



EDUCATIONAL FOUNDATION



**THE AWSEF IS PLEASED
TO INTRODUCE THE
2018 SCHOLARSHIP RECIPIENTS...**

CONGRATULATIONS TO

Laura Griffin

Andréanne Hébert-Haché

Anne Kearney

Jennifer Kelly

Silvia Liggieri

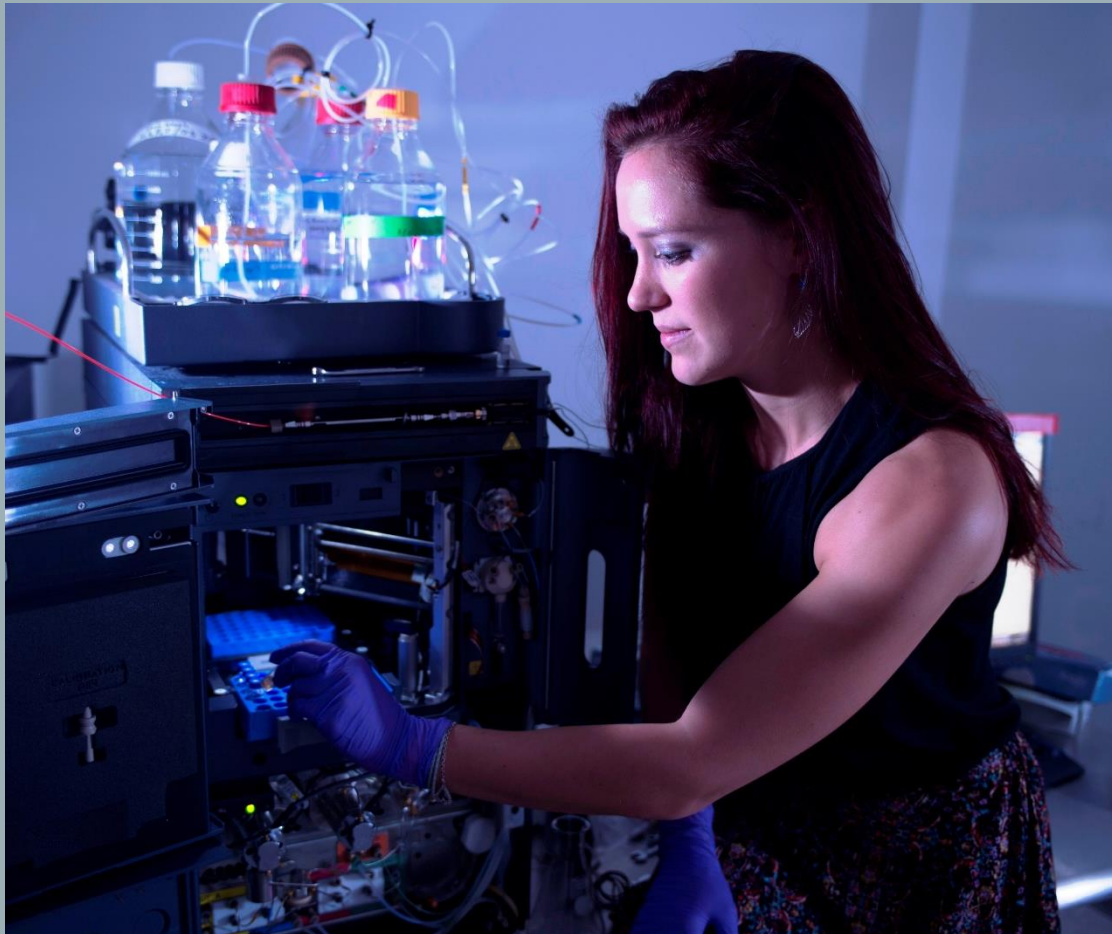
Sydney Morgan

Andrej Svyantek



LAURA GRIFFIN

PH.D. CANDIDATE
VIRGINIA TECH UNIVERSITY



My current and future research focuses on the bioactivity of flavanol compounds found in wine and their impacts on sensory perception and preference. Flavanols naturally exist in a variety of sizes and structural variations. Different sized flavanol compounds illicit different tastes, with smaller compounds being more bitter and larger compounds being more astringent. Previous research on flavanols has also indicated that size also dictates function. My research aims to explore the effects of wine flavanol size and dosage on markers of the metabolic syndrome in diet-induced high-fat feeding models and to see how human physiology impacts taste perception and preference for wines made with different types of grape flavanols. Future work will focus on manipulating the flavanol composition of wine for optimal health benefit and taste preferences.

Southeastern Pennsylvania
Region Scholarship:
In Honor of Edward & Deborah Stopper



ANDRÉANNE HÉBERT-HACHÉ

PH.D. CANDIDATE
BROCK UNIVERSITY

Every year the North American grape industry is threatened by cold winters and fall or spring frosts. Until now, research has focussed on understanding the general physiological and molecular basis of cold tolerance of *V. vinifera* cultivars while very little attention has been paid to differences between cultivars, clones, and rootstocks. The wide differences in cold tolerance from one cultivar to the next are poorly understood. Additionally, field observations appear to indicate that appropriate clone and rootstock selection could play a role in enhancing winter hardiness of many cultivars. My research project addresses these important gaps in the literature. Identifying clone or rootstock-based differences would help grape growers to plant vines with superior cold hardiness when establishing a new vineyard. The biochemical knowledge that this project will provide will also help the scientific community to better understand cold hardiness and potentially streamline the identification of new clones or cultivars with enhanced cold hardiness.



Banfi Corporate Scholarship



ANNE KEARNEY

PH.D. CANDIDATE
CORNELL UNIVERSITY



As part of the Vanden Heuvel group at Cornell, I have been investigating palissage, a vineyard management technique, which consists of either wrapping the shoots on the top catch wire or tucking shoots between the catch wires as an alternative to hedging, or shoot topping, a common practice among North American grape growers. Both types of palissage have reduced canopy density by reducing lateral growth and promote looser clusters as compared to hedging (which increases both canopy density and cluster compactness). Palissage use offers an alternative to North American growers who must deal with the challenges presented by the humid climate and a myriad of fungal diseases, especially in the Northeastern US and Canada, and is a promising tool for growers to use to reduce canopy density and cluster compactness, potentially improving canopy microclimate, spray penetration to the clusters, and disease pressures from cluster rots and other fungal diseases, as well as the sustainability of grape growing through increased spray efficiency. I am currently evaluating the impacts of palissage on root growth and physiological mechanisms behind the reductions in cluster compactness and canopy density.

Glimmerglass, New York Chapter Scholarship



JENNIFER KELLY

PH.D. CANDIDATE
BROCK UNIVERSITY

My research involves optimizing a traditional winemaking style and tailoring it for the New World by incorporating innovative strategies with time-honoured methods. Appassimento wines are made from grapes that are dried post-harvest to concentrate flavours and aromas, while keeping them protected in enclosed drying chambers from external climate conditions. A problem associated with this winemaking style is the accumulation of oxidation compounds (acetic acid, acetaldehyde and ethyl acetate) during drying and fermentation that can negatively impact the organoleptic quality of the wine. A locally-isolated yeast that we identified as a *Saccharomyces bayanus* strain has been applied to appassimento winemaking, and my data has demonstrated this yeasts' ability to significantly reduce the undesirable compounds in the final wine. Further characterization of this yeast (sensorial and chemical) has resulted in a full profile that outlines its fitness for appassimento winemaking.



Cleveland, Ohio Chapter Scholarship



SILVIA LIGGIERI

MASTERS CANDIDATE
VIRGINIA TECH UNIVERSITY

In humid regions of East and North America, high disease pressure often threatens grape quality. Similarly, increasing grape aroma compounds is necessary to produce high quality grapes and wines. My research focuses on the effects of different timings and levels of fruit zone leaf thinning on disease incidence and severity, and on *norisoprenoids* accumulation, in Cabernet Sauvignon and Chardonnay grapes. In Cabernet Sauvignon, both carotenoids and *norisoprenoids* are being analyzed in order to help elucidating their relation. A separate project evaluates the effects of short and high canopy, in combination with the fruit zone leaf thinning, on fruit composition and aroma compounds. The results will contribute to clarify *norisoprenoids* accumulation mechanisms, and identify canopy management practices suitable to maximize grape quality in environmentally challenged wine regions.



Thomas Jefferson, KY Chapter –
George S. Wessel Scholarship

SYDNEY MORGAN

PH.D. CANDIDATE
UNIVERSITY OF BRITISH
COLUMBIA



I am a PhD candidate studying wine microbiology at the University of British Columbia in Kelowna, Canada. My research focuses on minimal intervention winemaking at modern wineries, and involves collaborations with commercial wineries in the Okanagan Valley winemaking region of Canada as well as with wine microbiology groups at the University of Adelaide. The goal of my research is to investigate fermentation techniques that can allow winemakers to produce wines with yeasts that are indigenous to their winemaking region, to give the wine a regional character without sacrificing quality. Increasingly discerning wine consumers are eager to discover wines that are a true reflection of the region they are made in, and my research aims to help newer wine regions in North America establish their own unique terroir. I am honored to be this year's recipient of the Columbus, Ohio AWS Chapter Scholarship in Appreciation of the Strength and Vitality of the Columbus Chapter.

**Columbus, Ohio Chapter Scholarship
In Appreciation of the Strength and Vitality of
the Columbus Chapter**



ANDREJ SVYANTEK

PH.D. CANDIDATE
NORTH DAKOTA STATE
UNIVERSITY

Viticulture in beautiful North Dakota pits grapevines against Mother Nature herself. At North Dakota State University, working hands on with cold hardy wine grapes with a heavy dose of *Vitis riparia* in their lineage, I discover the strength (of acidity) and perseverance (against bitter winter temperatures and desiccating winds) espoused by the unique hybrid wine grapes capable of calling these northern Great Plains home. My research gives me the opportunity to work with our growers towards immediate results oriented projects targeting the reduction of titratable acidity and increase in yields for commercially available grapevines through cultural methods such as leaf removal and shoot-thinning.

Simultaneously, I have the joy of working within our Grape Germplasm Enhancement Project producing, evaluating, and selecting new promising grapevine accessions from amongst our distinct and diverse seedlings. Our projects strive to improve the economic sustainability of the North Dakota grape and wine industry through cultural and genetic innovations for the region.



North Alabama Chapter Scholarship

Andrej was also the 2016 recipient of the North Alabama Chapter Scholarship.

