



American Chemical Society

Central Wisconsin Section



"Chemistry of Wine"
by
Dr. J. Ernest Simpson
California State Polytechnic University

Monday, October 7, 2002
7:30 PM Phillips Hall Room 267
UW – Eau Claire

5:30 - 6:00 Cash Bar, 6:00 - 7:00 Dinner, Sweetwaters Restaurant

Abstract:

The talk will include an overview of wine and wine making and more detailed descriptions of the chemical composition of grapes and wine, laboratory methods for analysis of grapes and wines, sensory and organoleptic methods used for wine, the role of tannin and other phenolic compounds in wine, and some potential health aspects of wine. This talk is ideally designed for a 50-65 minute presentation but it can be condensed to 30 minutes. It can also be preceded or followed by or combined with a 60-90 minute "component and varietal analysis", which allows audience participation. During a component analysis the audience will be given a reference wine sample with known levels of components such as acid, sugar, alcohol, etc. and then "unknown" samples in which one or more components have been increased by a known increment. During a varietal analysis a representative number of white and red wines will be compared. A local section may elect to have part of all of the varietal analysis combined with the meal portion of their meeting. Local sections or groups wishing to have the component and varietal analysis will need to give the speaker 6-8 weeks advance notice in order to allow the sample to be prepared and shipped to the meeting site as well as to arrange other details involved in putting on such an analysis. The cost of the wine samples, which will be prepared by a California winery, will vary depending on how many samples are presented. The cost should be in the \$4-5 per person range.

The Speaker:

Dr. Simpson joined the Chemistry Department at California State Polytechnic University, Pomona, in 1968 after completing his B.S., M.S., and Ph.D. (organic chemistry) at the University of New Mexico and spending one year as a visiting chemistry professor at Pomona College. In 1973-74 he was on leave as visiting research associate in the Department of Enology and Viticulture at U.C./Davis. He is an active member of the American Society for Enology and Viticulture and has served on the editorial review board committee for the society's journal. He has published a California wine guide. At Cal Poly he has developed industrial chemistry and cooperative education courses/programs. He is currently the Director of Cooperative Education for Cal Poly. His research interests and publications are in the areas of polycyclic aromatic hydrocarbons, Carbon-13-labeled compounds, and phenolic compounds, especially in grapes and wine. In 1984 and 1986 through 1990 he was selected for Exceptional Merit Service Awards at Cal Poly. In 1996 he was selected as the outstanding advisor in the College of Science, and his co-op program was chosen as the best in California. He is a member of ACS (San Geronio section chairman, 1973), California Association of Chemistry Teachers (program chairman and southern section president, 1985-87), California Cooperative Education Association (president 1996-97), and Sigma Xi.

The meeting will be at Sweetwaters Restaurant, 1104 W. Clairemont Ave, Eau Claire (near the intersection of Clairemont (US 12) and State Highway 37). Dinner reservations should be made by contacting **Dave Lewis** at 715-836-4744 or email lewisd@uwec.edu **before noon on Monday, October 7.**