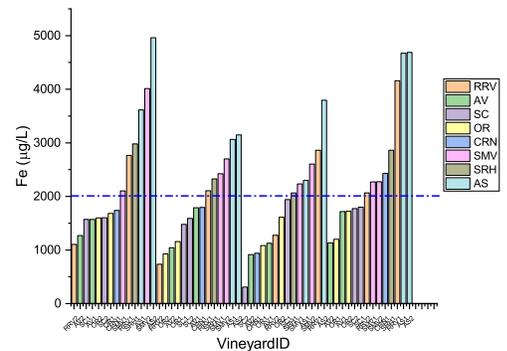
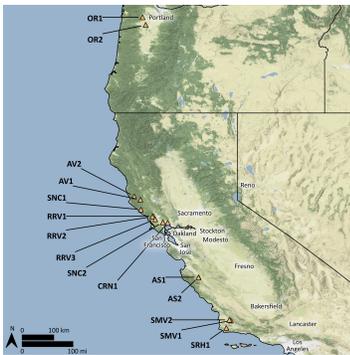


Virtual Department Seminar Series

UC DAVIS
**FOOD SCIENCE AND
TECHNOLOGY**

Site-specific Pinot noir Wines: Reproducibility of Elemental Compositions across Multiple Vintages and of Sensory Profiles during Aging



Dr. Ron Runnebaum

Assistant Professor

Department of Food Science and Technology

Department of Chemical Engineering

University of California Davis

4:10 PM PST, Wednesday January 19, 2022

Join URL: <https://ucdavis.zoom.us/j/93150248801>

BIO: Dr. Ron Runnebaum is a faculty member in the Department of Viticulture and Enology and the Department of Chemical Engineering at the University of California at Davis (UC Davis). Dr. Runnebaum works on improving processes for more sustainable use of natural resources, including those important in winemaking. His research program in the Department of Viticulture & Enology aims to combine his interests in sustainable winemaking with his research background in nanomaterials, adsorption, heterogeneous catalysis, and reaction engineering. Dr. Ron Runnebaum's wine research includes elucidating contributions of vineyard site on wine chemistry/sensory and seeking alternatives for removing potassium bitartrate and proteins. .

SUMMARY: Understanding vineyard site contribution to chemical composition of wines has, historically, been limited due to lack of continuity across multiple vintages, as well as lack of uniformity in scion clone and lack of controlled pilot-scale winemaking conditions. Our work quantitatively demonstrates reproducibility and differentiation of chemical composition of wines across multiple vintages, as well as during aging, which are both important components of site contributions to wine as well as other foods.