



## Mapping the Way to the Next Generation of Grapes

### 2019 Webinar Series



April 18<sup>th</sup>, 1PM EST (12 CST)

[Click here to register](#)

**“What the wild things are: the flavor challenges of breeding disease-resistant and cold-tolerant grapes using North American *Vitis* species.”**

**Dr. Gavin Sacks, Professor, Department of Food Sciences, Cornell University**

Native grape species (*Vitis* spp) offer several advantages over European wine grapes, including enhanced disease resistance and tolerance to extreme temperatures. However, these species can possess several undesirable flavor characteristics, including excessive sourness, poor mouthfeel, and herbaceous aromas. For breeders, the challenge is to incorporate desired disease-resistance and cold tolerance genes while reducing or eliminating those associated with unfavorable flavor characteristics of wild *Vitis* spp. This talk will review the flavor chemistry challenges of native species and their hybrids, and discuss how production practices or breeding could be used to mitigate these problems.

Gavin Sacks is an Associate Professor of Food Science at Cornell University, with a research program primarily focused on development and application of new tools for measurement of quality-related compounds in wine and grapes. He also teaches courses on wine flavor chemistry and wine analysis and has co-authored of a recent textbook, ‘Understanding Wine Chemistry’

Please email [jev67@cornell.edu](mailto:jev67@cornell.edu) with any questions.

Follow us on Twitter! @VitisGen

Funded by the USDA-NIFA Specialty Crop Research Initiative VitisGen2 project (Award No. 2017- 51181-26829)