

2009 Enology Research Priority Survey Results

1) Level of Importance Score - column 1 shows a ranked order of average scores after respondents assigned a level of research importance to each issue (3 = high; 2 = medium; 1 = low)

2) Top Five Priority - column 2 shows the percentage of respondents that chose each issue as a top 5 research priority.

Level of Importance	Top 5 Priority	Research Issue (ranked by level of importance)
2.65	58.8%	Influence of Viticulture Practices on Wine Composition and Flavor
2.53	34.9%	Influence of Winemaking Practices on Wine Composition and Flavor
2.30	34.9%	Water/Energy Resource Management
2.26	33.1%	Identification and Characterization of Wine Flavor Compounds
2.22	22.1%	Solid Waste/Waste Water Management
2.22	12.9%	Influence of Yeasts and Bacteria on Wine Flavor
2.21	18.4%	Color and Phenolic Constituents
2.21	20.2%	Management and/or Elimination of Problem Microbes: Lactobacillus and Brettanomyces
2.15	25.7%	Identification and Characterization of Wine Mouthfeel Components
2.13	18.4%	Identification and Control of Sulfide Production/Sulfide Removal
2.13	22.1%	Influence of Yeast Strains on Fermentation Kinetics/Factors Controlling Stuck & Sluggish Fermentations
2.12	18.4%	Aging Characteristics and Chemistry
2.09	18.4%	Methods to Remove "Green" or Unripe Flavors
2.01	7.4%	Oxygen Management
1.99	16.5%	Yeast Nutrient Requirements and Metabolism During Fermentation
1.99	18.4%	Consumer Aroma & Flavor Preferences
1.98	1.8%	Methods for Phenolics Analysis
1.98	11.0%	Rapid Methods of Analysis/Automated Analyses
1.94	9.2%	Malolactic Fermentations: Characteristics & Nutrient Requirements/Rapid ML Fermentations
1.94	11.0%	Rapid Identification of Yeast and Bacterial Populations During Fermentation
1.91	0.0%	Removal of Aldehydic/Oxidized Character/Reduction & Removal of Volatile Acidity
1.90	12.9%	Alternative Bottle Closures/Packaging
1.87	7.4%	New Filtration Techniques/Load-Sensitive Filtration
1.83	16.5%	Control of Cork Taint
1.83	5.5%	Oxidation and Browning
1.83	3.7%	Improved Sensory Evaluation and Implementation of Programs/Systems
1.82	12.9%	Reduction & Removal of Alcohol
1.81	5.5%	Alternatives to Barrel Aging
1.80	3.7%	Oak Extraction During Aging
1.77	7.4%	Micro-Oxidation
1.70	0.0%	Improved Fining Agents
1.67	9.2%	Heat Stabilization and Clarification/Protein Stability
1.58	1.8%	Reduction of Ethyl Carbamate

Biotechnology Question Results:

Support Biotechnology/Gene Modification Research: (77% favorable support)

Favor Using Genetically Enhanced Materials/Products (65% favorable support)

Biotechnology Research Priority Level: 2.14 (importance level: high = 3; medium = 2; low = 1)