

**CURRICULUM VITAE**  
**STEPHEN D. MENKE**  
**ASSOCIATE PROFESSOR OF ENOLOGY**

**PERSONAL DATA**

Addresses: Western Colorado Research Center  
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Education: Ph.D., Biochemistry/Molecular Biology  
University of Wyoming  
Laramie, Wyoming 1992

B.Sc., Agriculture  
University of Saskatchewan  
Saskatoon, Saskatchewan 1980

**Professional**

Organizations: American Society of Enology and Viticulture  
(elected 2002)

**PROFESSIONAL EXPERIENCE**

2008-Present Associate Professor of Enology, Dept. of Horticulture and Landscape Architecture, Colorado State University-WCRC, Grand Junction, CO. 60% teaching and outreach education, 30% research, 10% departmental service. Course responsibilities include HORT 277 and HORT 477. Provide leadership for enology education and quality management for Colorado wineries. Education delivery includes interpreting, applying, and disseminating research findings. Industry enhancement includes delivering a wine sensory quality assurance program to the Colorado wine industry. Promoting a quality management program for wineries includes wine production and marketing practices that enable wineries to maintain quality throughout the planning, production, and marketing phases of winery operations. Work with Colorado Wine Industry Development Board and Colorado Association for Viticulture and Enology will promote and devise marketing strategies for Colorado wine quality enhancement and wine industry growth.

2003-2008 Enology Educator  
Pennsylvania State University Extension, Gettysburg, PA

- Provide leadership for enology education and quality management for Pennsylvania wineries. Education delivery includes interpreting, applying, and disseminating research findings. Promoting a quality management program for wineries includes wine production and marketing practices that enable wineries to maintain quality throughout the planning, production, and marketing phases of winery operations.
- 1999-2003 Enology Specialist & IGWRC State Enologist  
UIUC, Urbana, IL  
Foster wine quality and enhance quality of winegrape industry development. Perform wine chemical, sensory and process research on Illinois-grown grape varieties; perform outreach to winegrape industry and to public; perform quality control wine analysis and quality standardization.
- 1997-99 Assistant Wine maker/Manager  
Sonoita Vineyards, Elgin, AZ  
-Grew winegrapes, made wine and managed entire operation for 25,000 gallon winery
- 1992-97 Research Associate/Specialist, Grapes & Cotton  
U. of Arizona, Tucson, AZ  
-Did extension research and outreach to wine industry on Pierce's Disease in Grape: Did research on mosquito egg protein genetics and genetics of cotton fiber developmental physiology
- 1984-92 Graduate Assistant  
U. of Wyoming, Laramie, WY  
-Performed research on muscle development in Drosophila and on genetic identification of mammalian ungulate sex and species

## TEACHING EXPERIENCE

### Course Curriculum Development

Developed final course content for HORT 277 and HORT 477 at CSU. Co-developed curriculum for wine course at UIUC; served on curriculum committee that developed molecular biology core undergraduate modules at U. Wyoming; developed summer elderhostel ecology curriculum for a private resort.

### Courses Taught

#### CSU

- |   |                |
|---|----------------|
| HORT 277 Enology I<br>Spring 2008/ 1 Section  | 1 credit hour  |
| HORT 477 Enology II<br>Spring 2009/ 1 Section | 3 credit hours |

#### UIUC

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|---|----------|
| FSHN 399 Introduction to Wine and Food Pairing<br>Fall 2000/ 1 Section w/lab<br>Spring2001-Spring 2003/ 2 Sections/Semester | 0.5 Unit |
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Pima County Community College, Tucson, Arizona

BIO 156	Introduction to Biology for Health Sciences	1.0 Unit
	Fall 1994-Spring 1997/1 Section/Semester	
MAT 092	Beginning Algebra	1.0 Unit
	Fall 1996/1 Section	

University of Wyoming

Clinical Biochemistry (Team-taught)	1.0 Unit
1988	
Molecular Biology of RNA	1.0 Unit
1989	
Genetics of Development	1.0 Unit
1989	
Introduction to Microbiology, Laboratory	0.5 Unit
1987	

Private Courses

In the summer of 1990, I developed and taught two one week courses in ecology for Elderhostels at the Sierra Madre Ranch near Encampment, Wyoming

RECENT PUBLICATIONS

Articles

Neutraceutical Beverages:Chemistry, Nutrition, and Health Effects, ACS Symposium Series 871, Chapter 27, pp 365-378, "Aroma Components of Wines from Chardonel:A French-American Hybrid Grape", by Cadwallader, K. R.;Lopez, J. R.;Menke, S. D.;Surakarnkul, R., American Chemical Society, 2004

"Sensory Profiling of Chardonel Wine by Descriptive Analysis", Mirarefi S, Menke SD, Lee SY, *J Food Sci* 69(6):S211-7, . 2004.

"Chapter 1: Protein synthesis during development of normal and mutant flight muscle in *Drosophila melanogaster*. Chapter 2: Isolation and characterization of sex specific DNA in deer and antelope."  
Stephen D. Menke, 1992  
University of Wyoming, Ph.D. Dissertation

"Protein synthesis during flight muscle development in normal and *wupB* indirect flight muscles of *Drosophila melanogaster*"  
Stephen D. Menke and Nancy S. Petersen, 1989, *Insect Biochemistry*: Vol. 19, no. 8, 723-729

"Analytical procedure development: matching blood, meat and hair to individual game animals"  
Stephen D. Menke, June,1989  
Wyoming Game and Fish Dept.

## Abstracts

Research Performance Report, 65-82

Aroma Impact Components of Illinois Frontenac Wine. López,; J. Cadwallader, K.; Menke, S., Institute of Food Technologist Annual Meeting, 2004.

Aroma compounds in wine from Chardonel, a French-American hybrid grape variety. Keith S. Cadwallader, Julio R. Lopez, Stephen D. Menke, 2001, American Chemical Society, 222nd Annual Meeting Proceedings

"Food's Effect on Wine Consumption",  
J. North, J.E. Painter and S. Menke, 2003  
Functional Foods and Health, 9th Annual Conference, 2003

"Heat shock protein synthesis is induced transiently during abnormal muscle development in wupB mutants of *Drosophila*"  
Stephen D. Menke and Nancy S. Petersen, 1988  
Genome: 30(Suppl. 1),193

## Manuals

Illinois Enology Handbooks, Starting a Winery, Volume I, Stephen Menke and Donna Mollet, by UIUC, 2001 ,

Winery Laboratory Manual, Wine and Must Analysis, Stephen Menke, by UIUC 2001

## Extension Articles

"Grape and Barrel Newsletter". Mark Chien, Stephen Menke, James Travis, Vol. 1, Issues 1-6, electronic maillist, PSU Wine Grape Team, 2005

"Making a Living in the Winegrape Industry", Stephen Menke, *Vignoble Illinois* , Vol.2, Issue 2, March-April 2001, pp. 6-7

"History of grape and wine production in Illinois since 1893" R.M Skirvin, A.G. Otterbacher, Daniel and Sheryll Clegg, I. Dami and S. Menke, *Proc. 2000 Illinois Small Fruit and Strawberry Schools. Univ.of Illinois NRES* 2:1-9

"Avoiding Undesirable Sulfur Compounds in Wine", Stephen Menke, *Vignoble Illinois*, Vol.1, Issue 4, November-December 2000, pp. 6-7

"Winery Sanitation", Stephen Menke, *Vignoble Illinois* , Vol.1, Issue 2, July-August 2000, pp. 3-5

"SO<sub>2</sub>:Timing and Amount are Critical", Stephen Menke, *Vignoble Illinois* , Vol.1, Issue 3, September -October 2000, pp. 7-8

"Pierce's Disease in Arizona", Stephen Menke, David Byrne, Erich Draeger, Felisa Blackmer, AZ1148: Online Extension Report "1999 Wine Grape Research Report," College of Agriculture, the University of Arizona, 2000

Manuscripts in preparation (working titles)

"Sensory and chemical analysis of aromatic compounds in Chambourcin wines"

"Comparison of grape dormant pruning, yield, and sensory quality of Chambourcin grapes and wine"

#### RESEARCH INTERESTS

My research deals with the elucidation of wine aromatic compounds, particularly aroma profiles that are uniquely associated with identification of grape varieties, terroir specificities, horticultural practices, winemaking practices, and consumer recognition of wine styles.