Program Includes

Merit Award Presentation
Dr. Sara Spayd
North Carolina State University, Raleigh, Emerita

ASEV Extension Distinction Award Presentation
Dr. Monica Cooper
University of California Cooperative Extension, Napa County

Honorary Research Lecturer
Dr. Susan Ebeler
University of California, Davis

Keynote Presentation
Dr. Susan Bastian
The University of Adelaide, Australia

Early Career Member Lunch
Mr. Corey Beck
Francis Ford Coppola Presents, California

Oak Symposium
Research Reports
Student Flash Talks
Napa Valley Regional Wine Reception
Supplier Displays
Outreach Seminar
World-renowned Napa Valley will be the backdrop to this year’s National Conference. Napa Valley is one of the smallest winegrowing regions in the world, with only one-sixth the planted acreage of Bordeaux and is the first American Viticultural Area (AVA) to be designated in California (1981). While most famous for Cabernet Sauvignon and Chardonnay grapes, Napa Valley has more than three dozen different wine grape varieties—from Albariño to Zinfandel—that flourish in the area due to its diverse microclimates. Napa has more than 400 wineries and nearly all wineries (95%) are family owned.

Please visit www.asev.org for additional program, sponsorship, registration, and hotel information.

2019 Merit Award Presentation

THURSDAY, JUNE 20

9:15 am–10:00 am

**Dr. Sara Spayd**, North Carolina State University, Raleigh, Emerita

Grape and Wine Industry, Research, Extension and Educations: It Takes Villages

The ASEV Merit Award is presented annually to an individual who has significantly contributed in an outstanding manner to the progress and advancement of enology and viticulture to the industry and/or to the Society. This award acknowledges excellence in the fields of education, technology, research, management, public relations, or any discipline related to enology and viticulture.

The ASEV Board is pleased to honor Dr. Sara Spayd of North Carolina State University, Raleigh as ASEV’s 2019 Merit Award recipient.

Dr. Spayd was an Extension Viticulture Specialist at the Department of Horticultural Sciences at North Carolina State University, Raleigh. Prior to that, she was an Extension Food Scientist/Food Scientist at the Department of Food Science and Human Nutrition, Washington State University, Irrigated Agriculture Research and Extension Center.

She has been a member of ASEV (National) since 1980, holding various positions that include serving as the 2011-2012 President, and chairing multiple symposia and committees. She received three Best Viticulture Papers Awards (1994, 2002 and 2009). She’s currently a member of the ASEV Eastern Section. Other previous membership and committee services include the ASEV Northwest Chapter, American Society for Horticultural Science, Institute of Food Technologist (National and Lewis and Clark Section), Sigma Xi, Gamma Sigma Delta, Central Washington Wine Technical Group and Washington State Grape Society. Dr. Spayd’s research and extension work has generated over 50 international and national speaking engagements that resulted in international vineyard consultations and several awards, including the Krezdon Award and National Food Processors Award in addition to the three Best Viticulture Paper Awards. She is well known for her deep commitment to her community and mentoring students as early as high school.

“Dr. Sara Spayd embodies what ASEV was designed to do: develop research, create a network, share the knowledge and mentor new leaders. She’s an exemplary colleague who’s produced decades of brilliant research, was actively involved in multiple projects and could be depended on to get you results. But the one thing that stands out about Sara is her ability to bring along students into the industry. With her warm infectious charm, she introduces and guides them into careers and networks they would have never thought to investigate. She introduced me to ASEV and is why I am part of the Society. That is her legacy,” said Jim Harbertson, ASEV Past President, Washington State University, Tri-Cities.
2019 ASEV National Conference Overview

All events will be held at the Napa Valley Marriott Hotel, unless noted otherwise.

**MONDAY, JUNE 17**

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<td>4:00 pm–6:00 pm</td>
<td>ASEV Board Meeting</td>
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**TUESDAY, JUNE 18**

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<td>7:00 am–4:45 pm</td>
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<td>7:15 am–4:45 pm</td>
<td>Oak Symposium</td>
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<td>7:00 pm–8:00 pm</td>
<td>ASEV Board Reception</td>
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<td>8:00 pm–10:30 pm</td>
<td>ASEV Board Dinner</td>
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**WEDNESDAY, JUNE 19**

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<td>Poster Sessions (research reports)</td>
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<td>7:55 am–8:05 am</td>
<td>President’s Welcome</td>
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<td>8:05 am–8:15 am</td>
<td>Napa Valley Vintners Presentation</td>
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<td>11:20 am–12:05 pm</td>
<td>Perspectives on Grape and Wine Flavor: Past, Present, and Future</td>
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<td>Early Career Member Lunch</td>
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<td>Enology—Microbiology of Wine (oral research reports)</td>
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<td>Viticulture—Managing Vineyard Pests and Weeds (oral research reports)</td>
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<td>Enology—Wine Macromolecules (oral research reports)</td>
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<td>Viticulture—Breeding and Rootstocks (oral research reports)</td>
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<td>11:30 am–Noon</td>
<td>AJEV Best Enology Paper Author Presentation</td>
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<td>Noon–1:00 pm</td>
<td>ASEV Annual Business Meeting</td>
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<td>1:10 pm–2:30 pm</td>
<td>Enology—Vineyard &amp; Winery Impacts on Wine Sensory (oral research reports)</td>
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<td>1:10 pm–2:30 pm</td>
<td>Viticulture—Irrigation (oral research reports)</td>
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<td>2:45 pm–3:15 pm</td>
<td>AJEV Best Viticulture Paper Author Presentation</td>
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<td>3:30 pm–5:00 pm</td>
<td>Efficient Vineyard (outreach seminar)</td>
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<td>5:15 pm–7:15 pm</td>
<td>Student—Industry Mixer Reception</td>
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**Student Flash Talks**
Oak Symposium

TUESDAY, JUNE 18

7:15 am–4:45 pm

Oak in Winemaking Symposium

This symposium is designed to explore the impacts of using oak barrels on the quality and composition of wine. The symposium is designed to address the fundamental aspects of coopering, oak chemistry, and barrel aging of wine. Specifically, this symposium will focus on how barrels are made, which types of wood are selected and how new species or genera are being investigated to understand their unique properties, as well as a review of barrel chemistry and its effects on wine composition. The event will include a tour of cooperages due to the close proximity of multiple cooperages in the Napa Valley. A tasting will also be provided highlighting the effects of using oak barrels on red wine composition during primary fermentation and aging.

SYMPOSIUM CHAIR:
Tom Collins, Washington State University, Tri-Cities

PROGRAM:
Program is subject to change.

Cooperage Tours
Seguin Moreau Napa Cooperage, Napa, California
Demptos Napa Cooperage, Napa, California

SPEAKERS:
Tom Collins, Washington State University, Tri-Cities
Scott Frost, Washington State University, Tri-Cities
Jarrad Gollihue, University of Kentucky, Lexington
Anthony Morris, Canton Cooperage, Kentucky
Ignacio Nevares, Universidad de Valladolid, Spain
Delphine Winstel, Université de Bordeaux, France
Research presentations (oral and poster) are based on submitted abstracts and represent work in progress and final research. The abstracts are available online now. Visit www.asev.org to view abstracts within each session.

**WEDNESDAY, JUNE 19**

7:55 am–8:05 am
President’s Welcome

8:05 am–8:15 am
Napa Valley Vintners Presentation

**Enology—Phenolic Extraction Session**
*(research reports)*

8:15 am–9:55 am

**MODERATOR:**
*L. Federico Casassa,* California Polytechnic State University, San Luis Obispo

**SPEAKERS:**
Elucidating and Modeling Proanthocyanidin Adsorption and Desorption Phenomena in Model Wine Systems
*Jordan Beaver,* University of California, Davis

Impact of Anthocyanins on Skin Tannin Extractability
*James Campbell,* University of California, Davis

Vintage Effect on Skin Cell Wall Composition and Phenolic Extractability of Cabernet Sauvignon from Different Regions
*Cristina Medina Plaza,* University of California, Davis

Pushing Forward Polyphenol Extraction in Cool Climate Pinot noir and Cabernet Sauvignon Winemaking
*Pascal Wegmann-Herr,* DLR-Rheinpfalz, Germany

Wine Tannin in *Vitis*-*vinifera* Hybrid Blends is Independent of Blend Timing
*Erin Norton,* Iowa State University, Ames

**Viticulture—Impact of Red Blotch on Grape and Wine Composition Session**
*(research reports)*

8:15 am–9:55 am

**MODERATOR:**
*Keith Striegler,* E. & J. Gallo Winery, California

**SPEAKERS:**
Effects of Grapevine Red Blotch Virus on Grape Development and Resulting Wine Quality
*Arran Rumbaugh,* University of California, Davis

Grapevine Red Blotch Virus: Controlling the Vector
*Cindy Preto,* United States Department of Agriculture, California

Effects of Grapevine Red Blotch Disease on Cabernet franc Vine Physiology, Fruit and Wine Quality, and Bud Hardiness
*Pat Bowen,* Agriculture and Agri-Food, Canada

Effects of Red Blotch Disease on Pinot noir under Oregon’s Cool Climate Conditions
*Justin Litwin,* Oregon State University, Corvallis

Deficit Irrigation Reduces Fruit Quality in GRBV-infected Pinot noir Grapevines
*Alexander Levin,* Oregon State University, Central Point

2019 ASEV Extension Distinction Award Presentation

10:15 am–11:00 am
Building Effective Extension Networks to Support Data-driven Decision Making
*Dr. Monica Cooper,* University of California Cooperative Extension, Napa Valley

2019 Honorary Research Lecturer

11:20 am–12:05 pm
Perspectives on Grape and Wine Flavor: Past, Present, and Future
*Dr. Susan Ebeler,* University of California, Davis

**Enology—Microbiology of Wine Session**
*(research reports)*

1:30 pm–2:50 pm

**MODERATOR:**
*Torey Arvil,* Sonomaceuticals/WholeVine Products, California

**SPEAKERS:**
Consequences of Inhomogeneously-Distributed Yeast in White Wine Fermentations
*Dominik Durner,* Weincampus Neustadt, Germany

Conserved Stress Responses by Yeast during Pinot noir Fermentation Revealed by Regulatory Gene Network Analysis
*Taylor Reiter,* University of California, Davis

Importance of Measuring the Biomass Composition of *Saccharomyces cerevisiae* to Model Wine Fermentations Using a Genome-Scale Model
*Ogul Arikal,* University of California, Davis

Protection of Wine from Protein Haze Using *Schizosaccharomyces japonicus* Glycoproteins
*Paola Domizio,* Università degli Studi di Firenze, Italy

**Viticulture—Managing Vineyard Pests and Weeds Session**
*(research reports)*

1:30 pm–2:50 pm

**MODERATOR:**
*Renee Threlfall,* University of Arkansas, Fayetteville

**SPEAKERS:**
Vineyard Problem Management Recommendations: The Vineyard Advisor Mobile App
*Edward Hellman,* Texas Tech University, Lubbock

Cultivar Susceptibility to the Botryosphaeria Dieback and the Relationship to Biochemical Differences in the Wood
*Erin Galarneau,* University of California, Davis

Ounce of Prevention or Pound of Cure: A Comparison of Preventative Practices and Vine Surgery for Trunk-Disease Control
*Jonathan Kaplan,* California State University, Sacramento
Herbicide Reduction Through Organic Undervine Treatment and Its Impact on Malbec Wine Volatile Composition
Kenneth Olejar, Lincoln University, New Zealand

2019 ASEV Keynote Presentation
3:05 pm–3:35 pm
Contextual Research Technological Developments to Unlock Consumer Wine-related Behavior and Preference Information during Diverse Consumption Occasions
Dr. Susan Bastian, The University of Adelaide, Australia

Enology—Wine Chemistry: Oxidation & Aging Session (research reports)
3:50 pm–4:50 pm
MODERATOR:
Tom Collins, Washington State University, Tri-Cities
PROGRAM:
Identification of Novel Hydroxy Ketones in Must and Red Wine: Understanding the Formation of Premature Aging Markers
Ana Peterson, University of Bordeaux, France
Alternative Reaction Mechanism for Iron(II)/Oxygen Consumption in Wine-like Conditions
Robert Coleman, University of California, Davis
Elemental Analysis of the Changes in Metal Profiles during Winemaking
Courtney Tanabe, University of California, Davis

Viticulture—Crop Load Management Session (research reports)
8:00 am–9:00 am
MODERATOR:
Patty Skinkis, Oregon State University, Corvallis
PROGRAM:
Impact of Crop Load Management on Terpene Concentration of Gewürztraminer Grapes in the Okanagan Valley
Yevgen Kovalenko, The University of British Columbia, Canada
Enhanced Fruit Technological Maturity and Altered Flavonoid Metabolic Profile in Merlot by Early Mechanical Defoliation
Joshua VanderWeide, Michigan State University, Lansing
Multi-Year Study of the Effects of Cluster Thinning on Vine Performance and Fruit and Wine Composition of Pinot noir
Paul Mawdsley, California Polytechnic State University, San Luis Obispo

2019 ASEV Merit Award Presentation
9:15 am–10:15 am
Grape and Wine Industry, Research, Extension and Education: It Takes Villages
Dr. Sara Spayd, North Carolina State University, Raleigh, Emerita

Enology—Wine Stability Session (research reports)
10:15 am–11:15 am
MODERATOR:
Jim Harbertson, Washington State University, Tri-Cities
PROGRAM:
Impact of Glutathione-Rich Inactivated Yeast on Wine Stability
Florian Bahut, University Bourgogne Franche-Comté, France
Interactions of Polymeric Compounds in Wine and Potential Benefits of Polysaccharide Addition
Stephan Sommer, California State University, Fresno

Monitoring the Polymerization of Red Wine Polyphenols with $^{13}$C-Labeled Acetaldehyde
Fabian Weber, University of Bonn, Germany

**Viticulture—Breeding & Rootstocks Session (research reports)**

10:15 am–11:15 am
MODERATOR: Lise Asimont, Cakebread Cellars, California

PROGRAM:
- Growth Chamber Analysis of Dormancy Acclimation Responses within NDSU Grape Germplasm
  Andrej Svyantek, North Dakota State University, Fargo
- Genetic Determination of Vegetative Vigor in a Ramsey × Riparia GM Population
  Ines Hugalde, INTA EEA Mendoza, Argentina and University of California, Davis
- Field Evaluation of Seven Rootstocks under the Saline Condition of the San Joaquin Valley of California
  Shijian Zhuang, University of California Cooperative Extension, Fresno County

**2019 AJEV Best Enology Paper Author Presentation**

11:30 am–Noon
Impact of Yeast Flocculation and Biofilm Formation on Yeast-Fungus Coadhesion in a Novel Immobilization System
Jaime Moreno-García, University of Córdoba, Spain

AJEV Best Enology Paper Award sponsored by: J. Lohr Vineyards & Wines

**Enology—Vineyard & Winery Impacts on Wine Sensory Session (research reports—including three flash talk presentations)**

1:10 pm–2:30 pm
MODERATOR: Scott Frost, Washington State University, Tri-Cities

PROGRAM:
The Importance of Nitrogen Source: Vineyard versus Winery Nitrogen Impacts on Chardonnay and Pinot noir Wine Sensory
Meghan Ruppel, Oregon State University, Corvallis

Comparing Pinot noir Wine Sensory Perception and Yield: A Study Over Five Vintages (2012-2016)
Aubrey DuBois, Oregon State University, Corvallis

Two-Year Study of the Chemical and Sensory Effects of Whole Cluster and Dried Stem Additions in Pinot noir Wines
L. Federico Casassa, California Polytechnic State University, San Luis Obispo

Influence of Bunch Rot on Fermentation Kinetics and Sensory in Chardonnay and Petite Sirah
Jeremiah Loyd, California State University, Fresno

Effect of Antioxidant Additions at Harvest on Aroma Profiles of Pinot Gris, Chardonnay and Sauvignon blanc Wines
Xiaotong Lyu, The University of Auckland, New Zealand

Investigating the Fruitiness Aroma Perception of White Wines from Oregon
Angelica Iobbi, Oregon State University, Corvallis

**2019 AJEV Best Viticulture Paper Author Presentation**

2:45 pm–3:15 pm
Nitrogen Requirements of Pinot noir Based on Growth Parameters, Must Composition, and Fermentation Behavior
R. Paul Schreiner, USDA-ARS-Horticultural Crops Research Unit, Oregon

AJEV Best Viticulture Paper sponsored by: J. Lohr Vineyards & Wines
**Poster Sessions (Research Reports)**

Student Flash Talks
Research presentations (oral and poster) are based on submitted abstracts and represent work in progress and final research. The abstracts are available online now. Visit www.asev.org to view abstracts within each session.

**Wednesday, June 19**

7:30 am–11:45 am & 1:30 pm–7:30 pm
Authors present their poster research during Regional Wine Reception (6:00 pm–7:30 pm) in the Grand Ballroom

**Chair:**
Leticia Chacón-Rodríguez, University of California, Davis

**Enology & Viticulture Research Report Posters**

Investigating Filtration Efficiency and Potential Quality Impact of Membrane Filters on Wine
Margarita Postoronca, University of California, Davis
Flash Talk: June 19, 2019, 5:44:00 pm

Effect of Organic, Biodynamic, and Conventional Production Processes on the Quality of a Typical Wine
Monica Picchi, University of Florence, Italy

Residue Behavior of Organochlorine Pesticides during Wine Production
Duan Jing, Northwest A&F University, China

Preliminary Removal of Labrusca-type Odorants
Demetra Perry, Cornell University, New York

Preliminary Studies of Redox Titrations in Wine-like Media and Wines
Robert Coleman, Treasury Wine Estates, California

Evaluating Wine Oxidation Using Spectrophotometric Iron Speciation
Thi Nguyen, University of California, Davis
Flash Talk: June 19, 2019, 5:40:45 pm

Elemental Analysis of the Effects of Grapevine Red Blotch Disease in Wine
Courtney Tanabe, University of California, Davis

Prefermentation Skin Contact Temperatures on Aroma Compounds in White Wines Made from La Crescent Grape
Somchai Rice, Iowa State University, Ames

Preliminary Findings of Flash Détente Treatment on Marquette Grapes: Wine Chemical and Aroma Analysis
Somchai Rice, Iowa State University, Ames

Influence of Bunch Rot on Fermentation Kinetics and Sensory in Chardonnay and Petite Sirah
Jeremiah Loyd, California State University, Fresno
Flash Talk: June 20, 2019, 2:10:00 pm

Effect of Antioxidant Additions at Harvest on Aroma Profiles of Pinot gris, Chardonnay and Sauvignon blanc Wines
Xiaotong Lyu, The University of Auckland, New Zealand
Flash Talk: June 20, 2019, 2:13:15 pm

Investigating the Fruitiness Aroma Perception of White Wines from Oregon
Angelica Iobbi, Oregon State University, Corvallis
Flash Talk: June 20, 2019, 2:16:30 pm

Chemical and Sensory Characterization of Sangiovese Wines from Italy and California
Valentina Canuti, University of Florence, Italy

Sensory Profiles for Two Consecutive Years of 12 US West Coast Pinot noir Wines from Different Vineyard Locations
Annegret Cantu, University of California, Davis

Aging Profiles of Four Wine Varieties Stored under Four Different Wine Closures for Three Years
Annegret Cantu, University of California, Davis

Autonomic Nervous System Responses as a New Sensory Tool to Predict Wine Odorant Valence
Lorena Hernandez, California State University, Fresno
Flash Talk: June 19, 2019, 5:31:00 pm

An In-depth Analysis of the Validity of Signal Detection Methods in Wine Sensory Analysis
Rachel Hahn, Oregon State University, Corvallis
Flash Talk: June 19, 2019, 5:34:15 pm

Cherry to Vanilla: Lignin a Resilient Story of Bourbon Barrels
Jarrad Gollihue, University of Kentucky, Lexington

Evaluating the Influence of White Rot Fungi on Volatiles Produced by Quercus aiba Barrel Staves
Jarrad Gollihue, University of Kentucky, Lexington

Chemical Effects of Three Barrel-Bending Alternatives during the Aging of Cabernet Sauvignon Wines in French Oak Barrels
Gabriel Ceja, California Polytechnic State University, San Luis Obispo
Flash Talk: June 19, 2019, 5:37:30 pm

Two-year Study of the Effects of Berry Size and Manipulations of Fermentation Solids in Zinfandel Grapes and Wines
Daniel Postiglione, California Polytechnic State University, San Luis Obispo
Flash Talk: June 19, 2019, 5:21:15 pm

Cofermentation, Post-alcoholic and Post-malolactic Fermentation Blending of Malbec and Merlot Wines
Armando Vega-Osorno, California Polytechnic State University, San Luis Obispo
Flash Talk: June 19, 2019, 5:24:30 pm

Grape Skin Insoluble Polysaccharides Affect Red Wine Polyphenol Concentration during Fermentation
Eri Inoue, University of Yamanashi, Japan

Concentrations of BSA-Precipitable and BSA-Nonprecipitable Tannins in Japanese Wines
Tohru Okuda, University of Yamanashi, Japan

Grape Susceptibility to Smoke Taint at Various Developmental Stages
P. Layton Ashmore, Washington State University, Tri-Cities

Survey of Grape Berry Composition after a Significant Smoke Exposure Event
Alexandra Arteritano, Washington State University, Tri-Cities

Investigation of Different Winemaking Protocols to Mitigate Smoke Taint Character in Wine
Sandra Dominguez-Suarez, University of California, Davis
Flash Talk: June 19, 2019, 5:27:45 pm

Wildfires in the South Region of Chile: Lessons and Unanswered Questions from the 2017 Mega Wildfire
Ignacio Serra, Universidad de Concepción, Chile

Enzymatic Oxidation of Smoke Taint-Associated Compounds with Polyphenol Oxidase (PPO)
Madeleine Higgins, Washington State University, Tri-Cities

UHPLC/Q-TOF Characterization of Volatile-Phenol Glycosides in Smoke-Affected Cabernet Sauvignon Grapes during Winemaking
Andrew Caffrey, University of California, Davis
Analysis of Monoterpene Alcohols and Glycosides during the Fermentation of Grapes using UHPLC-Q-TOF MS and HS-SPME-GC/MS

Andrew Caffrey, University of California, Davis

Reverse Osmosis as a Method for Mitigating Smoke Taint

Ioan Pavel Gitsos, Washington State University, Tri-Cities

Characterization of Vineyard-Associated Saccharomyces spp. and Phenolic Profiles of Pinot noir Grapes in Okanagan Valley

Elaine Cheng, The University of British Columbia, Canada

Flash Talk: June 19, 2019, 5:18:00 pm

Revealing the Metabolomics of Yeast and Filamentous Fungus in Yeast Biocapsules: A Yeast Immobilization System for Wine

Minami Ogawa, University of Cordoba, Spain

Flash Talk: June 19, 2019, 5:14:45 pm

Population Genomics of Brettanomyces bruxellensis Isolates from New Zealand

Kevin Pigao, Oregon State University, Corvallis

Flash Talk: June 19, 2019, 5:11:30 pm

Differences in Lipid Content and Fatty Acid Composition of Pinot noir Wines from Selected Wine Regions

Quynh Phan, Oregon State University, Corvallis

Flash Talk: June 19, 2019, 5:08:15 pm

Yeast and Bacterial Inoculation Influence the Microbial Communities and Sensory Profiles of Barrel-fermented Chardonnay

Sydney Morgan, The University of British Columbia, Canada

Flash Talk: June 19, 2019, 5:05:00 pm

Optimizing the Use of Cleaning and Sanitizing Agents for Managing Common Spoilage Microorganisms and Fermentation Soils

Cory Marx, University of California, Davis

Flash Talk: June 19, 2019, 5:47:15 pm

Effect of Oxygen on Fermentation Activity and Aroma in Mixed Starters of Hanseniaspora vineae/Saccharomyces cerevisiae

Guoliang Yan, University of California, Davis and China Agricultural University of Beijing

Volatile Organic Compounds in Wines Produced by Novel Yeasts from the Chihuahuan Desert

Isabela Villalpando, Centro de Investigación para los Recursos Naturales, Mexico

Implementation of a Rapid Antibody-Based Method to Detect Microorganisms Throughout the Winemaking Process

Friederike Rex, DLR-Rheinpfalz, Germany

Impacts of Non-Saccharomyces Yeasts on Chemical and Sensory Attributes of Merlot Wine with Reduced Amounts of Alcohol

Charles Edwards, Washington State University, Pullman

Indigenous Saccharomyces Strains Produce Unique Secondary Metabolite Profiles during Controlled Chardonnay Fermentations

Sarah Lyons, The University of British Columbia, Canada

Impact of Glutathione-Rich Inactivated Yeast on Wine Chemical Diversity

Florian Bahut, University Bourgogne Franche-Comté, France

Proteolytic Activity of Oenococcus oeni Isolated from Tucumán, Argentina Wines

Pedro Adrian Aredes Fernandez, Universidad Nacional de Tucumán, Argentina

Histamine Production by Lactic Acid Bacteria from Tucuman Wines: Development of a New Colorimetric Method

Pedro Adrian Aredes Fernandez, Universidad Nacional de Tucumán, Argentina

Antiochrototoxicigenic Activity of Antifungal Metabolites from Macaya cynanchoides

Pedro Adrian Aredes Fernandez, Universidad Nacional de Tucumán, Argentina

New and Inexpensive Culture Medium for an Optimal Oenococcus oeni Biomass Production with Advantages for Starters Implantation

Pedro Adrian Aredes Fernandez, Universidad Nacional de Tucumán, Argentina

Microvinification as a Method for Predicting Smoke Taint in Wine

Glenn McGourty, University of California Cooperative Extension, Mendocino County

Understanding and Controlling Ice-Nucleating Bacteria to Prevent Frost in Vineyards

Glenn McGourty, University of California Cooperative Extension, Mendocino County

Analyses of Smoke-Tainted Wine Using Simultaneous Absorbance-Transmittance and Fluorescence Excitation-Emission Mapping

Adam Gilmore, HORIBA Instruments Inc., New Jersey

Impact of Oxygen on Wine during Aging in Oak Barrels

Andrei Prida, Tonnellerie Seguin Moreau, France

Hydrogen Sulfide Generation from Sulfur Dioxide in the Presence of Aluminum in Acidic Solutions Such as Wine and Cider

Brent Trela, Ball Corporation, Colorado

Effects of Prefermentation Additions on Yeast Volatile Aromas and Thios in Sauvignon blanc and Chardonnay

Federico Tondini, AEB Biochemical USA, California

Comparison of Nitrogen Uptake, Fermentation, Dynamics, Efficiency, and Sensory Factors in Wine Depending on Production Method

Carsten Heinemeyer, 2B FermControl GmbH, Germany

Foliar Urea Application to Increase Berry Yeast Assimilable Nitrogen in Cabernet franc and Sauvignon blanc

Kevin Usher, Agriculture and Agri-Food Canada

Phenological Shoot Autonomy in Grapevines

Michael Sipiora, Treasury Wine Estates, California

Integration of Vermicompost and Vermicompost Tea for Soil and Plant Health Management in Semiarid Vineyards

Mehdi Sharifi, Agriculture and Agri-Food Canada

Improvement of Sugar Accumulation using Double-variety Grafting under Mesic Conditions

Kazuhiro Nishioka, The University of Tokyo, Japan

The Effect of Vineyard Site and Wine Age in the Aromatic Profile of Pinot noir Wines

Isadora Frias, University of California, Davis

Flash Talk: June 19, 2019, 5:31:00 pm

Impact of Cluster Thinning on Marketability Attributes of Table Grapes Grown in a High Tunnel System

Renee Threlfall, University of Arkansas, Fayetteville

Leaf Area to Crop Load Ratio Only Affects Berry Ripening After Two Years of Treatments

Johann Martínez-Lüscher, AEB Biochemical USA, California

Blue Light-Emitting Diode (LED) Irradiation Accelerates Coloring of Winegrapes

Sumire Chujo, Meijo University, Japan

Preventing Smoke Taint in the Vineyard

Matthew Noestheden, Supra Research and Development, Canada

Fire, Water, and Wine: Effects of the North Bay Wildfires on Napa Valley Vineyard Soil Carbon and Sulfur Losses

Anna Hermes, University of Colorado, Boulder

Flash Talk: June 19, 2019, 5:37:30 pm

Conversion to Mechanical Pruning Maintains Fruit Composition while Reducing Labor Costs in Merlot Grape

Kaan Kurltural, University of California, Davis

70th ASEV National Conference | Poster Sessions (Research Reports)
Potential Use of High-Resolution, Remotely-Sensed Images from Unmanned Aerial Vehicles in Vineyard Weed Management
**Cody Drake**, California State University, Fresno
Flash Talk: June 19, 2019, 5:18:00 pm

Leveraging High Resolution Hyperspectral and Thermal UAV Imagery for Characterizing Diurnal Grapevine Physiology
**Matt Maimaitiyiming**, University of Missouri, Columbia

Testing Nematode-Resistant Rootstocks for San Joaquin Valley Viticulture
**Karl Lund**, University of California Cooperative Extension, Madera County

Rapid Screening for Salt-Stress Tolerance Through Chloride-Ion Accumulation in Leaves of Wild Vitis spp. Rootstocks
**Christopher Chen**, University of California, Davis
Flash Talk: June 19, 2019, 5:05:00 pm

Effects of Rootstocks on Merlot Winter Hardiness
**Carl Bogdanoff**, Agriculture and Agri-Food Canada

Effect of Agar on Growth of Roots of Six Grapevine Rootstocks
**Cecilia Agüero**, University of California, Davis

Using Metabolomic Analysis to Characterize Volatile Compounds in Cold-Hardy Hybrid Grapes in Minnesota
**Laise Moreira**, University of Minnesota, Minneapolis
Flash Talk: June 19, 2019, 5:14:45 pm

24-Epibrassinolide-Induced Foliar Defenses against Downy Mildew in Cabernet Sauvignon and Ecolly
**Xuefei Wang**, Northwest A&F University, China

Early Manual and Mechanical Leaf Removal as a Strategy to Improve Ripening and Lower Cluster Rot Disease in Pinot grigio
**Josh VanderWeide**, Michigan State University, East Lansing

Characterization of Pierce’s Disease Resistance in b41-13, an Accession Collected from Tamaulipas, Mexico
**Summaira Riaz**, University of California, Davis

Comparative Sequence Analysis of the PD Resistance Locus pdr1 in Two Resistant Accessions: b43-17 and b40-14
**Summaira Riaz**, University of California, Davis

Drosophila Egg and Larval Stages Cause Sour Rot Symptoms at Same Rate as Adults
**Patrick Kenney**, University of Missouri, Columbia
Flash Talk: June 19, 2019, 5:27:45 pm

Impacts of Viral Diseases in Field-Grafted Vineyards in Washington State
**Sridhar Jarugula**, Washington State University, Tri-Cities

Search for New Sources of Resistance to Pierce’s Disease: Characterization of the PD Resistant Accession b46-43
**Karla Huerta-Acosta**, University of California, Davis
Flash Talk: June 19, 2019, 5:11:30 pm

Powdery Mildew Resistance Varies in Western United States Vitis Accessions
**Laila Fayyaz**, University of California, Davis
Flash Talk: June 19, 2019, 5:08:15 pm

Supplemental Vineyard Inputs May Partially Mitigate Negative Effects of Grapevine Red Blotch Disease in Pinot noir
**Cody Copp**, Oregon State University, Corvallis

Occurrence of Economically Detrimental Viruses in Certified Nurseries and Commercial Vineyards in Washington State
**Nomatter Chingandu**, Washington State University, Tri-Cities

Outreach for California’s Grapevine Certification Program and Area-Wide Management of Grapevine Virus Diseases
**Kamyar Aram**, University of California, Davis

Red Blotch Disease Under the Microscope: Symptomatology of the Infection
**Bhaskar Bondada**, Washington State University, Tri-Cities

Stomatal Conductance as a Guide to Scheduling Irrigation in Grapevine
**Bhaskar Bondada**, Washington State University, Tri-Cities

Performance of DRZ Deep Subsurface Drip Irrigation for Stabilizing Grape Quality and Yield
**Pete Jacoby**, Washington State University, Pullman

Effects of Soil and Topography on Water Status of Chardonnay and Meta-Analysis of the 8°C/Water Potentials Correlation
**Luca Brilliante**, California State University, Fresno

Deficit Irrigation and Mechanical Leafing on Yield, Berry and Wine Composition of Cabernet Sauvignon Grown in California
**Shijian Zhuang**, University of California Cooperative Extension, Fresno County

Impact of Mechanical Leafing on Yield and Berry Composition of Ruby Cabernet Grown in the San Joaquin Valley, California
**Shijian Zhuang**, University of California Cooperative Extension, Fresno County

Mist-type Evaporative Cooling System to Control Grapevine Canopy Temperature during Heat Waves
**Ben-Min Chang**, Washington State University, Prosser

Site Delineation by Plant Water Status and Sugar δ13C Analysis in a Fully Mechanized Vineyard in Napa County
**Runze Yu**, University of California, Davis
Flash Talk: June 19, 2019, 5:21:15 pm

Micro-Tensiometer Sensor for Continuous Monitoring of Stem Water Potential in Grapevines
**Ken Shackel**, University of California, Davis

Meta-Analysis of Plant Water Relations in California Vineyards
**Matteo Ramagli**, California State University, Fresno
Flash Talk: June 19, 2019, 5:34:15 pm

Prediction of Phenological Stages and Cultivating Support System for Winegrapes in Japan
**Manabu Nemoto**, National Agriculture and Food Research Organization, Japan

Sulfur: A Broad Perspective on Why It's Time to Optimize Applications in Winemaking
**Eve-Lyn Hinckley**, University of Colorado, Boulder

Trends in Long-Term Winegrape Phenology: Can They Be Explained by Changes in Microclimate?
**Chiara Forrester**, University of Colorado, Boulder
Flash Talk: June 19, 2019, 5:24:30 pm

Impact of Foliar Inactive Dry Yeast Application to Chambourcin Grapes on Wine Anthocyanin Content
**Sarah Mayfield**, University of Arkansas, Fayetteville

Impact of Foliar Grapevine Application of an Inactive Dry Yeast on Chambourcin Grapes from Veraison to Harvest
**Sarah Mayfield**, University of Arkansas, Fayetteville

Using Machine Learning to Predict Sugar Levels in Winegrapes
**Mor Doron**, Trellis Inc., Israel

New Application for the Improvement of Vineyard Growth Parameters Through the Reactivation of the Soil Microbiome
**John Jaeger**, Enarts, California
STUDENT FLASH TALKS

Some student Authors have been assigned oral, 3.25-minute Flash Talks. These “flash” presentations will provide additional opportunities for interaction between conference attendees and student researchers.

WEDNESDAY, JUNE 19
5:05 pm—6:00 pm

MODERATOR:
Caroline Merrell, Jackson Family Wines, California
(Listed in presentation order)

FLASH TALK PRESENTERS:
Yeast and Bacterial Inoculation Influence the Microbial Communities and Sensory Profiles of Barrel-Fermented Chardonnay
Sydney Morgan, The University of British Columbia, Canada

Differences in Lipid Content and Fatty Acid Composition of Pinot noir Wines from Selected Wine Regions
Quynh Phan, Oregon State University, Corvallis

Population Genomics of Brettanomyces bruxellensis Isolates from New Zealand
Kevin Pigao, Oregon State University, Corvallis

Revealing the Metabolomics of Yeast and Filamentous Fungus in Yeast Biocapsules: A Yeast Immobilization System for Wine
Minami Ogawa, University of Cordoba, Spain

Characterization of Vineyard-Associated Saccharomyces spp. and Phenolic Profiles of Pinot noir Grapes in Okanagan Valley
Elaine Cheng, The University of British Columbia, Canada

Two-Year Study of the Effects of Berry Size and Manipulations of Fermentation Solids in Zinfandel Grapes and Wines
Daniel Postiglione, California Polytechnic State University, San Luis Obispo

Cofermentation, Post-Alcoholic, and Post-Malolactic Fermentation Blending of Malbec and Merlot Wines
Armando Vega-Osorno, California Polytechnic State University, San Luis Obispo

Investigation of Different Winemaking Protocols to Mitigate Smoke Taint Character in Wine
Sandra Dominguez Suarez, University of California, Davis

Autonomic Nervous System Responses as a New Sensory Tool to Predict Wine Odorant Valence
Lorena Hernandez, California State University, Fresno

An In-depth Analysis of the Validity of Signal Detection Methods in Wine Sensory Analysis
Rachel Hahn, Oregon State University, Corvallis

Chemical Effects of Three Barrel Bending Alternatives during the Aging of Cabernet Sauvignon Wines in French Oak Barrels
Gabriel Ceja, California Polytechnic State University, San Luis Obispo

Evaluating Wine Oxidation Using Spectrophotometric Iron Speciation
Thi Nguyen, University of California, Davis

Investigating Filtration Efficiency and Potential Quality Impact of Membrane Filters on Wine
Margarita Postoronca, University of California, Davis

Optimizing the Use of Cleaning and Sanitizing Agents for Managing Common Spoilage Microorganisms and Fermentation Soils
Cory Marx, University of California, Davis

Enology

MODERATOR:
Andy Walker, University of California, Davis
(Listed in presentation order)

FLASH TALK PRESENTERS:
Salt-Stress Tolerance Through Chloride-Ion Accumulation in Leaves of Wild Vitis spp. Rootstocks
Christopher Chen, University of California, Davis

Powdery Mildew Resistance Varies in Western US Vitis Accession
Laila Fayyaz, University of California, Davis

Search for New Sources of Resistance to Pierce’s Disease: Characterization of the Pd Resistant Accession b46-43
Karla Huerta-Acosta, University of California, Davis

Using Metabolomic Analysis to Characterize Volatile Compounds in Cold-hardy Hybrid Grapes in Minnesota
Laise Moreira, University of Minnesota, Minneapolis

Potential use of High-Resolution Remotely Sensed Images from Unmanned Aerial Vehicles in Vineyard Weed Management
Cody Drake, California State University, Fresno

Site Delineation by Plant Water Status and Sugar δ13C Analysis in a Fully Mechanized Vineyard in Napa County
Runze Yu, University of California, Davis

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Drosophilia Egg and Larval Stages Cause Sour Rot Symptoms at Same Rate as Adults
Patrick Kenney, University of Missouri, Columbia

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Isadora Frias, University of California, Davis

Meta-analysis of Plant Water Relations in California Vineyards
Matteo Ramagli, California State University, Fresno

Fire, Water, and Wine: Effects of the North Bay Wildfires on Napa Valley Vineyard Soil Carbon and Sulfur Losses
Anna Hermes, University of Colorado, Boulder

THURSDAY, JUNE 20
2:10 pm—2:20 pm

MODERATOR:
Scott Frost, Washington State University, Tri-Cities
(Listed in presentation order)

FLASH TALK PRESENTERS:
Influence of Bunch Rot on Fermentation Kinetics and Sensory in Chardonnay and Petite Sirah
Jeremiah Loyd, California State University, Fresno

Effect of Antioxidant Additions at Harvest on Aroma Profiles of Pinot gris, Chardonnay and Sauvignon blanc Wines
Xiaotong Lyu, The University of Auckland, New Zealand

Investigating the Fruittiness Aroma Perception of White Wines from Oregon
Angelica Iobbi, Oregon State University, Corvallis

70th ASEV National Conference | Student Flash Talks
Join us for the annual regional Outreach Seminar at the 2019 ASEV National Conference that will focus on current issues in the wine and grape industry.

THURSDAY, JUNE 20

3:30 pm–5:00 pm

CHAIR:
Terry Bates, Cornell University, New York

The USDA-NIFA-SCRI “Efficient Vineyard” Project

Precision Vineyard Management: Collecting and Interpreting Spatial Data for Variable Vineyard Management

CHAIR:
Terry Bates, Cornell University, New York

PROGRAM:
Welcome & Project Overview
Terry Bates, Cornell University, New York

Developing a Robust Image Sensing and Processing Solution for Vineyard applications
George Kantor, Carnegie Mellon Robotics Institute, Pennsylvania

GeoVit: Spatial Data Processing Software for turning Sensor Data into Viticulture Information
James Taylor, IRSTEA, France

Spatial-data Driven Variable-rate Management in Commercial Vineyards
Terry Bates, Cornell University, New York

Economic Considerations in Adopting Precision Viticulture Technology
Olena Sambucci, University of California, Davis
Kevin Martin, Penn State University, Pennsylvania

Q&A and Closing Remarks
Terry Bates, Cornell University, New York

Supplier Display Tables are still available (at publication time)!

Contact: info@asev.org or (530) 753-3142 or visit www.asev.org for details

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- Agri-Analysis
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- Koch Membrane Systems, Inc.
- Pellenc America
- TN Coopers
- TricorBraun WinPak
- Wine Industry Network
- WiseConn Engineering
- Wonderful Nurseries
REGISTRATION

2019 Pre-registration Fees*

Valid through June 11

Oak Symposium
(Tuesday, June 18)
ASEV Member ................................................................. $275
Non-Member ................................................................. $375
Student Member ......................................................... $50

General Registration
(Wednesday, June 19 & Thursday, June 20)
Includes: Research reports (oral and poster), Outreach Seminar, Merit Award presentation, Poster Session, Flash Talks, Napa Valley Regional Wine Reception, and Student-Industry Mixer.
ASEV Member ................................................................. $235
Non-Member ................................................................. $460
Student Member ......................................................... $65

Early Career Member Discount: Current Professional ASEV members that were previous Student Members and have graduated within the last two years are eligible for the discounted Student Member registration fees. Please contact us for a promotional code.

CAWG Members are welcome to register at the ASEV Member rates. Please contact us for a promotional code.

*After June 11, registration fees will increase by $75.

2 Ways to Pre-Register

1 Online
www.asev.org

2 Telephone
1 (888) 529-9272 or (415) 604-3525
The call center is open from 6:00 am to 5:00 pm (PDT), Monday through Friday. For registration changes, you may contact the call center by email (https://asev.cmrushelp.com/) or at the number above.

Membership Information

Save over $300 on registration fees by becoming a member today! If you are not already a member, now is the time to join. You can apply online or download an application from our website at www.asev.org. Membership includes access to our online journals.

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