

RESEARCH PROJECTS AWARDED 2022-2023

Researcher	Viticulture Topics	Project Cost
Acevedo	Effect of plant biochemical defenses on grape berry moth survival	\$9,274
Gerling	Veraison to Harvest Newsletter and Fruit Sampling 22-23	\$25,466
Gold	Plant protection sensing to improve sustainable grape disease management	\$38,234
Hed	Evaluation of fungicide efficacy, spray intervals and timing, crop load on powdery mildew leaf diease development on Concord grape	\$10,193
Hed	Side by side evaluation of clones and hybrids of Vitis Vinifera "Riesling" in the Lake Erie Region of PA	\$12,741
Londo	Tracking grapevine cold hardiness across New York 22-23	\$29,436
Reisch	Breeding and evaluation of new wine grape varieties with improved cold tolerance and disease resistance	\$31,182
Russo	Increasing the reliability and scope of NEWA weather & pest model information	\$41,136
Scott	Development of a high throughput assay to detect insecticide resistance in Drosophila melanogaster	\$49,585
Sosnoskie	Evaluating vision-guided spray technology for selective sucker control in grapes	\$13,179
Tako	Red, white grape pomace as natural & sustainable source of phytonutrients with demonstrated Nutritional Benefits	\$25,000
Vanden Heuvel	Determining bud mortality via thermal imaging to guide pruning practices	\$19,622
Walter Peterson	Evaluation of a berry cuticle supplement to reduce cluster rot in vineyards	\$16,828
Wise	Evaluation of a berry cuticle supplement to reduce cluster rot in vineyards	\$12,579
Wise	Evaluation of Winegrape Cultivars and Clones on Long Island	\$32,203
Wise	Evaluation of a berry cuticle supplement to reduce cluster rots in vineyards	\$9,933
Subtotal Viticulture Projects		\$366,658

Researcher	Enology Topics	Project Cost
Mansfield	Hybrid Red Wine Color: consumer perception and hydrolysable tannin stabilization	\$22,277
Sacks	Expanding the range of rapid analysis approaches to semi-polar volatiles and non-volatile precursors in grapes	\$150,876
Sacks	Validating accelerated testing for predicting maximum SO2 concentrations in canned wines	\$53,672
Sacks	Anticorrosive food ingredients to address the challenges of "Hard to Hold" canned alcoholic beverages	\$94,953
Subtotal Enology Projects		\$321,778

Total Awarded Research \$688,436