



**Washington State Wine Commission  
Demonstration Research Grants  
2026-2027 Request for Proposals**

Preproposal Deadline: **November 7, 2025**

Deadline for submission: **January 23, 2026**

Download proposal applications at: [WSWC Research Grant Program](#)

Submit preproposal applications to [Washington Wine Research Grant Portal](#)

<b>About Washington State Wine Commission Research Grants</b>	<p>The Washington wine industry supports viticulture and enology research to advance Washington grape and wine quality through a competitive grant program administered by the Washington Wine Commission.</p> <ul style="list-style-type: none"><li>• Funding comes from assessments paid by all Washington wine grape growers and wineries.</li><li>• Proposals are reviewed by the Washington Research Advisory Committee, a subcommittee of Washington State Wine Commission. Committee recommendations are approved by the Washington State Wine Commission Board of Directors.</li></ul>
<b>About the Demonstration Research Program</b>	<p>Program is designed to support exploration of new ideas (proof of concept) that could lead to further research, provide funds to translate past research into application in the vineyard or winery and fund short-term research trials that have potential to improve Washington State's overall grape and wine quality.</p>
<b>Eligible Projects</b>	<p>Grant program designed for undergraduate and graduate students and faculty at Washington community colleges and universities and other short term, proof of concept trials. Projects must be relevant to Washington's wine industry. Research priorities are at the end of this document. Preproposals must be completed on the <a href="#">Washington Wine Research Grant Portal</a>.</p>
<b>Review Process</b>	<p>Preproposal applications will be reviewed by the Wine Research Advisory Committee; concepts with potential for funding will be invited to submit a full proposal through the grant portal and principal investigators invited to present at the <b>Research Review on February 24-25, 2026</b>. Teleconferencing available for those unable to attend. Industry members attending Review will rank proposals for importance; Wine Research Advisory Committee will make funding recommendations for approval by Wine Commission Board. Proposal evaluation criteria includes:</p> <ul style="list-style-type: none"><li>• Clear definition of what is to be studied</li><li>• Plan to keep detailed records</li><li>• Inclusion of at least one replication</li><li>• Use of valid comparison (control)</li><li>• Relevance/value to Washington's wine industry (see Research Priorities at end of this document)</li></ul>

<b>Funding</b>	Awards will be announced on or before the first week of May. Funding year runs from July 1 to June 30. Grant awards will be made in two installments - half upon receipt of signed contract agreement, half upon receipt of final report.
<b>Budget Restrictions</b>	Indirect costs/overhead charges are not covered. Funds can be used to cover student wages, supplies and equipment, and travel related to the project.
<b>Reporting</b>	A final report ( <i>use Final Report template</i> ) is due June 30, 2027. Exceptions may be made for projects involving wine trials with sensory evaluation. Students are encouraged to present project results at industry venues, such as Washington Wine Technical Group's annual Trial Showcase, Research Poster session at WineVit and may be required to present at WAVE (Washington Advancements in Viticulture and Enology). Final report will include a summary of the research written in layman's terms that describes project, methods and results.
<b>Outreach</b>	Final report and summary will be used to communicate research outcomes with shareholders and may be posted on the Washington Wine Commission's website, contained in the WAVE Report research newsletter and used for research articles for trade publications.
<b>Publicity</b>	All publicity/media/posters, etc. produced related to this project must appropriately acknowledge the Washington State Wine Commission:  <i>This research was funded in whole/or part by all Washington State wine grape growers and wineries through the Washington State Wine Commission.</i>
<b>Submissions</b>	Preproposal applications must be submitted through the portal by <b>November 7, 2025</b> . No exceptions made for late applications. <a href="#">Washington Wine Research Grant Portal</a> Direct questions to: <a href="mailto:mhansen@washingtonwine.org">mhansen@washingtonwine.org</a>



## Washington State Viticulture and Enology

### Research Priorities

July 1, 2023– June 30, 2024

#### Enology

- **Winery Sustainability** – Reduce winery energy usage. Develop methods for large and small wineries to recycle, reuse, reduce, repurpose harvest biomass, winery wastewater and winery waste, including glass wine bottles.
- **Fermentation Management** – Yeast and bacteria impacts on fermentation, sensory properties; control of microbiological spoilage; nutrient management practices; management at winery of diseased/disordered fruit; fermentation monitoring practices (cap extraction, process control, real-time monitoring methods), phenolic management, rapid analysis of juice, must, wine chemistries.
- **Wine Aroma and Flavor Compounds** – Optimize sensory compounds in wine; management of environmental issues impacting wine quality (smoke exposure, frost exposure); management of vineyard derived sulfur off aromas.
- **Wine Maturation and Stabilization** – Improve protein and cold stabilization to minimize flavor scalping, color loss and reduce energy usage; microbial stabilization, impact of filtration options on wine sensory qualities, fining methods, calcium instability, sulfur dioxide minimalization and management.

#### Viticulture

- **Vineyard Sustainability** - Improved vineyard floor management practices; soil fertility and carbon sequestration in vineyard soils, nutrient management, biochar for optimal vine and soil health; grafting and rootstock management and selection.
- **Vineyard Production, Efficiency and Profitability** – Improve water use efficiency/water savings and water quality to optimize wine quality; canopy management for mechanization; management of berry/sour shrivel.
- **Pest Management** – Detect and manage grapevine viruses and vectors; sustainable management strategies for all pests of economic importance (grape mealybug, spider mites, phylloxera, fungal diseases, nematodes, crown gall, weeds, vertebrate); management of trunk diseases.
- **Climate Impacts on Site/Viticulture** – Develop optimum guidelines for light and heat exposure on fruit; understand impact of climate variability on viticulture (phenology, ripening, pest and diseases); winter trunk injury and secondary infections (crown gall); develop decision support system for inversion, frost protection.
- **Mechanization/Precision** – Develop, evaluate mechanized/precision tools that reduce reliance on hand labor in vineyard or winery (crop estimation tool, canopy and crop management, pest management, sorting, MOG removal, cellar tasks).

#### Emerging Issues

- Unforeseen viticulture and enology threats, problems or research opportunities
- Industry education needs (extension bulletins, etc.)
- Comparative analysis of Washington State viticulture practices to other regions (e.g. sustainable pest and disease management systems)