

2006 AVF Enology Research Survey Score Summary

ISSUE	2006 Priority Rank	2003 Priority Rank	Percent Change
Influence of Viticultural Practices on Wine Composition and Flavor	2.79	2.57	8%
Influence of Winemaking Practices on Wine Composition and Flavor	2.56	2.40	6%
Control of Cork Taint	2.34	2.55	-9%
Control of Microbiological Contaminants During Aging	2.31	2.01	13%
Color and Phenolic Constituents	2.27	2.21	3%
Aroma and Flavor Constituents	2.24	2.10	6%
Factors Controlling Stuck and Sluggish Fermentations	2.23	2.24	0%
Brettanomyces	2.21	2.01	9%
Methods to Remove "green" or Unripe Flavors in Wine	2.18	1.96	10%
Identification and Control of Sulfide Production	2.17	2.04	6%
Identification and Characterization of Aroma and Flavor Compounds in Wine	2.16	1.91	12%
Aging Characteristics, Chemistry and Flavor Changes	2.15	1.99	7%
Influence of Individual Tannin Compounds on Wine Mouth Feel	2.15	1.96	9%
Yeast Nutrient Requirements and Metabolism During Fermentation	2.13	2.20	-3%
Oak Extraction During Aging	2.12	1.86	12%
Influence of Yeast Strains on Fermentation Kinetics and Sensory Properties	2.11	2.01	5%
Waste Water Management	2.10	2.10	0%
Management and/or Elimination of Problem Lactobacillus (or other lactics)	2.09	1.89	10%
Alternative Bottle Closures	2.08	2.15	-3%
Malolactic Fermentations: Characteristics, Nutrient Requirements and Flavor Production	2.07	1.88	9%
New Filtration Techniques	2.05	1.91	7%
Sulfide Removal	2.04	2.01	1%
Reduction/Removal of Volatile Acidity	2.02	1.76	13%
Reduction/Removal of Alcohol	1.99	1.94	3%
Rapid Identification of Yeast and Bacterial Populations During Fermentation	1.96	1.82	7%
Rapid Malolactic Fermentations: Methods to Accomplish	1.95	1.71	12%
Improved Sensory Evaluation and Implementation of Programs/Systems	1.94	1.83	6%
Alternatives to Barrel Aging	1.93	1.68	13%
Oxidation and Browning	1.91	1.56	18%
Improved Fining Agents	1.88	1.84	2%
Removal of Aldehydic/Oxidized Character	1.88	1.57	16%
Load-Sensitive Filtration	1.84	1.38	25%
Protein Stability	1.78	1.88	-6%
Reduction of Ethyl Carbamate	1.78	1.46	18%
Heat Stabilization and Clarification	1.76	1.61	9%
Average Level of Importance - (All Questions Considered)	2.09	1.94	7%

Biotechnology Model System Support (95% favorable support)

Biotechnology - Support Using Genetically Enhanced Products (64% favorable support)

Overall Priority Ranking for the Biotechnology Issues Stated Above scored 2.05 in 2006 vs 1.80 in 2003