DEPARTMENT OF VITICULTURE AND ENOLOGY

WEEKLY VITICULTURE-ENOLOGY 199 FALL SEMINAR SERIES WEBINAR

Wednesdays from noon to 1 pm *— On ZOOM — Visit fresnostate.edu/jcast/ve for details

WEDNESDAY, OCTOBER 27, 2021

FEATURING TOM COLLINS

Assistant Professor of Grape & Wine Chemistry
Washington State University



Tom Collins is an Assistant Professor of Grape and Wine Chemistry in the Viticulture and Enology Program at Washington State University. Since 2015, he has managed a research program in wine and spirits aroma and flavor chemistry and teaches courses in grape and wine chemistry and winery operations. His current research focuses on the impact of wildfire smoke exposure on grape and wine quality. Other research areas for his program include the chemistry of wood casks for wine and spirits aging and the effects of winery or distillery practices on the chemical composition and sensory perception of the end products. Prior to joining WSU, Dr. Collins was the Director of Research for the Food Safety and Measurement Facility at U.C. Davis. He received his Ph.D. in Agricultural and Environmental Chemistry from U.C. Davis in 2012. He currently serves as the President for the American Society for Enology and Viticulture.

For our Fall 2021 Seminar Series schedule and details, visit fresnostate.edu/jcast/ve

Assessment of Risk to Grape & Wine Quality from Smoke Exposure

For more info, contact instructor Dr. Luca Brillante at lucabrillante@csufresno.edu or call the Department of Viticulture & Enology at 559 278-2089.

**** Excluding November 24—Thanksgiving week***

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