

Robert Mondavi Institute

“Wine and Food Bytes”



RMI
Robert Mondavi Institute
for Wine and Food Science
UC DAVIS

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EXECUTIVE DIRECTOR'S UPDATE

By Clare Hasler-Lewis



The year is rapidly drawing to a close. The year's end always prompts reflection and I am very pleased with the achievements of the Robert Mondavi Institute during the past year and how the institute continues to expand in breadth and scope.

Our Industry Partnership Program enabled the institute to award three \$40,000 graduate fellowships to three outstanding Ph.D. students last year. In October, Olivia Yu, a doctoral student in the Department of Viticulture and Enology was formally honored as the Pentair Graduate Fellow. We continue to strengthen our industry partnerships and look forward to awarding additional fellowships in 2014.

The Honey and Pollination Center, now in its second year, hosted numerous outreach and education events during 2013, and is preparing for a Mead-Makers Short Course in early February—the first of its kind. All indications are it will sell out, so if you are a mead lover get your tickets soon. The center has been producing honey since April, and it is on sale at the UC Davis stores and at the institute. Proceeds help to support the center's staff and programs.

The Olive Center will celebrate its sixth anniversary next month. Since its launch in January 2008, the center has developed 70 projects, yielded 20 journal publications, mentored 10 graduate students, presented 24 short courses, and has delivered more than \$3 million in benefits to the university and industry. The Olive Center continues to be recognized as the global academic center of excellence for the olive oil and table olive industries.

Centers of Excellence have been an effective way for the Robert Mondavi Institute to meet its outreach, education and research mission and engage industry stakeholders. New centers are currently under discussion as part of our 2020 Vision, and I look forward to sharing this new vision with you in the coming months.

I invite you to consider joining the Friends of the RMI Program, or to make a gift to the institute, as we shape our "Future of Excellence" for the Robert Mondavi Institute for Wine and Food Science at UC Davis.

Have a wonderful holiday and thank you for your support!

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

ROBERT MONDAVI INSTITUTE PENTAIR GRADUATE FELLOW OLIVIA YU HONORED AT RECEPTION

By Clare Hasler-Lewis

The Robert Mondavi Institute for Wine and Food Science awarded the 2013 Pentair Graduate Fellowship to Olivia Yu. She was honored in a ceremony held on the evening of Wednesday, October 23, 2013 at the institute.

The fellowship was made possible through the institute's Industry Partnership Program, which Pentair joined in May 2013.



Pentair is a global water, fluid, thermal management, and equipment protection partner based in Schaffhausen, Switzerland.

The company provides industry leading products, services, and solutions that deliver the adaptive, industry-leading solutions that help ensure a safer, healthier future for all.

“The Industry Partnership Program was launched in the spring of 2012 to



forge a stronger alliance between select companies in the food and beverage industries and faculty and students at the Robert Mondavi Institute,” said Clare Hasler-Lewis, executive director. “We are thrilled to be able to support such outstanding graduate students in this way.”

From left: Clare Hasler-Lewis, executive director, Robert Mondavi Institute; Todd Gleason, Sr. VP, Growth, Pentair; Olivia Yu; Amy Skoczlas Cole, VP of Corporate Citizenship, Pentair; Phil Rolchigo, VP of Global Technology, Pentair; Kerri Steenwerth, assistant adjunct professor, Department of Viticulture and Enology; David Block, Chair, Department of Viticulture and Enology.

Olivia Yu is a Ph.D. student in the Department of Viticulture and Enology and was chosen through a competitive selection process. She will receive \$40,000 for one year to support her research on the impacts of winery 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.

**Graduate Fellowship
Award Ceremony**

PENTAIR
Graduate Fellow
OLIVIA YU

THE ROBERT MONDAVI INSTITUTE is pleased to announce that the winner of the 2013 Pentair Graduate Fellowship is Olivia Yu. A Ph.D. student in Professor Kerri Steenwerth's laboratory, Ms. Yu's research will focus on the impacts of waste water irrigation on a vineyard's soil aggregate composition, stability of soil organic matter, and resultant GHG emissions with respect to different under-vine management practices.

She will receive \$40,000 for one year to support her research.

OCTOBER 23RD
Reception 5:00 to 5:45 PM
Ceremony 5:45 to 6:15 PM
1024 Sensory Building
The Robert Mondavi
Institute for Wine and
Food Science
UCDAVIS

"I am very excited to work with Olivia and engage in the partnership with Pentair," said Dr. Kerri Steenwerth, a USDA/ARS research soil scientist in the Department of Viticulture and Enology and the Crops Pathology and Genetics Research Unit. "Olivia is an inquisitive, creative, and driven researcher who is a key presence in our research program by fostering a collaborative environment critical to advancing personnel and their studies in the laboratory. This fellowship allows her the opportunity to advance her studies of wastewater reuse in agriculture as well as continue with her own outreach efforts in STEM

education." The STEM program promotes education in science, technology, engineering, and math.

"Pentair is pleased to be part of the Robert Mondavi Institute's Industry Partnership Program and very happy to support such an outstanding graduate student," said Phil Rolchigo, Pentair's vice president of Global Technology. "We look forward to the results from Olivia's research."

For more information on the Robert Mondavi Institute Industry Partnership Program, please see:

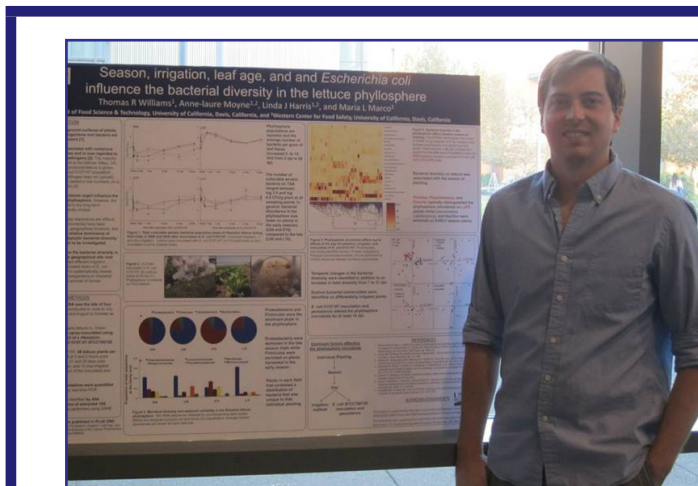
<http://robertmondaviinstitute.ucdavis.edu/industry-partners>

ROBERT MONDAVI INSTITUTE HOSTS FOURTH ANNUAL GRADUATE STUDENT RESEARCH POSTER COMPETITION

By Clare Hasler-Lewis

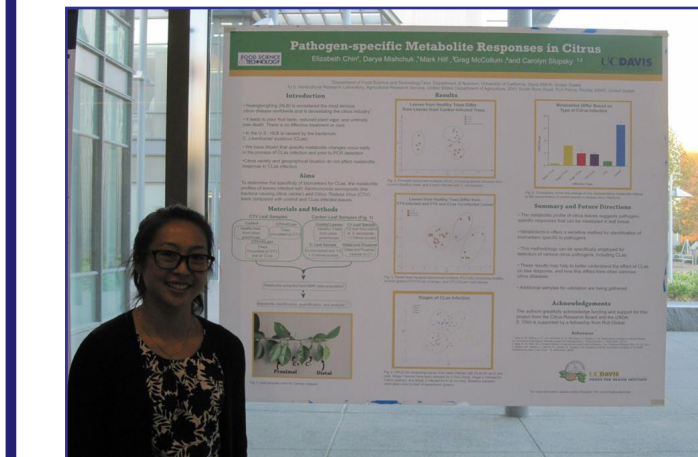
The Robert Mondavi Institute for Wine and Food Science hosted the fourth annual Graduate Student Research Poster Competition on October 17. Graduate students in the departments of Food Science and Technology (FST) and Viticulture and Enology (VEN) and related graduate groups were eligible to participate. Winners received a monetary award (\$1,500, \$1,000, \$500 for first, second, and third place respectively) and an engraved plaque.

This year's winners were:



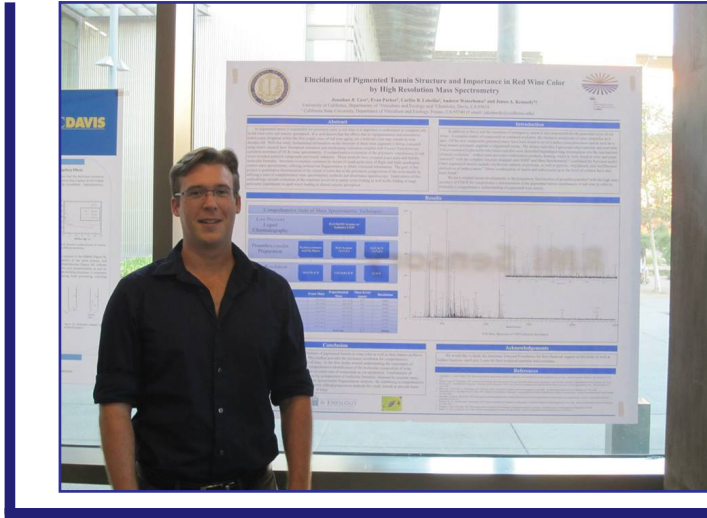
First Place:

Thomas Williams, Ph.D. candidate in the laboratory of Professor Maria Marco (FST), for his poster: “Season, irrigation, leaf age, and *Escherichia coli* influence the bacterial diversity in the lettuce phyllosphere.”



Second Place:

Elizabeth Chin, Ph.D. candidate in the laboratory of Professor Carolyn Slupsky (FST), and 2012 Roll Global Graduate Fellow, for her poster: “Pathogen-specific metabolite responses in citrus plants.”



Third Place:

Jonathan Cave, Ph.D. candidate in the laboratory of Professor Andrew Waterhouse (VEN), for his poster: “Elucidation of pigmented tannin structure and importance in red wine color by high resolution mass spectrometry.”

This year, the judging team felt two additional posters deserved honorable mention and should each receive a \$250 award:

Bonnie Dixon, FST graduate student in the laboratory of FST Professor Bruce German for her poster: “Bedtime hunger is inversely related to subsequent sleep duration in the DOZER registry”



From left: (front row) Jonathan Cave, Bonnie Dixon, Elizabeth Chin, Yuanjie Pan, and Sharon Shoemaker, (back row) John Ashby, Warren Quilliam, Sam Cunningham, Al Giuliani, and Thomas Williams

Yuanjie Pan, graduate student in FST Professor Nitin Nitin’s lab for her poster: “Effect of localization of antioxidant on oxidative stability of encapsulated bioactive compounds in oil-in-water emulsions.”

Many thanks to this year’s judges: Sharon Shoemaker, Director, California Institute for Food and Agriculture Research

(CIFAR), CIFAR board members John Ashby and Sam Cunningham, and Robert Mondavi Institute Board of Executive members Warren Quilliam and Al Giuliani.

OLIVE CENTER NEWS AND UPDATES

By Dan Flynn

Olive Center Puts On “Best Olive Oil Milling Course in the U.S.”

The UC Davis Olive Center packed the Sensory Theater for the fifth annual Master Milling Short Course, October 3-5. The course attracted attendees from seven nations and 13 states. Leandro Ravetti, technical director for



Leandro Ravetti giving a demonstration on the Olive-2-Bottle Mobile Services truck.

Boundary Bend, Ltd., Australia’s largest olive oil producer, was the primary presenter. The course is the best olive oil milling course available in the United States, offering registrants valuable information on maximizing quality and extraction in olive oil processing. The course also had presentations by Dr. Selina Wang, the Olive Center’s research

director; Sue Langstaff, the Olive Center’s sensory panel leader, and Dan Flynn, the Olive Center’s executive director.



Participants in the Silverado Vineyards Sensory Theater

Olive Harvest Makes the News in Taiwan



More than 25 volunteers assisted the UC Davis Olive Center in its annual olive harvest on November 18 and 25, an event captured for more than 24 million households in Taiwan. A television crew from TVBS News Network in Taipei reported on the harvest as well as the Olive Center's work to research olive oil quality. Frances, the reporter, and Eric, the cameraman, not only filmed the harvest, they also visited the Olive Center's laboratory to film quality tests performed by the Olive Center's research director, Dr. Selina Wang, and visited the mill to watch the olives being processed.



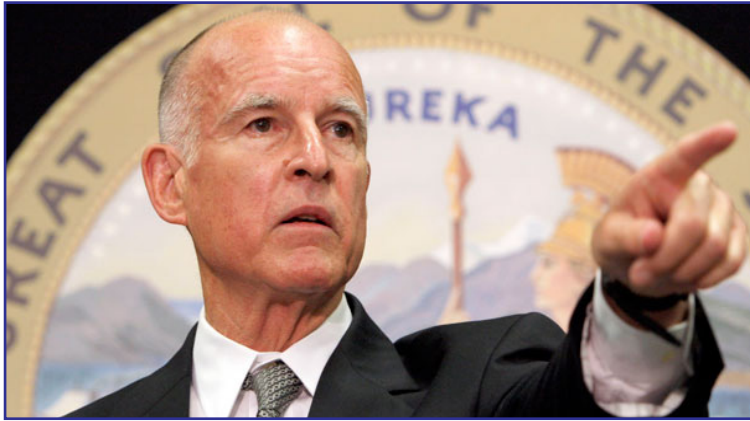
Evan White, from the Robert Mondavi Institute, helps with the harvest

The Olive Center planted the university's first and only organically managed orchard in 2008. The orchard has 23 varieties of olives originating from Spain, Italy, Greece and France. Students and staff helped with the harvest, held on two clear, sunny days. The harvesters used traditional picking buckets and also picked onto nets. The Olive Center thanks all volunteers, and especially Mark and Ann Sievers of Il Fiorello Olive Oil in Fairfield. The Sievers lent their pickup truck and bins for the harvest, and donated their milling services.

The oil will be used in the Estate blend that will be released by the Olive Center in 2014.

Governor Signs Bill to Establish State Olive Oil Commission

(Adapted from an article in the Davis Enterprise, by staff)



On September 6, 2013 California Governor Jerry Brown signed Senate Bill 250 establishing a state commission to help coordinate efforts by state olive growers and manufacturers to strengthen the competitiveness of California's olive oil industry.

“Establishing this commission is a vital first step toward protecting consumers and providing California’s olive oil industry a fair playing field where they can grow and thrive,” said state Sen. Lois Wolk, who chairs the Agriculture Subcommittee on Olive Oil Production and Emerging Products.

The bill would create the Olive Oil Commission of California within the Department of Food and Agriculture to allow the industry to conduct research and establish product grades and standards through the secretary of food and agriculture.

There are 16 active, industry-funded agricultural commissions in California created to enhance their industries competitiveness through promotion, advertising, education, marketing research, scientific research and the creation and regulation of quality standards.



A study conducted by the UC Davis Olive Center found that 65 percent of imported extra-virgin olive oils bought off the shelves of California supermarkets failed to meet international standards for olive oil quality – concluding that many of the imported olive oils tested were falsely labeled as extra virgin grade.

“Similar commissions have been very effective in advancing research and quality standards. SB 250 is an important step for the industry,” said Dan Flynn, executive director of the UCD Olive Center.

HONEY CENTER NEWS AND UPDATES

By Amina Harris

Mead Makers Short Course Slated for February at UC Davis

The Honey and Pollination Center will host the first Mead Makers Short Course Thursday, February 6 – Saturday afternoon February 8. It is the first course of its kind in the country.

The Mead Making Short Course is being developed in concert with the world-renowned Department of Viticulture and Enology at UC Davis with help from many of the country's leading mead makers and experts. It will be held in the Sensory Theater at the Robert Mondavi Institute. "More than 50 attendees have already signed up. They come from across the United States including Alaska, New Hampshire, Florida, California, Michigan, Missouri, Colorado, and Illinois," says center director Amina Harris.

Specialists in their fields will present on the sensory aspects of mead: smells, taste, defects, and texture. Meadery design will be paired with a tour through the world's first LEED Platinum winery at the Robert Mondavi Institute. Finally, international wine expert and local personality Darrell Corti will help lead a mead tasting to teach attendees what to look for in a finished product.

Additionally, Jim Lapsley, a researcher in the UC Davis Agricultural Issues Center, will begin to analyze the financial costs involved in establishing a meadery. His research, which will include surveying more than 200 mead makers, is funded by the Robert Mondavi Institute. Results of the research will be presented during the short course in order to help mead makers assess their financial needs.

The cost for the conference is \$500, which includes classes, tours and most meals. To enroll, see:

<http://honey.ucdavis.edu>, or, rmi.ucdavis.edu/events.



Mid-Winter Beekeepers' Feast: A Taste of Mead and Honey

The Mid-Winter Beekeepers' Feast, the first fundraiser for the Honey and Pollination Center at the Robert Mondavi Institute, will celebrate the bounty of the beehive and beekeepers with a glorious local and seasonal dinner. Imagine the aroma of roasted lamb shank with dried fruit and rosemary-infused sage honey and a closing cheese course with fresh honeycomb and a mead flight, guided by Darrell Corti, internationally respected wine judge. The event, in the Foyer of the Sensory Building at the institute, is scheduled for Saturday evening, February 8, 2014 from 6:30 to 9:30 p.m.



The dinner menu has been designed by Ann Evans using her *Davis Farmer's Market Cookbook*. Each of the five courses has been selected because of its seasonal availability and is creatively enhanced with varietal honeys, wines and mead. Candlelight, branches of flowering almonds and music by the Jonny Gold Trio will help us welcome the beginning of the honey bee season.

A silent auction will feature an in-home Tuscan meal designed by Jonathon Moon, an in-home wine tasting designed by Professor Andrew Waterhouse and a varietal

honey tasting led by the center's Amina Harris, as well as wine and food gift baskets.

Single tickets are \$125 each, available at <http://rmi.ucdavis.edu/events>.

For more information about the event and sponsoring the Honey and Pollination Center, contact director Amina Harris at aharris@ucdavis.edu or <http://honey.ucdavis.edu/>

UC Davis Bee Experts Focus on Honey at CIA

(Adapted from an article by Kathy Keatley Garvey in the Daily Democrat)

Pollination ecologist Neal Williams, assistant professor in the UC Davis Department of Entomology and Nematology, and Amina Harris, director of the Honey and Pollination Center, were among the speakers at the 10th annual Invitational Leadership Forum hosted by the Culinary Institute of America at Greystone, St. Helena, and UC Davis.



Neal Williams

At its 10th annual meeting, “Flavor, Quality and American Menus,” both Williams and Harris spoke in the session on “The Role of Bees in American Agriculture: From Hive Health and Honey to Sustainable Pollination.”

In his talk, Williams addressed the critical role of bees and pollination services in our sustainable food supply, new findings about how pollination can affect fruit quality, the synergies of pollination by wild bee/honey-bee threats to bees and how to mitigate these issues.



Harris discussed the Honey and Pollination Center, established at the Robert Mondavi Institute a year ago, including the goals and programs of the center and information about honey use and consumption in the United States.

Among the featured speakers were Karen Ross, secretary of the California Department of Food and Agriculture, and Craig McNamara, president of the California State Board of Food and Agriculture and owner of Sierra Orchards. To conclude the program, participants visited UC Davis to tour the facilities at the Robert Mondavi Institute and participated in guided tastings of beer, chocolate and winegrapes.

UC DAVIS ESTABLISHES CONFUCIUS INSTITUTE

(Adapted from a UC Davis press release, September 9, 2013)



From left: Martin Yan, celebrity chef; Yuan Nansheng, Chinese Consul General; Chancellor Linda P.B. Katehi; Madam Xu Lin, Director-General, Confucius Institute Headquarters; Chen Jian, President of Jiangnan University, Wuxi, China

A new institute devoted to Chinese food and beverage culture officially opened at the University of California, Davis, on September 16, 2013 with an opening reception in the Good Life Garden at the Robert Mondavi Institute. The reception was followed by a public ceremony and a traditional Chinese song and dance performance at the Mondavi Center for the Performing Arts.

Celebrity chef and restaurateur Martin Yan, who earned bachelor's and master's degrees in food science from UC Davis, serves as the institute's culinary advisor. Chef Yan is also a founding member of the Robert Mondavi Institute Honorary Board. "Food brings all of us together," said Yan. "Food is also history, culture, anthropology. ... From studying food, from enjoying food, we can talk about tradition, heritage. ... Food is a reflection of culture, history, [and] religion." There are more than 90 Confucius Institutes in the United States — including four others in California (UCLA, Stanford University, and San Diego and San Francisco State universities).



The institute at UC Davis was established through a five-year agreement with Hanban (the colloquial abbreviation for the Chinese National Office for Teaching Chinese as a Foreign Language) and Jiangnan University, which is ranked No. 1 in food science and technology in China.

Charles Shoemaker, UC Davis professor emeritus of food science and technology, will serve as the director of the Confucius Institute. Linxia Liang, director for Asian international programs at UC Davis and a scholar in Chinese law, will serve as co-director. Serving as deputy director is Jianqiao Dong, professor and dean of the School of Foreign Studies at Jiangnan University.

Programs will include lectures on the lore of Chinese tea and cuisine, and the mores of social drinking; workshops on Chinese cooking; Chinese holiday food and doing business in China; food-tasting events; intensive Mandarin-language learning camps for high school students; and graduate student and faculty research opportunities.

A post-reception performance of Chinese dance at the Mondavi Center



ROGER BEACHY TO HEAD NEW WORLD FOOD CENTER AT UC DAVIS

(Adapted from a press release from UC Davis News and Information)

Accclaimed plant biologist Roger Beachy has been named founding director of the new World Food Center at the University of California, Davis. Internationally known for his scientific leadership and groundbreaking research related to disease-resistance in crops, Beachy will assume the new position Jan. 1.

The World Food Center is intended to increase the economic benefit from campus research; influence national and international policy; and convene teams of scientists and innovators from industry, academia, government and nongovernmental organizations to tackle food-related challenges in California and around the world.

“Based on the history of UC Davis and its role in helping make California agriculture the envy of the world, I believe the World Food Center can make a transformative difference positively influencing food production and consumption here and around the world,” said Karen Ross, secretary of the California Department of Food and Agriculture.



From left: CDFAs Secretary Karen Ross, Rep. John Garamendi, Chancellor Linda P.B. Katehi, and Dr. Roger Beachy

Beachy, who is an elected member of the National Academy of Sciences and the 2001 recipient of the prestigious Wolf Prize in Agriculture, currently serves as the founding executive director and CEO of the Global Institute for Food Security in Saskatchewan, Canada. He was appointed in 2009 by President Obama as the first director of the U.S. Department of Agriculture’s National Institute of Food and Agriculture, where he served until 2011.

Beachy holds a doctoral degree in plant pathology from Michigan State University, and was an adjunct professor from 1992 to 2005 at Peking University, Beijing, China, and from 1997 to 1999 at UC Riverside.

ACCLAIMED WINEMAKER ZELMA LONG DELIVERS WALT KLENZ LECTURE AT THE ROBERT MONDAVI INSTITUTE

(Adapted from a story in Winebusiness.com, by Roger Lansing)



Zelma Long reflected upon her 43-year career in the wine business during a lecture at UC Davis on November 7, not only as a woman breaking barriers, but also her commitment to learning and research, and her evolution from winemaker to winegrower.

Long's talk was part of the Walt Klenz Lectureship Series on Wine Business, sponsored by Treasury Wine Estates, and named in honor of former Beringer Blass CEO Walt Klenz, who introduced Long. Begun in 2006, the series is presented by the Robert Mondavi Institute for Wine and Food Science and features wine business leaders who share their insight and experiences with

students, faculty, and industry attendees.

A recipient of UC Davis's Distinguished Alumni Award in 2009, Long studied viticulture and enology from 1968 to 1970. "I meant to get a master's degree, but it got interrupted by a job as an enologist at Robert Mondavi Winery," she explained. She moved up to chief enologist at Mondavi before taking the job of winemaker at Simi Winery in Healdsburg in 1979. In 1989 she was named CEO. She later served as vice president of Chandon Estates, before starting her consulting business in 1999.



She has been a winemaker/consultant all over the world and is currently winemaker and partner at Vilafonté Vineyards in South Africa. Long's honors include inductions into the Culinary Institute of America's Vintners Hall of Fame and the James Beard Hall of Fame. She received a Merit Award from the American Society for Enology and Viticulture (ASEV).

Long thanked and recognized colleagues, some in the audience, including MaryAnn Graf, UC Davis's first female graduate in viticulture and enology and Professor Emeritus Ann Noble, the department's first female professor, and Professor Linda Bisson, the department's first female chair.

40+ Years of Industry Change and Innovation

Long discussed what she considers the major changes, innovations and trends in wine production since 1970:

1. Wine quality enhancement: Long highlighted how far the American wine industry had come since 1968, when an indication of quality on a domestic wine label was "100 percent California red wine." She cited the 1976 Judgment of Paris as "a tipping point for California winemaking" and cited the role of information and education from institutions such as UC Davis.

2. Winegrowing: When Long began at Simi, she realized she did not know much about viticulture, but she knew it had a big influence on wine. Long was a founder of the American Vineyard Foundation, and worked with industry professionals to fund projects. “We began to talk about winegrowing, not just winemaking.”
3. Management of red wine fermentation: Fermentation involves managing two key areas. “Extraction management through mixing, time and temperature is a locus of great finesse among winemakers today.” Long said.
4. Harvest decisions in relation to wine style: When she started, wines were commonly made with 12 percent alcohol and emphasized red fruit. With the trend toward picking at higher Brix, wines tend to show black fruit.




From Left: MaryAnn Graf, UC Davis’s first female graduate in viticulture and enology, and winemaker and UC Davis alumna Zelma Long.

5. The world of wine and wine knowledge: “Whatever new is discovered here at UC Davis will travel around the world,” she said. She observed, “Winemaking knowledge travels quickly, but winegrowing knowledge does not travel so quickly. I would like to see more viticulture students spending more time in different places before they settle into full-time work in California,” she advised.


6. New excitement about old varieties: “If I were starting from scratch today, I would go with Grenache; it can provide incredible freshness and cherry aromas,” Long observed.
7. Importance of small wineries and hands-on wines: Long said technology has enabled larger wineries to take grapes and wine from many regions and put them together to make good wines at favorable prices for many consumers.

FERMENTATION AT ITS FINEST: A JOURNEY INTO PAIRINGS OF BEER AND CHEESE EVENT A SMASH HIT




Fermentation at its Finest
A Journey into Pairings of
Beer and Cheese
Hosted by The Robert Mondavi Institute for Wine and Food Science

There is a vast range of beer tastes and aromas to delight in and just as many cheese sensations to devour. When they come together, it truly is a gastronomic triumph. We will celebrate the pairing of beers and cheeses from California in a fun and informative celebration of local excellence. Cheese makers and brewers will talk about their products in a tasting spearheaded by Seana Doughty, President of the California Artisan Cheese Guild, and Charlie Bamforth, Professor of Brewing at UC Davis.




Professor
Charlie Bamforth



President of CA Artisan Cheese
Guild, Seana Doughty

Presented with sponsorship and support from:



October 26th, 2013
2:00 PM to 6:00 PM
UC Davis Conference Center
550 Alumni Lane
Davis, CA
To register:
www.rmi.ucdavis.edu/events

For the fifth year in succession, the Robert Mondavi Institute for Wine and Food Science hosted the event that emphasizes the incontrovertible reality that beer and cheese belong together. This time, Distinguished Professor Charlie Bamforth was joined as host by Seana Doughty, president of the California Artisan

Cheese Guild. During the afternoon, eight beers and cheeses, each generously donated by California breweries and guild members respectively, were paired with the delight of a full house in the UC Davis Conference Center. Company representatives were invited to add to the discussion. Tremendous audience interaction spoke to the intrigue that this sublime food-drink matching generates.

The Cheese and Beer Pairings Were:

- Nicasio Valley Cheese Company Loma Alta and Sudwerk Hefeweisen
- Bellwether Farms Whole Jersey Milk Ricotta and Marin Brewing Company Stinson Beach Peach
- Two Rock Valley Goat Cheese and Firestone Walker Pale 31
- Central Coast Creamery Goat Gouda and Gordon Biersch Festbier
- Cypress Grove Chevre Humboldt Fog and Russian River Temptation
- Bleating Heart Fat Bottom Girl and Anderson Valley Brother David's Triple
- Valley Ford Cheese Co. Estero Gold Reserve and Lagunitas Brown Shugga
- Point Reyes Farmstead Cheese Company Bay Blue and Sierra Nevada Narwhal

NUGGET MARKET'S PALATE PROJECT ATTENDED BY OVER 450 GUESTS

by Tracy Diesslin

Once again, Nugget Market and the Robert Mondavi Institute joined forces to celebrate the bounty of the fall harvest with great food, wine and beer at The Palate Project, formerly known as Best of the Barrel, on Friday, October 4 in the Good Life Garden.



The entrance to The Good Life Garden

Over 450 guests were welcomed by decorative palates adorned with fragrant herbs and fresh plants and stacked with pumpkins and squash.

It was a fitting entrance, representing the time of fall harvest in the Davis county and the two event beneficiaries, the Center for Land Based Learning and Yolo Food Bank.

American River Brewery, Heretic Brewing Company, Ruhstaller and Track 7 Brewing Co. served up seasonal and traditional suds paired with artisan cheeses. Over 100 wines from more than 40 wineries, from Amador, Napa, Sonoma and Yolo Counties as well as other regional and international locations, were served. Many UC Davis alumni winemakers and owners returned to the Robert Mondavi Institute to pour for the event.

In addition, guests had the opportunity to participate in the “Bid to Build Your Cellar” wine auction that featured rare and large format wines as



well as culinary experiences. Auction items included a 2010 magnum of Continuum, signed by Tim Mondavi, and a 2001 magnum of Lokoya, also autographed by the winemaker from Cardinale, Chris Carpenter, a UC Davis graduate. Culinary experiences included a private lecture by Dr. Clare Hasler-Lewis on The Health Benefits of Wine, dinner on the Napa Valley Wine Train, and a one-year's wine club membership and private tour and tasting at Michael Mondavi's Estate.

All proceeds from the auction will support outreach and educational programs at the Robert Mondavi Institute for Wine and Food Science.



The Good Life Garden was the perfect location for the hundreds of guests who enjoyed the wine, food, and perfect fall evening.

WINE BUZZ: UNCORKING BEATLES-ERA BOTTLES AT UC DAVIS

(Adapted from an article in the Sacramento Bee, by Chris Macias)



The wines were bottled around the time the Beatles rocked “The Ed Sullivan Show” and Lyndon Johnson was president. The uncorking of these wines revealed how they’ve evolved over the decades.

Did the wines show a profound complexity after 50 years in the bottle? Or have the fruit and tannins faded, leaving high-pedigree vinegar?

Those questions were answered Tuesday, October 29, with the first installment of “Vintage Wine Tasting” at the University of California, Davis. The series features a collaboration among UC Davis, Darrell Corti and wineCentric, a wine education company founded by sommelier Matthew Lewis.

The event offered a rare chance to taste some of the top names in Bordeaux from the early and mid-1960s: 1962 Chateau Pichon Longueville Baron; 1963-64 Chateau Latour; and 1964 and 1966 Chateau Pichon Longueville Comtesse de Lalande. For a finale, 1970 Chateau Guiraud Sauternes were poured as an example of Bordeaux's sweet side.

“These are bucket list wines that most people won't get to in their lifetime,” said Lewis. “This is also a last chance for people to experience wines made in this style. People aren't making



Darrell Corti and Dave Block led the packed tasting on the UC Davis campus, in the winery classroom at the Robert Mondavi Institute.

wines to last 50 years anymore, and that includes the French. These have been made in a classic style that gives great longevity.”

The tasting was limited to 24 participants and included a discussion led by Corti. The event was geared for serious wine collectors and sommeliers, with a \$200 price tag.

Proceeds from the event will benefit UC Davis' Department of Viticulture and Enology.

The wines were donated to the university by the widow (who prefers to remain anonymous) of a wine collector.

NEW SIGNAGE RECOGNIZES DONORS TO INSTITUTE ENDOWMENT

by Kathy Barrientes

Recognizing
the generous donors to the
Robert Mondavi Institute for
Wine and Food Science
Endowment

College of Agricultural and
Environmental Sciences

Douglas and Julianne Muhleman

Paul and Sandra Montrone

The estate of Victor C. Chu, Ph.D.

In 2008, an endowment was established for the Robert Mondavi Institute after the passing of Robert Mondavi. The endowment fund was established with \$25K from memorial gifts to honor Mondavi and to establish the “Robert Mondavi Institute Endowment” to support academic, research and outreach program support.

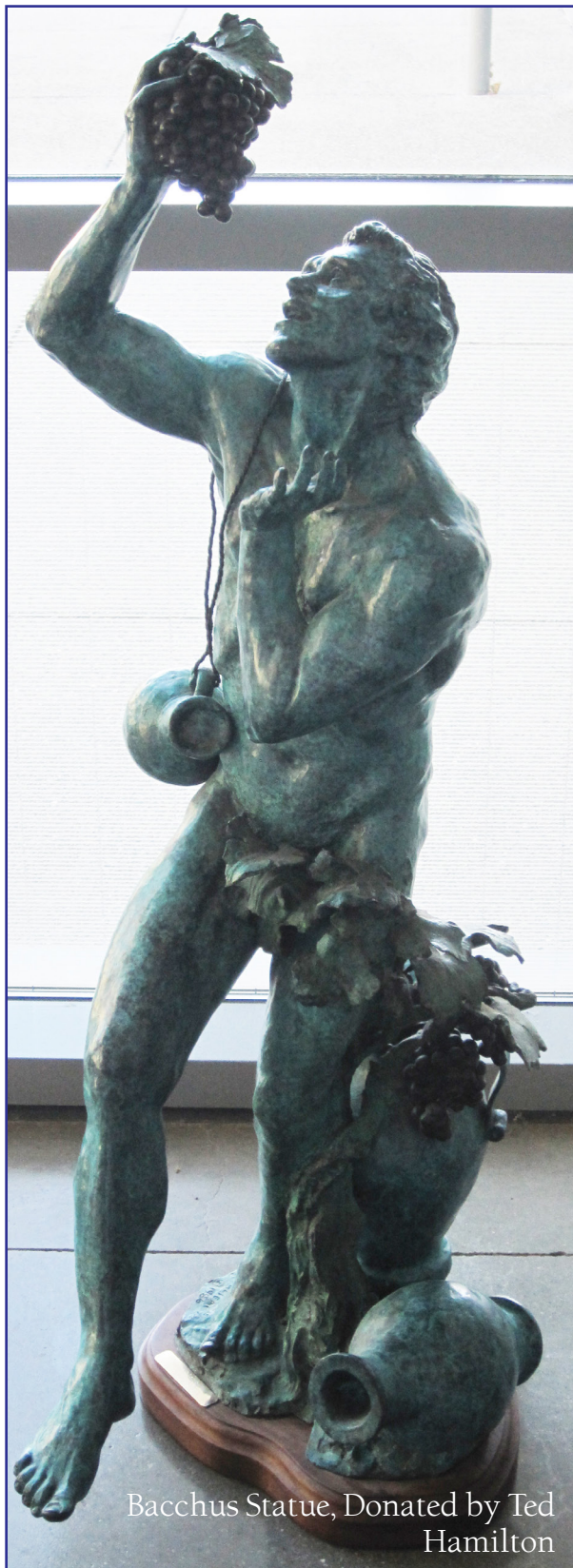
In 2011, Neal Van Alfen, then dean of the College of Agricultural and Environmental Sciences (CA&ES) created a matching challenge with \$1 million from the interest that had accumulated from Mr. Mondavi’s original gift to establish the institute. In August 2013, prior to stepping down

as dean, Van Alfen transferred the remaining funds to the endowment, which increased the value of the endowment to over \$1.2 million.

In addition to CA&ES, there are three major individual donors to the Robert Mondavi Institute for Wine and Food Science Endowment:

- **Douglas and Juli Muhleman**
- **Estate of Dr. Victor Chu**
- **Paul and Sandra Montrone**

We are grateful to these very generous donors to the Robert Mondavi Institute endowment, which will provide sustainable funding for our outreach, education and research programs.



Bacchus Statue, Donated by Ted Hamilton

NEW FRIENDS OF THE RMI

- **Al and Margaret Giuliani (Director's Circle)**
- **Wayne and Jacque Bartholomew (Director's Circle)**
- **Jina Lopez (Friend)**

RECENT DONATIONS

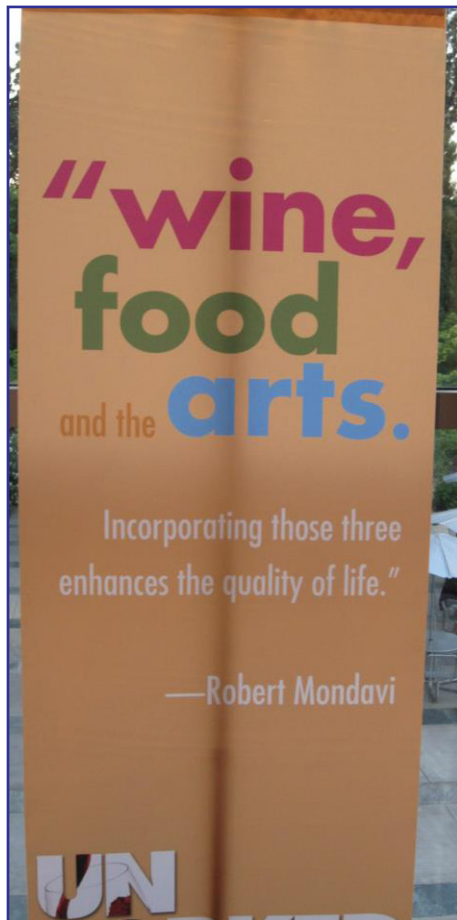
- **Roll Global, Founding Member, Renews Membership in the Industry Partnership Program**
- **International House Davis**

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

UNCORKED KICKED 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 has enjoyed a superbly successful fourth season. It featured performances by Orquesta Buena Vista Social Club, paired with Raymond Vineyards; Emmylou Harris and Rodney Crowell, paired with Clarksburg Wine Company; Ballet Hispanico, paired with Heitz Cellars; Salzburg Marionette Theatre, paired with Seavey Vineyard; and Pink Martini, paired with Boeger Winery. The remainder of the 2013-14 season begins on January 25 with wines poured from the Robert Mondavi Winery.



ROYAL PHILHARMONIC ORCHESTRA –
Saturday, January 25
Robert Mondavi Winery

GRUPO CORPO –
Tuesday, February 4
Paradise Ridge Winery

THE KING’S SINGERS –
Friday, February 14
Navarro Vineyards

CALADH NUA –
Monday, March 17
Cline Cellars

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

CAMERON CARPENTER –
Wednesday, April 2
Pride Mountain Vineyards

PETER SAGAL – Friday,
April 11
Grgich Hills Estate

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

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

IN BRIEF

- **FINGERPRINTING AMERICA’S WHISKEYS MAY HELP SPEED PROCESSING, PREVENT FRAUD (UC DAVIS NEWS AND INFORMATION)**

Researchers at the University of California, Davis, have used the latest analytical tools to develop chemical fingerprints for 60 American whiskeys, providing distinct chemical signatures that reflect the combinations of grains, barrels, aging and other factors that played a role in their distilling. The researchers found that the compounds that were important for differentiating among the whiskeys included oak-related polyphenols, fatty acids and alcohols, and flavonoid glycosides. Researchers on the project included Susan Ebeler, a UC Davis professor of viticulture and enology, and Jerry Zweigenbaum, a scientist with Agilent Technologies. The research was supported by Agilent Technologies, which provided instrumentation for the UC Davis Food Safety and Measurement Facility.

- **EATING RIGHT IN AMERICA: THE CULTURAL POLITICS OF FOOD AND HEALTH RECENTLY RELEASED**

Charlotte Biltekoff, a UC Davis assistant professor in the departments of Food Science and Technology, and American Studies, has published *Eating Right in America*. The book argues that, while the primary aim may be to improve health, the process of teaching people to “eat right” inevitably involves shaping certain kinds of subjects and citizens, and shoring up the identity and social boundaries of the ever-threatened American middle class. The book has been called, “A brilliant, intersectional analysis and a thoroughly enjoyable read ... *Eating Right in America* brings long-overdue skepticism to the insalubrious

history of food- and weight-related finger wagging in America.”—Marilyn Wann, author of *FATSO*

- **UC DAVIS PROFESSOR ALYSON MITCHELL EXAMINES THE HANGOVER (FROM AN ARTICLE AT NBCNEWS.COM)**

Alyson Mitchell, a professor and John Kinsella Chair in the Department of Food Science and Technology at the University of California, Davis, has been involved with research investigating science-backed ways to make hangover symptoms more bearable. Mitchell believes that examining hangovers can improve our understanding of how the immune systems, metabolisms, gastrointestinal systems react to alcohol.

UPCOMING EVENTS

JANUARY

- 25: UNCORKED: Royal Philharmonic Orchestra with Robert Mondavi Winery

FEBRUARY

- 4: UNCORKED: Grupo Corpo with Paradise Ridge Winery
- 6-8: Mead Makers Short Course
- 8: Mid-Winter Beekeepers' Feast: A Taste of Mead and Honey
- 14: UNCORKED: Dr. Lonnie Smith Trio and The King's Singers with Navarro Vineyards
- 19: UNCORKED: The Chieftains with Echelon Vineyards

APRIL

- 5: Sightless Sipping
- 12: Picnic Day Featuring Pollination Day, Honey and Pollination Center

MAY

- 17: Winkler Vine Dinner

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

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