

Chemical Species in Wine Mouthfeel

Submitted to the Faculty of the
Chemical Engineering Department
Professors Elizabeth Stewart and Eric Young
Worcester Polytechnic Institute
E&J Gallo

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Cameron Cronin
Antonietta Vigliotti

Abstract

Winemaking balances multiple components of the wine to impact quality, flavor, mouthfeel, and more. This project investigated the different chemical species that impact wine mouthfeel at E&J Gallo. Concepts from industrial winemaking processes, chemical engineering principles, and industry practices were integrated to develop quantitative techniques to measure chemical species that correlate with mouthfeel. This project was completed in Modesto, CA from January 2023 to March 2023. E&J Gallo is requiring that the report remain confidential indefinitely.

For more information regarding this MQP, please contact Elizabeth J. Stewart at ejstewart@wpi.edu, Eric M. Young at emyoung@wpi.edu, or Alexander Kopchik at alexander.kopchik@ejgallo.com.