

*Portland Section 2018 December Meeting Notice*

## Smoke Gets in Your Wine! The latest on Smoke Taint\*

a talk presented by

**Professor Elizabeth Tomasino**

Oregon State University Department of Food Science & Technology

[bio](#)

**7:45 pm Thurs. Dec. 13**

Reed College Vollum Lounge

3203 SE Woodstock Blvd, Portland, OR 97202

[map](#)

### WINETASTING

Enjoy the tastes of “smoke-tainted” wines!

### IYPT RAFFLE

Two [ACS International Year of the Periodic Table calendars](#) will be raffled off. Don't miss your opportunity to get a free 2019 ACS IYPT calendar!

### [Dinner Reservations](#)

**Dinner reservations FIRM deadline 9 PM Monday Dec. 10**

**Prices increase after the deadline!** *(including at the door)*

*Schedule: 6:00 pm social • 6:45 pm buffet dinner • 7:45 pm talk*

Portland Section webpage <http://www.acsportland.org>

\* **Abstract:** *The increase in wildfires in the past 10 years has resulted in an unusual problem for the wine industry, specifically smoke has been found to impact wine aroma and flavor quality. There is much misleading information on the impacts of smoke to wine quality. The actual mechanisms for smoke taint in wine will be explained as well as the fact that all smoke is not the same. Individual differences to the perception of smoke taint also plays a role in the overall problem of smoke taint in wine.*