

Curriculum Vitae

Luis Federico Casassa, Ph.D.

Assistant Professor of Enology & Sensory Analysis
Wine & Viticulture Department
California Polytechnic State University – San Luis Obispo, California (USA)
Phone: (805) 756-2751
Email: lcasassa@calpoly.edu

Education

Ph.D., Food Science (Wine Chemistry, Sensory Analysis), Washington State University, WA, USA 2013

Dissertation title: Phenolic Management in Red Wines: Investigation of the timing and severity of Regulated Deficit Irrigation (RDI), grape maturity, and selected maceration conditions by HPLC-MS and sensory techniques. GPA: 4.00/4.00

M.S., Viticulture & Enology, Cuyo National University, Mendoza, Argentina 2007

Dissertation title: Effect of two alternatives of prefermentative cold soak on the phenolic composition and sensory properties of Malbec wines. GPA: 8.96/10.00

B.S., Agronomic Engineering, Cuyo National University, Mendoza, Argentina 2004

GPA: 8.68/10.00 (Honors)

Domaine d'Approfondissement, Agriculture et Agronomie, Institut Supérieur d'Agriculture Rhône-Alpes (ISARA), Lyon, France 2003

GPA: 15.00/20.00

Research Interests and Areas of Expertise

The focus of my research lies on the areas of grape and wine chemistry and biochemistry and their sensory implications, with especial emphasis on applied research. I have been involved in research projects focusing on the impact of irrigation techniques, especially Regulated Deficit Irrigation. I am also interested on the chemical and sensory aspects arising from intrinsic variations of berry size in red wine cultivars, and their impact during winemaking. Current and ongoing research projects include studies on the extraction of phenolics of sensory relevance during the course of different maceration techniques in red wines (cold soak, extended maceration, saignée, cofermentation, stem and whole cluster additions), coupled with other regulating factors (grape maturity and composition, ethanol content, SO₂ dosis), and their sensory impact as evaluated by formal sensory evaluation techniques. In the past 11 years I have also been involved in practical winemaking conducted both at pilot and at commercial scale, being responsible for production of red, white, rosés, and late-harvest wines.

Professional Experience

- Assistant Professor of Enology. California Polytechnic State University – San Luis Obispo, California, US. Courses taught: **WVIT 202** (Fundamentals of Enology: Spring 2018); **WVIT 442** (Sensory Evaluation of Wine: Fall-Winter-Spring-Summer); **WVIT 465** (Senior Project II: Fall-Winter-Spring-Summer); **WVIT 405** (Advanced Winemaking II: Winter); **WVIT 406** (Advanced Winemaking III: Spring); **AEPS 596** (MS thesis in Crop Science: Fall-Winter-Spring); **AG 539** (Graduate Internship in Agriculture: Spring); **FSN 599** (MS thesis in Food Science: Fall-Winter-Spring). September 2015-Present.
- Cal Poly Wines. Technical liaison. 2,000 cases/year. April 2016-Present.
- Professor. BS in Viticulture & Enology – Wine and Fermentation Chemistry and Biochemistry. Cuyo National University. San Rafael, Argentina. Courses taught: Grape and wine chemistry and biochemistry. February 2015-August 2015.
- Principal investigator (PI) and winemaker. Wine Research Center. National Institute of Agronomic Technology (INTA). Mendoza, Argentina. June 2013-September 2015. Production: 10,000 cases/year.
- Professor. MS Viticulture & Enology Program. Cuyo National University. Mendoza, Argentina, and Tarija (Bolivia). Courses taught: Engineering aspects of winemaking; Wine sensory analysis. October 2013-Present.
- Head winemaker and principal investigator. Wine Research Center. National Institute of Agronomic Technology (INTA). Mendoza, Argentina. November 2004-July 2009.
- Research Assistant. School of Food Science - Viticulture & Enology Program. Washington State University. Prosser, WA, USA. August 2011-May 2013.
- Lecturer. Introduction to Red Winemaking. Sensory Analysis of Wine and Food Products. BS Viticulture & Enology Program. Cuyo National University. Mendoza, Argentina. October 2006-May 2009.
- Assistant winemaker. Bodega J.D. Molina. Mendoza, Argentina. February 2004-June 2004. Production: 500,000 cases/year.
- Research Assistant. . Laboratoire GRAPPE. École Supérieure d'Agriculture d'Angers (ESA). Angers, France. November 2003-February 2004.
- Assistant winemaker. Cavas Rossell-Boher. Mendoza, Argentina. February 2003-June 2003. Production: 20,000 cases/year.

Research Articles (Peer Reviewed)

- Mawdsley, P.F.; Dodson Peterson, J.C.; **Casassa, L.F.** (2019). Multi-year study of the effects of cluster thinning on vine performance, fruit and wine composition of Pinot noir (Clone 115) in California's Edna Valley AVA (USA). *Acta Horticulturae*. Submitted April 2019.
- **Casassa, L.F.**; Mawdsley, P.F.; Stoffel, E.; Williams, P.; Dodson Peterson, J.C. (2019). Chemical and sensory effects of cofermentation and post-malolactic fermentation blending of Syrah with selected Rhône white cvs. *Australian Journal of Grape and Wine Research*. Submitted April 2019.
- **Casassa, L.F.**; Huff, R.; Steele, N.B. (2019). Chemical Consequences of Extended Maceration and Post-Fermentation Additions of Grape Pomace in Pinot noir and Zinfandel Wines from the Central Coast of California (USA). *Food Chemistry*. Accepted for publication April 2019.
- **Casassa, L.F.**; Sari, S.; Bolcato, E.A.; Fanzone, M.L. (2019). Microwave-assisted extraction applied to Merlot grapes with contrasting maturity levels: Effects on phenolic chemistry and wine color. *Fermentation*, 5(1), 15.
- **Casassa, L.F.**; Sari, S.; Bolcato, E.A.; Diaz-Sambueza, M.; Catania, A.A.; Fanzone, M.L.; Raco, F.; Barda, N. (2019). Chemical and sensory effects of cold soak, whole cluster fermentation and stem additions in Pinot noir wines. *American Journal of Enology and Viticulture* 70: 19-33.
- Dodson, J.C.; Ferrara, A.; Watson, K.; **Casassa, L.F.** (2018). The longevity of sustainable vineyard practices. *Wine Business Case Research Journal*. In Press.
- Mawdsley, P.F.; Dodson Peterson, J.C.; **Casassa, L.F.** (2018). Agronomical and chemical effects of the timing of cluster thinning on Pinot Noir (Clone 115) grapes and wines. *Fermentation*, 4(3), 60.
- Maturano, Y.P.; Lerena, M.C.; Mestre, M.V.; **Casassa, L.F.**; Toro, M.A.; Vazquez, F.; Mercado, L.; Combina, M. (2018). Inoculation strategies to improve persistence and implantation of commercial *S. cerevisiae* strains in red wines produced with prefermentative cold soak. *LWT - Food Science and Technology* 97: 648–655.
- Keller, M.; Romero, P.; Gohil, H.; Smithyman, R.P.; Riley, W.R.; **Casassa, L.F.**; Harbertson, J.F. (2016). Deficit Irrigation alters grapevine growth, physiology, and fruit microclimate. *American Journal of Enology and Viticulture*. 67: 426-435.
- **Casassa, L.F.**; Larsen, R.; Harbertson, J.F. (2016). Effects of vineyard and winemaking practices impacting berry size on evolution of phenolics during winemaking. *American Journal of Enology and Viticulture*. 67: 257-268
- Alabi, O.; **Casassa, L.F.**; Gutha, L.; Larsen, C.L.; Henick-Kling, T.; Harbertson, J.F.; Naidu, R. (2016). Impacts of grapevine leafroll disease on fruit yield and grape and wine chemistry in a wine grape (*Vitis vinifera* L.) cultivar. *Public Library of Science (PLOS ONE)*. DOI: 10.1371/journal.pone.0149666
- **Casassa, L.F.**, Bolcato, E.A., Sari, S.E., Fanzone, M.L. and V.P. Jofré (2016). Combined effect of prefermentative cold soak and SO₂ additions in Barbera D'Asti and Malbec wines: anthocyanin composition, chromatic and sensory properties *LWT- Food Science and Technology*. 66: 134-142.

- **Casassa, L.F.**, Keller, M.; and J.F. Harbertson (2015). Regulated Deficit Irrigation alters anthocyanins, tannins and sensory properties of Cabernet Sauvignon grapes and wines. *Molecules*. 20 (5): 7820-7844.
- **Casassa, L.F.**, Bolcato, E.A., and S.E. Sari (2015). Chemical, chromatic, and sensory attributes of 6 red wines produced with prefermentative cold soak. *Food Chemistry*. 174: 110-118.
- Blanco, M.E., G.S. Gomez Talquenca, **L.F. Casassa**, S. Sari, M. del Rocio Torres, S. Ulanovsky and M.L. Fanzone (2015). Nucleotide sequence of key genes from the biosynthetic pathway of the major flavonoid in “Malbec” and “Cabernet Sauvignon”. *Acta Horticulturae*; DOI:10.17660/ActaHortic.2015.1082.48.
- **Casassa, L.F.**, and J.F. Harbertson (2014). Extraction, Evolution, and Sensory Impact of Phenolic Compounds into Wine During Maceration. *Annual Reviews of Food Science and Technology*. February 2014, Issue 5: 83-109.
- **Casassa, L.F.**, and S.E. Sari (2014). Sensory and chemical effects of two alternatives of prefermentative cold soak in Malbec wines during winemaking and bottle aging. *International Journal of Food Science and Technology*. 50 (4): 1044–1055.
- **Casassa, L.F.**, R.C. Larsen C.W. Beaver, M.S. Mireles, M. Keller, W. Riley, R. Smithyman, and J.F. Harbertson (2013). Sensory impact of extended maceration and Regulated Deficit Irrigation (RDI) in Washington state Cabernet Sauvignon wines. *American Journal of Viticulture and Enology*, 64:505-514.
- **Casassa, L.F.**, R.C. Larsen C.W. Beaver, M.S. Mireles, H. Hopfer, H. Heymann, and J.F. Harbertson (2013). Influence of fruit maturity, maceration length, and ethanol amount on chemical and sensory properties of Merlot wines. *American Journal of Viticulture and Enology*, 64:437-449.
- **Casassa, L.F.**, R.C. Larsen C.W. Beaver, M.S. Mireles, M. Keller, W. Riley, R. Smithyman, and J.F. Harbertson (2013). Impact of extended maceration and Regulated Deficit Irrigation (RDI) in Cabernet Sauvignon wines. Characterization of proanthocyanidin distribution, anthocyanin extraction, and chromatic properties. *Journal of Agricultural and Food Chemistry*, 61: 6446:6457.
- **Casassa, L.F.**, C.W. Beaver, M.S. Mireles and J.F. Harbertson (2013). Effect of extended maceration and ethanol concentration on the extraction and evolution of phenolics, color components, and sensory attributes of Merlot wines. *Australian Journal of Grape and Wine Research*, 19:25-39.
- **Casassa, L.F.**, L.S. Keirse, M.S. Mireles and J.F. Harbertson (2012). Cofermentation of Syrah with Viognier: evolution of color and phenolics during winemaking and bottle aging. *American Journal of Viticulture and Enology*, 63:538-543.
- Gutha, L.R., **L.F. Casassa**, J.F. Harbertson, and R. A. Naidu (2010). Modulation of flavonoid biosynthetic pathway genes and anthocyanins due to virus infection in grapevine (*Vitis vinifera* L.) leaves. *BMC Plant Biology*, 10:1-18.
- **Casassa, L.F.**, S. Sari, S. Avagnina, V. Longone, C. Césari, G. Escoriza, C.D. Catania and M. Gatica (2010). Effects of “Hoja de Malvón” disease on the composition, sensory properties and preference of Malbec wines. *International Journal of Wine Research*, 1:63–73.

Book Chapters (Peer Reviewed)

- **Casassa, L.F.** (2017). Proteins and Bentonite in Winemaking: Chemical and Practical Aspects and Sensory Consequences. In: *Post-Fermentation and Distillation Technology - Stabilization, Aging, and Spoilage (Chapter 3)*. Edited by Mateo Bordiga. CRC Press, Taylor & Francis Group, Boca Raton, Florida.
- **Casassa, L.F.** (2017). Flavonoid Phenolics in Red Winemaking. In: *Phenolic Compounds - Natural Sources, Importance and Applications (Chapter 6)*. Edited by R.M. Soto Hernandez, R. Garcia-Mateos and M. Palma-Tenango. DOI: 10.5772/67452. InTech ISBN 978-953-51-2957-8.

Conference Proceedings

- **Casassa, L.F.** (2019). Chemical and sensory effects of cofermentation, post-alcoholic and post-malolactic fermentation blending of Malbec and Merlot from the Central Coast of California (USA). *17th Australian Wine Industry Technical Conference*. July 21-24, Adelaide, Australia.
- **Casassa, L.F.** (2019). Chemical and sensory effects of cofermentation and post-malolactic fermentation blending of Syrah with white cvs. *17th Australian Wine Industry Technical Conference*. July 21-24, Adelaide, Australia.
- **Casassa, L.F.**; Dermutz, N.; Thompson, M.; Mawdsley, P.; Callahan, M.; du Fresne, F.; Dodson Peterson, J.C. (2019). Two-year study of the chemical and sensory effects of whole cluster and dried stem additions in Pinot noir wines (Clone 115). *70th American Society for Enology and Viticulture Annual Meeting*. June 17-20, Napa Valley, CA, USA. Accepted.
- Vega-Osorno, A.; Steele, N.B.; Harbertson, J.F.; **Casassa, L.F.** (2019). Cofermentation, post-alcoholic and post-malolactic fermentation blending of Malbec and Merlot wines. Effects on phenolics and color. *70th American Society for Enology and Viticulture Annual Meeting*. June 17-20, Napa Valley, CA, USA. Accepted.
- Ceja, G.M.; Llodrá, D.; **Casassa, L.F.** (2019). Chemical effects of three barrel bending alternatives during the aging of Cabernet Sauvignon wines in French oak barrels. *70th American Society for Enology and Viticulture Annual Meeting*. June 17-20, Napa Valley, CA, USA. Accepted.
- Mawdsley, P.F.; Dodson Peterson, J.C.; **Casassa, L.F.** (2019). Multi-year study of the effects of cluster thinning on vine performance, fruit and wine composition of Pinot noir (Clone 115). *70th American Society for Enology and Viticulture Annual Meeting*. June 17-20, Napa Valley, CA, USA. Accepted.
- Postiglione, D.; Dodson Peterson, J.; **Casassa, L.F.** (2018). Two-year study of the effects of variations of berry size and manipulations of fermentation solids in Zinfandel grapes and wines. *70th American Society for Enology and Viticulture Annual Meeting*. June 17-20, Napa Valley, CA, USA. Accepted.

- Dermutz, N.; Thompson, M.; Mawdsley, P.; Callahan, M.; du Fresne, F.; Dodson Peterson, J.C.; **Casassa, L.F.** (2018). Effects of whole cluster and dried stem additions on color, phenolics, and sensory properties of Pinot noir wines. *69th American Society for Enology and Viticulture Annual Meeting*. June 18-21, Monterey, CA, USA.
- Hernandez, J.P.; **Casassa, L.F.** (2018). Uncovering winemaking × clone interactions in Pinot noir: Effect of microwaved stems and extended maceration. *69th American Society for Enology and Viticulture Annual Meeting*. June 18-21, Monterey, CA, USA.
- Postiglione, D.; Dodson Peterson, J.; **Casassa, L.F.** (2018). Effects of variations in berry size and manipulations of fermentation solids in Zinfandel grapes and wines. *69th American Society for Enology and Viticulture Annual Meeting*. June 18-21, Monterey, CA, USA.
- Mawdsley, P.F.; Stoffel, E.; Williams, P.; Dodson Peterson, J.C.; **Casassa, L.F.** (2018). Chemical and sensory effects of cofermentation and postfermentation blending of Syrah with selected Rhône white cvs. *69th American Society for Enology and Viticulture Annual Meeting*. June 18-21, Monterey, CA, USA.
- **Casassa, L.F.** ; Larsen, R.; Harbertson, J.F. (2018). Effects of vineyard and winemaking practices impacting berry Size on evolution of phenolics during winemaking. *10th International Symposium on Viticulture and Enology*, Yangling, People's Republic of China.
- **Casassa, L.F.** (2017). Interaction of vineyard and winery practices effects of vineyard and winemaking practices impacting berry size on evolution of phenolics during winemaking. Best Paper Presentation Award Lecture. *68th American Society for Enology and Viticulture Annual Meeting*. June 26-29, Bellevue, WA, USA.
- Mawdsley, P. **Casassa, L.F.**; Dodson Peterson, J. (2017). The effect of cluster thinning timing on chemical and sensory aspects of cool climate Pinot Noir. *68th American Society for Enology and Viticulture Annual Meeting*. June 26-29, Bellevue, WA, USA.
- Sari, S.; Franchetti, M.; **Casassa, L.F.**; Fanzone, M. (2017). Influence of different aging tank materials on phenolic composition of Malbec wines. *68th American Society for Enology and Viticulture Annual Meeting*. June 26-29, Bellevue, WA, USA.
- Coronado, I.; Pena_Neira, A.; Sari, S.; Catania, A.; **Casassa, L.F.**; Palazzo, M.E.; Jofre, V.; Fanzone, M. (2017). Phenolic composition and sensory properties of Bonarda wines from Mendoza province (Argentina). *68th American Society for Enology and Viticulture Annual Meeting*. June 26-29, Bellevue, WA, USA.
- Garro, K; Sari, S.; Catania, A.; **Casassa, L.F.** (2017). Effects of modified saignée techniques on the chemical and sensory profile of Bonarda Argentina and Malbec wines. *68th American Society for Enology and Viticulture Annual Meeting*. June 26-29, Bellevue, WA, USA.
- **Casassa, L.F.**; Huff, R.; Miller, E. (2017). Effect of stem additions and microwave extraction of musts and stems on Syrah, Merlot and Cabernet Sauvignon wines. *68th American Society for Enology and Viticulture Annual Meeting*. June 26-29, Bellevue, WA, USA.
- Mawdsley, P.; **Casassa, L.F.** (2017). Chemical effects of cofermentation and post-fermentation bending of Syrah with selected Rhône white varieties. *68th American Society for Enology and Viticulture Annual Meeting*. June 26-29, Bellevue, WA, USA.

- **Casassa, L.F.**; Bolcato, E.; García, V.; Sari, S.; Gallina, M.; Miranda, M.J.; Barda, N. (2016). Cold soak to reduce maceration length: chemical, chromatic, and sensory effects in Cabernet Sauvignon, Malbec and Merlot. *67th American Society for Enology and Viticulture Annual Meeting*. June 27-30, Monterrey, CA, USA.
- **Casassa, L.F.**; Bolcato, E.; García, V.; Sari, S.; Fanzone, M.L.; Jofré, V. (2016). Microwave-assisted extraction of Merlot grapes with different degrees of ripeness. *67th American Society for Enology and Viticulture Annual Meeting*. June 27-30, Monterrey, CA, USA.
- **Casassa, L.F.**; Bolcato, E.; Diaz-Sambueza, M.; Sari, S.; García, V. (2016). Microwave-assisted extraction of Cabernet Sauvignon grapes: effects on wine phenolics, color, and sensory properties. *67th American Society for Enology and Viticulture Annual Meeting*. June 27-30, Monterrey, CA, USA.
- **Casassa, L.F.**; Bolcato, E.; García, V.; Sari, S.; Gallina, M.; Miranda, M.J.; Barda, N. (2016). Combination of cold soak and whole cluster fermentation in Pinot Noir: effect on color, phenolics, and sensory properties. *67th American Society for Enology and Viticulture Annual Meeting*. Wine Phenolic Session. June 27-30, Monterrey, CA, USA.
- **Casassa, L. F.** (2015). Regulated Deficit Irrigation in Washington State: wine chemistry and sensory effects. Conference. *Washington Association of Wine Grape Growers Annual Meeting*. February 10-13, Kennewick, WA, USA.
- **Casassa, L. F.** (2015). Regulated Deficit Irrigation in Washington State: effects on grape and wine tannins. Conference. *Washington Association of Wine Grape Growers Annual Meeting*. February 10-13, Kennewick, WA, USA.
- **Casassa, L.F.**, R.C. Larsen, M. Mireles, M., and J.F. Harbertson (2014). Interaction of vineyard and winery practices: the impact of Regulated Deficit Irrigation (RDI) on extended maceration, saignée and manipulation of berry size on Cabernet Sauvignon wine. *The 38th World Congress of Vine and Wine (OIV)*. November 9-14, Mendoza, Argentina.
- **Casassa, L.F.**, and J.F. Harbertson (2014). Effect of the anthocyanin composition on the formation of polymeric pigments in red wines. *The 38th World Congress of Vine and Wine (OIV)*. November 9-14, Mendoza, Argentina.
- **Casassa, L.F.**, Sari, S., Bolcato, E., Garcia, V., Perez, D., Gallina, M., Miranda, M.J. and N. Barda (2014). Combination of cold soak and whole cluster fermentation in Pinot Noir: effect on color, phenolics, and sensory properties. *The 38th World Congress of Vine and Wine (OIV)*. November 9-14, Mendoza, Argentina.
- Sari, S., Perez, D., Garcia, V., and **L.F. Casassa** (2014). Chemical and sensory effects of the co-maceration technique applied to the cvs. Syrah-Viognier and Malbec- Semillón. *The 38th World Congress of Vine and Wine (OIV)*. November 9-14, Mendoza, Argentina.
- **Casassa, L.F.**, R.C. Larsen, M. Mireles, M., L.S. Kersey, A. Schultz, and J.F. Harbertson (2014). Co-fermentation of Syrah with Viognier: effect on color and phenolic compounds during maceration and bottle aging. *The 38th World Congress of Vine and Wine (OIV)*. November 9-14, Mendoza, Argentina.
- Perez, M. D., S.E. Sari, **L.F. Casassa**, C. Diaz-Quirós, and M. Assof (2014). Combined effect of grape maturity, temperatura and aeration conditions during fermentation on the fermentation kinetics and aromatic composition of Torrontés Riojano wines. *The 38th World Congress of Vine and Wine (OIV)*. November 9-14, Mendoza, Argentina.

- **Casassa, L.F.**, R.C. Larsen, M. Mireles, M., and J.F. Harbertson (2014). The effect of Regulated Deficit Irrigation on saignée treatments of Cabernet Sauvignon must. *American Society for Enology and Viticulture Annual Meeting*. Winemaking practices session. June 24-27, Austin, TX, USA.
- Fanzone, M. L., Prieto, J.A., Sari, S.E., Jofré, V.P., Assof, M.V., **Casassa, L.F.**, Perez-Peña, J.E., and I. Hermosín Gutiérrez (2014). Interactive effect of crop load and skin contact time on the phenolic composition of Malbec wines from Argentina. *American Society for Enology and Viticulture Annual Meeting*. Poster session. June 24-27, Austin, TX, USA.
- Assof, M.V., Fanzone, **Casassa, L.F.**, and V.P. Jofré (2014). Free Amino Acids and Volatile Composition of Malbec must and wines from different regions of Mendoza, Argentina. *American Society for Enology and Viticulture Annual Meeting*. Poster session. June 24-27, Austin, TX, USA.
- **Casassa, L.F.** and J.F. Harbertson (2013). Efecto de la composición antociánica en la formación de pigmentos poliméricos en los vinos tintos. *XIV Congreso Latinoamericano de Viticultura & Enología – 20-22 Noviembre de 2013*, Tarija, Bolivia.
- Perez, D., S.E. Sari and **L.F. Casassa** (2013). Efecto combinado de bajas temperaturas, diferentes grados de madurez del mosto e incorporación de oxígeno sobre el potencial aromático y la tasa de fermentación en vinos de la cv. Torrontés Riojano. *XIV Congreso Latinoamericano de Viticultura & Enología – 20-22 Noviembre de 2013*, Tarija, Bolivia.
- Sari, S.E., V. García, D. Perez and **L.F. Casassa** (2013). Estudio de la co-maceración en los cv. Malbec-Semillón. *XIV Congreso Latinoamericano de Viticultura & Enología – 20-22 Noviembre de 2013*, Tarija, Bolivia.
- Sari, S.E., S. Tornello, D. Perez and **L.F. Casassa** (2013). Caracterización de vinos procedentes del Valle de Calingasta, San Juan, Argentina. *XIV Congreso Latinoamericano de Viticultura & Enología – 20-22 Noviembre de 2013*, Tarija, Bolivia.
- **Casassa, L.F.**, L.S. Kersey, A.L. Schultz, M.S. Mireles, R.C. Larsen and J.F. Harbertson. Cofermentación de Syrah con Viognier (2013). Efecto en el color y compuestos fenólicos durante la elaboración y el añejamiento en botella. *XIV Congreso Latinoamericano de Viticultura & Enología – 20-22 Noviembre de 2013*, Tarija, Bolivia.
- **Casassa, L.F.**, R.C. Larsen, C.W. Beaver, M.S. Mireles, M. Keller, W.R. Riley, R. Smithyman, and J.F. Harbertson. (2013). Impacto de la maceración extendida y el Riego Deficitario Controlado (RDC) en vinos Cabernet Sauvignon. 1. Caracterización de la distribución de proantocianidinas y la extracción de antocianos. *XIV Congreso Latinoamericano de Viticultura & Enología – 20-22 Noviembre de 2013*, Tarija, Bolivia.
- **Casassa, L.F.**, R.C. Larsen, C.W. Beaver, M.S. Mireles, M. Keller, W.R. Riley, R. Smithyman, and J.F. Harbertson. (2013). Impacto de la maceración extendida y el Riego Deficitario Controlado (RDC) en vinos Cabernet Sauvignon. 2. Impacto sensorial. *XIV Congreso Latinoamericano de Viticultura & Enología – 20-22 Noviembre de 2013*, Tarija, Bolivia.
- **Casassa, L.F.**, R.C. Larsen, M. Mireles, M. Keller, W. R. Riley, R. Smithyman and J.F. Harbertson (2013). Interactive effect of Regulated Deficit Irrigation (RDI) and skin contact time in Cabernet Sauvignon wines: characterization of proanthocyanidins distribution and sensory properties. *Washington Association of Wine Grape Growers Annual Meeting*. February 5-8, Kennewick, WA, USA.

- Harbertson, J.F. **L.F. Casassa**, C.W. Beaver, R.C. Larsen, M. Mireles, H. Hopfer, and H. Heymann (2013). The effect of fruit maturity, ethanol concentration and maceration length in Washington State Merlot wines over two seasons: Extraction of phenolics, color components and sensory implications. *Washington Association of Wine Grape Growers Annual Meeting*. February 5-8, Kennewick, WA, USA.
- **Casassa, L.F.**, R.C. Larsen, M. Mireles, M. Keller, W. R. Riley, R. Smithyman and J.F. Harbertson (2012). Interactive effect of Regulated Deficit Irrigation (RDI), and extended maceration in Cabernet Sauvignon wines. *American Society for Enology and Viticulture Annual Meeting*. Grape and Wine phenolics Session. June 18-22, Portland, OR, USA.
- **Casassa, L.F.**, P. Friel, and J.F. Harbertson (2012). Occurrence of diglycosylated anthocyanins as trace constituents of the anthocyanin profile of cv. Cabernet Sauvignon grapes and wines. *American Society for Enology and Viticulture Annual Meeting*. Grape and Wine phenolics Session. June 18-22, Portland, OR, USA.
- Harbertson, J.F. **L.F. Casassa**, and R.C. Larsen (2012). The effect of fruit maturity, ethanol concentration and maceration length on wine phenolics. *American Society for Enology and Viticulture Annual Meeting*. Grape and Wine phenolics Session. June 18-22, Portland, OR, USA.
- **Casassa, L.F.**, P. Romero, M. Mireles, M. Keller, W. R. Riley, R. Smithyman and J.F. Harbertson (2012). Timing and severity of Regulated Deficit Irrigation on Cabernet Sauvignon. I. Grapes: agronomical and compositional effects. *Washington Association of Wine Grape Growers Annual Meeting*. February 7-10, Kennewick, WA, USA.
- **Casassa, L.F.**, R.C. Larsen, and J.F. Harbertson (2012). Timing and severity of Regulated Deficit Irrigation on Cabernet Sauvignon. II. Wines: Interactive effect of skin contact time. *Washington Association of Wine Grape Growers Annual Meeting*. February 7-10, Kennewick, WA, USA.
- **Casassa, L.F.** C.W. Beaver, M. Mireles, and J.F. Harbertson (2012). Partial Least Squares Regression (PLSR) to relate chemical and sensory attributes of Washington State Merlot wines subjected to extended maceration under two different ethanol levels. *Washington Association of Wine Grape Growers Annual Meeting*. February 7-10, 2012. Kennewick, WA, USA.
- Alabi, O.J., L.R. Gutha, **L.F. Casassa**, J.F. Harbertson, M. Mireles, J. Davenport, and N.A. Rayapati (2011). Impacts of grapevine leafroll disease on own-rooted wine grape cultivar Merlot. *Washington Association of Wine Grape Growers Annual Meeting*. February 7-10, Kennewick, WA, USA.
- Beaver, C.W, **L.F. Casassa**, R. Smithyman, and J. Harbertson (2011). The effect of deficit irrigation on Columbia Valley Cabernet Sauvignon wine phenolics, color and astringency. *Washington Association of Wine Grape Growers Annual Meeting*. February 8-11, Kennewick, WA, USA.
- **Casassa, L.F.**, M. Mireles, E. Harwood and J.F. Harbertson (2011). Unraveling the effects of extended maceration in Merlot wines with different ethanol levels. *American Society for Enology and Viticulture Annual Meeting*. Grape and Wine phenolics session. June 20-24, Monterrey, CA, USA.
- **Casassa, L.F.**, L.S. Kersey and J.F. Harbertson (2010). Cofermentation of Syrah with varied amounts of Viognier: effect on color and phenolic extraction. *7th International Cool Climate Symposium*. June 20-22. Seattle, WA, USA.

- **Casassa, L.F.**, C.D. Catania, S. Sari, S. Avagnina, and M. Díaz-Sambueza. 2009. Maceración prefermentativa en frío y preferencia de los consumidores: un caso de estudio. *XII Congreso Latinoamericano de Viticultura & Enología*. November 11-13, Montevideo, Uruguay.
- **Casassa, L.F.**, C.D. Catania, S. Sari, and M.L. Fanzone. 2009. Año climático o maceración prefermentativa en frío: cuál es el factor determinante? *XII Congreso Latinoamericano de Viticultura & Enología*. November 11-13, Montevideo, Uruguay.
- **Casassa, L.F.**, C.D. Catania, S. Sari, M.L. Fanzone, and V. Jofré. 2009. Maceración prefermentativa en frío: efectos sobre el perfil antociánico de tres vinos varietales. *XII Congreso Latinoamericano de Viticultura & Enología*. November 11-13, Montevideo, Uruguay.
- **Casassa, L.F.**, C.D. Catania, S. Sari, and M.L. Fanzone. 2009. Momento cosecha o maceración prefermentativa en frío: cuál es el factor determinante? *XII Congreso Latinoamericano de Viticultura & Enología*. November 11-13, Montevideo, Uruguay.
- Catania, A., H. Galiotti, C.D. Catania, S. Sari, **L.F. Casassa**, and M. Combina (2009). Influencia de cuatro alternativas de crianza en roble sobre el color y la composición polifenólica de vinos Malbec y Cabernet Sauvignon. *XII Congreso Latinoamericano de Viticultura & Enología*. November 11-13, Montevideo, Uruguay.
- **Casassa, L.F.**, S. Sari, M. Díaz, S. Avagnina, and C.D. Catania (2007). Efecto de ocho cepas de levaduras comerciales sobre la composición y características sensoriales de vinos Cabernet Sauvignon. *XI Congreso Latinoamericano de Viticultura y Enología*. November 26-30, Mendoza, Argentina.
- **Casassa, L.F.**, M. Fanzone, M. Assof, V. Jofré, and C.D. Catania (2007). Extracción y evolución de precursores de aroma (GG) en vinos Malbec elaborados con una maceración clásica y dos variantes de maceración prefermentativa en frío (MPF). *XI Congreso Latinoamericano de Viticultura y Enología*. November 26-30, Mendoza, Argentina.
- Catania, C.D., **L.F. Casassa**, S. Sari, S. Avagnina, V. Becerra, and J.L. Miano (2007). Influencia del ataque de la “cochinilla harinosa de la vid (*Planococcus ficus* Sign.), sobre las características enológicas y organolépticas de vinos Malbec y Chardonnay. *XI Congreso Latinoamericano de Viticultura y Enología*. November 26-30, Mendoza, Argentina.
- Sturm, M.E., A. Massera, **L.F. Casassa**, S. Krieger, C.D. Catania, and M. Combina (2007). Inoculación temprana de bacterias lácticas preacimatadas en mostos Malbec. *XI Congreso Latinoamericano de Viticultura y Enología*. November 26-30, Mendoza, Argentina.
- **Casassa, L.F.**, E. Galat, S. Sari, M. Díaz, S. Avagnina, and C.D. Catania (2007). Efecto de dos variantes de maceración prefermentativa en frío (MPF) sobre la evolución cromática y organoléptica de vinos Malbec. *XI Congreso Latinoamericano de Viticultura y Enología*. November 26-30, Mendoza, Argentina.
- **Casassa, L.F.**, A. Massera, M. Combina, and C.D. Catania (2007). Estudio preliminar de la composición microbiológica de mostos Malbec sometidos a dos variantes de maceración prefermentativa en frío (MPF). *XI Congreso Latinoamericano de Viticultura y Enología*. November 26-30, Mendoza, Argentina.
- **Casassa, L.F.**, S. Sari, S. Avagnina, V. Longone, G. Escoriaza, C.D. Catania, and M. Gatica (2006). Effects of Hoja de Malvón disease on the sensory properties and composition of Malbec wine from Mendoza, Argentina. *5th International Workshop on Grapevine Trunk Diseases*. International Council on Grapevine Trunk Diseases, Davis, CA, USA.

- **Casassa, L.F.**, C.D. Catania, S. Sari, and S. Avagnina (2005). Estudio comparativo de distintos sistemas de maceración sobre el color, la composición polifenólica y las características organolépticas de vinos cv. *Merlot*. *X Congreso Latinoamericano de Viticultura y Enología*. November 7-11, Bento Gonçalves, Brasil.
- Catania, A., S. Sari, **L.F. Casassa**, M. Montoya, and R. Del Monte (2005). Influencia de distintos puntos de madurez sobre el color, el color, la composición polifenólica y las características organolépticas de vinos cv. *Malbec*. *X Congreso Latinoamericano de Viticultura y Enología*. November 7-11, Bento Gonçalves, Brasil

Extension, Outreach and other Educational Activities

- **Casassa, L. F. (2018)**. Extraction and retention of phenolics during red wine maceration. - Chemical and sensory effects of selected winemaking techniques -. Napa Valley Wine Technical Group Meeting. May 2nd, 2019. St. Helena, Napa Valley, CA, USA.
- **Casassa, L.F. (2019)**. Oxygen in wines – chemistry, management, and sensory implications. Laffort Rendez-Vous 2019, April 19, Buellton, CA, USA.
- **Casassa, L. F. (2019)**. Regulated Deficit Irrigation – yields, water usage, photosynthesis, phenolic compounds and implications for wine sensory characteristics. 36th Annual Grape Day, April 18, 2019, South Coast Winery Resort & Spa, Temecula, CA, USA.
- **Casassa, L. F. (2019)**. Phenolic panel discussion: overview of phenolic analysis in grapes and wines. *Vintage Report, Napa Valley 2019*. January 22, 2019, Napa Valley, CA, USA.
- **Casassa, L.F. (2018)**. Phenolic compounds in grapes and wines – Biosynthesis, chemical reactivity, localization and extraction into wines. WVIT 202 (Fundamentals of Enology) – Invited lecture. Cal Poly San Luis Obispo. October 31st, 2018. San Luis Obispo, CA, USA.
- **Casassa, L. F. (2018)**. Regulated Deficit Irrigation: A primer of agronomical, chemical and sensory effects. Wilson Creek Winery, August 27th, 2018, Temecula, CA, USA.
- **Casassa, L. F. (2018)**. Regulated Deficit Irrigation: Sensory effects and implications for wine quality. Ramona Valley Association of Grape Growers, August 28th, 2018, Escondido, CA, USA.
- **Casassa, L. F. (2018)**. Extraction and retention of phenolics during red wine maceration. - Chemical and sensory effects of selected winemaking techniques -. E & J Gallo Winery Statewide Annual Meeting, June 6th, 2018. Lodi, CA, USA.
- **Casassa, L. F. (2018)**. Regulated Deficit Irrigation - A primer of agronomical, chemical and sensory effects. *Fresno State University Industry and Student Seminar*. May 4th, 2018. Fresno, CA, USA.
- **Casassa, L. F. (2018)**. Phenolic compounds in grapes and wines. Phenolic workshop. College of Enology of Northwest A&F University. April 22nd, 2018. Yangling, People's Republic of China.
- **Casassa, L. F. (2018)**. Phenolic compounds – A primer. College of Agriculture, Food and Environmental Sciences (CAFES) Seminar Series. Cal Poly San Luis Obispo. April 13th, 2018. San Luis Obispo, CA, USA.
- **Casassa, L. F. (2018)**. Temperature effects on phenolic extraction – Chemical and sensory effects. Workshop “Enology at the Beach” by Scott Laboratories. April 11th, 2018, Pismo Beach, CA, USA.

- **Casassa, L. F. (2018).** Regulated Deficit Irrigation - A primer of agronomical, chemical and sensory effects. *WiVi Central Coast, Conference and Trade Show*. March 21, 2018, Paso Robles, CA, USA.
- **Casassa, L. F. (2018).** Phenolic compounds in grapes and wines – AG 581 class. Cal Poly San Luis Obispo. March 14th, 2018. San Luis Obispo, CA, USA.
- **Casassa, L. F. (2018).** Overview of phenolic extraction into red wines – A cellular perspective. *Vintage Report, Napa Valley 2018*. January 18, 2018, Napa Valley, CA, USA.
- **Casassa, L.F. (2018).** Prácticas de vinedo para optimizar la composición fenólica (In Spanish). Spanish-track session. *2018 Unified Wine & Grape Symposium*. January 30th, Sacramento, CA, USA.
- **Casassa, L.F. (2017).** A tale from the 2017 grape harvest – or how do you go from crushing grapes to counting taste buds. *Mustang Family Weekend. Student Affairs, Parents and Family Programs*, October 21, 2017. Cal Poly San Luis Obispo, CA, USA.
- **Casassa, L.F. (2017).** Regulated Deficit Irrigation: A primer of agronomical, chemical and sensory effects. *Ramona Valley Vineyard Association & grape and wine Symposium*. July 22, 2017, Escondido, CA, USA.
- **Casassa, L. F. (2017).** Panel discussion: Art and Science of Winemaking – Winery development and better design. *CAED Annual Program*, June 24, 2017. Cal Poly San Luis Obispo, CA, USA.
- **Casassa, L. F. (2017).** Primer on wine production: red, white and rosé wines. *FS 341 class, Fermented Foods*, June 3, 2017. Cal Poly San Luis Obispo, CA, USA.
- **Casassa, L. F. (2017).** New World Wines. Presentation for Dr. Lecat’s class, *WVIT 102, Global Wine and Viticulture*, May 22, 2017. Cal Poly San Luis Obispo, CA, USA.
- **Casassa, L. F. (2017).** Impact of Processing Techniques on Red Wine Color. *The Phenolic Series: Seminar II, Color: from Grapes to Wines – ENARTIS USA*. March 23, 2017, Forestville, Sonoma, CA, USA.
- **Casassa, L. F. (2017).** Phenolics in Red Wines – A Primer. *WiVi Central Coast, Conference and Trade Show*. March 15, 2017, Paso Robles, CA, USA.
- **Casassa, L. F. (2017).** Leading-edge Technology in Grape-growing and Winemaking. Use of membranes in enology. Spanish-track session. *Unified Wine & Grape Symposium*. January 24-27, Sacramento, CA, USA.
- **Casassa, L. F. (2017).** The Art of Finding a Wine’s Ideal Balance (Sweet Spot). In search for the “perfect” balance in the chemistry of the wine. Spanish-track session. *Unified Wine & Grape Symposium*. January 24-27, Sacramento, CA, USA.
- **Casassa, L.F. (2016).** Scientific and practical aspects of wine sensory evaluation” (In Spanish). *CAVE: Centro Argentino de Vinos y Espirituosas*. December 14, 15, and 16th, 2016. (25 hours). Buenos Aires, Argentina.
- **Casassa, L. F. (2016).** Orientation to wine and viticulture from the perspective of the enology concentration. *WVIT 101*. November 15, 2016. Cal Poly San Luis Obispo, CA, USA.
- **Casassa, L. F. (2016).** Panel: *What we need from UC and CSU to address viticulture and enology needs for the San Joaquin Valley in the 21st Century*. *San Joaquin Valley Winegrowers Association Annual Grape and Wine Industry Forum*, November 29th, 2016, Fresno, CA, USA.

- **Casassa, L. F.** (2016). Oak chemistry, effects on wines and sensory consequences. A winemaker's perspective based on published research. *Associated Cooperage Industries of America Annual Convention*. October 17, 2016. San Diego, CA, USA.
- **Casassa, L. F.** (2016). Argentina wine growing regions and beyond. Presentation for Dr. Lecat's class, *WVIT 102, Global Wine and Viticulture*, June 3, 2016. Cal Poly San Luis Obispo, CA, USA.
- **Casassa, L. F.** (2016). What's oak has to do with it? *Chardonnay Symposium*. May 14, 2016, Pismo Beach, CA, USA.
- **Casassa, L. F.** (2016). Extraction and retention of phenolics compounds during maceration – Overview and effect of selected winemaking techniques. *Vintage Report, Paso Robles 2016*. February 3, Vina Robles, Paso Robles, CA, USA.
- **Casassa, L. F.** (2016). Ripeness metrics. Beyond Brix, pH and Titratable acidity. *Unified Wine & Grape Symposium*. January 28, Sacramento, CA, USA.
- **Casassa, L. F.** (2016). Grape and wine phenolics. A primer. Guest lecture: *AG 581 Graduate Seminar*. Dr. Mark Shelton's class, Department of Horticulture. January 13, Cal Poly San Luis Obispo, CA, USA.
- **Casassa, L.F.** (2015). La maceración de los vinos tintos y sus alternativas. Química de fenoles e implicancias sensoriales. *Wine Science Forum (sponsored by Nomacorc)*, 11 de agosto de 2015. Hotel Intercontinental. Mendoza (Argentina).
- **Casassa, L.F.** (2015). Tamaño de baya y calidad del vino. *Foro de Capacitación en Vitivinicultura, Instituto Nacional de Vitivinicultura*, 6 de agosto de 2015. Mendoza, Argentina.
- **Casassa, L.F.** (2015). Manejo de los polifenoles durante la vinificación. Física y química de la extracción de fenoles. Técnicas de maceración y sus implicancias sensoriales. Avances recientes Curso de postgrado: Biotecnología del proceso de vinificación. Prácticas tradicionales e innovación. *Facultad de Ciencias Aplicadas a la Industria (UNCuyo)- CONICET*. Del 27 al 31 de julio de 2015, San Rafael, Argentina.
- **Casassa, L.F.** (2015). Compuestos fenólicos en uvas y vinos. Manejo de polifenoles durante la vinificación. Física y química de la extracción de fenoles. *Curso de postgrado: Biotecnología del proceso de vinificación. Prácticas tradicionales e innovación. Facultad de Ciencias Aplicadas a la Industria (UNCuyo)- CONICET*. Del 27 al 31 de julio de 2015, San Rafael, Argentina.
- **Casassa, L.F.** (2015). Química del oxígeno en vinos, avances recientes. Aspectos físicos y bioquímicos, implicancias tecnológicas y sensoriales. *Ciclo 2015 de Buenas Prácticas Enológicas. Módulo II: fraccionamiento y guarda de vinos*. Asociación de Profesionales en Enología y Alimentos de Argentina (APEAA) – APM y Asociados – La Enoteca, 15 de julio de 2015. Mendoza, Argentina.
- **Casassa, L.F.** (2015). Tecnologías de maceración de vinos tintos. Aspectos químicos y sensoriales. Disertación, mesa redonda "Innovaciones tecnológicas aplicadas a la vinificación". *Congreso Latinoamericano de Ingeniería y Ciencias Aplicadas a la Industria "CLICAP 2015"*, 15-17 Abril 2015. San Rafael, Mendoza, Argentina.
- **Casassa, L.F.** (2015). Regulated Deficit Irrigation in Washington State: wine chemistry and sensory effects. Conference. *Washington Association of Wine Grape Growers Annual Meeting*. February 10-13 (2015), Kennewick, WA, USA.

- **Casassa, L.F.** (2015). Regulated Deficit Irrigation in Washington State: effects on grape and wine tannins. Conference. *Washington Association of Wine Grape Growers Annual Meeting*. February 10-13 (2015), Kennewick, WA, USA.
- **Casassa, L.F.** (2014). Extracción y retención de compuestos fenólicos durante la maceración de los vinos tintos. Aspectos físico-químicos, tecnológicos y sensoriales. Conferencia. *Jornadas de capacitación enológica organizadas por la Pontificia Universidad Católica de Chile, Viña Concha y Toro e INDURA S.A.* 27 de noviembre de 2014, Santa Cruz, Chile.
- **Casassa, L.F.** (2014). Consideraciones para potenciar la calidad de vinos tintos de altura. Una charla de agronomía, bioquímica y marketing. Conferencia. *VI Jornadas Internacionales de Viticultura y Enología*, 6 y 7 de noviembre de 2014, Tarija, Bolivia.
- **Casassa, L.F.** (2014). Madurez de semilla y grado alcohólico. Aspectos físico-químico y sensoriales en vinos tintos. *Estación Experimental Agropecuaria (EEA) Alto Valle*. 22 de agosto 2014. Río Negro, Argentina.
- **Casassa, L.F.;** Sari, S. (2014). Características Organolépticas de los Vinos. Febrero de 2014. Duración = 30 horas. San Rafael (Mendoza), Argentina.
- **Casassa, L.F.** (2014). Impacto de la maceración extendida y el Riego Deficitario Controlado en vinos cv. Cabernet Sauvignon de Washington State: caracterización de la distribución de proantocianidinas y propiedades sensoriales. *Reunión Anual Catena Wine Institute. Bodega Catena-Zapata*. Marzo de 2014. Mendoza, Argentina.
- **Casassa, L.F.** (2014). La maceración de los vinos tintos. Donde todo comienza. *Jornada de Capacitación para pequeños productores del Valle Central de Tarija, Bolivia*. Abril de 2014. CENAVIT, Tarija, Bolivia.
- **Casassa, L.F.** (2014). Ingeniería Enológica. Módulo de la Maestría en Viticultura y Enología. Universidad Autónoma Juan Misael Saracho, Tarija, Bolivia. Abril de 2014. Duración = 30 horas. Tarija, Bolivia.
- **Casassa, L.F.** (2014). Efecto de la matriz del vino en la extracción de taninos durante la maceración y la percepción de astringencia. *Foro de Capacitación en Vitivinicultura, INV*. Julio 2014. Mendoza, Argentina
- **Casassa, L.F.;** Sari, S. (2013). Características Organolépticas de los Vinos. *Módulo de la Maestría en Viticultura y Enología*. Mendoza, Argentina. Diciembre de 2013. Duración = 30 horas.
- **Casassa, L.F.** (2013). La maceración de los vinos tintos. Donde todo comienza. *Jornada de Capacitación de vinos caseros y artesanales*. Teatro Municipal. 18 de noviembre de 2013. Cafayate, Salta, Argentina.
- **Casassa, L.F.** (2013). Defectos de los vinos. Química, prevención y corrección. *Jornada de Capacitación de vinos caseros y artesanales*. Teatro Municipal. 18 de noviembre de 2013. Cafayate, Salta, Argentina.
- **Casassa, L.F.** (2013). Impacto de la maceración extendida y el riego deficitario regulado en vinos de Cabernet Sauvignon: caracterización de la distribución de protoantocianidinas, extracción de antocianos y propiedades sensoriales. *Foro de Capacitación en Vitivinicultura, INV*, Setiembre 2013, Mendoza, Argentina.
- **Casassa, L.F.** (2013). Red wine maceration: where all begins (In Spanish). Spanish Session. *Washington Association of Wine Grape Growers Annual Meeting*. February 2013, Kennewick, WA, USA.

- **Casassa, L.F.** (2013). How grapevine leaf-roll disease affects grapes and wines. *Vine to Wine Workshop*, December 2012, Prosser, WA, USA.
- **Casassa, L.F.** (2012). The effect of extended maceration and ethanol on the extraction and evolution of phenolics, color and sensory attributes of Washington State Merlot wines. *Chateau Saint Michelle Winemaking Council Annual Meeting*. June 2012, Prosser, WA, USA.
- **Casassa, L.F.** (2012) Analysis for metals on wines. Session II: Wine analyses. *Washington Association of Wine Grape Growers Annual Meeting*. February 7-10, 2012. Kennewick, Washington, USA.
- **Casassa, L.F.** (2011). Acid adjustment and Brix issues. Fruit ripening parameters in cooler climate grapes. *Gearing up for the 2011 Harvest Workshop*. September 17th, 2011. Richland, Washington, USA.

Note: other extension notes and publications in non-refereed journal articles can be accessed through the Research Gate website:

https://www.researchgate.net/profile/L_Casassa

Honors & Awards

- Best Student Presentation Award. Student: Paul Mawdsley. Co-advised with Dr. Dodson Peterson. American Society for Enology and Viticulture Annual Meeting, Seattle, WA, USA. June 2017.
- American Society for Enology and Viticulture, best Enology paper of 2016 in the American Journal of Enology and Viticulture: “Effects of Vineyard and Winemaking Practices Impacting Berry Size on Evolution of Phenolics during Winemaking”. March 2017
- American Society for Enology and Viticulture, best Enology paper of 2014 in the American Journal of Enology and Viticulture: “Sensory Impact of Extended Maceration and Regulated Deficit Irrigation on Washington State Cabernet Sauvignon wines”. March 2014.
- Best Poster Presentation Award. American Society for Enology and Viticulture Annual Meeting, Portland, OR, USA. June 2012.
- American Society for Enology and Viticulture Scholarship. American Society for Enology and Viticulture, USA. April 2012.
- Walter Clore Scholarship. Washington Association of Grape and Wine Growers, WA, USA. February 2010.
- Fulbright Scholar. International Fulbright Science and Technology Ph.D. Program. International Fulbright Commission, USA. July 2009-June 2011.
- Silver Medal & Honor Diploma. Best second GPA in the B.S. of Agronomic Engineering. School of Agronomic Sciences. Cuyo National University. Mendoza, Argentina. April 2004
- Alfa-Realces Scholarship. European & Latin America Network for Cooperation in Higher Education. Fédération d’Écoles Supérieures d’Ingénieurs en Agriculture – FESIA. September 2003-February 2004.

Professional Organizations and Service

- Institute of Masters of Wine – September 2018 – Present.
- Vintage Report Paso Robles and Napa Valley. Advisory Board Member. August 2017 – present.
- Wine Judge. California Mid-State Fair – Central Coast Wine Competition. July 2017-present.
- Chardonnay Symposium. Moderator, Session: What oak has to do with it”. May 2016.
- Washington Wine Technical Group. Member. February 2012-Present.
- American Society for Enology and Viticulture. Member. May 2010-Present.

Peer-review activity

- Verified Reviewer Profile at Publons: <https://publons.com/author/1233612/federico-casassa#profile>
- International Journal of Food Science and Technology. Reviewer and Editorial Board Member. July 2017-present.
- Journal of Agricultural and Food Chemistry. Reviewer. January 2017 – present.
- American Journal of Enology and Viticulture. Reviewer. June 2013-present.
- Australian Journal of Grape and Wine Research. Reviewer. December 2013-present.
- Molecules. Reviewer. July 2014-present.
- Fermentation. Reviewer. July 2018-present
- Beverages. Reviewer. May 2017-present.
- Catalyst (Practical side publication of the American Journal of Enology and Viticulture). Reviewer. March 2016-present.
- Critical Reviews in Food Science and Nutrition. Reviewer. March 2017-present.
- Food Chemistry. Reviewer. July 2014-present.
- African Journal of Biotechnology. Reviewer. January 2015-present.
- Journal of Food Science. Reviewer. May 2015-present.
- Revista de la Facultad de Ciencias Agrarias. Reviewer. July 2017-present.
- El Vino & Su Industria. Mendoza, Argentina. Scientific advisor. March 2008 – present.

Areas of Analytical Expertise

- **Chemistry:** Operation of analytical and preparative High-Performance Liquid Chromatography (HPLC) systems applied to anthocyanins, flavonols, flavan-3-ols, tannins, polymeric pigments, organic acids, and carbohydrates applied to *V. vinifera* L. and non-vinifera cultivars. Preparation, purification and chemical characterization of phenolic compounds. Mass spectroscopy. Flash Chromatography. Size-Exclusion Chromatography. UV-Vis Spectroscopy: analysis of tannins by protein precipitation (Adams-Harbertson Assay), anthocyanins, polymeric pigments and total phenolics. Wine color: Cie-Lab system. Food and wine chemistry.

- **Wine microbiology**
- **Sensory Analysis:** Overall difference tests for consumer and trained panels. Panel recruitment and selection, development and training. Development of sensory standards and descriptive terminology. Descriptive analysis techniques applied to wines. Quantitative Flavor Profiling. Consumer science.
- **Wine judging:** permanent judge of **EVICO** (Wine Annual Evaluation of Mendoza Red and White Wines); **UCOVIN** (Annual Evaluation of the Wines of the Uco Valley); Central Coast Wine Competition (Paso Robles, CA, USA).

Language Proficiency

- Spanish (native).
- English (fluent, formal writing and speaking).
- French (formal writing and reading).