

SPRING 2012 VITICULTURE AND ENOLOGY SPRING GRADUATE SEMINAR		INSTRUCTOR: DR. JEAN VANDERGHEYNST	
VEN 290		TUESDAYS 12:10 – 1:00 PM RMI SENSORY THEATER	
		CRN 92102	
DATE		NAME	TITLE
April	3	Daniel Schellenberg, Ph.D. Candidate, Horticulture and Agronomy	Nitrogen Transformations and 15N Assimilation after Fertilization at the Tree Scale
	10	Luke Bohanan, M.S. Candidate	Evaluating the Effects of Membrane Filtration on Sensory and Chemical Properties of Wine
	17	Ellie King, Postdoctoral Researcher, Heymann Laboratory	The Modulation of Sauvignon Blanc Wine Aroma through Control of Primary Fermentation
	24	Shaunt Ongoulian, M.S. Candidate	The Grapevine Nitrogen Economy: Amino Acids and Beyond!
May	1	Jonathan Cave, M.S. Candidate	Pomasicle
		Aaron Whitlach, M.S. Candidate	Deficit Irrigation in Cabernet Sauvignon
	8	Yi-Chia Lin, M.S. Candidate Meredith Bell, M.S. Candidate	Characterization of <i>Vitis vinifera</i> Carotenoid Cleavage Dioxygenases The Effect of Ethanol and Press Temperature on the Extractability and Partitioning of Tannins and Anthocyanins in Cabernet Sauvignon
	15	Max Reichwage, M.S. Candidate	Evaluating the Spatial Heterogeneity of Phenolic Profiles in a Pilot-Scale Red Wine Fermentation
	22	Lauren Schwartzburg, M.S. Candidate	Impact of production techniques on Hydrogen Sulfide formation in Chardonnay juice
	29	Timothy Jones, M.S. Candidate Diego Roig, M.S. Candidate	An Alternative Method of Assessing Vine Balance
June	5	Fernando Buscema, M.S. Candidate Martha Stoumen, M.S. Candidate	A Comparative Study of Malbec Wines from Argentina and USA