

Wine Flavor 101C: Recognizing Non-Microbial Taints
May 18, 2017

8:30am-9:00: Registration and Continental Breakfast

9:00-9:10: Welcome: *Linda Bisson, Professor, Viticulture & Enology, UC Davis*

AM session: Taints Arising in the Vineyard

9:10-9:30: Vegetal and Green Taints: *Linda Bisson*

9:30-9:40: Pour Vegetal-Taint Wines

9:40-9:55: Evaluation of Vegetal Wines

9:55-10:10: Evaluation of Green Characters as Tubed Aroma Standards

10:10-10:25: Break

10:25-10:45: Floral /Terpene Taints; *Anita Oberholster, Cooperative Extension Specialist in Enology, UC Davis*

10:45-11:00: Evaluation of Floral/Terpene Taints as Tubed Aroma Standards

11:00-11:20: Earthy and Mushroom Taints: *Linda Bisson*

11:20-11:30: Evaluation of Earthy Taints as Tubed Aroma Standards

11:30-12:15: Practical Methods to Minimize Vineyard-Related Taints: **Nick Dokoozlian, VP Viticulture, Chemistry and Enology, E&J Gallo Winery**

12:15-1:00: LUNCH

PM Session: Post-Fermentation Taints

1:00-1:30: Oxidative Damage of Wines: *Linda Bisson*

1:30-1:40: Pour Oxidative-Damaged Wines

1:40-1:55: Evaluation of Wines

1:55-2:15: Cork Taints: *Anita Oberholster*

2:15-2:30: Break

2:30-3:10: The Winemaker's Tool Kit: *Sue Langstaff, Applied Sensory, LLC*

3:00-3:50: Minimizing Taints during Winemaking: *Signe Zoller, Zoller Wine Consulting*

3:50-4:00: Final Comments and Adjournment