

## Antioxidant Assessment of Wine Constituents

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Wild grapes were first known in the Caucasus region, and can be considered the origin of wine, which predates written records. Cultivation of grape vines was



known in the earliest origins of farming. With the development of pottery and a reater understanding of the fermentation process, the production of wine as a beverage spread throughout Europe. In modern times, wine is produced throughout the world, with particular regions noted for the different flavor

profiles of their grape cultivars. Wines are recognized as possessing health benefits that include reduced risk of heart disease and cancer, among others. In this project, we propose to analyze several wines for their antioxidant potential, and to isolate and analyze their constituent antioxidant components. The wines will be chosen from two different regions in Virginia to consider the effect of climate on antioxidant potential