



Brent C. Trela, Ph.D.

P.O. Box 214, Hoodspout, Washington,
98548, U.S.A.

trelab@alertaesthetics.com

www.AlertAesthetics.com



A global winery startup specialist, winemaker, and educator with progressively responsible management experience in all phases of winery design, production and management, producing consistently high quality award winning wines, and university education since 1990. Specializing in wine related agricultural and value added production development projects, particularly in developing countries for economic and quality of life improvements.

General Winemaking Theory: Wines are made in the vineyard, where the climate, soils and viticulture determine ultimate potential. Traditional techniques, scientific understanding and prevailing technology combine to make the best wines. My style can readily be assessed by sampling my wines already in market, or by observing the numerous wine awards and reviews [[Wine Accolades](#)].

Keywords: winemaking, consulting, education, enology, oenology, wine, grape growing, phytic acid, stability.

Professional Experience

Assistant Professor of Enology

- [Texas Tech University](#), [College of Agricultural Sciences and Natural Resources](#), [Dept. of Plant and Soil Science](#), PO Box 42122, [Lubbock](#), Texas, 79409, U.S.A. www.texastech.edu. 2007 – present. [Dr. Tom Thompson](#), Chair.
 - Developing new enology curriculum to introduce wines, wine business, winemaking, and the science, processing, quality control and analysis of winemaking to students, Texas winemakers and future winemakers for the improvement of the whole Texas wine industry. Instruction performed through on campus, on-line, and webinar classes as well as through extensions services.
 - Developed new research programs on phenolics and antioxidants, phytic acid as a wine stabilizer, wine stability issues, and quality improvements for Texas wine.

Assistant Professor & Extension Specialist

- [Texas A&M University](#), [College of Agriculture and Life Science](#), [Department of Nutrition and Food Science](#), [Texas AgriLife Extension \(formerly Texas Cooperative Extension\)](#), College Station, Texas, 77843, U.S.A. www.tamu.edu. 2007 – present. [Dr. Jimmy Keeton](#), Chair.
 - Lead the development and coordination of an effective educational and applied research program to enhance the ability of Texas wine and grape growers to add value to their production through improved production and quality control practices. Help leverage Texas grape varieties and conditions

to create unique products which are competitive nationally and internationally, while also addressing the needs of Texas winemakers. Link enology research and extension with wine and grape growers in Texas through individual and multi-disciplinary team efforts.

Program Director of [Distance Education in Winemaking](#)

- [Dept. of Viticulture & Enology](#) & [UC Davis Extension](#), 1333 Research Park Dr., [University of California, Davis](#), California, 95616, U.S.A. [www.ucdavis.edu](#). 2004 – 2007. [Dr. James Lapsley](#), Chair.
 - Developed, wrote, and taught several new distance and on-campus education credit courses in the science and application of viticulture & enology for UC Davis Extension Distance Education in Winemaking Certificate, a joint certificate offered by UCD Extension and the Department of Viticulture and Enology. Subjects include analytical chemistry, microbiology, sensory evaluation, and physical and chemical reactions as they relate to wine stability. Courses taught: Quality Control and Analysis in Winemaking [syllabus]; Wine Stability and Sensory Analysis in Winemaking [syllabus]; Quality Control and Analysis Laboratory in Winemaking [syllabus]. Mentored new instructors in the courses.

Enologist & Advisor/ Senior Scientist

- [USDA-CSREES](#), International Ag Programs, [Texas A & M](#), & [USDA-MAP](#), #74 Teryan Str., Yerevan 375009, Armenia. [www.usda.am](#). 2003 – 2004. Tim Grosser, Dir.
 - In a project with the US Embassy and United States Department of Agriculture, assisted approximately 20 large and small Armenian and Georgian wineries and wine related industries with: technology transfer, technical training, product development, quality control & safety programs; installation of testing laboratories; writing, advising and administering developmental loans and grants; sourcing and improving local and regionally available wine making ingredients and supplies; and offering marketing advice. My involvement resulted in 1000's of bottles sales to Russia, and UK markets. Initiated and directed new research programs in the areas of indigenous yeast isolation, identification and selection; and of metal chelation in wines resulting in a pending US patent. Lectured on wine science, wine business and wine appreciation to the Armenian Agricultural Academy and the MBA program in the Agribusiness Teaching Center.

Design Engineer

- [Greatagro Co. Ltd.](#), 98/17 Factoryland 2 Buddhamonthon 5, Raikong, Sampran, Nacornpratorn 73210 Bangkok, Thailand. [www.greatagro.com](#). 2000 – 2004. Nared Chin-Inmanu, DVP.
 - Design engineer on fruit and wine handling and processing facilities and equipment including press tanks, punch down tanks, cooling, etc. for tropical fruit wine pilot research plant and for manufacture in Asia. One of my designs will soon be US Patent Pending.

Director of Winemaking & Design Engineer

- [Charoen Pokphand Trading Company](#), 36 Soi Yenchtit, Chand Rd., Sathorn, Bangkok 10120, Thailand. [www.cpthailand.com](#). 2000 – 2004. Dr. Anek Silapapun, VP.
 - Winemaker and designer for an innovative 2000 tonne premium quality all red vinifera estate winery and distillery in rural Sichuan, China. This was a development project assisting about 800 farmer growers with technical and material assistance to increase incomes and boost wine production in China

and conserve rice as a staple vs. whisky production. Design overview available upon request. [Video]

Lecturer

- [Plumpton College](http://www.plumpton.ac.uk), Plumpton, Nr Lewes, East Sussex BN7 3AE, United Kingdom. www.plumpton.ac.uk. www.brighton.ac.uk. 2000. Chris Foss.
 - Lectured three full term courses in basic chemistry, wine studies and biological laboratory techniques, in association with the [University of Brighton](http://www.brighton.ac.uk) and Charles Sturt University for HND and Viticulture and Oenology BSc (Hons) program studies. Former students now working around the globe from Vinopolis, Bordeaux and the Napa Valley.

Consulting Winemaker

- [Matariki Wines Ltd.](http://www.matarikiwines.co.nz) P.O. Box 8429, Havelock North, Hawkes Bay, New Zealand. www.matarikiwines.co.nz. 1999. John O'Connor.
 - In a temporary partnership with [Trinity Hill](http://www.trinityhill.co.nz) utilizing their facilities while in the design phase for the new winery, I produced 150 tonnes of ultra premium wine for the [Matariki](http://www.matariki.co.nz) label from their 60-hectare Gimblett Road vineyard block as well as for acclaimed organic wine producing [Kingsley Estate Winery](http://www.kingsley.co.nz) (<http://www.kingsley.co.nz/>). This area has since become known as a classic wine-producing region. **[Wine Accolades]**

Consulting Winemaker

- [Wise Vineyards](http://www.wisewine.com.au), Lot 80 Eagle Bay Road, Dunsborough (Margaret River Region), WA 6281, Australia. www.wisewine.com.au. 1998. Ron Wise.
 - Now an award winning winery, wine quality was significantly improved while more than doubling production to 300 tonnes, bringing new vineyards on line and building production capacity. **[Wine Accolades]**

Chief Winemaker

- [Hoodsport Winery Inc.](http://www.hoodsport.com), 23501 N Hwy. 101, Hoodsport, WA 98548, U.S.A. www.hoodsport.com. 1990 – 2000. Dick & Peggy Patterson.
 - Winemaker since 1994 managing production of 23,000 cases annually of premium award winning *vinifera* and highly sought after unique fruit wines. Significantly improved the review ratings and value of the wines. Implemented innovative processing methods and materials for improved quality despite tight budgets. **[Wine Accolades]**

Education

- Ph.D., Biotechnology. 2006. advisor [Mariena Ketudat-Cairns](http://www.mariena.com), major professor [Nantakorn Boonkerd](http://www.nantakorn.com) [Thesis] [Transcripts]
 - [Suranaree University of Technology](http://www.sut.ac.th), Nakhon Ratchasima, Thailand. www.sut.ac.th.
- Post Graduate Studies:
 - MBA courses, French & Spanish.
- M.S., Food Science. 1996. advisor [Doug Adams](http://www.dougadams.com); major professor [Andrew Waterhouse](http://www.andrewwaterhouse.com) [Thesis] [Transcripts]
 - [University of California](http://www.ucdavis.edu), Davis, CA., U.S.A. www.ucdavis.edu.
- B.S. & B.A., Chemistry. 1992. [Transcripts]
 - [The Evergreen State College](http://www.evergreen.edu), Olympia, WA. U.S.A. www.evergreen.edu.

Publications & Symposia

- **Trela, B.** 2008. Calcium Tartrate Stabilization in Wine with Phytic Acid. Abstracts from Presentations at the ASEV 59th Annual Meeting June 17 - 20, 2008, Portland, Oregon. [Am. J. Enol. Vitic.](#) 2008; 59
- **Trela, B.** 2007. Protein stabilization in model wine with phytic Acid. (submitted for publication, [Am. J. Enol. Vitic.](#) 2007-10).
- **Trela, B.** 2007. Protein Stabilization in Wine with Phytic Acid. Papers and Posters Presented at the ASEV 58th Annual Meeting 19 - 22 June 2007, Reno, Nevada. [Am. J. Enol. Vitic.](#) 58:
- **Trela, B.** Enology Research and Extension Programs for Colorado. Seminar Presented at Department of Horticulture and Landscape Architecture, Colorado State University, Grand Junction, Colorado. 2007 May 2.
- **Trela, B.** Stability and Fining in Wine. Seminar Presented at Department of Horticulture and Landscape Architecture, Orchard Mesa Research Station, Colorado State University, Grand Junction, Colorado. 2007 April 30.
- **Trela, B.** Extension and Research Addressing the Wine and Juice Industry in Washington. Seminar Presented at Washington State University Department of Food Science and Human Nutrition, Pullman, Washington. 2007 April 17.
- **Trela, B.** Extension and Research Addressing the Wine and Juice Industry in Washington. Presented at WSU-IAREC, Prosser. 2007 April 16.
- **Trela, B.** Wine stabilization with phytic acid. Presented at Texas Tech University, Department of Plant and Soil Sciences, Lubbock, Texas. 2007 January 30.
- **Trela, B.** 2006. Improving wine stability with phytic acid. Doctoral Thesis. Suranaree University of Technology, Nakhon Ratchasima, Thailand. ISBN 974-533-523-1.
- **Trela, B.** and E. Graf. 2006. Method for Iron Removal from Wine and Other Beverages. [US Patent](#) Publication 2006-0165843 A1.
- **Trela, B.** and E. Graf. 2005. Increasing Iron and Calcium Stability in Wine and Other Beverages. Papers and Posters Presented at the [ASEV 56th Annual Meeting 22 - 24 June 2005](#), Seattle, Washington. [Am. J. Enol. Vitic.](#) 56: 291A-317.
- **Trela, B.** Sulfur Dioxide in Winemaking. Presented at [Fundamentals of Table Wine Production](#). University of California, Davis. 2005 March 22 – 23.
- **Trela, B.** Wine Spoilage and Winery Sanitation. Presented at [Fundamentals of Table Wine Production](#). University of California, Davis. 2005 March 22 – 23.
- **Trela, B.** 2004. Noyan Tapanum (In Noah's Ark), [TV Channel H2](#), Armenia, 2004 July 09, 19:30. [Video]
- **Trela, B.** 2004. Quality Control Criteria. [Armenian Agricultural Academy](#) Extension Seminars & Farmer Field Schools, Advisory Assistance for Viticulturists & Winemakers, Armenia, 2004 March – August.
- **Trela, B.** 2004. Viticulture and Enology Studies. Agribusiness Teaching Center Seminar Series, [Armenian Agricultural Academy](#), Armenia, 2004 April 9.
- **Trela, B.** 2004. Armenian Fruit website: www.armenianfruit.am with USDA, 2004. Design, introduction & wine section. [Mirror]



In Preparation

- **Trela, B.** Wine stabilization with phytic acid: I. Iron and copper. (in preparation).

- **Trela, B.** Wine stabilization with phytic acid: II. Calcium tartrate. (in preparation).
- **Trela, B.** Wine Quality Control and Analysis. (text book in preparation).
- **Trela, B.** Wine Stability and Sensory Analysis. (text book in preparation).
- **Trela, B.** Equipment trouble shooting. Winemaking problems solved. Butzke, C. editor. Woodhead Publishing. (in preparation).

Patent(s)

- **Trela, B.** and Graf, E. 2008. Method for Iron Removal from Wine and Other Beverages. US Patent No. 7335385.

Professional Affiliations and Accreditation

- American Society for Enology and Viticulture, Member, 1996 – present
- Australian Society for Viticulture and Oenology, Member, 1999 – 2000
- King County Search and Rescue, Certification (KCESAR), 1985
 - KCESAR Emergency Locator Transmitter (ELT), Certification, 1986
- Northwest Center for Small Fruits Research, Member, 1996 - 2004
- NZHGPA Paragliding, Certification PG1, 1999
- PADI Scuba Diving, Certification Open Water (#9706153504), 1997
- Puget Sound Wine Growers Association, Member, 1998 – 2000
- Washington Association of Wine Grape Growers, Member, 1994 – 1999
- Washington Wine Technical Group, Member, 1995 – 1999
- Western Washington Fair Wine Competition, Silent Judge, 1996

Accolades

- Wine Accolades [database]
- Wine Spectator Research Fellowship 1993
- Wine Spectator Scholarships 1994 – 1995
- U.C. Davis Dean's Office Fellowship in Agricultural & Environmental Chemistry 1993
- Knights of the Vine Scholarships 1994 – 1995 [Picture]
- Melini Award and Research Fellowship in Viticulture and Enology, Sponsored by Frederick Wildman & Sons, Ltd. 1994 [Picture]
- Orange County Wine Society Scholarships 1994 – 1995

Locations of Experience

Americas

U.S.A.; Canada; Mexico; Venezuela; Ecuador; Argentina; Chile.

Asia/South Pacific

China; Thailand; Laos; Cambodia; Vietnam; Japan; Indonesia; Malaysia; Fiji; Australia; New Zealand; India; Singapore.

Europe/Middle East

United Kingdom; Ireland; The Netherlands; Belgium; Austria; Germany; Italy;
France; Turkey; Armenia; Georgia; Russia.

Africa**Languages**

| | Speaking | Reading |
|----------|----------|---------|
| English | Fluent | Fluent |
| Mandarin | Fair | |
| French | Slight | Fair |
| Spanish | Slight | Fair |

