

Curriculum vitae

Melita **Sternad Lemut**, Ph.D.

PROFILE: ENOLOGIST, RESEARCHER, LECTURER, CO-ESTABLISHER & CO-OWNER OF WINE ESTATE, HEAD OF WINE RESEARCH CENTRE

PERSONAL AND CONTACT DATA

First name: Melita

Family name: STERNAD LEMUT

Date and place of birth: 6th December 1967, Celje, Slovenia

Nationality: Slovenian

Status: married, husband Matjaz; daughters Nika and Ajda; son Gal

Address: Potoce 41, SI-5263 Dobravlje, Slovenia

Office addresses and contact details:

1) University of Nova Gorica (UNG), Lanthieri Mansion, Glavni trg 8, SI-5271 Vipava, ☎ 00386 5 90 99 703, 📠 00386 51 303 098, E-mail melita.sternad.lemut@ung.si

2) TILIA wine cellar, Potoce 41, SI-5263 Dobravlje, ☎ 00386 5 36 46 684

DEGREES

1992. **BSc in Food Science and Technology**, University of Ljubljana, Slovenia
Thesis Title: *Chemical composition of wines from interspecific hybrids*
Average study Rating: 8,7

2014. **PhD in Environmental Sciences**, University of Nova Gorica, Slovenia
Thesis Title: *Canopy microclimate manipulation in the sustainable management of 'Pinot Noir' vineyard from Vipava valley*
Average Study Rating: 10,0

ADDITIONAL TRAINING

2000. Association of Sommeliers Slovenia: "Sommelier" Diploma

2003. University of Ljubljana (Slovenia): National training course for wine tasters certificate

2004 - 2005. University of Ljubljana: Pedagogical and Andragogical Diploma for Lecturers

2008. University of Lund (Sweden): Practical course for working with Fermenters

2009. WSET (Wine and Spirits Education Trusts): Level 2 award wines and spirits (QCF)

EMPLOYMENTS, POSITIONS AND APPOINTMENTS

1989 - 1991. Wine Estate (Weingut) Zahner, Truttikon, Switzerland (Training)

1991. Raymond Wine Cellar, Santa Helena, Napa Valley, California, USA (Training)

1991 - 1992. Nestle, Vitoreco R&D Kemptall, Switzerland, Industrial Research (Project leader assistant)

- 1992 - 1999. Mlinotest, Food Industry d.d., Ajdovscina (Development technologist, Export representative and Independent strategic development technologist)
- 1993 → **Wine Estate TILIA** (Co-founder & Co-owner, Oenologist)
- 2000 - 2006. Enogastronomic Consultancy & Education, Independent Company (Manager)
- 2006 → **University of Nova Gorica**, Wine Research Centre (WRC) (Researcher), School for Viticulture & Enology (SV&E) (Lecturer)
- 2007 → Member of the Senate of the School of Viticulture and Enology
 - 2009 -2011. Programme Director of B.Sc. Study Programme of Viticulture & Enology
 - 2010. Replacement of the Head of Wine Research Centre (During maternity leave of the Head)
 - 2009 - 2011. Member of the Management Board of the University of Nova Gorica
 - 2007 - 2013. Member of the Commission for Academic Affairs at the School for Viticulture & Enology
 - 2012 - 2014. Coordinator for the Quality at the School for Viticulture & Enology and a member of the University Quality Committee
 - 2014 → President of B.Sc. Thesis Evaluation Committee at the School for Viticulture & Enology
 - 2014 → **Head of Wine Research Centre**

RESEARCH TOPICS

Phenolic compounds of grapes and wines / grapevine secondary metabolism in the interaction with its environment / application of metabolomics / co-pigmentation reactions during vinification processes / novel viticulture and winemaking technologies / sustainable viticulture

LATEST RESEARCH ACTIVITIES (2009-2014)

AS PRINCIPAL INVESTIGATOR (PI):

National project:

- Research-Investment project (RIP): Project RIP (No. 09/21): Development of an intelligent ecological Ultra-PRESS, (2009-2011), Public Agency for Technology of the Republic of Slovenia (TIA)

International projects:

- Interreg-EU project »HERITASTE«: The streets of knowledge and tastes (2011-2014) (Lead partner: Provincia di Udine, Italy)
- Post-doc project »FA 1006 Plant Engine - Plant Metabolic Engineering for High Value Products« STSM: Studying the modifications in grapevine original pathways triggered by canopy microclimate manipulation to promote PNP production, (Mar-July 2014), co-financed by European Cooperation in Science in Technology (COST)

AS INVESTIGATOR (I):

National projects:

- Project RP (ARRS): Genes behind aroma compounds in wine (2011-2014) (PI: Prof. Jurij Piškur, dr. Lorena Butinar, UNG).
- AHA-MOMENT Creative Core (Active and Healthy Aging – MOlecular MEchanisms, Nutrition and nanoparticle-based Targeting) (Structural Funds) (MIZS, EU) (2012-2015)

International projects:

- Interreg-EU project »AGROTUR«: Karst Agroturism (2011-2014) (Lead partner: Agricultural Institute, Ljubljana)
- Interreg-EU project »VISO«: Viticulture and sustainable development of local resources in the wine industry (2013-2015) (Lead partner: Institute of Applied Genomics, Udine, Italy).

INTERNATIONAL RESEARCH COOPERATIONS

- Research Institute FEM IASMA (Fondazione Edmund Mach, San Michele all'Adige), Italy
<http://cri.fmach.eu/Research/Food-Quality-and-Nutrition/Metabolomics/partner>
(2009 → onwards)
- University of Lund (Department of Biology), Sweden
(2009 – 2013.)
- University of Udine (Department of Agricultural and Environmental Sciences), Italy
(2012 → onwards)
- University of Washington, Center for Genome Sciences, St. Louis, MO, USA
(2013 → onwards)
- Stellenbosch University, Institute for Wine Biotechnology, Department for Viticulture and Oenology, South Africa
(2014 → contract in preparation)
- Fifteen (15) short (1-6 weeks) international research visits / employee trainings within Erasmus programme
(Period 2010 - 2014 → onwards)

TEACHING ACTIVITIES AND ACHIEVEMENTS

- University of Nova Gorica. Courses: (i) Overview of world viticulture and winemaking (ii) Principles of Enology, (iii) Advanced Enology, (iv) Analyses of musts and wines (v) Wine Sensory Analyses, (vi) Practical Training I and II.
- University of Nova Gorica: Supervisor for B.Sc. students (4 graduates, 6 in work)
- Association of Sommeliers Slovenia. Courses: Sommelier I, II level diploma certificates
- Enogastronomic C&E. Numerous wine-related courses for business and customers audience
- Preparation and mentoring the students at international competitions of knowledge and skills in the field of Viticulture / Enology / Sensory evaluation

Achievements:

THIRD EUROPEA WINE CHAMPIONSHIP, SANTO TIRSO, PORTUGAL, 2008

- Peter Bakaršič: Title "EUROPEA CHAMPION 2008" (1st place in overall competition)
- Peter Bakaršič and Marko Benčina: 2nd place in Team competition category.

SECOND EUROPEA WINE CHAMPIONSHIP, MURCIA, SPAIN, 2007

- Nika Gregorič and Borut Trbižan 2nd place in Team competition category and 2nd place in "Special Award Spain" category (Spain Enography)

OTHER ACTIVITIES

- One of initiators of the establishment of the Wine Research Centre (WRC) at UNG
- Initiator and initial organiser of Student Wine Festival at University of Nova Gorica (2008 → onwards)
- Initiator and one of the leaders of "Guided wine evenings" at University of Nova Gorica (2008 → onwards)
- Initiator and one of the organisers of "Student Seminars" at the School for V&E (2008 → onwards)
- Participation in designing of content and equipping the WRC/V&E laboratories at University Centre in Ajdovscina and at University Mansion Lanthieri in Vipava (Slovenia) (2008 → onwards)
- Regular active participation on national V&E events: e.g. lectures and work shops at Ljubljana Wine Festival; Vipava Wine Festival: The tastes of Vipava Valley; Vines & Wines: the Treasures of Primorska Region symposium; The challenges of Rural Country; Vipava Valley Harvest Events etc. (2006 → onwards)
- Organisation and leadership of University of Nova Gorica Estate Wine Production (2007; 2008-2009; 2012-2013; 2014 → onwards)
- Organisation of numerous public events within Heritaste Interreg-EU Project (2014 → onwards)
- Co-organisation of the establishment of V&E Museum and interactive info-point at Lanthieri Mansion, University of Nova Gorica (2014 → onwards)

MEMBERSHIPS IN PROFESSIONAL ASSOCIATIONS

- Professional association of winegrowers and winemakers of Slovenia
- Association of Family Wine Estates Slovenia
- Association of Sommeliers Slovenia
- OENOVITI INTERNATIONAL - a network organization of International institutions for Higher Education and Research in Oenology & Viticulture.

CONFERENCE COMITEES

- Member of the Executive committee: 31st International Specialized Symposium on Yeast, ISSY31, www.issy31.com, October, 2014, Lanthieri Mansion, Vipava, Slovenia

LANGUAGES

- Slovene: mother tongue
- English: good
- German: basic
- Croatian: basic

BIBLIOGRAPHY (2009-2014)

<http://izumbib.izum.si/bibliografije/Y20141130171505-A161305955.html>