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EXPERIENCE

- 2011 - present **Professor of Enology**
Department of Food Science, Purdue University, West Lafayette, Indiana
- Technology transfer between Purdue and the Midwestern wine industries
 - National strategic development of professional education programs
 - Teaching of undergraduate/graduate fermentation science courses
 - Program leader for applied research in enology
 - Chief judge, Indy International Wine Competition
- 2014 - present **Chief Enologist**
VinSense, LLC, West Lafayette, Indiana
- Real-time high-resolution deep soil analysis
 - Vine water and nutrient availability maps
 - Predictive terroir, microclimate, and wine quality modeling
- 2005 - 2011 **Associate Professor of Enology**
- 2002 - 2005 **Director of Winemaking**
Sakonnet Vineyards, Little Compton, Rhode Island
- Management of a 50,000 case winery
 - Production of estate wines incl. sparkling, red and white table, port and ice wine
 - Vineyard/winery quality control and product development
 - Financial, administrative and personnel management of production
 - Control of wine inventory and distribution
 - Marketing/educational activities for distributors, retailers and general public
- 1999 - 2002 **Associate Enologist, California Agricultural Experiment Station and Associate Specialist in Cooperative Extension**
- 1993 - 1999 **Assistant Enologist, California Agricultural Experiment Station and Assistant Specialist in Cooperative Extension**
Department of Viticulture and Enology, University of California, Davis, CA
- Technology transfer between UC Davis and the California wine industry
 - Strategic development of professional education programs
 - Program leader for applied research in enology
 - Experimental winemaking and brandy distillation
 - Organization of research and technical symposia
 - University liaison to wine industry organizations and government agencies
 - Editor 'Viticulture and Enology Briefs'

EDUCATION

- Ph.D.** Food Technology, Technische Universität Berlin (*Doktor-Ingenieur*) 1992
M.S. Food Technology, Technische Universität Berlin (*Diplom-Ingenieur*) 1987

SCHOLARSHIPS

- Studienstiftung des Deutschen Volkes
- Stiftung Industrieforschung *Promotions-Stipendium*
- Deutscher Akademischer Austauschdienst *Dissertations-Stipendium*

PAST & PRESENT PROFESSIONAL ACTIVITY

- American Society for Enology and Viticulture (ASEV), Past President
- ASEV Committee on Wine Industry Professionalism, Chair
- Unified Wine and Grape Symposium LLC Managing Committee
- Unified Wine and Grape Symposium Exhibitor Advisory Committee, Chair
- ASEV Technical Projects Committee, Associate Director
- ASEV TPC Laboratory Proficiency Testing Guidance Committee, Chair
- American Journal of Enology and Viticulture, Associate Editor
- Wine Institute Technical Committee
- Recent Advances in Viticulture and Enology, Chair
- 1st - 5th Joint Burgundy-California-Oregon Winemaking Symposium, Chair
- California Enological Research Association
- Napa Valley Wine Technical Group, Honorary Member
- Sonoma County Wine Technical Group
- American Viticulture and Enology Research Network
- Indiana Wine Grape Council
- Institute of Food Technologists
- Confrérie des Compagnons Goustevin de Normandie, Baron
- Confrérie Saint Etienne d'Alsace

UNDERGRADUATE/GRADUATE COURSES TAUGHT

- FS 506 Commercial Grape and Wine Production (Purdue)
- FS 564 Commercial Food and Beverage Fermentations (Purdue)
- FS 470 Wine Appreciation (Purdue)
- SA 316M Experiencing the Food, Wine and Culture of Italy and Switzerland (Purdue)
- VEN 140 Distilled Beverage Production (UC Davis)
- VEN 198 Winemaking Seminars (UC Davis)

WINE/SPIRITS JUDGE

- Indy International Wine Competition; Grand Harvest Awards; American Distilling Institute
- U.S. National Wine Competition; San Diego International; Sonoma County Fair

WINE AWARDS

- GEWÜRZTRAMINER: Best of Show, Monterey International
Gold Star for Exceptional Merit, Santé Magazine
- CABERNET FRANC: Double Gold Medal, San Francisco International
- ESTATE CHARDONNAY: Critics Gold Award, Critics Challenge International
- RESERVE CHARDONNAY: Gold Medal, American Wine Society
- VIDAL BLANC: Gold Medal, San Francisco International
All-American Top Ten Wine, Food and Wine Magazine
- CHAMPAGNE: Critics Gold Award, Critics Challenge International
- CHANCELLOR PORT: Gold Medal, Tasters Guild International

INVITED SPEAKER

- INTERNATIONAL: France, Italy, Spain, Chile, China, Japan, Thailand, South Africa
- NATIONAL: California, Colorado, Connecticut, Idaho, Indiana, Iowa, Kansas, Massachusetts, Michigan, Missouri, New York, Ohio, Oregon, Pennsylvania, Rhode Island, Texas, Washington

PRESS COVERAGE

- Wine Spectator, Decanter Magazine, Wine Business Monthly, Wines & Vines, Bloomberg News Service, Financial Times, The Economist, Boston Globe, Rolling Stone Magazine, StarChefs.com, PBS Wired Science, Sacramento Bee, Tom Stevenson's Wine Report, New England Wine Gazette, Food Technology, Food and Wine, Agricultures Magazine, Lafayette Journal and Courier, Beveragebusiness.com, New Scientist; New York Times

DEVELOPMENT OF PROFESSIONAL EDUCATION PROGRAMS

- 2nd International Symposium on Nitrogen in Grapes and Wine 2015
- New Zealand for Wine Professionals, 2014
- Indiana Horticultural Congress Wine Grape Symposium, 2006 – Present
- Viticulture, Enology & Wine Marketing for Tasting Room Managers, 2013
- Boot Camps for Commercial Winery Start-ups, 2009-2012
- South America for Wine Professionals, Chile and Argentina, 2012
- Wine Bottling Operations Workshop, 2010
- Wine Filtration Workshop, Indiana 2010
- Red Wine Quality and Processing Options Workshop, Wineries Unlimited, King of Prussia, PA, 2009
- Italy for Wine Industry Professionals, 2008
- Colloquium: Impact of Temperature on the Quality of Wine, Napa, California, 2008
- 5th Joint Burgundy-California-Oregon Winemaking Symposium Portland, OR, 2008
- Texas Enology Outreach Seminar: Wine Styles & Techniques, Grapevine, TX, 2008
- Colloquium: Impact of Temperature on the Quality of Wine, Bordeaux, France, 2008
- Wine Filtration Workshop, Michigan 2008
- Unified Wine and Grape Symposium: Reduction Redux, 2008
- Indiana Wine Grape Council Spring Workshops, 2005 - Present
- Indiana Wine Grape Council Fall Workshops, 2005 - Present
- Science of Closures Seminar, 2005
- Wine Filtration Workshop, Washington 2005
- 4th Joint Burgundy-California-Oregon Winemaking Symposium Portland, Oregon, 2002
- 3rd Joint Burgundy-California-Oregon Winemaking Symposium, Dijon, France, 2000
- 2nd Joint Burgundy-California-Oregon Winemaking Symposium/RAVE 1999, Davis, California, 1999
- 1st Joint Burgundy-California-Oregon Winemaking Symposium, Dijon, France, 1997
- Issues in White Wine Production "Something about Chardonnay", 2002
- Issues in White Wine Production, 1999
- Issues in White Wine Production, 1995
- Issues in Red Wine Production, 2000
- Issues in Red Wine Production, 1996
- Issues in Red Wine Production, 1994
- Fundamentals of Table Wine Production, 2001
- Fundamentals of Table Wine Production, 1998
- Fundamentals of Table Wine Production, 1997
- Pre-Harvest Wine and Grape Quality Air and Road Show, 2001
- Harvest Data Workshop, 1998
- Issues in Winery Lab Analysis, 1999
- Nitrogen Assessment Workshop (WSU), 1998
- Successful Small Scale Winemaking, 2002
- Successful Small Scale Winemaking, 2001
- Successful Small Scale Winemaking, 2000
- Wine Filtration Shortcourse, 1999
- Wine Filtration Shortcourse, 1997
- Wine Filtration Shortcourse, 1995
- Sensory Evaluation of California Brandies Workshop, 1997
- Alambic Brandy Workshop, 1994
- Potstill Brandy Production Workshop, 1996
- Port Wine Production Workshop (SMSU), 1995
- ASEV Technical Projects Committee: Artisan Brandy Symposium, 2002
- ASEV Technical Projects Committee: Hydrogen Sulfide Workshop, 1998
- ASEV Technical Projects Committee: Alcohol Removal Technology Workshop, 1997
- ASEV 50th Anniversary Meeting: Wine Analysis Session, 2000
- Unified Wine and Grape Symposium Enology Session: Assuring Wine Quality during Shipment and Storage, 2002
- Unified Wine and Grape Symposium Enology Session: Current Issues with Sulfides in Winemaking, 2001
- Unified Wine and Grape Symposium Enology Session: Micro-Oxygenation, 2000
- Unified Wine and Grape Symposium Enology Session: New Ultra-premium Winemaking Technology, 1998
- RAVE - Recent Advances in Viticulture and Enology, 2001
- RAVE - Recent Advances in Viticulture and Enology, 1997
- RAVE - Recent Advances in Viticulture and Enology, 1996
- RAVE - Recent Advances in Viticulture and Enology, 1995
- Wine Executive Program, 2001-2002

BOOKS

2. Wine Appreciation

Butzke, C.E. 2nd Edition. 393 pp. Kendall-Hunt Publishing Company, Dubuque, IA, 2012.

1. Winemaking Problems Solved

Butzke, C.E. (Editor). 1st Edition. 398 pp. Woodhead Publishing Limited, Oxford, UK, 2010.

RESEARCH AND EXTENSION PUBLICATIONS

53. Effects of Heat Exposure on Wine Quality during Transport and Storage.

Butzke, C.E., Vogt, E.E., and Chacón-Rodríguez, L.

Journal of Wine Research 23(1):15-25 (2012).

52. Impact of Fermentation Rate Changes on Potential Hydrogen Sulfide Concentrations in Wine.

Butzke, C. E. and S. K. Park.

Journal of Microbiology and Biotechnology 21(5):519-524 (2011).

51. Capability of β -glucosidase from *Hanseniaspora sp. BC9* for Aroma-enhancement of Traminette Juice.

Swangkeaw, J., S. Vichitphan, C.E. Butzke and K. Vichitphan.

World J Microbiol and Biotechnol, 10.1007/s11274-010-0474-8 (2010).

50. Characterisation of a Novel *Pichia anomala* β -Glucosidase with Aroma-enhancing Capabilities in Wine.

Swangkeaw J., S. Vichitphan, C.E. Butzke and K. Vichitphan.

Annals of Microbiology, 59(2), 335-343, 2009

49. Traminette Winemaking

Butzke, C.E., J.K. Merritt and B.P. Bordelon.

Purdue University Extension Publication FS-59, 2010

48. Traminette Vineyard Management

Butzke, C.E., J.K. Merritt and B.P. Bordelon.

Purdue University Extension Publication FS-60, 2010

47. Chlorine Use in the Winery

Butzke, C.E.

Purdue University Extension Publication FS-50-W, 2010

46. Wine Cold Stability Issues

Butzke, C.E.

Purdue University Extension Publication FS-54-W, 2010

45. Wine Barrel Maintenance

Butzke, C.E.

Purdue University Extension Publication FS-57-W, 2010

44. Cork Quality Control

Butzke, C.E.

Purdue University Extension Publication FS-55-W, 2010

43. Re-Fermentation Prevention

Butzke, C.E.

Purdue University Extension Publication FS-56-W, 2010

- 42. Wine Storage Guidelines**
Butzke, C.E.
Purdue University Extension Publication FS-58-W, 2010
- 41. Use of SO₂ in High pH Wines**
Butzke, C.E.
Purdue University Extension Publication FS-52-W, 2010
- 40. Treatment of Film Yeasts**
Butzke, C.E.
Purdue University Extension Publication FS-51-W, 2010
- 39. Fining with Bentonite**
Butzke, C.E.
Purdue University Extension Publication FS-53-W, 2010
- 38. Anybody Still Using Corks?**
Butzke, C.E.
Vineyard and Winery Management, 5, 2009
- 37. The Impact of Innovation.**
Waterhouse, A. L., A. Lakso, M. Keller, E. Hellman, C.E. Butzke and B. Zoecklein.
Wine Business Monthly, 6, 2009
- 36. Wine Aroma Descriptor Manual.**
Butzke, C.E., H.M. Haehl and A.G. Haehl.
Purdue University Extension Publication FS-15, 2008
- 35. Wines.**
Butzke, C.E.
In: World Food Logistics Organization Commodity Storage Manual, 2008
- 34. Wine.**
Butzke, C.E.
In: Kirk-Othmer Encyclopedia of Chemical Technology, Volume 26, 5th Edition, John Wiley & Sons, New York, 2007
- 33. Study of Aged Cognac Using Solid-Phase MicroExtraction and Partial Least-Squares Regression.**
Watts, V.A., C.E. Butzke, and R.B. Boulton.
Journal of Agricultural and Food Chemistry, 51 (26) 7738-7742, 2003
- 32. Analysis of Microvolatiles in Brandy: Relationship Between Methylketone Conc. and Cognac Age.**
Watts, V.A. and C.E. Butzke.
Journal of the Science of Food and Agriculture, 83(11) 1143-1149, 2003
- 31. Survey of Winery Laboratory Proficiency.**
C.E. Butzke.
American Journal of Enology and Viticulture; 53 (2) 163-169, 2002
- 30. Improving Winery Laboratory Performance.**
C.E. Butzke.
Practical Winery and Vineyard, 23(1): 10-13, 2002
- 29. Alcoholic Beverage Industry**
Butzke, C.E. and M.J. Lewis
Plant Sciences, 1, 2001

- 28. Impact of Juice Nitrogen Status on Wine Quality.**
Butzke, C. E.
In: Proc. 3rd Joint Burgundy-California-Oregon Winemaking Symposium, Dijon/France, 2000
- 27. Spectrophotometric Assay for Arginine in Grape Juice and Must.**
Austin, K.T., and C. E. Butzke.
American Journal of Enology and Viticulture; 51 (3) 227-232, 2000
- 26. Diagnosis and Rectification of Stuck and Sluggish Fermentations.**
Bisson, L.F., and C. E. Butzke.
American Journal of Enology and Viticulture; 51 (2) 168-177, 2000
- 25. Analysis of Brandy Aroma by Solid-Phase MicroExtraction and Liquid-Liquid Extraction.**
Ebeler, S.E., M.B. Terrien, and C. E. Butzke.
Journal of the Science of Food and Agriculture; 80 (5) 625-630, 2000
- 24. Supercritical Fluid Extraction of 2,4,6-Trichloroanisole from Cork Stoppers.**
Taylor, M.K., T.M. Young, C. E. Butzke, and S.E. Ebeler.
Journal of Agricultural and Food Chemistry, 48 (6) 2208-2211, 2000
- 23. Survey of Analytical Methods and Winery Laboratory Proficiency.**
Butzke, C.E., and S.E. Ebeler.
American Journal of Enology and Viticulture; 50 (4) 461-465, 1999
- 22. Wine.**
C.E. Butzke and L.F. Bisson.
Encarta Encyclopedia 1999, Microsoft Corporation, Redmond/WA, 1999
- 21. Seasonal Variation in the Production of Hydrogen Sulfide During Wine Fermentations.**
K.W. Sea, C.E. Butzke and R.B. Boulton.
In: Chemistry of Wine Flavor, American Chemical Society, Washington/DC, 1998
- 20. Detection of Cork Taint in Wine Using Automated SPME in Combination w/ GC/MS-SIM.**
C.E. Butzke, T.J. Evans and S.E. Ebeler.
In: Chemistry of Wine Flavor, American Chemical Soc., Wash./DC, 1998
- 19. Feasibility of Producing Méthod Champenoise Sparkling Pear Wine.**
I. Winemaking and II. Cost Analysis.
G.T. McGourty and C.E. Butzke.
California Agriculture, 52(6), 1998
- 18. Cork Sensory Quality Control Manual.**
C.E. Butzke and A. Suprenant.
University of California, Division of Agriculture and Natural Resources, Publication 21571, 1998
- 17. Evaluation of a Digital Blood Glucose Monitor for Measuring Residual Glucose in Wines.**
R.M. Cook, B.R. Devlin, S.E. Ebeler and C.E. Butzke.
American Journal for Enology & Viticulture, 49(2), 225-228, 1998
- 16. Survey of Yeast Assimilable Nitrogen Status in Musts from California, Oregon, and Washington.**
C.E. Butzke.
American Journal for Enology and Viticulture, 49(2), 220-224, 1998

15. **Rapid Detection of Primary Amino Acids in Grape Juice Using an OPA/NAC Spectroph. Assay.**
B.C. Dukes and C.E. Butzke.
American Journal for Enology and Viticulture, 49(2), 125-134, 1998
14. **Wine.**
V.L. Singleton and C.E. Butzke.
In: Kirk-Othmer Encyclopedia of Chemical Technology, John Wiley & Sons, New York, 733-765, 1998
13. **Ethyl Carbamate Preventative Action Manual.**
C.E. Butzke and L.F. Bisson.
University of California Cooperative Extension, Davis, CA, 1997
12. **Acidity, pH, and Potassium for Grape Growers.**
C.E. Butzke and R.B. Boulton.
Practical Winery and Vineyard, 18(3): 10-16, 1997
11. **A Review and Update on Sulfide Formation in Winemaking.**
C.E. Butzke.
American Vineyard: The Viticulture & Enology Lab, 6(4): 26-31, 1997
10. **Analysis of 2,4,6-Trichloroanisole In Wines By SPME Coupled To GC-MS.**
T.J. Evans, C.E. Butzke and S.E. Ebeler.
J. Chromatography A, 786, 293-298, 1997
9. **Of Rotten Eggs, Burnt Rubber and Cooked Cabbage.**
C.E. Butzke.
In: Proc. Midwest Regional Grape and Wine Conference, Osage Beach/MO, 1997
8. **Implications of Odor Threshold Variations on Sensory QC of Cork Stoppers.**
A. Suprenant and C.E. Butzke.
In: Proc. 4th International Symp. on Cool Climate Vit. and Enol., Rochester/NY, 1996
7. **Genetic Engineering of Yeast for Wine Production.**
L.F. Bisson and C.E. Butzke.
Agro Food Industry, 3(4), 26-30, 1996
6. **Technical Enzymes for Wine Production.**
C.E. Butzke and L.F. Bisson.
Agro Food Industry, 3(3), 11-14, 1996
5. **Detection and Consequences of Nitrogen Deficiencies in Must.**
C.E. Butzke and B.C. Dukes.
In: Proceedings of the Wine Spoilage Microbiology Conference, CSU Fresno, Fresno/CA, 1996
4. **The Role of Moderate Ethanol Consumption in Health and Human Nutrition.**
L.F. Bisson, C.E. Butzke and S.E. Ebeler.
American Journal for Enology and Viticulture, 46(4), 449-462, 1995
3. **Elimination of Acrolein from Agricultural Alcohol.**
C.E. Butzke and K. Misselhorn.
Branntweinwirtschaft, 132(21) 354-356, 1992
2. **Acrolein Formation in German Distilleries.**
C.E. Butzke, K. Scheide and K. Misselhorn.
Branntweinwirtschaft, 132(4) 27-30, 1992

1. Considerations on the Acrolein Problem in the Alcohol Industry.

C.E. Butzke, M. Bossmeyer, K. Scheide and K. Misselhorn.
Branntweinwirtschaft, 130(17) 286-289, 1990