

Aroma Sensory Interactions Between *cis*-Rose Oxide, Linalool and α -Terpineol in Gewürztraminer Wines

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Objectives

Evaluate sensory perception of the different ratios of *cis*-rose oxide

Assess aroma interactions with linalool and α -terpineol in wine.

Methods

Pinot gris base

Vintage 2018



Dearomatization



LiChrolut

Vacuum Filtration

Aroma Base

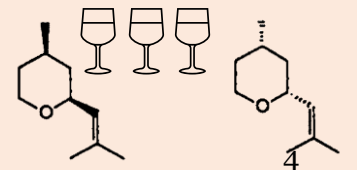


Esters and acids

Bottling



Triangle Test



cis-Rose Oxide Ratios

-75/+25 -70/+30
-65/+35 -60/+40

Check-All-That-Apply

	-70/30	-65/35	Linalool	α -terpineol
	1	2	3	4
α -terpineol and Linalool	5	6		
Low α -terpineol and Low Linalool	7	8		
High α -terpineol and High Linalool	9	10		

Next Experiment

Training for 13 aroma attributes

Descriptive analysis for aroma intensity

Funding

Fulbright-García Robles Scholarship (Fulbright COMEXUS)

