

Washington State Wine Commission Research Review February 22-23, 2023

Wednesday, February 22		
10:30 AM - 10:45 AM	Melissa Hansen	Welcome
10:45 AM - 11:00 AM	Markus Keller	Carbon isotope signature in wine grapes as a stress indicator
11:00 AM - 11:15 AM	Markus Keller	Grapevine cold hardiness evaluation as a service for grape growers
11:15 AM - 11:30 AM	Markus Keller	Optimizing Sampling Protocols for Efficient Vineyard Nutrient Management
11:30 AM - 11:45 AM	Markus Keller	Support for Vineyard Maintenance for Wine Grape Research
11:45 AM - 12:00 PM	Bhaskar Bondada	Peduncle browning – Does it limit ripening by restricting sugar import into berries?
12:00 PM - 1:00 PM	LUNCH	
1:00 PM – 1:15 PM	Tom Collins	Assessment of Risk to Grape and Wine Quality from Smoke Exposure
1:15 PM - 1:30 PM	Charles Edwards	Enological Application of non-Saccharomyces Yeasts
1:30 PM – 1:45 PM	Devin Rippner	Establishing a Vineyard to Study Effects of Traditional, Novel Viticultural Practices on Soil Health Metrics
1:45 PM – 2:00 PM	Pete Jacoby	Advancing Sensor-based Irrigation Scheduling
2:00 PM - 2:30 PM	BREAK	
2:30 PM - 4:30 PM	PESTICIDE RECERTIFICATION CREDIT SESSION (2 credits requested)	
2:30 PM - 2:45 PM	Melissa Hansen	Pesticide Recertification Course Instructions
2:45 PM - 3:00 PM	Michelle Moyer	Cultural and Chemical Approaches for Sustainable Vineyard Pest Management
3:00 PM - 3:15 PM	Doug Walsh	Grape Mealybug Management by Focused Mating Disruption
3:15 PM - 3:30 PM	Naidu Rayapati	Innovative Strategies for Management of Grapevine Leafroll Disease
3:30 PM - 3:45 PM	William Schneider	Validation and Demonstration of Grapevine Red Blotch and Leafroll 3 Detection Canines in WA
3:45 PM - 4:00 PM	Riu Lui	Integrated Weed Management Options for Washington State Vineyards
4:00 PM - 4:15 PM	David James Andreas Neuman	Using Drones and an Attractant to Improve Biological Control of Mealybugs and Spider Mites
4:15 PM - 4:30 PM	David Carter	Phylloxera Detection and Monitoring, with Brix Maturity and Nutrient Monitoring
Thursday, February 23		
8:30 AM - 8:45 AM	Melissa Hansen	Welcome
8:45 AM - 9:00 AM	Hailan Piao	Impact of Wine Warming on Wine Flavor Profile and Wine Microorganisms
9:00 AM - 9:15 AM	Hailan Piao	Reassessment of Free SO ₂ and Molecular SO ₂ on the Viability of Yeast and Bacteria in Wine
9:15 AM - 9:30 AM	Jim Harbertson	Creation and Mitigation of Frozen Leaf Effected Red and White Wines
9:30 AM – 9:45 AM	Jim Harbertson	Predictive Modeling Development using Surface Enhanced Raman Spectroscopy Coupled with Machine Learning to Facilitate Enological Analysis
9:45 AM – 10:15 AM	BREAK	
10:15 AM - 10:30 AM	Jim Harbertson	Research Winemaking
10:30 AM - 10:50 AM	Jim Harbertson Andy Waterhouse	Advancing Condensed Tannin Understanding
10:50 AM - 11:05 AM	Emma Snyder	Optimizing Interactions of Commercial non-Saccharomyces Yeast and Bacteria for Higher Quality Wines
11:30 AM – 3:00 PM	WRAC EXECUTIVE SESSION	