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| **Presentation Title** | **Event/ format** | **Date** | **Number and background of attendees** |
| “Stuck on You” – Sulfur spray residues in the vineyard and winery | Northern Grapes Project Webinar Series/ 1-hr Webinar presentation | Dec 2014 A | Approx. 200, mainly industry |
| “Precursors of Hydrogen Sulfide during Wine Storage – the Role of Elemental Sulfur Pesticide Residues” | ASEV Eastern Section Annual Conference/ poster presentation | July 2015 | Approx. 80 attendees, 25% industry |
| “Disappearing tannins, missing-in-action SO2, reappearing H2S”  (co-presented with Gavin Sacks) | CRAVE Annual Conference/ oral presentation | Nov 2015 | Approx. 30, Cornell faculty, graduate students, and extension associates |
| “Effect of elemental sulfur and yeast strain on hydrogen sulfide production in wine post-bottling”  (presenter was Elle Friedberg, a Food Science Scholar I mentored) | ACS/ oral presentation | March 2016 | 30 attendees, mostly industry members from large flavor/wine companies |