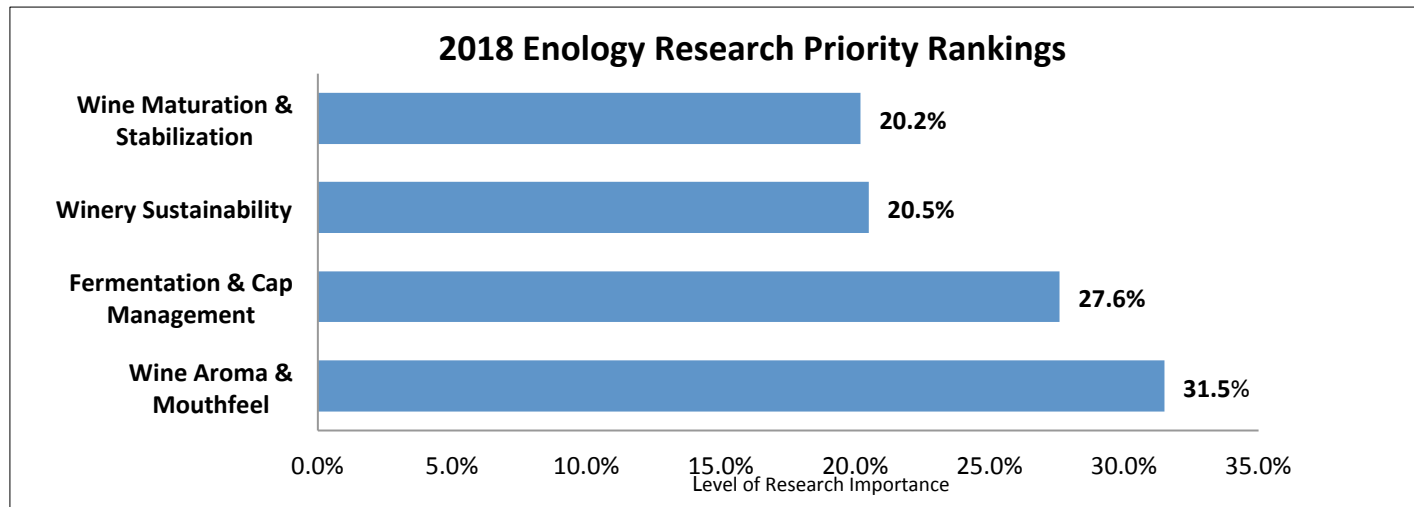


Survey Respondents were asked to rank the following issues in their order of importance for research funding. The graph indicates the percentage of respondents ranking each enology category as one of their top two choices.



Wine Aroma and Mouthfeel Characterization – Identify and characterize wine aroma compounds and their precursors and wine mouthfeel compounds; develop rapid methods for chemical characterization of juice, must and wine; link wine chemistry to wine sensory.

Fermentation and Cap Extraction Management – Use yeast and bacteria to drive specific wine styles while reducing defects through strain selection, nutritional supplementation maximize color stability.

Wine Maturation and Stabilization – Develop procedures, practices and metrics to optimize use of oak barrels and oak barrel alternatives and micro-oxygenation to drive specific wine styles. Improve protein and cold stabilization to minimize flavor scalping, color loss and energy usage.

Winery Sustainability – Reduce winery and energy usage. Develop methods to effectively recycle winery waste water and to generate energy.

Biotechnology Question Results

A) Support academic community pursuing biotechnology/gene modification research (**70%** favorable support)

B) Favor using genetically enhanced materials/products (**56%** favorable support)

C) Support AVF funded biotechnology research (**71%** favorable support)