



## SENSORY ANALYSIS

### Section 6.

#### Supplementary Videos

The following videos were produced by VESTA, the Viticulture and Enology Science Technology Alliance, and are presented with their permission.

Click on the name of the video to open a window for viewing. Each title is followed by the run-time for the video.

<a href="#"><u>VIN 146 - Sensory Evaluation Part 1</u></a>	13:53
<a href="#"><u>VIN 146 - Sensory Evaluation Part 2</u></a>	20:03
<a href="#"><u>VIN 146 - Blending</u></a>	16:34
<a href="#"><u>VIN 247 - Blending and Sensory Evaluation of Wine</u></a>	15:53
<a href="#"><u>VIN 110 - Spoilage Organisms and Sensory Attributes Part 1</u></a>	19:23
<a href="#"><u>VIN 110 - Spoilage Organisms and Sensory Attributes Part 2</u></a>	25:50
<a href="#"><u>VIN 146 - Wine Spoilage and Defects</u></a>	46:48
<a href="#"><u>VIN 148 - Wine Spoilage Microbes</u></a>	8:16
<a href="#"><u>VIN 148 - Winery Pests &amp; Spoilage Organisms</u></a>	22:30