Advances in Microbiology

“microbiology”?

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Ohio Wine Grape Short Course, February 2005
Suggestions for Discussion

- Long Hang Time
- Hi pH wines (same thing?)
  - Microbiological problems
- Wild Yeast vs Wine Yeast (Define both!!)
  - Natural fermentations vs. whatever
- Brettanomyces
- Stuck and sluggish fermentations
- Formation of hydrogen sulfide and other sulfides
- Cold soaks (and problems with pH)
- Control of malolactic fermentation
- Microoxygenation
- Botrytis ID in mechanically harvested grapes
Suggestions for Discussion

- New Sanitation Treatments
  - ozone