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Professional Experience

01/01/2026 until now

Associate Professor and Extension Specialist for Enology and Fermentation, University of Tennessee, Knoxville, TN

Teaching fermentation classes and providing extension support for all fermentation industries in Tennessee

08/2022 until 12/2025

Assistant Extension Professor and State Extension Specialist for Enology, University of Missouri, Columbia, MO

Research and Extension in the Grape and Wine Institute, State Extension Specialist and Program Leader for Enology

01/2019 until 08/2022

Director Viticulture and Enology Research Center, California State University, Fresno, CA

Administrative and research leadership within the Department of Viticulture and Enology

06/2017 until 09/2018

Director of the Fermentation Sciences Program, Appalachian State University, Boone, NC

Responsible for general operations of the academic program and the transition into a department

01/2017 until 12/2018

Assistant Professor Fermentation Sciences, Appalachian State University, Boone, NC

Lectures and Labs: Introduction to Fermentation Science, Sensory Science, Viticulture, Wine Production and Analysis, Fermentation Biotechnology, Fermented Beverages of the World, Social Implications of Fermented Beverages, Advanced Analyses of Food and Beverages, Fermented Meat and Dairy, Facility Design and Operations, Reading and Writing in Fermentation Sciences

11/2013 until 12/2016

Lecturer Fermentation Sciences, Appalachian State University, Boone, NC

Lectures and Labs: Intro Lab General Chemistry, Introduction to Fermentation Science, Sensory Science, Viticulture, Wine Production and Analysis, Biofuels and Bioprocessing, Fermented Beverages of the World, Social Implications of Fermented Beverages, Fermented Meat and Dairy

09/2005 until 11/2013

Laboratory Manager, wine chemistry lab at the DLR Rheinpfalz, Weincampus Neustadt, Germany

Responsible team leader, supervision of research projects, interns and students (B.Sc. and MS. theses)

Professional Memberships

Association of German Enologists (Bund Deutscher Oenologen), since 2005

American Society for Enology and Viticulture, since 2008

American Chemical Society, since 2015

American Society for Horticultural Science, 2019 - 2023

Institute of Food Technologists (IFT), since 2022

Phi Tau Sigma, The Honor Society of Food Science and Technology, since 2023

Books

Sommer, S. (2012). „Oenologische Einflussfaktoren auf die Bildung bakteriell induzierter Weinfehler.“ Publisher Cuvillier Verlag Göttingen, ISBN 978-3-95404-099-5.

Sommer, S. (2013). Praktiker-Handbuch der Weinanalytik. Mainz, Fachverlag Dr. Fraund GmbH, ISBN 978-3-921156-85-8.

Publications

Sommer, S. (2007). "Schnelltestsysteme zur praktischen Betriebskontrolle." Das Deutsche Weinmagazin 21: 30-33.

Sommer, S. (2007). "Die Gläserne Hefe." Das Deutsche Weinmagazin 22: 28-31.

Sommer, S. (2007). "Die Gläserne Hefe II." Das Deutsche Weinmagazin 23: 16-19.

Sommer, S. (2007). "Die richtige Probenvorbereitung bei Kelleranalysen - Manchmal ist weniger mehr." Das Deutsche Weinmagazin 24: 25-27.

Sommer, S. (2007). "Im Test: RQeasy Malic zur BSA-Kontrolle." Der Deutsche Weinbau 18: 28-31.

Sommer, S. (2008). "Reflektquant für Essigsäure?" Der Deutsche Weinbau 16-17: 24-26.

Sommer, S. (2008). "Probenvorbereitung bei Kelleranalysen." Der Deutsche Weinbau 24: 20-21.

Sommer, S. (2008). "Tipps zum Bentoniteinsatz und zum Bentonitbedarf." Der Deutsche Weinbau 25-26: 46.

Schandelmaier, B., Sommer, S. (2009). "Spontangärung: Sicherheit durch Reinzuchthefen." Der Deutsche Weinbau 20: 34.

Sommer, S. (2010). "Eiweißstabilität mit Bentonit - Mögliche Ursachen für erhöhten Schönungsbedarf." Das Deutsche Weinmagazin 12: 32-35.

Herr, P., Sommer, S. (2010). "BSA - Simultan, Spontan und Co." Das Deutsche Weinmagazin 16/17: 18-24.

Sommer, S. (2011). „Das Mysterium des Bentonitbedarfs“ Schweizer Zeitschrift für Obst- und Weinbau 147(6): 6-9.

Herr, P., Sommer, S., Fischer, U. (2011). "Réduction de la teneur en amines biogènes avec de la bentonite." Revue des Oenologues 140: 19-21.

Sommer, S. (2011). „Mögliche Ursachen für Gärstörungen“ Das Deutsche Weinmagazin 8: 30-33.

Sommer, S. (2011). „Gärstörungen: Die Suche nach den Schuldigen.“ Der Deutsche Weinbau 14: 30-33

- Sommer, S. (2011). „Bakteriell induzierte Fehltöne in Wein.“ Das Deutsche Weinmagazin 19: 11-17
- Mink, R., Sommer, S., Degen, S., Scharfenberger-Schmeer, M. (2012). „Biologischer Säureabbau und Diacetyl.“ Das Deutsche Weinmagazin 16/17: 35-39.
- Sommer, S. (2012). „Der Luftsterilisator OENOCAT-30; Eine Alternative bei der Holzfasskonservierung?“ Das Deutsche Weinmagazin 20: 34-36.
- Herr, P., Sommer, S., Fischer, U. (2012). Concentration of biogenic amines in lees - absorption by yeast cell walls or amplified bacterial activity? Oeno 2011, Actes de colloques du 9e symposium international d'oenologie de Bordeaux. Paris, Dunod: 411-415.
- Sommer, S., Süß, D., Durner, D. (2012). "Möglichkeiten und Grenzen der Metallstabilisierung in Wein." Das Deutsche Weinmagazin 25/26: 30-34.
- Sommer, S. (2013). "Trübungen in Most und Wein." Das Deutsche Weinmagazin 2: 18-21.
- Sommer, S. (2013). "Charakterisierung der Rotweinfarbe mittels FTIR." Der Deutsche Weinbau 6: 28-31.
- Mink, R., Sommer, S., Kölling, R., Schmarr, H.-G., Baumbach, L., Scharfenberger-Schmeer, M. (2014). Diacetyl reduction by commercial *Saccharomyces cerevisiae* strains during vinification. Journal of the Institute of Brewing, 120(1): 23-26. doi: 10.1002/jib.106.
- Mink, R., Sommer, S., Kölling, R., Schmarr, H.-G., Scharfenberger-Schmeer, M. (2014). Time course of diacetyl formation during vinification with *Saccharomyces cerevisiae* and *Oenococcus oeni* co-cultivation. Australian Journal of Grape and Wine Research, 20(2): 194-198. doi: 10.1111/ajgw.12076.
- Mink, R., Kölling, R., Sommer, S., Schmarr, H.-G., Scharfenberger-Schmeer M. (2015). Diacetyl Formation by *Oenococcus oeni* During Winemaking Induced by Exogenous Pyruvate. American Journal of Enology and Viticulture, 66(1): 85-90. doi: 10.5344/ajev.2014.14056.
- Sommer, S., Wegmann-Herr, P., Fischer, U. (2015). Correlating the Demand for Bentonite in Wine with Ambient Data and Weather Anomalies. Journal of Wine Research, 26(1): 29-39. doi: 10.1080/09571264.2014.993752.
- Sommer, S., Herr, P., Wacker, M., Fischer, U. (2015). Rationale for a Stronger Disposition of Chardonnay Wines for Stuck and Sluggish Fermentation. South African Journal of Enology and Viticulture, 36(1): 180-190.
- Sommer, S., Dickescheid, C., Harbertson, J.F., Fischer, U., Cohen, S.D. (2016). Rationale for Haze Formation after Carboxymethyl Cellulose (CMC) Addition to Red Wine. Journal of Agricultural and Food Chemistry, 64(36): 6879-6887. doi: 10.1021/acs.jafc.6b02479.
- Sommer, S., Wegmann-Herr, P., Wacker, M., Fischer, U. (2018). Influence of lysozyme addition on hydroxycinnamic acids and volatile phenols during wine fermentation. Fermentation, 4(1), 5. doi:10.3390/fermentation4010005.
- Taubman, B., Sommer, S., Edwards, J., Laws, T., Hamm, L., Frank, B.A. (2018). Microbial gluten reduction in beer using lactic acid bacteria and standard process methods. MBAA Technical Quarterly, 55(1): 17-22.
- Sommer, S., Sommer, S.J., Cohen, S.D. (2018). Proposal of the Head-Heart-Base technique (HHB) as an innovative method to describe and evaluate the aroma profile of wine and cider. Journal of Wine Research, 29(3): 204-219. doi:10.1080/09571264.2018.1472072.
- Sommer, S., Cohen, S.D. (2018). Comparison of different extraction methods to predict anthocyanin concentration and color characteristics of red wines. Fermentation, 4(2), 39. doi:10.3390/fermentation4020039.
- Sommer, S., Weber, F., Harbertson, J.F. (2019). Polyphenol-Protein-Polysaccharide Interactions in the Presence of Carboxymethyl Cellulose (CMC) in Wine-like Model Systems. Journal of Agricultural and Food Chemistry, 67(26): 7428-7434. doi: 10.1021/acs.jafc.9b00450.
- Zimdars, S., Schrage, L., Sommer, S., Schieber, A., Weber, F. (2019). Influence of glutathione on yeast fermentation efficiency under copper stress. Journal of Agricultural and Food Chemistry, 67(39): 10913-10920. doi: 10.1021/acs.jafc.9b03519.

- Sommer, S. (2020). Monitoring the Functionality and Stress Response of Yeast Cells using Flow Cytometry. Microorganisms, 8: 619. doi: 10.3390/microorganisms8040619.
- Sommer, S., Tondini, F. (2021). Sustainable Replacement Strategies for Bentonite in Wine Using Alternative Protein Fining Agents. Sustainability, 13(4): 1860. doi:10.3390/su13041860.
- Ridge, M., Sommer, S., Dycus, D.A. (2021). Addressing Enzymatic Clarification Challenges of Muscat Grape Juice. Fermentation, 7, 198. doi.org/10.3390/fermentation7030198.
- Graves, J., Sommer, S. (2021). Polysaccharides Influence the Results of Polymeric Pigment Analysis in Red Wines. ACS Food Science & Technology, 1(10): 1770-1775. doi: 10.1021/acsfoodscitech.1c00106.
- Sommer, S., Sommer, S.J., Gutierrez, M. (2022). Characterization of Different Bentonites and Their Properties as a Protein Fining Agent in Wine. Beverages, 8, 31. doi.org/10.3390/beverages8020031.
- Sommer, S., Anderson, A.F., Cohen, S.D. (2022). Analytical Methods to Assess Polyphenols, Tannin Concentration, and Astringency in Hard Apple Cider. Applied Sciences, 12, 9409. doi.org/10.3390/app12199409.
- Sommer, S., Salie, M., Garcia, E., Reyes, A., Ebersole, S.C., Naegele, R.P., Van Zyl, S. (2023). A New Method for Fractionation and Characterization of Polyphenols and Tannins from Grapevine Leaf Tissue. Plants 12(8): 1706. doi: 10.3390/plants12081706.
- Sommer, S., Anderson, A.F., Fricke, L., Graves, J., Larsen, L., Weber, F. (2024). Exploring the Stabilization of Phenolic Material and Red Wine Color through Different Polysaccharide Extraction and Addition Strategies. ACS Food Science & Technology, 4(3): 757-765. doi.org/10.1021/acsfoodscitech.3c00635.
- Sommer, S., Sommer, S.J., Liu, C., Burken, O., Anderson, A.F. (2024). The Impact of Microbial Activity on the Chemical Composition and Aroma Profile of Traditional Sparkling Wines. Fermentation 10(4): 212. doi:10.3390/fermentation10040212.
- Burken, O., Sommer, S. (2024). Evaluation of Protein – Polysaccharide Interactions Through ζ -potential and Particle Size Measurements to Predict their Functionality in Wine. Journal of Food Science 89(10): 6413- 6424. doi:10.1111/1750-3841.17350.
- Burken, O., Sommer, S. (2024). Polysaccharide Functionality in Wine-Like Model Systems with Oat and Egg White Model Proteins. Fermentation 10(11): 573. doi:10.3390/fermentation10110573.
- Kumar, R., Flint-Garcia, S., Salazar Vidal, M.N., Channaiah, L., Vardhanabhuti, B., Sommer, S., Wan, C., Somavat, P. (2024). Optimization of Polyphenol Extraction from Purple Corn Pericarp Using Glycerol/Lactic Acid-Based Deep Eutectic Solvent in Combination with Ultrasound-Assisted Extraction. Antioxidants 14(1): 9. doi:10.3390/antiox14010009.
- Sommer, S. (2025). Evaluation of Carboxymethyl Cellulose as an Additive for Selective Protein Removal from Wine. Fermentation 11(5): 273. doi:10.3390/fermentation11050273.
- Bancroft, M., Huang, J., Sommer, S., Bilyeu, K., Liu, C., Vardhanabhuti, B. (2025). Novel soybean type with improved volatile and sensory characteristics of raw soy slurries. Food Chemistry 492: 145253. doi: 10.1016/j.foodchem.2025.145253.
- Burken, O., Sommer, S. (2025). Differentiating Polymeric Pigments from Polysaccharide-Polyphenol Adducts via a Modified Spectrophotometric Precipitation Assay. ACS Food Science & Technology 5: 4101–4107. doi: 10.1021/acsfoodscitech.5c00441.
- Sommer, S., Ebersole, S.C., Van Zyl, S. (2025). The Grape Health Index: Validation of a Chemometric Model for Quantifying the Wine Grape Infection Status. Beverages 11(6): 156. doi:10.3390/beverages11060156.
- Bancroft, M., Huang, J., Sommer, S., Bilyeu, K., Liu, C., Vardhanabhuti, B. (2026). Enhancing soymilk flavor: The impact of high oleic and low linolenic acid oil, reduced anti-nutrient, and lipoxygenase-null seed traits in aged soybeans. Food Chemistry: Under review.
- Kumar, R., Sheoran, S.S., Singh, A., Sun, Y., Channaiah, L.H., Flint-Garcia, S., Vardhanabhuti, B., Sommer, S., Wan, C., Somavat, P. (2026). Investigation of antimicrobial activity and minimum inhibitory concentrations of purple corn phytochemicals, and the role of solvent residues. International Journal of Food Microbiology: Under review.

Poster and Conference Presentations

Sommer, S. (2006). Gibt es ein Terroir der Hefen? – Handschrift der Spontangärung. 59th Wine Growers Convention Palatinate, Neustadt/Weinstraße, Germany

Fischer, U., Briegel N., Wolf, S., Wolz, S., Sommer, S., Rauhut, D., Grossmann, M. (2007). Spontangärung – gibt es ein Terroir der Hefen?, 2nd International Symposium Organic Wine, Stuttgart, Germany, Proceedings pages 122 – 133.

Sommer, S., Hutter, K.-J. (2008). Monitoring Fermentation Performance and Stress Response of Wine Yeast (*Saccharomyces cerevisiae*) using Flow Cytometry. DGfZ & ESCCA Joint Meeting, Bremen, Germany.

Sommer, S., Hutter, K.J. (2008). Monitoring the Functionality of Yeast Cells Using Flow Cytometry. DGfZ & ESCCA Joint Meeting, Bremen, Germany.

Sommer, S., Hutter, K.J. (2008). Monitoring the Functionality of Yeast Cells Using Flow Cytometry. 59th Annual Meeting American Society of Enology and Viticulture, Portland, OR, USA.

Sommer, S., Morsch, S., Eßers, M. (2009). Hefedynamik bei der Spontangärung – Einfluss auf Gärverlauf und Sensorik. 62nd Wine Growers Convention Palatinate, Neustadt/Weinstraße, Germany.

Fischer, U., Bauer, A., Sommer, S., Ganss, S. (2009). Impact of Yeast and Terroir diversity on the sensory properties of German Riesling. Sensory Development of Cool-Climate Varietals During Wine Fermentation, Proceedings pages 13 – 26, Geisenheim, Germany.

Sommer, S., Morsch, S., Eßers, M. (2009). Effect of Yeast Composition and Vinification Strategy on Sensory Perception and Flavor Composition. 60th Annual Meeting American Society of Enology and Viticulture, Napa, CA, USA.

Sommer, S., Morsch, S., Eßers, M. (2009). Hefedynamik bei der Spontangärung – Einfluss auf Gärverlauf und Sensorik. 13th Enology Symposium, Neustadt/Weinstraße, Germany.

Sommer, S. (2010). Bentonit im Wandel der Zeit – Warum variiert der Schönungsbedarf?. 63rd Wine Growers Convention Palatinate, Neustadt/Weinstraße, Germany.

Herr, P., Sommer, S., Wacker, M., Fischer, U. (2010). Einfluss verschiedener Mostparameter und kellerwirtschaftlicher Faktoren auf die Bildung biogener Amine in Wein. International IVIF-Congress 2010, Intervitis/Interfructa, Stuttgart, Germany.

Herr, P., Winterling, S., Sommer, S., Fischer, U. (2010). Bentoniteinsatz als kurative Strategie zur Minimierung des Amingehaltes in Wein. 60th German Viticulture Convention during Intervitis/Interfructa 2010. Stuttgart, Germany, Poster presentation.

Sommer, S., Herr, P., Wacker, M., Fischer, U. (2010). Einfluss von Mostzusammensetzung und Gärstrategie auf die Bildung bakteriell induzierter Fehltonen in Wein. International IVIF-Congress 2010, Intervitis/Interfructa, Stuttgart, Germany.

Sommer, S. (2010). Model to Predict the Demand for Bentonite in Wine Based on Ambient Data and Weather Anomalies. 7th International Cool Climate Symposium (ICCS), Seattle, WA, USA.

Sommer, S. (2010). Bentonit im Wandel der Zeit – Warum variiert der Schönungsbedarf?. 14th Enology Symposium, Neustadt/Weinstraße, Germany.

Sommer, S., Herr, P., Wacker, M., Degen, S., Fischer, U. (2011). Analyse möglicher Ursachen für Gärstörungen bei der Rebsorte Chardonnay. 16th International Enology Symposium, Bozen, Italy.

Sommer, S., Herr, P., Wacker, M., Schmarr, H.-G., Fischer, U. (2011). Influence of Grape Composition and Fermentation Strategy on the Formation of Bacterial Off-Flavor in Wine. 62nd ASEV National Conference, Monterey, CA, USA.

- Sommer, S., Herr, P., Fischer, U. (2012). Bakterielle Weinfehler – Einfluss von Traubenhaltstoffen und Gärführung. 65th Wine Growers Convention Palatinate, Neustadt/Weinstraße, Germany.
- Sommer, S., Suess, D., Dachtler, W., Durner, D., Fischer, U. (2012). Factors Influencing Heavy Metal Stabilization with Potassium Hexacyanoferrate (II), Divergan HM, and Phytic Acid. 63rd ASEV National Conference, Portland, OR, USA.
- Sommer, S., Keiser, J., Fischer, U. (2013). Ergebnisse und Durchführung eines Ringtests zur betrieblichen Mostanalyse mittels FT-MIR. 61st German Congress for Viticulture and Enology, Intervitis/Interfructa, Stuttgart, Germany.
- Sommer, S., Mink, R., Degen, S., Scharfenberger-Schmeer, M. (2013). Production and Accumulation of Diacetyl in White Wine by Yeast (*S. cerevisiae*) and Bacteria (*O. oeni*), 64th ASEV National Conference, Monterey, CA, USA.
- Mink, R., Kölling, R., Sommer, S., Schmarr, H.-G., & Scharfenberger-Schmeer, M. (2014). Pyruvat induzierte Diacetylbildung während der Weinbereitung. 54th Annual Meeting of the Research Circle for German Viticulture (FDW), Neustadt an der Weinstrasse. Germany.
- Willberger, I., Sommer, S., Scharfenberger-Schmeer, M. (2014). Vermeidung von Gärstörungen in Wein durch frühzeitige Erkennung mittels Flusszytometrie. 54th Annual Meeting of the Research Circle for German Viticulture (FDW), Neustadt an der Weinstrasse. Germany.
- Sommer, S., Dickescheid, C., Fischer, U. (2014). Strategies to Prevent Turbidity Problems After the Addition of CMC to Red Wines. 65th ASEV National Conference & 39th ASEV Eastern Section Annual Meeting, Austin, TX, USA.
- Sommer, S., Harbertson, J.F., Cohen, S.D. (2015). Interactions between Polyphenols, Proteins, and Polysaccharides in Wine-like Model Systems. 66th ASEV National Conference, Portland, OR, USA.
- Sommer, S., Sommer, S.J., Cohen, S.D. (2015). Proposal of the Head-Heart-Base Technique (HHB) as an Innovative Method to Describe and Evaluate the Flavor Profile of Wine. 66th ASEV National Conference, Portland, OR, USA.
- Sommer, S. (2016). Sustainable Agricultural and Water Management. 5th Annual Sustainability Symposium and Expo, Leland, NC.
- Sommer, S., Keiser, J., Cohen, S.D. (2016). Rapid and Matrix Independent Method to Analyze Anthocyanins in Red Grape Juice and Wine by FT-MIR. 67th ASEV National Conference, Monterey, CA.
- Sommer, S., Wegmann-Herr, P., Cohen, S.D. (2016). Influence of Lysozyme Addition on Hydroxycinnamic Acids and Volatile Phenols during Yeast and Bacteria Co-Fermentation. 67th ASEV National Conference, Monterey, CA.
- Sommer, S. (2016). Stuck Fermentation Management: Causes, Prevention, and Resolution. 5th Annual Southeastern United Grape and Wine Symposium, Dobson, NC.
- Sommer, S., Cohen, S.D. (2017). Comparison of Different Extraction Methods to Predict Anthocyanin Concentration and Color Characteristics of Red Wines. 68th ASEV National Conference, Bellevue, WA.
- Sommer, S., Harbertson, J.F., Cohen, S.D. (2017). The Physical Stability of Wine: Polyphenol-Protein-Polysaccharide Interactions. SERMACS 2017, Charlotte, NC.
- Sommer, S. (2018). Strategies for Color Extraction and Stabilization in Red Wine. Michigan Orchard and Vineyard Show, Traverse City, MI.
- Sommer, S. (2018). Important Factors That Affected Wine Quality in 2017. NC Winegrowers Association Annual Meeting, Winston-Salem, NC.
- Sommer, S., Janz, J., Suess, D. (2018). Implementation of a Quick Test to Control the Removal of Iron and Copper from Wine. 69th ASEV National Conference, Monterey, CA.
- Sommer, S. (2019). Microbial Control and Spontaneous Fermentation. Michigan Orchard and Vineyard Show, Traverse City, MI.

- Sommer, S., Weber, F., Harbertson, J.F. (2019). Interactions of Polymeric Compounds in Wine and Potential Benefits of Polysaccharide Addition. 70th ASEV National Conference, Napa, CA.
- Loyd, J., Morales, G., Conmy, W., Davis, J., Sommer, S., Van Zyl, S. (2019). Influence of Bunch Rot on Fermentation Kinetics and Sensory in Chardonnay and Petite Sirah. 70th ASEV National Conference, Napa, CA.
- Loyd, J., Davis, J., Conmy, W., Van Zyl, S., Sommer, S. (2019). Influence of Bunch Rot on Fermentation Kinetics in Chardonnay and Petite Sirah. ASHS Annual Conference, Las Vegas, NV.
- Conmy, W., Loyd, J., Davis, J., Van Zyl, S., Sommer, S. (2019). Rot Estimation Dynamics in Gondolas, ASHS Annual Conference, Las Vegas, NV.
- Sommer, S. (2020). Potassium Tartrate Stability: Strategies for Stabilizing Potassium Tartrate Salts in White, Red and Rose Wines. Unified Wine and Grape Symposium, Sacramento, CA.
- Sommer, S., Harbertson, J.F., Weber, F., Cohen S.D. (2020). Polysaccharides in Wine Production: CMC & Mannoproteins. Laffort RENDEZ-VOUS 2020, online COVID-19 edition.
- Sommer, S., Harbertson, J.F., Weber, F., Cohen S.D. (2020). Polysaccharides in Wine Production. Fresno State Grape Day 2020, online webinar August 4, 2020.
- Sommer, S., Anderson, A.F., Fricke, L., Larsen, L., Weber, F. (2021). Effect of Polysaccharide Extraction and Addition Strategies on Color Stability and Pigment Formation in Red Wines. 72nd National ASEV Conference, virtual event.
- Sommer, S., Tondini, F. (2021). Sustainable Replacement Strategies for Bentonite in Wine using Alternative Fining Agents, 72nd National ASEV Conference, virtual event.
- Sommer, S. (2021). Flow Cytometry to Monitor Yeast during Fermentation. AOAC International (Pacific Southwest Section), virtual event June 30, 2021.
- Sommer, S. (2023). Cleaning and Sanitation in Wineries. Iowa Specialty Producers Conference, Ankeny, IA, February 23, 2023.
- Sommer, S. (2023). Product Safety – Sanitation and Operational Recommendations. Master Brewers Association of the Americas District Great Plains Meeting, Kansas City, MO., February 25, 2023.
- Sommer, S. (2023). Strategies to Meet the New Nutrition Label Requirements for Wine in the European Union. Show Me Grape and Wine Conference and Symposium, Columbia, MO, March 1-3, 2023.
- Sommer, S., Graves, J., Hensen, J.-P., Hoening, F., Anderson, A.F., Weber, F. (2023). Polysaccharides Influence the Formation and Quantitative Analysis of Polymeric Pigments in Red Wine. 47th Annual ASEV-ES Conference, Austin, TX, June 7-9, 2023.
- Sommer, S., Volenberg, D. (2023). The Wines and Vines of Missouri. American Wine Society National Conference, St. Louis, MO, November 9-11, 2023.
- Sommer, S. (2024). Managing Acidity in Wine - Biological, Chemical and Physical Options. Iowa Specialty Producers Conference, Ankeny, IA, January 8-9, 2024.
- Sommer, S. (2024). Juice Fining: Understanding the Options and Outcomes. Oregon Wine Symposium, Portland, OR, February 13-14, 2024.
- Sommer, S. (2024). Physical Hazards and HACCP. Master Brewers Association of the Americas District Great Plains Meeting, Kansas City, MO., February 24, 2024.
- Sommer, S., Sommer, S.J., Liu, C., Burken, O., Anderson, A.F. (2024). The Impact of Microbial Activity on the Chemical Composition and Aroma Profile of Traditional Sparkling Wines. Show Me Grape and Wine Conference and Symposium, Columbia, MO, March 13-14, 2024.
- Sommer, S. (2025). Sustainability & Efficient Winery Practices – Do More With Less. Unified Wine and Grape Symposium, Sacramento, CA, January 28-30, 2025.

Wenzel, M., Sommer, S. (2025). Effervescent Elegance: Exploring Bubbly Production. Midwest Wine & Grape Summit, Carterville, IL, February 24-25, 2025.

Sommer, S. (2025). Unveiling Aromas and Detecting Faults: A Sensory Approach to Wine Quality. Midwest Wine & Grape Summit, Carterville, IL, February 24-25, 2025.

Burken, O., Sommer, S. (2025). Techniques to Evaluate Macromolecular Interactions in Red Wines. Show Me Grape and Wine Conference and Symposium, Columbia, MO, March 5-6, 2025.

Sommer, S. (2025). A WISE Choice for Wineries and Consumers - The New Missouri Wine Quality Assurance Program. Show Me Grape and Wine Conference and Symposium, Columbia, MO, March 5-6, 2025.

Sommer, S. (2026). Wine Fault Prevention and Troubleshooting. Georgia Wine Producers Annual Meeting, Cumming, GA, February 2-3, 2026.