



North Carolina Winegrowers Collective

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Introduction



The NC Winegrowers Collective aims to fund individual, in-house research projects that will provide the knowledge to continually improve the quality of wines throughout the state.

Inspiration for this program came from the Virginia Winemakers Research Exchange.

Organization



The Committee: Responsible for running the NCWC and allocating proposal funds based on defined criteria [see website resources page](#)*

Co-Chairs:

Elizabeth Higley and Kevin Elder, Windsor Run Cellars

NCWA Members:

Becky Muhlenberg and Ethan Brown

Objectives



- Encourage winemakers and vineyard managers to perform controlled experiments
- Provide funding for necessary laboratory analysis
- Organize sensory panels to assess winemaking trials
- Share results on NC Winegrowers Association website
- Increase our ability to make high quality wine and overcome the challenges of our oftentimes difficult growing conditions
- *Muscadine, Mead and Cider experiments are welcome too.*

Overview



Determine what experiment you would like to perform

Experiments should be practical and commercially relevant

Experiments should be scalable at a commercial level

A maximum of \$1,500 per study may be allocated to cover laboratory analysis

Funding cycle is from *March 2023-March 2024*. If your proposal is approved, completion needs to be as close to March 2024 as possible or at least in progress.



Process



- Fill out proposal form on the NCWC tab on the [NCWA website](#)

First call for proposals will be the week of April 3-7

Second Call will be in July, pre-harvest

Third call?

- NCWC Committee will review and approve proposals
 - We will assist with experimental design in any way we can

Process



- Perform your experiment
 - Keep notes of your methods, take pictures if you can
 - Collect in-house data or send out for laboratory analysis
 - Bottle wine from each treatment for sensory analysis if relevant
 - Collect sensory data at scheduled sensory sessions
 - Report results on the NCWC tab on the NCWA website
- The NCWC will collect your final results and use the information to publish a cohesive report.

Overview

Submit your
proposal



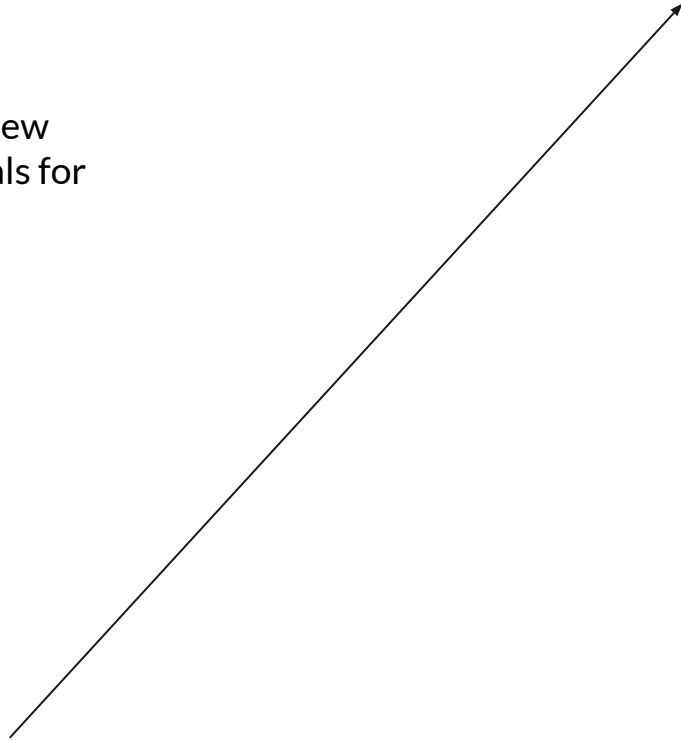
Committee will review
and budget proposals for
approval



Final approval
made by NCWA



Notification of
Project
Approval



Carry out your
experiment. Document
your findings



Submit your
completed project
submission form



Final edits/Write
up by Committee
members



Publish study on
NCWA website

Proposal Design

1. Identify your question
2. Make a hypothesis
3. Design your experiment
4. Conduct the experiment
5. Analyze the data
6. Communicate findings



Triangle Test



1. Taste from left to right
2. Two of the wines are the same and one is different
3. Select the one that you think is different

Take 5 minutes to do this. We will go over results at the end

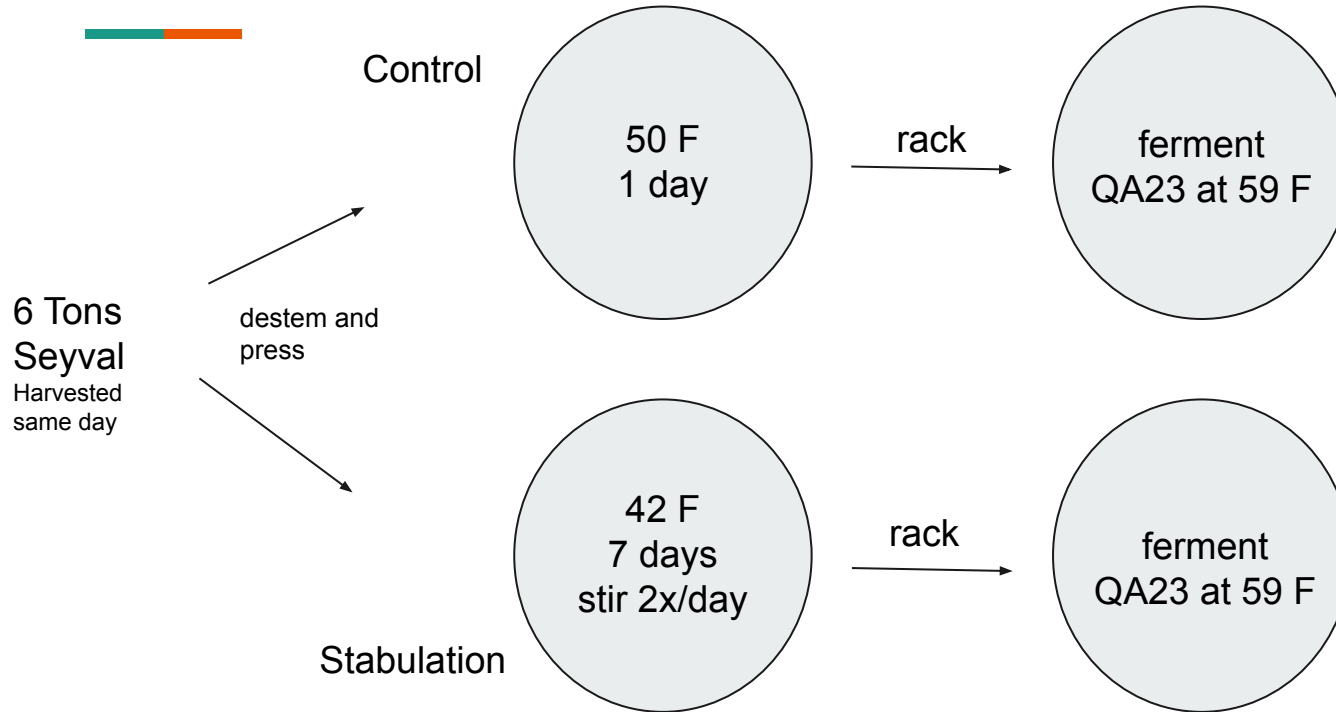
Effects of Stabulation on Seyval Blanc

What is stabulation?

Prior to fermentation, juice is held at cold temperatures and left in contact with gross lees for roughly 5-15 days. The lees are stirred anaerobically daily. The intent is to extract more thiolic flavor precursors from the pulp before racking and inoculating.



Methods:



Results



Control

421 108

Stabulation

358 769

Did you choose the different sample?