

Luis Federico Casassa, Ph.D.

Assistant Professor of Enology
Wine & Viticulture Department
California Polytechnic State University – San Luis Obispo
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Education

Ph.D., Food Science, Washington State University, WA, USA **2013**

Dissertation: Phenolic Management in Red Wines: Investigation of the Timing and Severity of Regulated Deficit Irrigation (RDI), Grape Maturity, and Selected Maceration conditions by HPLC-MS and Sensory Techniques.

GPA: 4.00/4.00

M.S., Viticulture & Enology, Cuyo National University, Mendoza, Argentina **2007**

Dissertation: Effect of Two Alternatives of Prefermentative Cold Soak on the Phenolic Composition and Sensory Properties of Malbec Wines. GPA: 8.96/10.00

B.S., Agronomic Engineering, Cuyo National University, Mendoza, Argentina **2004**

GPA: 8.68/10.00 (Honors)

Domaine d'Approfondissement, Agriculture et Agronomie, Institut Supérieur d'Agriculture Rhône-Alpes (ISARA), Lyon, France **2003**

GPA: 15.00/20.00

Professional Experience

Assistant Professor of Enology. California Polytechnic State University – San Luis Obispo, California, US September 2015-Present

Professor. BS in Viticulture & Enology – Wine Chemistry and Biochemistry. Cuyo National University. San Rafael, Argentina February 2015-August 2015

Principal investigator (PI) and winemaker. Wine Research Center. National Institute of Agronomic Technology (INTA). Mendoza, Argentina June 2013-September 2015

Professor. MS Viticulture & Enology Program – Sensory analysis and Enological Engineering. Cuyo National University. Mendoza, Argentina, and Tarija (Bolivia) October 2013-Present

Professional Researcher. Wine Research Center. National Institute of Agronomic Technology (INTA). Mendoza, Argentina November 2004-July 2009

Research Assistant. School of Food Science - Viticulture & Enology Program. Washington State University. Prosser, WA, USA August 2011-May 2013

Lecturer. Introduction to Red Winemaking. Sensory Analysis of Wine and Food Products. BS Viticulture & Enology Program. Cuyo National University. Mendoza, Argentina October 2006-May 2009

Assistant winemaker. Bodega J.D. Molina. Mendoza, Argentina February 2004-June 2004

Research Assistant. . Laboratoire GRAPPE. École Supérieur d'Agriculture d'Angers (ESA). Angers, France November 2003-February 2004

Assistant winemaker. Cavas Rossell-Boher. Mendoza, Argentina. February 2003-June 2003

Research Articles (Peer Reviewed)

Casassa, L.F., Bolcato, E.A., Sari, S.E., Fanzone, M.L. and V.P. Jofré (2016). Combined effect of prefermentative cold soak and SO₂ additions in Barbera D'Asti and Malbec wines: anthocyanin composition, chromatic and sensory properties *LWT- Food Science and Technology*. 66: 134-142

Casassa, L.F., Keller, M.; and J.F. Harbertson (2015). Regulated Deficit Irrigation alters anthocyanins, tannins and sensory properties of Cabernet Sauvignon grapes and wines. *Molecules*. 20 (5): 7820-7844

Casassa, L.F., Bolcato, E.A., and S.E. Sari (2015). Chemical, chromatic, and sensory attributes of 6 red wines produced with prefermentative cold soak. *Food Chemistry*. 174: 110-118.

Casassa, L.F., and S.E. Sari (2015). Sensory and chemical effects of two alternatives of prefermentative cold soak in Malbec wines during winemaking and bottle aging. *International Journal of Food Science and Technology*. 50 (4): 1044–1055

Blanco, M.E., G.S. Gomez Talquenca, **L.F. Casassa**, S. Sari, M. del Rocio Torres, S. Ulanovsky and M.L. Fanzone (2015). Nucleotide sequence of key genes from the biosynthetic pathway of the major flavonoid in “Malbec” and “Cabernet Sauvignon”. *Acta Horticulturae*; DOI:10.17660/ActaHortic.2015.1082.48

Casassa, L.F., R.C. Larsen C.W. Beaver, M.S. Mireles, M. Keller, W. Riley, R. Smithyman, and J.F. Harbertson (2013). Sensory impact of extended maceration and Regulated Deficit Irrigation (RDI) in Washington state Cabernet Sauvignon wines. *American Journal of Viticulture and Enology*, 64:505-514.

Casassa, L.F., R.C. Larsen C.W. Beaver, M.S. Mireles, H. Hopfer, H. Heymann, and J.F. Harbertson (2013). Influence of fruit maturity, maceration length, and ethanol amount on chemical and sensory properties of Merlot wines. *American Journal of Viticulture and Enology*, 64:437-449.

Casassa, L.F., R.C. Larsen C.W. Beaver, M.S. Mireles, M. Keller, W. Riley, R. Smithyman, and J.F. Harbertson (2013). Impact of extended maceration and Regulated Deficit Irrigation (RDI) in Cabernet Sauvignon wines. Characterization of proanthocyanidin distribution, anthocyanin extraction, and chromatic properties. *Journal of Agricultural and Food Chemistry*, 61: 6446:6457.

Casassa, L.F., C.W. Beaver, M.S. Mireles and J.F. Harbertson (2013). Effect of extended maceration and ethanol concentration on the extraction and evolution of phenolics, color components, and sensory attributes of Merlot wines. *Australian Journal of Grape and Wine Research*, 19:25-39.

Casassa, L.F., L.S. Keirse, M.S. Mireles and J.F. Harbertson (2012). Cofermentation of Syrah with Viognier: evolution of color and phenolics during winemaking and bottle aging. *American Journal of Viticulture and Enology*, 63:538-543.

Gutha, L.R., **L.F. Casassa**, J.F. Harbertson, and R. A. Naidu (2010). Modulation of flavonoid biosynthetic pathway genes and anthocyanins due to virus infection in grapevine (*Vitis vinifera* L.) leaves. *BMC Plant Biology*, 10:1-18.

Casassa, L.F., S. Sari, S. Avagnina, V. Longone, C. Césari, G. Escoriaza, C.D. Catania and M. Gatica (2010). Effects of “Hoja de Malvón” disease on the composition, sensory properties and preference of Malbec wines. *International Journal of Wine Research*, 1:63–73.

Review Articles & Book Chapters

Casassa, L.F., and J.F. Harbertson (2014). Extraction, evolution, and sensory impact of phenolic compounds into wine during maceración. *Annual Review of Food Science and Technology*. February 2014, Issue 5: 83-109.

Conference Proceedings

Casassa, L. F. (2015). Regulated Deficit Irrigation in Washington State: wine chemistry and sensory effects. Conference. *Washington Association of Wine Grape Growers Annual Meeting*. February 10-13, Kennewick, WA, USA.

Casassa, L. F. (2015). Regulated Deficit Irrigation in Washington State: effects on grape and wine tannins. Conference. *Washington Association of Wine Grape Growers Annual Meeting*. February 10-13, Kennewick, WA, USA.

Casassa, L.F. (2014). Extracción y retención de compuestos fenólicos durante la maceración de los vinos tintos. Aspectos físico-químicos, tecnológicos y sensoriales. Conferencia. *Jornadas de capacitación enológica organizadas por la Pontificia Universidad Católica de Chile, Viña Concha y Toro e INDURA S.A.* 27 de noviembre de 2014, Santa Cruz, Chile.

Casassa, L.F., R.C. Larsen, M. Mireles, M., and J.F. Harbertson (2014). Interaction of vineyard and winery practices: the impact of Regulated Deficit Irrigation (RDI) on extended maceration, saignée and manipulation of berry size on Cabernet Sauvignon wine. *The 38th World Congress of Vine and Wine (OIV)*. November 9-14, Mendoza, Argentina.

Casassa, L.F., and J.F. Harbertson (2014). Effect of the anthocyanin composition on the formation of polymeric pigments in red wines. *The 38th World Congress of Vine and Wine (OIV)*. November 9-14, Mendoza, Argentina.

Casassa, L.F., Sari, S., Bolcato, E., Garcia, V., Perez, D., Gallina, M., Miranda, M.J. and N. Barda (2014). Combination of cold soak and whole cluster fermentation in Pinot Noir: effect on color, phenolics, and sensory properties. *The 38th World Congress of Vine and Wine (OIV)*. November 9-14, Mendoza, Argentina.

Sari, S., Perez, D., Garcia, V., and **L.F. Casassa** (2014). Chemical and sensory effects of the co-maceration technique applied to the cvs. Syrah-Viognier and Malbec- Semillón. *The 38th World Congress of Vine and Wine (OIV)*. November 9-14, Mendoza, Argentina.

Casassa, L.F., R.C. Larsen, M. Mireles, M., L.S. Kersey, A. Schultz, and J.F. Harbertson (2014). Co-fermentation of Syrah with Viognier: effect on color and phenolic compounds during maceration and bottle aging. *The 38th World Congress of Vine and Wine (OIV)*. November 9-14, Mendoza, Argentina.

Perez, M. D., S.E. Sari, **L.F. Casassa**, C. Diaz-Quirós, and M. Assof (2014). Combined effect of grape maturity, temperature and aeration conditions during fermentation on the fermentation kinetics and aromatic composition of Torrontés Riojano wines. *The 38th World Congress of Vine and Wine (OIV)*. November 9-14, Mendoza, Argentina.

Casassa, L.F. (2014). Consideraciones para potenciar la calidad de vinos tintos de altura. Una charla de agronomía, bioquímica y marketing. Conferencia. *VI Jornadas Internacionales de Viticultura y Enología*, 6 y 7 de noviembre de 2014, Tarija, Bolivia.

Casassa, L.F., R.C. Larsen, M. Mireles, M., and J.F. Harbertson (2014). The effect of Regulated Deficit Irrigation on saignée treatments of Cabernet Sauvignon must. *American Society for Enology and Viticulture Annual Meeting*. Winemaking practices session. June 24-27, Austin, TX, USA.

Fanzone, M. L., Prieto, J.A., Sari, S.E., Jofré, V.P., Assof, M.V., **Casassa, L.F.**, Perez-Peña, J.E., and I. Hermosín Gutiérrez (2014). Interactive effect of crop load and skin contact time on the phenolic composition of Malbec wines from Argentina. *American Society for Enology and Viticulture Annual Meeting*. Poster session. June 24-27, Austin, TX, USA.

Assof, M.V., Fanzone, **Casassa, L.F.**, and V.P. Jofré (2014). Free Amino Acids and Volatile Composition of Malbec must and wines from different regions of Mendoza, Argentina. *American Society for Enology and Viticulture Annual Meeting*. Poster session. June 24-27, Austin, TX, USA.

Casassa, L.F. and J.F. Harbertson (2013). Efecto de la composición antociánica en la formación de pigmentos poliméricos en los vinos tintos. *XIV Congreso Latinoamericano de Viticultura & Enología – 20-22 Noviembre de 2013, Tarija, Bolivia.*

Perez, D., S.E. Sari and **L.F. Casassa** (2013). Efecto combinado de bajas temperaturas, diferentes grados de madurez del mosto e incorporación de oxígeno sobre el potencial aromático y la tasa de fermentación en vinos de la cv. Torrontés Riojano. *XIV Congreso Latinoamericano de Viticultura & Enología – 20-22 Noviembre de 2013, Tarija, Bolivia.*

Sari, S.E., V. García, D. Perez and **L.F. Casassa** (2013). Estudio de la co-maceración en los cv. Malbec-Semillón. *XIV Congreso Latinoamericano de Viticultura & Enología – 20-22 Noviembre de 2013, Tarija, Bolivia.*

Sari, S.E., S. Tornello, D. Perez and **L.F. Casassa** (2013). Caracterización de vinos procedentes del Valle de Calingasta, San Juan, Argentina. *XIV Congreso Latinoamericano de Viticultura & Enología – 20-22 Noviembre de 2013, Tarija, Bolivia.*

Casassa, L.F., L.S. Kersey, A.L. Schultz, M.S. Mireles, R.C. Larsen and J.F. Harbertson. Cofermentación de Syrah con Viognier (2013). Efecto en el color y compuestos fenólicos durante la elaboración y el añejamiento en botella. *XIV Congreso Latinoamericano de Viticultura & Enología – 20-22 Noviembre de 2013, Tarija, Bolivia.*

Casassa, L.F., R.C. Larsen, C.W. Beaver, M.S. Mireles, M. Keller, W.R. Riley, R. Smithyman, and J.F. Harbertson. (2013). Impacto de la maceración extendida y el Riego Deficitario Controlado (RDC) en vinos Cabernet Sauvignon. 1. Caracterización de la distribución de proantocianidinas y la extracción de antocianos. *XIV Congreso Latinoamericano de Viticultura & Enología – 20-22 Noviembre de 2013, Tarija, Bolivia.*

Casassa, L.F., R.C. Larsen, C.W. Beaver, M.S. Mireles, M. Keller, W.R. Riley, R. Smithyman, and J.F. Harbertson. (2013). Impacto de la maceración extendida y el Riego Deficitario Controlado (RDC) en vinos Cabernet Sauvignon. 2. Impacto sensorial. *XIV Congreso Latinoamericano de Viticultura & Enología – 20-22 Noviembre de 2013, Tarija, Bolivia.*

Casassa, L.F., R.C. Larsen, M. Mireles, M. Keller, W. R. Riley, R. Smithyman and J.F. Harbertson (2013). Interactive effect of Regulated Deficit Irrigation (RDI) and skin contact time in Cabernet Sauvignon wines: characterization of proanthocyanidins distribution and sensory properties. *Washington Association of Wine Grape Growers Annual Meeting*. February 5-8, Kennewick, WA, USA.

Harbertson, J.F. **L.F. Casassa**, C.W. Beaver, R.C. Larsen, M. Mireles, H. Hopfer, and H. Heymann (2013). The effect of fruit maturity, ethanol concentration and maceration length in Washington State Merlot wines over two seasons: Extraction of phenolics, color components and sensory implications. *Washington Association of Wine Grape Growers Annual Meeting*. February 5-8, Kennewick, WA, USA.

Casassa, L.F., R.C. Larsen, M. Mireles, M. Keller, W. R. Riley, R. Smithyman and J.F. Harbertson (2012). Interactive effect of Regulated Deficit Irrigation (RDI), and extended maceration in Cabernet Sauvignon wines. *American Society for Enology and Viticulture Annual Meeting*. Grape and Wine phenolics Session. June 18-22, Portland, OR, USA.

Casassa, L.F., P. Friel, and J.F. Harbertson (2012). Occurrence of diglycosylated anthocyanins as trace constituents of the anthocyanin profile of cv. Cabernet Sauvignon grapes and wines. *American Society for Enology and Viticulture Annual Meeting*. Grape and Wine phenolics Session. June 18-22, Portland, OR, USA.

Harbertson, J.F. **L.F. Casassa**, and R.C. Larsen (2012). The effect of fruit maturity, ethanol concentration and maceration length on wine phenolics. *American Society for Enology and Viticulture Annual Meeting*. Grape and Wine phenolics Session. June 18-22, Portland, OR, USA.

Casassa, L.F., P. Romero, M. Mireles, M. Keller, W. R. Riley, R. Smithyman and J.F. Harbertson (2012). Timing and severity of Regulated Deficit Irrigation on Cabernet Sauvignon. I. Grapes: agronomical and compositional effects. *Washington Association of Wine Grape Growers Annual Meeting*. February 7-10, Kennewick, WA, USA.

Casassa, L.F., R.C. Larsen, and J.F. Harbertson (2012). Timing and severity of Regulated Deficit Irrigation on Cabernet Sauvignon. II. Wines: Interactive effect of skin contact time. *Washington Association of Wine Grape Growers Annual Meeting*. February 7-10, Kennewick, WA, USA.

Casassa, L.F. C.W. Beaver, M. Mireles, and J.F. Harbertson (2012). Partial Least Squares Regression (PLSR) to relate chemical and sensory attributes of Washington State Merlot wines subjected to extended maceration under two different ethanol levels. *Washington Association of Wine Grape Growers Annual Meeting*. February 7-10, 2012. Kennewick, WA, USA.

Alabi, O.J., L.R. Gutha, **L.F. Casassa**, J.F. Harbertson, M. Mireles, J. Davenport, and N.A. Rayapati (2011). Impacts of grapevine leafroll disease on own-rooted wine grape cultivar Merlot. *Washington Association of Wine Grape Growers Annual Meeting*. February 7-10, Kennewick, WA, USA.

Beaver, C.W, **L.F. Casassa**, R. Smithyman, and J. Harbertson (2011). The effect of deficit irrigation on Columbia Valley Cabernet Sauvignon wine phenolics, color and astringency. *Washington Association of Wine Grape Growers Annual Meeting*. February 8-11, Kennewick, WA, USA.

Casassa, L.F., M. Mireles, E. Harwood and J.F. Harbertson (2011). Unraveling the effects of extended maceration in Merlot wines with different ethanol levels. *American Society for Enology and Viticulture Annual Meeting*. Grape and Wine phenolics session. June 20-24, Monterrey, CA, USA.

Casassa, L.F., L.S. Kersey and J.F. Harbertson (2010). Cofermentation of Syrah with varied amounts of Viognier: effect on color and phenolic extraction. *7th International Cool Climate Symposium*. June 20-22. Seattle, WA, USA.

Casassa, L.F., C.D. Catania, S. Sari, S. Avagnina, and M. Díaz-Sambueza. 2009. Maceración prefermentativa en frío y preferencia de los consumidores: un caso de estudio. *XII Congreso Latinoamericano de Viticultura & Enología*. November 11-13, Montevideo, Uruguay.

Casassa, L.F., C.D. Catania, S. Sari, and M.L. Fanzone. 2009. Año climático o maceración prefermentativa en frío: cuál es el factor determinante? *XII Congreso Latinoamericano de Viticultura & Enología*. November 11-13, Montevideo, Uruguay.

Casassa, L.F., C.D. Catania, S. Sari, M.L. Fanzone, and V. Jofré. 2009. Maceración prefermentativa en frío: efectos sobre el perfil antociánico de tres vinos varietales. *XII Congreso Latinoamericano de Viticultura & Enología*. November 11-13, Montevideo, Uruguay.

Casassa, L.F., C.D. Catania, S. Sari, and M.L. Fanzone. 2009. Momento cosecha o maceración prefermentativa en frío: cuál es el factor determinante? *XII Congreso Latinoamericano de Viticultura & Enología*. November 11-13, Montevideo, Uruguay.

Catania, A., H. Galiotti, C.D. Catania, S. Sari, **L.F. Casassa**, and M. Combina (2009). Influencia de cuatro alternativas de crianza en roble sobre el color y la composición polifenólica de vinos Malbec y Cabernet Sauvignon. *XII Congreso Latinoamericano de Viticultura & Enología*. November 11-13, Montevideo, Uruguay.

Casassa, L.F., S. Sari, M. Díaz, S. Avagnina, and C.D. Catania (2007). Efecto de ocho cepas de levaduras comerciales sobre la composición y características sensoriales de vinos Cabernet Sauvignon. *XI Congreso Latinoamericano de Viticultura y Enología*. November 26-30, Mendoza, Argentina.

Casassa, L.F., M. Fanzone, M. Assof, V. Jofré, and C.D. Catania (2007). Extracción y evolución de precursores de aroma (GG) en vinos Malbec elaborados con una maceración clásica y dos variantes de maceración prefermentativa en frío (MPF). *XI Congreso Latinoamericano de Viticultura y Enología*. November 26-30, Mendoza, Argentina.

Catania, C.D., **L.F. Casassa**, S. Sari, S. Avagnina, V. Becerra, and J.L. Miano (2007). Influencia del ataque de la “cochinilla harinosa de la vid (*Planococcus ficus* Sign.), sobre las características enológicas y organolépticas de vinos Malbec y Chardonnay. *XI Congreso Latinoamericano de Viticultura y Enología*. November 26-30, Mendoza, Argentina.

Sturm, M.E., A. Massera, **L.F. Casassa**, S. Krieger, C.D. Catania, and M. Combina (2007). Inoculación temprana de bacterias lácticas preaclimatadas en mostos Malbec. *XI Congreso Latinoamericano de Viticultura y Enología*. November 26-30, Mendoza, Argentina.

Casassa, L.F., E. Galat, S. Sari, M. Díaz, S. Avagnina, and C.D. Catania (2007). Efecto de dos variantes de maceración prefermentativa en frío (MPF) sobre la evolución cromática y organoléptica de vinos Malbec. *XI Congreso Latinoamericano de Viticultura y Enología*. November 26-30, Mendoza, Argentina.

Casassa, L.F., A. Massera, M. Combina, and C.D. Catania (2007). Estudio preliminar de la composición microbiológica de mostos Malbec sometidos a dos variantes de maceración prefermentativa en frío (MPF). *XI Congreso Latinoamericano de Viticultura y Enología*. November 26-30, Mendoza, Argentina.

Casassa, L.F., S. Sari, S. Avagnina, V. Longone, G. Escoriaza, C.D. Catania, and M. Gatica (2006). Effects of Hoja de Malvón disease on the sensory properties and composition of Malbec wine from Mendoza, Argentina. *5th International Workshop on Grapevine Trunk Diseases*. International Council on Grapevine Trunk Diseases, Davis, CA, USA.

Casassa, L.F., C.D. Catania, S. Sari, and S. Avagnina (2005). Estudio comparativo de distintos sistemas de maceración sobre el color, la composición polifenólica y las características organolépticas de vinos cv. *Merlot*. *X Congreso Latinoamericano de Viticultura y Enología*. November 7-11, Bento Gonçalves, Brasil

Catania, A., S. Sari, **L.F. Casassa**, M. Montoya, and R. Del Monte (2005). Influencia de distintos puntos de madurez sobre el color, el color, la composición polifenólica y las características organolépticas de vinos cv. *Malbec*. *X Congreso Latinoamericano de Viticultura y Enología*. November 7-11, Bento Gonçalves, Brasil

Note: additional extension notes and publications in non-refereed journal articles can be accessed through the Research Gate website:

https://www.researchgate.net/profile/L_Casassa/publications

Honors & Awards

American Society for Enology and Viticulture, best Enology paper of 2013 in the American Journal of Enology and Viticulture: “Sensory Impact of Extended Maceration and Regulated Deficit Irrigation on Washington State Cabernet Sauvignon wines”. March 2014

Best Poster Presentation Award. American Society for Enology and Viticulture Annual Meeting, Portland, OR, USA June 2012

American Society for Enology and Viticulture Scholarship. American Society for Enology and Viticulture, USA April 2012

Walter Clore Scholarship. Washington Association of Grape and Wine Growers, WA, USA
February 2010-February 2011

Fulbright Scholar. International Fulbright Science and Technology Ph.D. Program. International
Fulbright Commission, USA July 2009-June 2011

Silver Medal & Honor Diploma. Best second GPA in the B.S. of Agronomic Engineering.
School of Agronomic Sciences. Cuyo National University. Mendoza, Argentina April 2004

Alfa-Realces Scholarship. European & Latin America Network for Cooperation in Higher
Education. Fédération d'Écoles Supérieures d'Ingénieurs en Agriculture – FESIA
September 2003-February 2004

Professional Organizations and Peer-review activity

American Journal of Enology and Viticulture. Reviewer. June 2013-Present

Australian Journal of Grape and Wine Research. Reviewer. December 2013-Present

Molecules. Reviewer. July 2014-Present

Food Chemistry. Reviewer. July 2014-Present

African Journal of Biotechnology. Reviewer. January 2015-Present

Journal of Food Science. Reviewer. May 2015-Present

Washington Wine Technical Group. Member. February 2012-Present

American Society for Enology and Viticulture. Member. May 2010-Present

El Vino & Su Industria. Mendoza, Argentina. Scientific advisor. March 2008 – Present

Areas of Analytical Expertise

Chemistry: Operation of analytical and preparative High Performance Liquid Chromatography (HPLC) systems applied to anthocyanins, flavonols, flavan-3-ols, tannins, polymeric pigments, organic acids, and carbohydrates applied to *V. vinifera* L. and non-*vinifera* cultivars. Preparation, purification and chemical characterization of phenolic compounds. Mass spectroscopy. Flash Chromatography. Size-Exclusion Chromatography. UV-Vis Spectroscopy: analysis of tannins by protein precipitation (Adams-Harbertson Assay), anthocyanins, polymeric pigments and total phenolics. Wine color: Cie-Lab system. Food and wine chemistry.

Sensory Analysis: Overall difference tests for consumer and trained panels. Panel recruitment and selection, development and training. Development of sensory standards and descriptive terminology. Descriptive analysis techniques applied to wines. Quantitative Flavor Profiling. Consumer science.

Wine judging: permanent judge of **EVICO** (Wine Annual Evaluation of Mendoza Red and White Wines) and **UCOVIN** (Annual Evaluation of the Wines of the Uco Valley).

Language Proficiency

Spanish (native)

English (fluent, formal writing and speaking)

French (fluent, formal writing and speaking)

Professional References

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Markus Keller, Ph.D. Chateau Ste. Michelle Distinguished Professor in Viticulture, Department of Horticulture, Washington State University, Irrigated Agriculture Research and Extension Center, 24106 N. Bunn Rd., Prosser, WA 99350, USA. Phone: (509) 786-9263

Thomas Henick-Kling, Ph.D. Director of Viticulture & Enology, Viticulture & Enology Program, Washington State University, USA. (509) 372-7292; mobile: (503) 704 5235

Marianne McGarry Wolf, Ph.D. Interim Chair, Wine & Viticulture Department, Cal Poly San Luis Obispo, San Luis Obispo, CA 93401, USA. Phone: (805) 756-5027