



Visiting Faculty Biographies

Ken Fugelsang, California State University, Fresno

Kenneth Fugelsang serves as a professor of enology in the Department of Viticulture and Enology and winemaker for California State University, Fresno's award-winning winery. In addition to his teaching and winemaking responsibilities, he performs enological research through the Viticulture and Enology Research Center at Fresno State. Ken has authored and co-authored over ninety technical papers and twelve books in the area of wine stability and microbiology, including *Wine Analysis and Production* and *Wine Microbiology*. He received his MA from Fresno State and is a member of the American Society for Enology and Viticulture, American Society for Microbiology, and the Society for Industrial Microbiology. In 2004, he was recognized as being one of the university's Top Dog's by the Fresno State Alumni Association. In July 2007, Ken Fugelsang received the 2007 Prix d' Le O.I.V. award for his enology book, "Wine Microbiology - Practical Applications and Procedures" co-authored by Charles Edwards of Washington State University.

Robert Wample, California State University, Fresno

Dr. Robert Wample holds a joint position at the Viticulture and Enology Research Center and Department of Viticulture and Enology at California State University, Fresno, where he serves as the Director and Department Chair, respectively. Prior to coming to Fresno State, Wample served more than twenty years in various teaching and research positions at Washington State University in Pullman, Washington. In 2004, the Washington State Grape Society honored Wample with the Walter J. Clore Award, which is the first time the award was presented to someone outside the state of Washington. Since 2000, Dr. Wample has shown outstanding leadership in the development of the Bachelor of Science degrees in Viticulture and Enology, a Masters of Science degree in Viticulture and Enology, and certificates of special study both in enology and sustainable viticulture at Fresno State. In 2005, Wample's accomplishments were recognized by Fresno State's College of Agricultural Sciences and Technology. He remains active in several professional organizations, including the American Society of Enology and Viticulture where he served as First Vice-president (2004-2005) and President (2005-

2006). He has raised over \$400,000 of industry funding for his research program, has authored or co-authored numerous scientific, peer-reviewed papers since 2000, and has produced over 100 papers and presentations throughout his career. His research interests include stress physiology, with attention to the effects of water and temperature related stresses on plant physiology and crop productivity.

Gerry Ritchie, PhD, Cal Poly

Director of Enology Concentration
Food Science and Nutrition
California Polytechnic State University
San Luis Obispo, CA USA

Gerry joined the Food Science and Nutrition department at Cal Poly State University in September 2007 as Director of the Enology Concentration of the Wine and Viticulture Major. She teaches all aspects of winemaking from harvest to bottling and is developing a pilot winery for students to make wine on a commercial scale. Before joining Cal Poly, she worked at Napa Valley College for six years where she developed the winemaking program and set up and ran the teaching winery. She has worked in a winemaking capacity at Roederer, Bouchaine, Justin and Beringer. Previously, she taught and carried out research in Soil Chemistry at the University of Western Australia for 16 years, publishing 60 papers with her research team and 7 PhD students (soil acidity; phosphorus and micronutrient behavior in soils).

PhD (Soil Chemistry) 1981 University of Western Australia
Grad Diploma (Enology) 1994 University of Adelaide, Australia
BSc (Soil Science) 1974 University of Reading, UK

Shohreh Niku, MSc, Cal Poly

Lecturer
Food Science and Nutrition
California Polytechnic State University
San Luis Obispo, CA USA

Shohreh has been teaching in the Food Science Department at Calpoly for the last 8 years. She has taught Food Science classes, Food Laws and Regulations, Wine Analysis and Chemistry, Food Analysis, Food Chemistry, and other Food science courses. Shohreh began her studies in Iran where her research emphasis was on Cereal grains and rheological characteristics of flour and also worked as a plant manager for a Macaroni factory. She is married and has two sons. One is at UCLA studying Biochemistry and the other one is going to be a senior in high school

MSc (Agriculture, emphasizing Wine Analysis) 2000 California Polytechnic State University, San Luis Obispo, CA, USA
MSc (Food Science) 1981 University Tehran, Iran
BSc (Food Science and Nutrition) 1978 University Tehran, Iran

Mark D. Welch, MSc, Cal Poly

Lecture/ Orchard and Vineyard manager
Horticulture & Crop Science
California Polytechnic State University
San Luis Obispo, CA USA

Mark's contribution to viticulture began in the mid nineties on the central Coast of California and he returned to Cal Poly in 2006. He promotes and teaches sustainable farming practices in the Fruit Science, Crop Science, and in the Wine and Viticulture majors with an emphasis in vineyard production. He has been involved with multiple research initiatives all involving insect infestation (spider mites) and wine quality. He oversees the commercial farming of approximately 70 acres (28.33 hectares) of permanent fruit and nut crops for the Horticulture and Crop Science Department. Cal Poly currently produces 15 acres (6.1 hectares) of wine grapes (Syrah, Pinot Noir, and Chardonnay). His wine and viticulture experience includes multiple harvest and winery work in Santa Barbara and San Luis Obispo counties and then work with Central Coast Vineyard Team (non profit organization) to identify and promote the most environmentally safe, viticulturally and economically sustainable farming methods, while maintaining or improving quality and flavor of wine grapes.

MSc (Plant Protection Science) 2006 California Polytechnic State University, San Luis Obispo, CA, USA
BSc (Crop Science) 2005 California Polytechnic State University, San Luis Obispo, CA, USA
Certificate (Wine Marketing) 1994 California Polytechnic State University, San Luis Obispo, CA, USA



Faculty Biographies EIC



Conrad Briguet

Title Agricultural Engineer, Director of the EIC

Education Swiss Federal Institute of Technology at Zürich

Professional Experience Viticultural and business management consultant, Director Agricultural and Viticultural Service, experience in project management (Terroir Studies of Vaud)

Courses taught/Research topics at the EIC None as of yet



Jean-Philippe Burdet

Title Agricultural Engineer

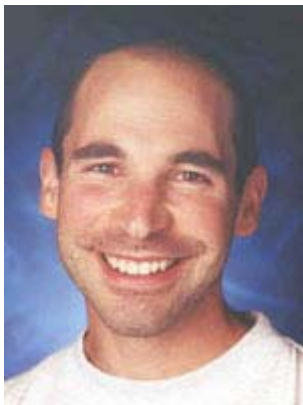
Education Swiss Federal Institute of Technology at Zürich

Professional Experience

1994-2002: Responsible for plant protection product trials and responsible technician at Omya AG, department Agrochemicals, CH 4665 Oftringen

Since 2002: Professor EIC

Courses taught/Research topics at the EIC Plant protection in viticulture and arboriculture, Vineyard training and trellising systems, Phytosanitary controls



Stéphane Burgos

Dr Stéphane Burgos studied Agronomy at the Faculty of Agriculture and Food Sciences, Swiss Federal Institute of technology (ETH) in Zurich. After a short passage at the agricultural school of Grangeneuve, Fribourg as soil science teacher he returned to Zurich to execute a PhD on the relation between cereals and adverse soil conditions. Then he joined the EIC as a Professor of earth science. He currently teaches Geology, Soil Sciences (description, protection, survey, terroir,...), Bioclimatology and Plant nutrition. His research topics are in soil-plant relationships. In 2007 he achieved with his team a soil mapping of the Geneva region and currently he leads a project on climate and plant survey of the soils of the Geneva region.



Philippe Corthay

Title Enologist, Engineer of Enology

Education Engineering School of Enology at Changins

Professional Experience

1975-2003: Technical Director of Winemaking at Uvavins, Switzerland

Since 2003: Professor of Enology, EIC

Courses taught/Research topics at the EIC Practical winery work, Wine tasting, Mandates and winemaking consultation



Eve Emmanuelle Danthe

Title Sensory analysis and Wine Tasting Assistant

Education CFC in Laboratory Biology 1994-07

School of Technology in Applied Biology, Lausanne 1997-2000

Professional Experience Apprenticeship in a biology lab, Serono Aubonne 1994-1997

Institute of Cellular Biology and Morphology UNIL 1997-2002

Sensory Analysis and wine tasting Assistant at the EIC since 2002

Courses taught/Research topics at the EIC Preparation of all wine tastings/sensory analysis at the EIC as well as for Research and

Development, exterior consulting projects, and student research projects. Eve manages the wine tasting lab (22 booths as well as the statistical software FIZZ) and the wine stock that includes wines from around the world.



Nathalie Dakhel

Title Dr National Agronomical Institute, Paris-Grignon

Education

Paris (France)

Nancy (France)

Arlon (Belgique)

Strasbourg (France)

Professional Experience Scientific collaborator at the Swiss Federal Institute of Technology at Lausanne– Research project: the degradation of hydrocarbures in non saturated zones.

Engineer of research – Doctor at CFPI Nufarm (Gennevilliers) – National Institute of Agronomical Research- Research project: Herbicide behavior in soils

Courses taught/Research topics at the EIC Systematics of Soil Profiles, Soil protection and upkeep, Dynamics of fertilizer elements, Manure use in viticulture, Environmental pesticide dynamics



Julien Ducruet

Title Dr of Enology, Bordeaux France

Education

Organic and bio-organic chemistry at Marseille (France) Research Master and PhD in Enology at Bordeaux (France)

Professional Experience Development of new enology products for Laffort (France), vinification and enology consulting
Professor of Enology and researcher at the EIC

Courses taught/Research topics at the EIC Winery technology, Enology and Distillation techniques.



Philippe Dupraz

Title Professor of Viticulture, Dean of the Specialized School

Education

Swiss Federal Institute of Technology at Zürich, agronomy (1975-1980)
Received Engineer of Agronomy, plant production diploma in 1980

Professional Experience

End of 1980- June 1982: Swiss Federal Agricultural Society (AGORA),
profession defense and education

Since July 1982- Engineering School of Enology at Changins

Courses taught/Research topics at the EIC

- Professor of general viticulture
- Participation, then teacher of sensory analysis classes after the retirement of Mr. Crettenand.
- Since 1989, teacher of viticulture nursery and ampelography after the retirement of Mr. Jaquinet and Mr. Simon (Specialized School and EIC)
- Since 2000, Dean of Specialized School, set up of class modules.

- Research: from 2003 to 2006: "Projet Gamaret".



Sébastien Fabre

Title Doctor of Sciences

Education Chemical Engineer at the EPFL, Doctor at the EPFL in Chemical Engineering

Professional Experience Professor, Dean of Enology, and Vice-Director at the EIC

Courses taught/Research topics at the EIC Winery Technology, Wine Analysis and Distillation. Research in oxygen and wine, polyphenols.



Krista Fast-Merlier

Krista, originally from Oregon (USA), graduated from the University of California, Santa Barbara with a bachelor's degree in Environmental Science in 1997. After teaching environmental science in an outdoor school setting in central California for a year, her passion turned to winegrowing. She spent 9 months traveling and working in 2 different wineries in New Zealand, returned to work at 2 different wineries in Oregon, then worked a harvest in Burgundy (France), an experience which turned into a year-long internship. Krista then began studying Enology & Viticulture at Changins. She finished her Engineer of Enology degree in 2006, and was hired by Changins to work in enology research immediately following finishing her diploma work. Along with her enology research, she has given classes in viticulture and has assisted with the creation of Changins' Summer University program.



Dominique P. Fleury

Title: Professor Hes-so

Education

2002-2008: Université du Québec A Montréal, Canada (Ph.D. to obtain);

1998-2001: Université Laval, Canada (M.Sc.);

1995-1997: McGill University, Canada (B.Sc.Agr.);

1989-1992: Institut de Technologie Agro-alimentaire, Canada (DEC);

1989: Centre d'Enseignement Zootechnique, France (BTS);

1985-1989: Ecole Cantonale d'Agriculture de Cernier, Switzerland (CFC).

Professional experience

2006-Present: Professor at EIC (orchards, viticulture & Integrated Pest Management);

2002-2006: Research Associate at Agriculture Canada (grapes entomology);

1998-2006: Agronomist (councillor in fertilisation & herbicides for cash crops).

Lectures at EIC and/or research topics:

Orchards (pruning, fruit quality, harvest, conservation);

Viticulture (anatomy & physiology);

Integrated Pest Management (vineyards & orchards).

Publications:

Fleury D, Bostanian NJ, Mauffette Y & Vincent C. 2007. Residual toxicity of two insecticides on three field populations of *Lygus lineolaris* (Hemiptera: Miridae) collected along the St Lawrence valley in eastern Canada. *Pest Management Science* **63**: 495-499.

Fleury D, Paré J, Vincent C & Mauffette Y. 2006. Feeding impact of *Lygus lineolaris* (Heteroptera: Miridae) on *Vitis vinifera*: a behavioural and histological study. *Canadian Journal of Botany* **84**: 493-500.



Yannick Fournier

Title Engineer of Enology, Enologist, Professor

Education Engineering School of Enology at Changins, Agricultural School of Châteauneuf, Switzerland

Professional Experience Tasting jury member for different wine competitions (cantonal, national and international)

Responsible for the experimental winery at the EIC

Installation of Quality Control for wineries

Winery work at Orsat SA (40,000 hl) Valais, Switzerland

Winery work at Vétroz Abbaye SA (1500hl) Valais, Switzerland

Vineyard nursery work at Meier à Würenlingen, Argovie – German Switzerland

Courses taught/Research topics at the EIC

Responsible for the Enology department for the Specialized School of Enology, Changins

Practical winery work and vinification

Research collaboration with the ACW, Sweet wines “cryoselection”

Research collaboration for the Swiss barrel project



Christian Guyot

Title Agricultural Engineer

Education

- 1980-1984: Collège de Saussure, Geneva, scientific diploma

- 1985-1991: Graduated from the Swiss Federal Institute of Technology at Zürich, Agronomy department, specialization in fruit/vegetable production.

Professional experience

- 1992-1995: Cellar hand, then cellar master at Domaine des Charmes, Peissy-Satigny, Geneva.

- 1994: time spent in vineyards and wineries in Peru and Chile

- 1995-1997: Vineyard manager, Domaine viticole Casa de Santar, Dão Region, Portugal.

- Since 1998: Professor EIC

Courses taught/Research topics at the EIC

- Wine Sensory analysis
- Wine and Viticulture Geography
- Enology
- Current research project : “Reduction characterization in Chasselas wines”



Serge Hautier

Title Biologist

Education University of Lausanne, Specialization in Plant physiology, microbiology and pharmacology

Professional Experience Internship in an enology consulting lab and 2 years in a small family-owned winery Lavaux, Switzerland
15 years of teaching at the EIC, establishment and set-up of the wine microbiology lab at the EIC.

Courses taught/Research topics at the EIC Wine microbiology, Wine and Society, Security in the workplace. Different hygiene and microbiological control projects as well as overseeing fermentation management (in the form of student research projects)

Research: lactic acid bacteria



Patrick Hippenmeyer

Title Cellar Master for the experimental winery, EIC

Education

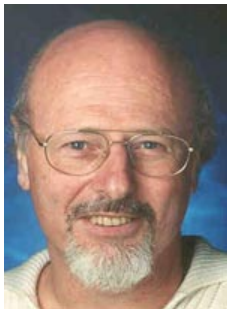
School of Agriculture, Cernier
Viticulture and Enology, Changins
Fédéral Maîtrise, Changins

Professional Experience

Cellar master, Domaine de la Grillette, Cressier Switzerland
Responsible for the laboratory, Cave Coop, Geneva Switzerland
Director of vinification, Cave Amann Switzerland
Director of vinification, Cave G. Besse, Switzerland

Courses taught/Research topics at the EIC

Practical winery work



André Rawyler

André RAWYLER graduated in animal & plant physiology and biochemistry (University of Lausanne) and obtained his Ph.D. in plant physiology (University of Neuchâtel, 1980).

Since then, his main research topics have been yeast plasma membranes (Nestlé Research Laboratory, Vevey, Switzerland), structure-function relationship in photosynthetic membranes and biosynthesis of galacto- and phospholipids (University of Neuchâtel, Switzerland), molecular architecture of Friend erythroleukaemic cell plasma membranes (University of Utrecht, the Netherlands), and the role of lipid metabolism in the response of roots to hypoxia and anoxia (University of Berne, Switzerland).

He is now working at the Engineering School of Enology at Changins where he has set up a new laboratory entirely devoted to research in wood and wine analytics. He is presently working on chemical interactions between wood and wines and is currently developing a new analytical tool aimed at discriminating between "wine in wood" and "wood in wine" practices. His teaching tasks include lectures on methods of wine analysis, together with the corresponding laboratory practicals. In addition, he is responsible for conducting the diploma work of several students and for providing them with the extra scientific support required by some topics.