



## **Wine Aging and Monitoring Workshop On-Line References**

Supporting information available at [www.vtwines.info](http://www.vtwines.info) under On-Line Publications and Enology Notes.

### **On-Line Publications ([www.fst.vt.edu/extension/enology/online.html](http://www.fst.vt.edu/extension/enology/online.html))**

Hydrogen Sulfide / Mercaptan Sensory Screen

Oxidation Sensory Screen (Oxidized Aroma Screen: Acetaldehyde)

*Brettanomyces* - Practical Monitoring and Management of *Brettanomyces*

*Brettanomyces* Research Findings and Management

Hydrogen Sulfide / Mercaptan Sensory Screen

Micro-oxygenation: Current Theory and Applications

Oxidation Sensory Screen (Oxidized Aroma Screen: Acetaldehyde)

Potassium Bitartrate Stabilization of Wines, A Review

Protein Fining Agents for Juices and Wines

Protein Stability Determination in Juice and Wine

Sulfur-like Off Odors, A Winemaker HACCP Plan

Sulfur-like Off Odors in Wine: Managing

Sulfur-Like Off Odors in Wines: A Review of Winery Options

## ***Enology Notes***

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