PRESENTER:  Mr. Michael J. Leonardelli, University of Missouri, Food Systems

TITLE: Wine: all about the “food product of a 1000 variables” and one of its major challenges, the spoilage yeast Brettanomyces bruxellensis

ABSTRACT: Brettanomyces bruxellensis, a wild yeast that has been reported as spoiling wines from all of the world’s wine-producing regions, generates volatile phenols that impart “barnyard, moldy” aromas to the wine via such chemical compounds as 4-ethyl phenol (4-EP). The yeast enters the winemaking process from the grapes, from winery equipment contamination, and most often from barrels.

As a result of significant economic losses, there has been extensive research performed, increasingly over the last decade. This presentation summarizes the research and makes recommendations on how to minimize infection opportunities through improved sanitation and winemaking processes.

BIOGRAPHICAL: Born and raised in St. Louis, Michael Leonardelli well remembers the day trips to Augusta and Hermann from the late 70’s through the 80’s, and the concurrent development of Missouri’s wine industry. His education includes an M.A and an M.B.A., followed by a 25 year stint in healthcare finance. During his recent 18-year residence in North Carolina, he earned an Associate’s Degree in Viticulture and Enology from Surry County Community College, and continued his enology education with an M.S in Food Science from NC State University. His thesis focused on the wine spoilage yeast Brettanomyces. In August 2010, he moved back to Missouri to serve as the Enology Extension Associate for the Institute for Continental Climate Viticulture and Enology (ICCVE) here at the University of Missouri in Columbia.

DATE • TIME • LOCATION: January 25, 2011, 4:00 PM, 105 Agricultural Engineering Building