

WSAICHE September 10, 2020 Program

Wine a Bit: You'll Feel Better!



By Professor Will Case

Wine has importance in many social and religious contexts in our society today. The fermentation of sugars by the action of yeasts appears to be among the earliest recorded experimental observations of humans. Although a great deal of this early work was accidental, the production of wine is now a billion- dollar industry worldwide.

This talk will provide an overview of the chemistry involved in wine production. We will delve into the key chemical components of wine along with the elementary reactions these components undergo. Additionally, we will discuss wine production, with a particular focus on New Zealand and Sauvignon Blanc. Several wine critics agree that New Zealand is home to the “world’s best” version of this wine. Cheers!

Will currently serves as the Chair of the Western Carolinas Local Section of the American Chemical Society. Will Case is an Associate Professor of Chemistry at Converse College where he currently teaches general chemistry, inorganic chemistry and biochemistry. He also serves as the co-director of the Nisbet Honors Program at Converse. Prior to joining the Converse faculty he served as the Director of Chemistry Labs at the University of Richmond from 2007-2015. Will received his BS in chemistry and AB in Spanish from Duke University and his Ph.D. in chemistry from Rensselaer Polytechnic Institute.