

Maureen Qualia

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Texas Tech University
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Education

Texas Tech University, Lubbock, TX

PhD Plant and Soil Science

Response of Grape Phenolic Biosynthetic Pathways to Application of Chitosan
In Process.

California State University, Fresno, CA

M.S. Enology

Thesis: *The Evolution of Phenolic Compounds in Red Wine during Post-Fermentation Maturation; Correlation with Perceived Astringency and Bitterness*
Graduated Aug 2008.

University of Texas, Austin, TX

B.S. Nutrition

Graduated May 2001.

Professional Experience

Texas Tech University, Fredericksburg, TX

Instructor of Enology 2013- Present

Texas Hill Country

Winemaking Consultant 2013-Present

J&J Cellars, Paso Robles, CA

Winemaker 2010-2013

Trione Vineyards and Winery, Geyserville, CA

Assistant Winemaker 2009-2010

Owl Ridge Wine Services, Sebastopol, CA

Lab and Cellar Tech 2008

Silver Oak Winery, Healdsburg, CA

Phenolic Researcher 2007

University of California, Fresno, CA

Graduate teaching assistant 2006-2007

Languages

English- native language

Spanish- speak, read, and write with basic competence

Professional Memberships

American Society of Enology and Viticulture

Texas Wine and Grape Growers Association

Teaching**Texas Tech University****Undergraduate Courses**

Year	Term	Number	Course	Credits	Enrollment
2024	Fall	2114 D01	Wine Production Introduction Lab D01	1	3
2024	Fall	2114	Wine Production Introduction Lab	1	4
2024	Fall	2314	Wine Production Introduction	3	7
2024	Fall	1311	Science of Wine	3	58
2024	Spring	4001	Wine Quality Control (Problems)	4	1
2023	Fall	2114 D01	Wine Production Introduction Lab D01	1	8
2023	Fall	2114	Wine Production Introduction Lab	1	6
2023	Fall	2314	Wine Production Introduction	3	14
2023	Fall	1311	Science of Wine	3	52
2023	Spring	4416	Wine Quality Control	4	5
2022	Fall	4000	Problems: Wine Production Introduction Lab	1	3
2022	Fall	4000	Problems: Wine Production Introduction	3	3
2022	Fall	1311	Science of Wine	3	54
2022	Spring	4000	Problems: Wine Quality Control	4	4
2021	Fall	1311	Science of Wine	3	48
2021	Fall	2314	Wine Production Introduction Distance	3	14
2021	Fall	2114	Wine Production Introduction Lab	1	14
2021	Spring	PSS 4416	Wine Quality Control	4	13
2020	Fall	PSS 1311	The Science of Wine	3	42
2020	Spring	PSS 4000	Problems: Introduction to Wine Production	3	8
2020	Spring	PSS 4000	Problems: Introduction to Wine Production Lab	1	8
2019	Fall	PSS 1311	The Science of Wine	3	44
2019	Spring	PSS 4416	Winemaking Quality Control and Analysis	4	2
2018	Spring	PSS 4000	Problems: Sensory Evaluation for Wine Production	1	2
2016	Summer 1	PSS 4000	Problems	2	1
2016	Spring	PSS 2314	Wine Production Introduction	3	15
2016	Spring	PSS 2114	Wine Production Introduction Lab	1	15

2015	Fall	PSS 1311	The Science of Wine	3	43
2015	Spring	PSS 4416	Wine Quality Control and Analysis	4	8
2014	Fall	PSS 1311	The Science of Wine	3	66
2014	Summer 1	PSS 4000	Problems: Sensory Evaluation for Wine Production	3	9
2014	Spring	PSS 2314	Wine Production Introduction	3	13

Winemaking Certificate Program

Established, administer, and teach the Texas Tech Winemaking Certificate Program in order to meet the needs of the growing Texas Wine Industry. The certificate program is designed for non-traditional students seeking to gain skills and knowledge to advance careers in the wine industry. The program is delivered through a combination of online and face-to-face courses. The program consists of seven courses, three core and four electives. Completion of 18 CEUs is required for program graduation.

Program Statistics to Date (2014- present)

Number of students	574
Total CEUs Awarded	4617
Number of Graduates	129

Year	Term	Course	CEUs	Enrollment
2024	Fall	Wine Production 1: Fermentation	4	24
2024	Summer	Essential Wine Analysis and Sensory Eval	4	19
2024	Spring	Wine Production 2: Post Fermentation	4	14
2024	Spring	Winery Design	3	12
2023	Fall	Wine Production 1: Fermentation	4	24
2023	Summer	Essential Wine Analysis and Sensory Eval	4	14
2023	Spring	Wine Production 2: Post Fermentation	4	26
2023	Spring	Winery Design	3	20
2022	Fall	Wine Production 1: Fermentation	4	44
2022	Fall	Sensory Evaluation and Wine Analysis	4	23
2022	Spring	Wine Production 2: Post Fermentation	4	35
2022	Spring	Sensory Evaluation and Wine Analysis	4	21
2021	Fall	Wine Production 1: Fermentation	4	53
2021	Fall	Winery Design	3	24
2021	Summer	Essential Wine Analysis and Sensory Eval	4	36
2021	Spring	Wine Production: post Fermentation	4	47
2021	Spring	Winery Regulations	3	26
2021	Spring	Sensory Evaluation and Wine Analysis	4	36
2020	Fall	Wine Production 1: Fermentation	4	62
2020	Fall	Winery Design	3	16
2020	Spring	Winery Regulations	3	19
2020	Spring	Wine Production 2: Post Fermentation	4	48
2020	February	Sensory Evaluation for Wine Production	2	14

2020	February	Essential Wine Analysis	2	12
2019	Spring	Winery Regulations	3	24
2019	Spring	Wine Production 2: Post Fermentation	4	28
2019	February	Sensory Evaluation for Wine Production	2	15
2019	February	Essential Wine Analysis	2	17
2018	Fall	Winery Design, Utilities, and Operations	3	17
2018	Fall	Wine Production 1: Fermentation	4	43
2018	June	Sensory Evaluation for Wine Production	2	16
2018	May	Essential Wine Analysis	2	15
2018	Spring	Winery Regulations	3	24
2018	Spring	Wine Production 2: Post- Fermentation	4	39
2018	January	Essential Wine Analysis	2	20
2017	December	Sensory Evaluation for Wine Production	2	22
2017	Fall	Winery Design, Utilities, and Operations	3	13
2017	Fall	Wine Production 1: Fermentation	4	43
2017	June	Essential Wine Analysis	2	18
2017	May	Sensory Evaluation for Wine Production	2	16
2017	Spring	Winery Regulations	3	20
2017	Spring	Wine Production 2: Post- Fermentation	4	31
2017	January	Sensory Evaluation for Wine Production	2	18
2016	December	Essential Wine Analysis	2	18
2016	Fall	Wine Production 1: Fermentation	4	40
2016	June	Sensory Evaluation for Wine Production	2	24
2016	May	Essential Wine Analysis	2	22
2016	Spring	Wine Production 2: Post- Fermentation	4	36
2016	January	Sensory Evaluation for Wine Production	2	23
2015	December	Essential Wine Analysis	2	17
2015	Fall	Wine Production 1: Fermentation	4	32
2015	June	Sensory Evaluation for Wine Production	2	27
2015	Spring	Wine Production 2: Post- Fermentation	4	28
2014	Fall	Sensory Evaluation for Wine Production	2	5
2014	Fall	Wine Production 1: Fermentation	4	16
2014	May	Sensory Evaluation for Wine Production	2	12
2014	Spring	Wine Production 1: Fermentation	4	19

Experimental Winery

Established and manage the student experimental winery. Fruit grown in the teaching vineyard is processed onsite to produce wines. Numerous production techniques are applied to each grape variety to demonstrate stylistic options available for commercial wine production.

Invited Presentations to the Industry

January 2025. Current topics in Texas Grapes and Wine: *Lactobacillus Kunkiee*. *The Texas Hill Country Wine Symposium*. Horseshoe Bay, TX.

March 2024. Starting a Winery 101. *Texas Wine and Grape Growers Association Annual Conference*. Denton, TX

March 2024. Pre-Bottle Finishing Products. *Texas Wine and Grape Growers Association Annual Conference*. Denton, TX

February 2024. Phenolics in Grapes and Wine (In Texas). *The Texas Hill Country Wine Symposium*. Horseshoe Bay, TX.

November 2023. Experimental Mourvedre Wines: Color Stability. *Texas Wine and Grape Grower's Association, Grape Camp*. Lubbock, TX

July 2023. From Grapes to Wine. *Guest lecturer TTU HONS 3302*. Lubbock, TX

May 2023. The Evolution of Texas Wines: See How Far We've Come! *Women for Winesense Annual Conference*, Fredericksburg, TX.

February 2023. Prepping Yourself for Bottle-Prep. *Texas Wine and Grape Growers Association Annual Conference*. San Marcos, TX

November 2022. Experimental Petite Syrah: Impact of Harvest Dates. *Texas Wine and Grape Grower's Association, Grape Camp*. Dripping Spring TX

November 2022. Starting a Winery 101. *Texas Wine and Grape Grower's Association, Grape Camp*. Dripping Spring TX

February 2022. Stopping the Stink Before it Starts: Wine Faults and Tools for Prevention. *Texas Wine and Grape Growers Association Annual Conference*. Denton, TX

January 2021. Sulfur Dioxide in Wine Production: Current and Future Trends. *The Texas Hill Country Wine Symposium*. Online.

January 2020. Residual Sugar in Wine. *The Texas Hill Country Wine Symposium*. Horseshoe Bay, TX

January 2019. Adjusting pH at the Winery: Sensorial Evaluation of Wines Treated with Ion Exchange vs Tartaric Acid. *The Texas Hill Country Wine Symposium*. Horseshoe Bay, TX

July 2017. Sensory Evaluation of Wine for Tasting Room Managers. *Texas Hill Country Wineries*. Fredericksburg, TX 78624

February 2017. Wine faults. *Texas Wine and Grape Growers Association Annual Conference*. San Marcos, TX

January 2017. Exploring the Sensorial Impact of Grape Rot on Finished Wine. *Texas Hill Country Wine Symposium*. Horseshoe Bay, TX

January 2016. Wine Faults 101. *The Texas Hill Country Wine Symposium*. Fredericksburg, TX

Presentations for Osher Lifelong Learning

Wines of Texas

Looking Beyond the Wine Label

Wine Faults and Flaws

More Than Pioneers: The Growth of the Texas Wine Industry

Committees and Volunteer Projects

Hill Country University Center Foundation

Ex-officio Board Member 2023-2024

Forging Futures Scholarship Foundation

Ex-officio Board Member 2023-2024

Flavory TX

Advisory committee 2023-present

Texas Wine and Grape Grower Association Education Committee

Member 2021- Present

Texas Tech Department of Plant and Soil Science Strategic Planning Committee

Member 2021