


Robert Mondavi Institute

“Wine and Food Bytes”



RMI
Robert Mondavi Institute
for Wine and Food Science
UC **DAVIS**

E-News Issue #035
Summer, 2013

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EXECUTIVE DIRECTOR'S UPDATE

By Clare Hasler-Lewis



June 18, 2013 marked the 100th anniversary of the birthday of Robert Mondavi—the iconic California vintner who donated \$25 million to UC Davis in 2001 to establish the Robert Mondavi Institute for Wine and Food Science. Although Mondavi was not able to see the completion of the +\$100 million state-of-the-art facility that bears his name, faculty, students, the industry and members of the public will benefit from his generosity for decades to come.

Members of the Mondavi family continue to support Robert Mondavi's legacy. I am very pleased that Tim Mondavi, Robert's youngest son, recently joined the institute's Honorary Board. Tim carries on the Mondavi legacy of enhancing the art of wine with his newest venture, Continuum, the winery which he founded in 2005 and, I must say, produces one of the best red wines I have ever tasted. I highly recommend it!

On August 12, Peter Mondavi Sr. and his sons, Peter Jr. and Marc, visited the Teaching and Research Winery at UC Davis. The Charles Krug Winery is naming one of the large fermentors in honor of Peter Mondavi Sr., "The Father of Cold Fermentation."

There has been a flurry of other activity at the Robert Mondavi Institute this summer. The Honey and Pollination Center continues to excel. The Wildflower Honey released by the center at Picnic Day in April has been a huge crowd pleaser and is nearly sold out.

Another crowd pleaser was the screening of the Disney Film Wings of Life at the conference center on July 24. Upcoming events include a first-ever Mead-Makers Short Course in February and a Great Chefs Program. Stay tuned for more information on these exciting and unique events.

Enjoy the waning days of summer!

A handwritten signature in blue ink, appearing to read "Clare".

PETER MONDAVI SR. AND SONS VISIT THE TEACHING AND RESEARCH WINERY

By Clare Hasler-Lewis



From left:
Peter Mondavi Jr., Roger Boulton, Peter Mondavi Sr., Marc Mondavi,
David Block and Mary Delany

Peter Mondavi Sr. and his sons, Peter Jr. and Marc, visited the Robert Mondavi Institute on August 12 to tour the Teaching and Research Winery. The Charles Krug Winery is honoring Peter Mondavi Sr. by naming one of the large winery fermentors in his honor. Each of the 14, 2,000 liter wireless fermentors has been named by an industry family and will be unveiled in February.

Peter Mondavi Sr. has effected tremendous enological, viticultural and marketing innovations over six decades, including cold fermentation for white wines. The fermentor will recognize this legacy with the following statement: “Peter Mondavi Sr., the Father of Cold Fermentation.”

JESS JACKSON SUSTAINABLE WINERY BUILDING DEDICATED

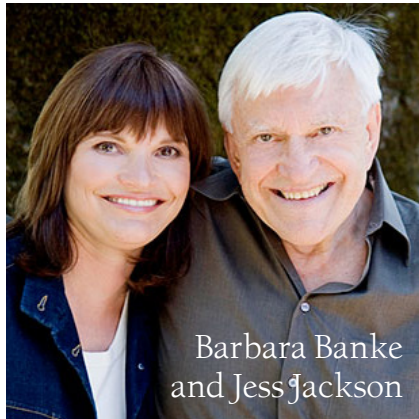
By Kathy Barrientes



The Jess S. Jackson Sustainable Winery Building at UC Davis was dedicated on May 29. More than 150 participated in the dedication, including 20 members of the Jackson Family. This \$4 million state-of-the-art facility was made possible by a \$3 million gift from the late Jess S. Jackson and his wife Barbara Banke, proprietor of Jackson Family Wines. When fully equipped, the Jackson winery building will enable the adjacent teaching and research winery, brewery and food-processing facility to operate in a self-sustainable manner through onsite capture of energy and water.

The one-story, 8,500 square-foot building will eventually house equipment and systems for capturing and sequestering carbon dioxide from wine fermentation, and filter and recirculate water for wine, beer and food processing. It is expected to be the first building at any university to be certified Net Zero Energy under the Living Building Challenge and only the second such building in California.

“In this building is the potential to achieve levels of sustainable operation never before seen in a commercial or research winery,” said David Block, chair of the UC Davis Department of Viticulture and Enology.



“My family and I are proud to support UC Davis to create the Jess S. Jackson Sustainable Winery Building and its ability to educate and inspire winemakers for generations to come,” said Barbara Banke.

“The university continues to be one of the most important academic assets for our nation’s winemaking community. The opportunity to develop, build and share best practices in energy conservation, water management and other world-class sustainability standards was something we were honored to help bring to fruition,” Banke said.

This new sustainable winery building adjacent to the three-year-old Teaching and Research Winery, and August A. Busch III Brewing and Food Science Laboratory is located in the Robert Mondavi Institute for Wine and Food Science on the south side of the core campus and visible from Interstate 80.

The new building was constructed to include 10 modular spaces that will accommodate equipment needed for a variety of processes including high-purity filtration of rainwater for use in cleaning fermentors and barrels in the winery. The water filtration and recirculation system is expected to be installed next year, and a system for sequestering carbon dioxide captured from all fermentations in the winery will follow. The carbon dioxide collected from the fermentations will be converted into calcium carbonate (chalk) once the sequestration system is completed.



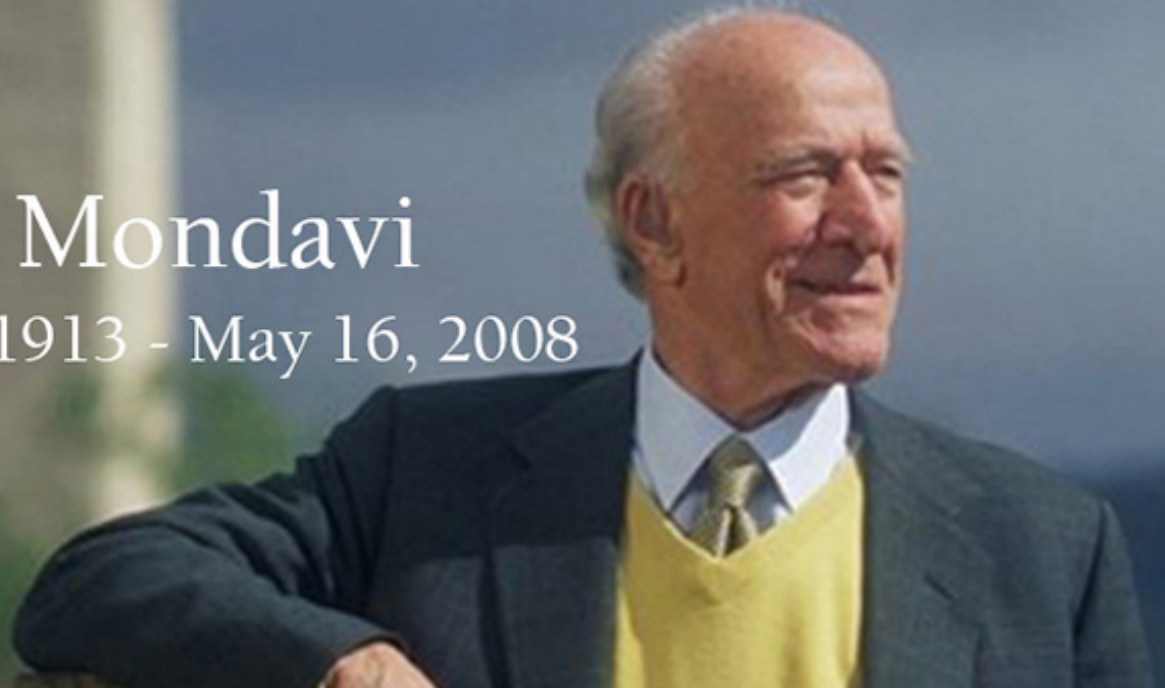
The new building also will be equipped to produce chilled water, using a solar-powered icemaker, and generate hydrogen gas by electrolysis, fueling a hydrogen fuel cell for nighttime energy use. In the evening, natural ventilation is used to flush warm air from the interior.

“Because of the building’s flexible design, these and each of the other operating systems can be removed and updated as research advances become commercially available,” said Professor Roger Boulton, a winery-engineering expert and the Stephen Sinclair Scott Endowed Chair in Enology at UC Davis.

“This is intended to be a building that encourages the adoption of evolving technologies in the areas of energy, water, carbon and byproduct streams, while at the same time operating the winery in a self-sustainable manner,” he said.

Robert Mondavi

June 18, 1913 - May 16, 2008



JUNE 18 MARKED THE 100TH BIRTHDAY OF ROBERT MONDAVI

Adapted from a story on Forbes.com

June 18, 2013, marks what would have been Robert Mondavi's 100th birthday. He passed away in 2008 at the age of 94. It's been almost six years and we are still commemorating the man who is best known as the Father of American Wine.

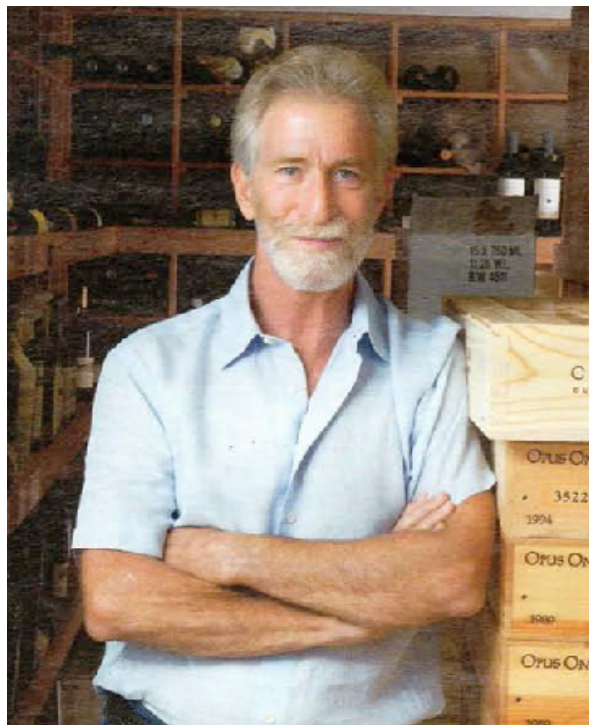
Born in Minnesota to Italian immigrant parents, Cesare and Rosa Mondavi, wine was always part of life for Mondavi. The family moved to California where Robert later attended Stanford University. Shortly after leaving the Charles Krug Winery, Robert purchased his own winery in Oakville with the specific goal of making world-class wines that could compete with anything in Europe.

According to the late Mondavi's wife, Margrit Mondavi, "In 1960, Napa Valley was still a little country town, I think there were 17,000 acres of grapes. Today there are 40,000. There wasn't a paved road. Many people didn't believe in it. But he went forward, built a new winery, the first new winery since Prohibition." The legacy of Mondavi's belief and passion lives on through the countless small producers who populate the Napa Valley, and the United States as a whole. His philanthropy is also a legacy with his \$10 million dollar gift to the University of California, Davis, for the Mondavi Center for the Performing Arts, and \$25 million for the Robert Mondavi Institute for Wine and Food Science.

In honor of his centennial birthday, the UC Davis Shields Library displayed a collection of Mr. Mondavi's notes and writings, made possible by a generous donation by the Mondavi family. In addition, both the Mondavi Center and the Robert Mondavi Institute hung two 20 ft. banners, each depicting an image of Mondavi in the vineyard, to commemorate him.

TIM MONDAVI JOINS HONORARY BOARD

By Clare Hasler-Lewis



I am very pleased that Tim Mondavi has joined the Honorary Board of the Robert Mondavi Institute for Wine and Food Science. Mondavi joins a distinguished group of thought leaders whose expertise and industry leadership represent, inspire, and honor the institute's vision: Enhancing our quality of life through wine, brewing and food sciences. The Honorary Board now includes August A. Busch III, Francis Ford Coppola, Ann and Gordon Getty, Agustin Huneeus, Fritz Maytag, Margrit Mondavi, Paul Montrone, Wolfgang Puck and Martin Yan.

Tim, the youngest son of the late Robert Mondavi, has devoted his life's work and passion to enhancing the art of wine. A graduate of UC Davis with a degree in

viticulture and enology, he joined the winemaking team at the Robert Mondavi Winery in 1974 where for 30 years he guided all winemaking, experimentation and innovation.

In 2005, in partnership with his father and sister Marcia, Tim founded Continuum, a small artisan winery dedicated to producing a single red wine. A 33-acre vineyard on Pritchard Hill above Lake Hennessey was acquired in 2008 to be developed into the new Continuum Estate. Small production, hand-crafted and Cabernet-based, Continuum expresses four generations of Mondavi expertise and passion for wine.



CONTINUUM
2005

Continuum is a family affair, involving several of his children. Tim's daughter Carissa directs all hospitality and communications; daughter Chiara is the artist who created the unique label; and Tim's son Dante is in charge of all cellaring activities for Continuum.

OLIVIA YU RECEIVES PENTAIR FOUNDATION GRADUATE FELLOWSHIP

By Andrea Thompson



From left: Kerri Steenwerth, Olivia Yu, and Clare Hasler-Lewis

The Robert Mondavi Institute for Wine and Food Science is pleased to announce that Olivia Yu is the recipient of the 2013 Industry Partnership Program Graduate Fellowship from the Pentair Foundation. Yu will receive \$40,000 to support her research for one year. She will be formally recognized at a reception on October 22.

Olivia Yu is a Ph.D. student in the laboratory of Kerri Steenwerth, adjunct professor in the Department of Viticulture and Enology, and

research soil scientist, USDA/ARS Crops Pathology and Genetics Research Unit. Yu's research will focus on the impacts of wastewater irrigation on a vineyard's soil aggregate composition, stability of soil organic matter protected by aggregates, and resultant greenhouse gas emissions with respect to different under-vine management practices.

Yu received her B.S. degrees in environmental science and policy and in biological sciences from the University of Maryland and her M.S. in geography from McGill University. Her thesis was on the influence of sheep grazing on the carbon storage potential of a northern salt marsh. Her research interests span the fields of agriculture, conservation, environmental and natural resource management, geography, and science education.

With revenues of approximately \$8 billion annually, Pentair (www.pentair.com)



Pentair

employs 30,000 people worldwide, working with clients on seven continents. The company is a global water, fluid, thermal management, and equipment protection partner with industry leading products, services, and solutions that fit the changing needs of

its customers. The Pentair Foundation, established in 1998, funds programs that promote education, sustainability in water and energy, and workforce readiness. Pentair dedicates 2 percent of its annual pre-tax income to charitable efforts. Over the years, the Pentair Foundation has directed more than \$40 million to Pentair communities and has received the Jefferson Award for Corporate Giving.

For more information about the Robert Mondavi Institute's Industry Partnership Program, please contact Clare Hasler-Lewis at cmhasler@ucdavis.edu or (530) 754-6349.

OLIVE CENTER NEWS AND UPDATES

By Dan Flynn

Olive Course Gets International Audience



The Silverado Vineyards Sensory Theater

The flavor and chemistry of olive oil was the featured topic at a UC Davis Olive Center short course on May 11. The sold-out course attracted attendees from 13 states, Canada and Japan to the RMI's Silverado Vineyard Sensory Theater.

The course was co-presented by Dr. Selina Wang and Sue Langstaff. Wang, research director of the center, instructed the audience on olive oil chemistry while

Langstaff, leader of the center's olive oil sensory panel, guided participants through the science of sensory evaluation.

Wang has received national attention for her research on the quality of supermarket olive oil, and Langstaff was profiled in the recent bestseller *Gulp* by Mary Roach. The audience enjoyed the playful "chemistry" between Wang and Langstaff.

Course participants evaluated 12 olive oils during the day, which were selected to show the flavor and chemical differences in oils of both low and high quality. Attendees also visited the Chemistry Teaching Laboratory where graduate students Sunnie Zhu and Shirley Li demonstrated how common olive oil laboratory tests are conducted.



The course is another example of how the UC Davis Olive Center is bringing international attention to the Robert Mondavi Institute.

Olive Center Celebrates Retiring Co-Directors



Guests in the RMI sensory interaction area

Dr. Charlie Shoemaker and Dr. Vito Polito, professors and founding co-directors of the UC Davis Olive Center, retired in June, and the Olive Center paid tribute to them at a reception on July 29 at the RMI Sensory Building. The event, which also recognized the fifth anniversary of the UC Davis Olive Center, attracted 50 faculty, staff and industry leaders.

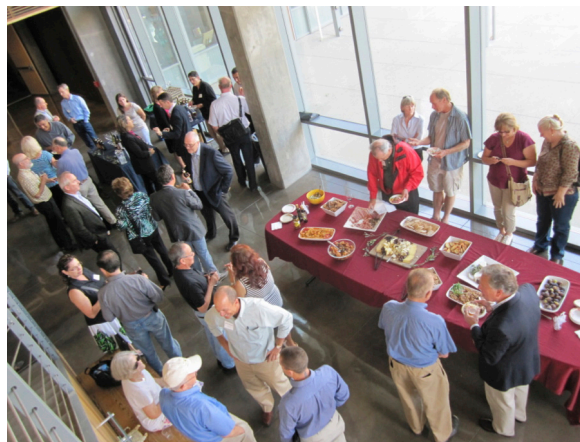
At the event, Dan Flynn, executive director of the Olive Center, reviewed what the center has delivered to the university and the industry in the past five years. For the university, the center has delivered \$3 million in benefits on a \$75,000 campus investment, involved 17 faculty members and 17 other research staff in research and education activities, published 10 journal articles (with four additional papers

pending), and provided research projects for 10 graduate students.

For the industry, the center has established itself as a research resource with 44 research projects, a chemistry and sensory laboratory, and research orchards. Flynn noted that the center also provided instruction on “best practices” at 24 short courses and has been an accessible and responsive partner to the industry.

Flynn stated that Polito and Shoemaker were essential to the center’s success. He said that he called on both of them often for their advice, and that both offered valuable insights as former department chairs (Polito with the Department of Plant Sciences and Shoemaker with the Department of Food Science and Technology.)

Dan Flynn said that Vito Polito’s lasting contribution was helping to establish a permanent fund for olive tree research and new orchards on campus and at the Wolfskill property in Winters, Calif. Flynn said that Charlie Shoemaker’s lasting contribution was in establishing the center’s chemistry laboratory and in recruiting Dr. Selina Wang, who is now the center’s research director.



Thank you Vito Polito and Charlie Shoemaker for your leadership in making the UC Davis Olive Center a success!

Consumer Perception of Olive Oil Surprising

The UC Davis Olive Center conducted a survey designed to discover consumer attitudes and perceptions towards olive oil. Executive director Dan Flynn was most surprised by consumer responses about cooking with olive oil. Research shows that olive oil's smoke point, the temperature at which it gives off smoke and degrades in quality, is high enough to support most cooking, but the “media, cookbooks and celebrity chefs tell people not to cook with olive oil,” said Flynn.



Nearly half of the 2,000 survey participants thought that the label “pure” designated the highest quality oil, and many consumers believed that olive oil labeled “light” pertained to its calorie count, when it actually means that the oil was refined and is more neutral in flavor than higher grades.

The survey also showed that flavor was the top factor affecting consumer purchases of olive oil. Consumers agreed that the word “fresh” describes good-tasting oil, but the

words “fruity,” “peppery,” and “grassy,” did not resonate well as indicators of tastiness.

The report also revealed that consumers choose olive oil over other fats because they perceive it as healthier and tasting better. Many make their olive oil selection based on “best before date,” although a UC Davis Olive Center study showed that the date bears little correlation to quality.

Flynn is particularly interested in doing more research on conventional wisdom. In one example, a standard piece of advice to prevent oxidation is, “don’t put olive oil in a clear bottle.” He says the advice is good, but research could determine if clear bottles could be used if a label covered most of them.



HONEY CENTER NEWS AND UPDATES

By Amina Harris

Honey Flavor and Aroma Wheel

The Honey and Pollination Center has begun to develop a honey flavor and aroma wheel. Similar to wine, beer and cheese wheels, this wheel will define honey's various characteristics, creating a language that can easily be used by others. The wheel will help people identify the honey flavors they are experiencing and put objective language to that experience. Consumers will better understand the nuances of varieties and learn to speak about what they really want in their honey. Next steps include developing a protocol for tasting honey. With a group of trained tasters we will begin to analyze specific varieties. We plan to have the honey flavor wheel ready for distribution next summer.

The development of the honey flavor and aroma wheel is being funded by grants from the UC Davis College of Agricultural and Environmental Sciences, California Bountiful Foundation (the philanthropic arm of the California Farm Bureau), and the Julia Child Foundation.

The Honey and Pollination Center Partners with the School of Education to Celebrate the Wonders of Pollination



On the evening of July 24, a sold-out crowd of over 400 filled the UC Davis Conference Center to view Disney's production of *Wings of Life* and speak with its director, Louie Schwartzberg. Macro-photography is the centerpiece of this nature production, in which Schwartzberg brings to life the story of pollination through extremely high-definition photography. Meryl Streep narrates the 80-minute film, taking viewers inside the beauty of bees, bats, hummingbirds and butterflies in the act of keeping our planet alive.

Earlier in the day, Amina Harris, executive director of the Honey and Pollination Center, travelled with students, grades 2 to 4, to the School of Education's "Summer Adventures"

program at the Harry H. Laidlaw Honey Bee Research Facility. Billy Synk, an associate at the facility, introduced students to honey bees. Children were delighted as drones crept and tickled their hands as the drones crawled about. Following a honey tasting, the students visited the Haagen-Dazs Honey Bee Haven to learn about pollination, honey bees, and other native bees.



That evening, during the screening of *Wings of Life* at the conference center, viewers sat enthralled as hummingbirds sparred with one another, orchid bees worked their way out of nectar traps, and monarch butterflies wintered in the trees of Mexico. Most amazing were the bats, illuminated with the light of the full moon behind their transparent wings, sipping nectar, and some even nursing as they did their nightly work pollinating the desert agave.



Signed copies of *Wings of Life* are available in the UC Davis Bookstore and online. The film has won Best Theatrical Program at the Jackson Hole Science Media Awards 2012, and a Best Cinematography Roscar Award.

Louie Schwartzberg is an award-winning cinematographer, director and producer who captures breathtaking images and stories that celebrate life. He is active in the TED community, having spoken at the TED 2011 conference in Long Beach, Calif. His YouTube

videos have collected over 25 million views.

OPUS ONE CEO PEARSON DISCUSSES LUXURY BRAND'S INTERNATIONAL MARKET FOCUS

Adapted from a winebusiness.com article by Roger Lansing

David Pearson, CEO of Opus One Winery located in Napa Valley, discussed the luxury brand's new initiatives during a talk on April 30 at the Robert Mondavi Institute at UC Davis.

Pearson's talk was part of the Walt Klentz Lecture Series on Wine Business which is hosted twice a year. During his remarks, Pearson reviewed Opus One's history, which started in 1978 as a joint project between Robert Mondavi and French winery owner Baron Philippe de Rothschild. Their primary goal was to make a single red wine in a French fashion in California, and create the first U.S. and California wine to exhibit the characteristics of a true Grand Cru wine.



David Pearson in the Silverado Vineyards Sensory Theater

Many of their original goals continue today:

- THE PURSUIT OF ABSOLUTE QUALITY
- A GLOBAL MARKET PRESENCE AND SUCCESS WITH TOP WINE BUYERS
- CRITICAL RECOGNITION FROM THE PRESS AND TRADE
- SPECULATION AND RE-SELLING OF THE WINE ON SECONDARY MARKETS AND AT AUCTION
- CREATING DEMAND IN EXCESS OF SUPPLY

When Pearson became CEO in 2004, the company was selling into 65 countries through exclusive relationships with sales agents. Pearson helped launch a new international market focus by terminating those arrangements. "In the international market, there is no three-tier system; wine can be sold to anyone. Negotiants can create a stock market effect. We found there was latent demand globally for Opus One, and this move has been very successful," Pearson explained.



He showed a graph of U.S. sales statistics indicating a decline in Opus' domestic sales since

2004, but said, “Volume is not the most important factor in the luxury market, it’s pricing. Opus One never lowers its price and we don’t ever intend to.”

As an indication of demand and brand strength, Pearson cited the “Top 100 Most Searched for Wines” list from WineSearcher.com. Based on the number of Internet searches during a recent evaluation period, Opus One had reached No. 7 on the list, and was the first U.S. wine and first non-French wine on the list.

Pearson noted that “word of mouth” is always important and is a positive aspect of social media that helps the brand. With new media, he said, “We may no longer control our brand, but we can participate in the conversation.”

Recent annual statistics show the Opus One website had 173,000 visitors, and social media logged 40,000 mobile visitors. After receiving 90,000 actual visitors to the winery in Oakville in 2007, Opus One decided this was too many and placed an annual limit of 60,000 visitors, all by appointment only.



The Opus One Wine Cellar
Photo: The Iron Chevsky, Wine Blog

RMI HOSTS INDUSTRY PARTNER'S ANNUAL RESEARCH DAYS

By Andrea Thompson

Roll Global

In May, the RMI hosted Roll Global for their annual Research Update from UC Davis faculty. Because of the breadth of the company's holdings, the event was split between two days, one focusing on Food Science and Technology, and the other focusing on Viticulture and Enology. The annual Research Update is one of the many benefits that Industry Partnership Program members receive when joining the program, keeping them abreast of the latest research within their areas of interest.



On the first day of their visit, faculty presenters from the Department of Food Science and Technology included Bruce German, Daniela Barile, Carolyn Slupsky and Alyson Mitchell. Carl Keen from the Department of Nutrition also presented research on this day. The second day, faculty presenters from the Department of Viticulture and Enology included Andrew Waterhouse,

Anita Oberholster, David Block, Linda Bisson, Roger Boulton, Larry Williams, Kerri Steenwerth and Andy Walker.

Members of the Roll Global delegation presented information about Roll Global, including career opportunities for graduating students.

The days also included tours of the facility housed within the RMI complex, as well as a dinner and receptions which allowed the guests to mingle with both faculty and students.

Del Monte

Del Monte delegates visited campus in July for their Research Update from UC Davis Faculty. This visit rounded out the benefits of their yearlong membership to the RMI's Industry Partnership Program. With Del Monte's interest in its Pet Food Division, the RMI partnered with the UC Davis School of Veterinary Medicine (SVM) to plan the day.



The day began in the veterinary medicine facilities, and included updates from SVM and animal science faculty including Andrea Fascetti, Frank Verstraete, and Issac Pessah. Amy Shauwecker from Del Monte also gave a short presentation on the goals and philosophy of Del Monte. The group met with Dushyant Pathak and Mona Ellerbrock from the campus Office of Corporate Relations.

Later in the day the group toured the RMI facilities with faculty members Mike O'Mahony, Alyson Mitchell, David Block and processing plant manager Molly Lear. A networking reception with faculty and students concluded the day.

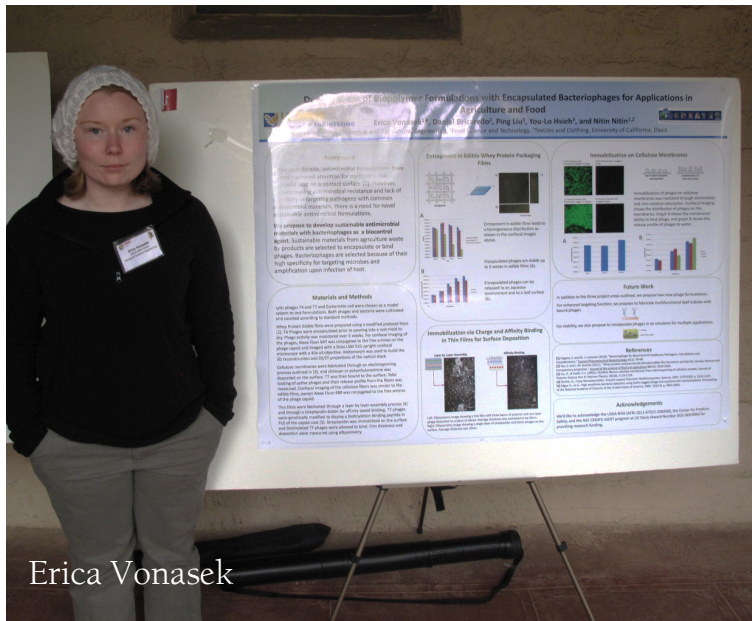
UC DAVIS PH.D. CANDIDATE ERICA VONASEK VISITS DEL MONTE

By Erica Vonasek

In June, Erica Vonasek, the Del Monte Graduate Fellow and recipient of its \$40,000 research grant, had the opportunity to visit the research and development facility for Del Monte Pet Products in Los Angeles.

Del Monte owns several prominent pet product brands, including Milk Bone and Meow Mix. Pet food products provide more than just sustenance; they can also be used to reward, medicate, and enhance pet health and life. Vonasek's research takes an engineering approach to food materials in order to study which material interactions

remove plaque best. Much like humans, cats and dogs need regular plaque removal to prevent periodontal disease. While brushing the teeth is most effective at removing plaque, food has also been shown to be effective at plaque removal.



Erica Vonasek

Vonasek's visit started with a tour of the facility, headed by Don Barnvos, the lab manager at Del Monte Pet Products. The tour elucidated the progression of how a pet product is first conceived, made at the bench scale, and then produced at a batch run on a plant scale.

While a few experiments were in progress, Vonasek observed how the initial dough for dog biscuits is prepared and then processed to produce the finished biscuit. The tour ended with a brief overview of how the products are tested for preference by cats and dogs. At the end of the day, Vonasek said, "I was excited to continue my research because I met and saw the people and place where it could make a difference."

FST WELCOMES NEW FACULTY MEMBER CHRISTOPHER SIMMONS

Dr. Christopher Simmons joined the Department of Food Science and Technology as an assistant professor on July 1. Simmons was born and raised in Santa Rosa, Calif. He received his undergraduate training in biological systems engineering at UC Davis. He continued his education at UC Davis, receiving his M.S. degree in 2007 and Ph.D. in 2011, both in biological systems engineering.

After graduating from UC Davis, Simmons conducted research as a postdoctoral scholar in the laboratory of Dr. Jean VanderGheynst, where he worked in conjunction with the UC Davis Energy Institute Joint BioEnergy Institute.

Specifically, his research program will seek to offset energy used in food processing by producing bioenergy from food processing residues. Moreover, his research will investigate strategies for recycling effluent from food processing back to agriculture. These approaches will also be used to study how plant and soil microbial communities respond to recycled effluent application, with the goal of developing application methods that promote plant health, food safety, and environmental protection.





2013 WINKLER DINNER A CULINARY DELIGHT!

By Tina Beveridge

The Winkler Dinner is an annual event celebrating the “fine food, fine wine, and fine people of UC Davis,” sponsored by the Department of Viticulture and Enology. The event is named after the historic Winkler Vine, honoring the late Albert J. Winkler, chair of the department from 1935 to 1957. The Winkler Vine was planted in 1979, near the UC Davis airport, and extended over a 60-foot by 60-foot arbor, beneath which the Winkler Dinner was formerly held.

Today, the Winkler Dinner is held in the Good Life Garden at the Robert Mondavi Institute for Wine and Food Science, showcasing the home of UC Davis’ prestigious viticulture and enology department. The event includes a gourmet dinner consisting of five courses individually prepared by professional chefs and paired with premium wines. The dinner is accompanied by live music, as well as silent and live auctions.

Some highlights of the 2013 Winkler Dinner include wines from Napa Valley’s Trefethen Vineyards and Pine

Ridge Vineyards and courses from Tony Gruska of Monticello Seasonal Cuisine in Davis, and Platon Matheakis reigning from Oregon’s Jacksonville Inn. Some high-bidding items included a Napa Valley Vintners showcase of 20 wines from the 2002 vintage (won at \$1,200), as well as several private wine and spirits tastings with highly regarded department faculty (bids up to \$800). The next Winkler Dinner is currently scheduled for May 17, 2014.

The Winkler Dinner is produced entirely by student members of the Davis Enology and Viticulture Organization, also known as DEVO. It supports student activities including group winemaking projects, educational wine tastings, immersion trips to various wine regions, alumni events and international scholarship awards.



Guests gathered in the Good Life Garden



Bacchus Statue, Donated by Ted Hamilton

NEW FRIENDS OF THE RMI

- **Margaret Lawson (Director's Circle)**
- **Harold McGee (Director's Circle)**
- **John and Christine Bruhn (Friend)**

RECENT DONATIONS

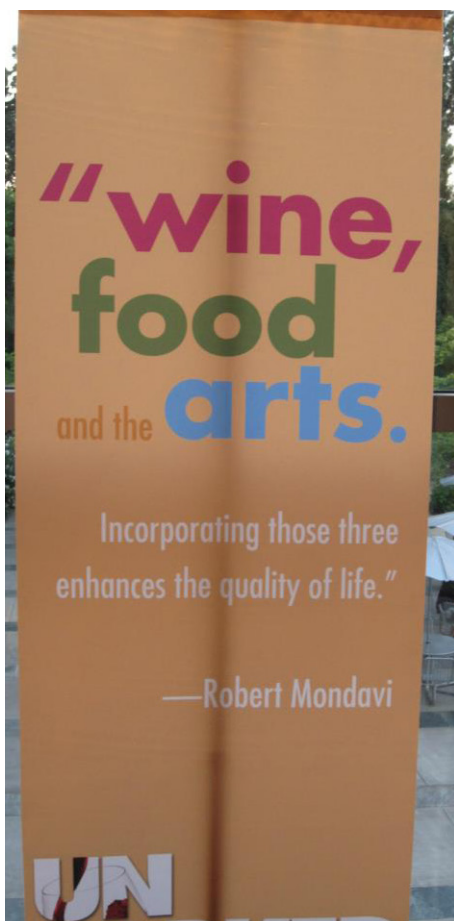
- **Christian Erdman**
- **Curt and Susan Robinson**
- **Julia Child Foundation for Gastronomy and the Culinary Arts (Jennifer Krauss)**
- **Bacchus Statue in the RMI Lobby: From Ted Hamilton, UC Davis alumnus, 1951, dedicated to David Lett, UC Davis alumnus, 1964**

The Robert Mondavi Institute is grateful to all our supporters and donors.

UNCORKED KICKS OFF ITS FOURTH SEASON IN SEPTEMBER, 2013

By Tracy Diesslin

Uncorked—the exclusive wine tasting experience for Friends of the RMI at the Director's Circle level and above begins its fourth Season at the Mondavi Center for the Performing Arts on September 21, 2013, and will feature Raymond Vineyards. The performance that evening will be the Orquestra Buena Vista Social Club, a 13-piece orchestra featuring several Cuban legendary Buena Vista Social Club alumni, including vocalist Omara Portuondo and trumpeter Guajiro Mirabal.



To learn more about becoming a Director's Circle Friend of the RMI contact Tracy Diesslin, assistant director of outreach and education at tdiesslin@ucdavis.edu or (530) 752-5233.

ORQUESTRA BUENA VISTA SOCIAL CLUB – Saturday, September 21, 2013
Raymond Vineyards

EMMYLOU HARRIS AND RODNEY CROWELL – Monday, September 30, 2013
Clarksburg Wine Company

BALLET HISPANICO – Friday, October 11, 2013
Heitz Cellars

SALZBURG MARIONETTE THEATRE – Friday, November 8, 2013
Seavey Vineyard

[PERFORMANCE TBD] – Monday, December 2, 2013
Boeger Winery

ROYAL PHILHARMONIC ORCHESTRA – Saturday, January 25, 2014
Robert Mondavi Winery

GRUPO CORPO – Tuesday, February 4, 2014
Paradise Ridge Winery

THE KING'S SINGERS – Friday, February 14, 2014
Navarro Vineyards

CALADH NUA – Monday, March 17, 2014
Cline Cellars

ACADEMY OF ST. MARTIN'S IN THE FIELD WITH JOSHUA BELL – Saturday, March 22, 2014
Bonny Doon Vineyards

CAMERON CARPENTER – Wednesday, April 2, 2014
Pride Mountain Vineyards

PETER SAGAL – Friday, April 11, 2014
Grgich Hills Estate

SAN FRANCISCO SYMPHONY WITH MICHAEL TILSON THOMAS – Thursday, May 15, 2014
Ram's Gate Winery

IN BRIEF

- ON JUNE 27, 2013, the RMI hosted “Farm to School,” an initiative with the aim of assisting three California school districts in their efforts to increase the procurement of local, seasonal produce for their school meal programs. The UC Davis team provided professional development and technical assistance to the districts. The forum brought together more than 100 school food service, district, agency and community representatives to share insights and lessons learned from the three-year project. A highlight of the forum was the preparation of award-winning recipes by five school district chefs, followed by tastings. Dan Flynn of the UC Davis Olive Center presented a tasting of olive oils and their potential for use in school meal programs.
- PROFESSOR NITIN NITIN, Department of Food Science and Technology, was awarded the Samuel J. Prescott award by the Institute of Food Technologists at the annual meeting in Chicago in July. This award recognizes faculty 35 years and younger who have an exceptional research record. In addition, Nitin also received the 2013 Samuel Cate Prescott Award for his outstanding interdisciplinary research career in areas of food engineering, biomaterials and molecular imaging.
- PROFESSOR EMERITUS David Reid, Department of Food Science and Technology, received a Distinguished Service Award for his work with the Publications Advisory Committee and as editor of the Journal of the Science of Food and Agriculture (JSFA).
- DR. JIM WOLPERT, Cooperative Extension specialist and former chair of the Department of Viticulture and Enology, received a Merit Award at the 67th annual American Society for Enology and Viticulture annual meeting in Monterey, Calif. The Merit Award is the highest award given by this organization. Wolpert was also honored during a student-industry mixer and tribute on June 27. He retired from the department in June.
- PROFESSOR EMERITA Carole Meredith, who received her Ph.D. in genetics from the University of California, Davis, in 1977, was awarded a Lifetime Achievement Award at the California State Fair this year.
- TOM WILLIAMS, Ph.D. candidate in Maria Marco’s lab, won the Chancellor’s Grand Prize for Best Oral Presentation at the 2013 Interdisciplinary Graduate and Professional Symposium. Williams also won the Dean’s Prize for Best Oral Presentation in Agricultural and Environmental Sciences.
- CARL WINTER, Cooperative Extension specialist in the Department of Food Science and Technology, was appointed to the editorial board of the new journal, International Journal of Food Contamination.
- GLENN YOUNG, professor and food safety microbiologist in the Department of Food Science and Technology, was awarded the U.S. government’s Vietnam Education Foundation Faculty Scholar grant. The one-year grant will support the establishment of a participatory research class in Vietnam, for Vietnamese undergraduates, to guide them through projects related to preharvest, postharvest, food science, crop science and food safety.
- A STUDY BY BIOCHEMISTS Carolyn Slupsky and Bo Lonnerdal, UC Davis Department of Nutrition, sheds new light on the link between infant formula feeding and increased risk of chronic diseases later in life. “Our findings support the contention that infant feeding practices profoundly influence metabolism in developing infants and may be the link between early feeding and the development of metabolic disease later in life,” Slupsky said. Slupsky and her team are now working to compare how compounds in breast milk differ between mothers and at different times during lactation, as well as how different formulas with varying nutrient content affect infant metabolism.

UPCOMING EVENTS

SEPTEMBER

- 21: Uncorked: Buena Vista Social Club (Raymond Vineyards)
- 30: Uncorked: Emmylou Harris, Rodney Crowell (Clarksburg Wine Company)

OCTOBER

- 3-5: Olive Center Master Milling Short Course
- 4: The Palate Project (Formerly “Best of the Barrel”)
- 11: Uncorked: Ballet Hispanico (Heitz Cellar)
- 26: Fermentation at its Finest: A Journey into Pairings of Beer and Cheese

NOVEMBER

- 7: Walt Klenz Lectureship on Wine Business
- 8: Uncorked: Salzburg Marionette Theatre (Seavey Vineyards)

DECEMBER

- 2: Uncorked (performance TBD) (Boeger Winery)
- 5: Friends of the RMI Holiday Party

For more information about registration and event details,
visit www.rmi.ucdavis.edu/events

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