

# AROMA CHEMISTRY OF FERMENTED GRAPES

Friday, October 23, 2009

1:30-3:00 pm

(Food available starting at 1:00 pm)

Delaware Tech - Stanton Campus

Room E211

**Presented by Frank Patterson, PhD  
of Tradewines, Inc.**

There are many things about a wine that you can tell by just sniffing the aromas. For instance, you can determine the shelf life of a wine, determine whether a chardonnay has been barrel aged or tank aged, and recognize the wine by the fruit, floral or vegetable aromas. Wines can have many other aromas as well, including grilled meats, etc.

This workshop will look at some of the chemistry involved in generating some of these wine aromas. We will also utilize the well-known aroma kit of Le Nez Du Vin, which contains 54 wine aromas characterizing both red and white wines corresponding to regional variations around the world. This workshop promises to be educational to those scientifically oriented and an interactive way to learn more about aroma chemistry.

Frank Patterson has offered an optional private tour and wine tasting (\$8.00 charge) at Chaddsford Winery following the seminar. Please see the website ([www.chaddsford.com/site/](http://www.chaddsford.com/site/)) for directions and more information.



**Seating is limited! Contact Carrie Rust at 302-453-3725 or email [crust4@dtcc.edu](mailto:crust4@dtcc.edu) by October 21, 2009 to register. Refreshments will be provided during this FREE seminar.**

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