characteristics. In this session, we'll cover the basics of human touch perception, the complex array of wine components that elicit mouthfeel impressions, and current thought on processing methods to enhance wine mouthfeel.

#### **1-1:45pm: Put a Cork in it? Closure Selection and Best Bottling Practices (Skoglund)**

Once you've bottled your wine and shipped it out to the world, its only defense against spoilage is a sound closure- and there are so many closures to choose from! Picking the right one for your wine, and making sure that you follow the right protocols during and leading up to bottling, is the only way to be sure that your consumers will get to taste your wine in optimal condition. In this session, we'll review pre-bottling and bottling protocol, and cover the strengths and weaknesses of the range of closures available.

#### **1:50-2:50pm: Can you believe your nose? Sensory Training for Winemakers (Mansfield & Skoglund)**

You rely on your senses every day- but how much do you know about them? And how well do your sensory perceptions match up with those of other people- especially your consumers? In this guided tour of your own sensory equipment, you'll learn about multi-modal interactions involved in wine perception, how to gauge your own strengths and weaknesses, and when you should (and shouldn't!) follow your nose.

### **Friday, February 17**

#### **9:30-10am: Tannin Retention in Red Hybrid Wines: Pre-Fermentation Fining & MLF inhibition (Skoglund)**

Red wines made from cold-hardy interspecific hybrids tend to be low in tannin, mostly due to high levels of tannin-binding protein found in hybrid grapes. Many winemakers attempt to overcome this phenomenon by adding large amounts of exogenous tannins. In addition to being costly, the impacts of these additions are unpredictable, and may affect the metabolism of the lactic acid bacteria involved in malolactic fermentation. In theory, it might be better to remove the tannin-binding proteins prior to fermentation, but the feasibility of this practice is unknown. This session will present new research on the impact of tannin fractions on malolactic fermentation and the efficacy of various pre-fermentation fining techniques on tannin retention.

#### **3:45-5:00pm: Yeast, Acid, & Tannins: Results from the Northern Grapes Enology Team (Mansfield)**

Started in 2011, The Northern Grapes Project is a USDA NIFA Specialty Crops Research Initiative focusing on cold-hardy, interspecific hybrid wine grape cultivars and the new wines and wine regions that proceeded from them. Throughout the project, Enology researchers at the U, Iowa State, and Cornell University collaborated on a series of projects addressing the cold-hardy winemaking challenges of high acid, low tannin, and yeast selection. This session will review the major findings in each area, the consequent implications for cold-hardy winemaking, and the next steps in cold-hardy hybrid wine research.