



**R**OBERT  
MONDAVI  
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# EXECUTIVE DIRECTOR'S UPDATE

by Clare Hasler-Lewis



It is hard to believe another academic year is winding down. It is even harder for me to believe that it's been more than 10 years since I arrived at UC Davis in February 2004! They say time flies when you are having fun and without a doubt witnessing the Robert Mondavi Institute transform into what it is today has been more fun than I could ever have imagined when I first stepped onto campus. A large part of that enjoyment has been due to the wonderful people I've had the opportunity to work with over the last decade—particularly the members of my staff. And I'm very pleased that two new staff members have recently joined the institute: Stephanie Shimada, who has been overseeing industry relations and events since February and Kathy McClean who became our new executive assistant in late April. Both are “foodies” and very high energy—a perfect combination!

Our Board of Executives also welcomes someone new: Rob Twyman. Rob has been the regional president for Whole Foods Market Northern California and Reno since 2012. His expertise and leadership in the natural foods industry will be very valuable to the Robert Mondavi Institute as we move forward with future programmatic initiatives.

Last but not least we welcome new leadership in the College of Agricultural and Environmental Sciences. Helene Dillard, a plant disease expert who received both her master's and doctoral degrees at UC Davis, began her tenure as our new dean in late January. She takes the helm of the only agriculture school ranked No. 1 in the world for two years in a row.

Great things to look forward to, including the summer ahead!

Enjoy!

A handwritten signature in blue ink that reads "Clare".

Clare

# HELENE DILLARD ASSUMES ROLE AS NEW DEAN OF THE COLLEGE OF AGRICULTURAL AND ENVIRONMENTAL SCIENCES

Adapted from articles from the UC Davis News Service by Pat Bailey, November 23, 2013 and the College of Agricultural and Environmental Sciences by John Stumbos and Ann Filmer, January 27, 2014

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On January 27, 2014 Helene Dillard, a plant disease expert, native Californian, and UC Davis alum, started her tenure as the new (and ninth) Dean of the College of Agricultural and Environmental Sciences (CA&ES) at UC Davis.

Dean Dillard joins us after a long and distinguished career at Cornell University as associate dean, and head of Cooperative Extension. In her new position, Dillard serves as the chief academic and administrative leader for UC Davis' founding college, home to 15 departments focusing on the agricultural, environmental and human sciences. CA&ES includes 330 faculty members, 800 staff, 5,800 undergraduate students in 29 majors, and 1,000

graduate students in 45 graduate groups and programs including the Robert Mondavi Institute for Wine and Food Science.

Dillard was born and raised in the San Francisco Bay Area and received her bachelor's degree from UC Berkeley in 1977. She continued her studies at UC Davis, where she earned a master's degree in soil science in 1979 and a doctoral degree in plant pathology in 1984. Upon graduating from UC Davis, Dillard joined the faculty of the Department of Plant Pathology at Cornell University's New York State Agricultural Experiment Station in Geneva, N.Y., a position that allowed her to devote half of her time to research and half to extension responsibilities for vegetable crops. She was promoted to associate professor at Cornell in 1990 and to full professor in 1998.

Dillard was named director of the Cornell Cooperative Extension in 2002. In that position, she had oversight of 1,700 employees and an annual system budget of approximately \$120 million. Since 2002, she also has served as associate dean of Cornell's College of Agriculture and Life Sciences and College of Human Ecology. Her

responsibilities as a scientist and academic leader have taken her around the world, including to China, Latin America, Africa, the Middle East and Europe.

In 2013, Dillard received the College of Agriculture and Life Sciences Outstanding Faculty award at Cornell and the New York Farmers Medal from the New York Farmers Association. In 2008, she was named a National Women of Color STEM All Star, in recognition of her accomplishments related to science, technology, engineering and mathematics. She was named a fellow of the American Phytopathological Society in 2006.

Dillard steps into the position formerly held by Neal Van Alfen, who served as dean from 1999 until August 2012, when he returned to his faculty position in the Department of Plant Pathology. Associate Dean Mary Delany, a distinguished avian geneticist and professor in the Department of Animal Science, served as interim dean while a national search was conducted for a permanent dean.

# UC DAVIS RANKED No. 1 GLOBALLY FOR AGRICULTURE AND FORESTRY FOR THE SECOND YEAR

adapted from an Article from *The California Aggie* by Alyssa Vandenberg

QS World University Rankings, an organization that annually ranks universities in 30 subject areas, recently announced that UC Davis is the No. 1 university in the world for teaching and research in agriculture and forestry for the second consecutive year.

UC Davis' College of Agricultural and Environmental Science has more than 5,800 undergraduate students in 27 majors, as well as more than 1,000 graduate students. Additionally, more than 3,000 acres of the UC Davis campus are dedicated to agricultural research.



QS World University Rankings looks at a multitude of sources to determine the rankings, including the universities' academic reputation, student-to-faculty ratio and research output.

Daniel A. Sumner, the UC Davis director of the University of California Agricultural Issues Center, believes that UC Davis' extensive programs

make the university stand out in these fields. "We have breadth ... whether you go to the plant sciences or animal or agricultural departments you would find premiere fields," Sumner said. "Across the board we are strong, from everything to food science to plant science to environmental science."

Sumner also credits the ranking to UC Davis' participation in projects worldwide, including places like China, Africa and Latin America. Though appreciative of the recognition, professors and staff are already looking toward future plans for the departments.

"How do we grow and prepare that food in an environmentally sustainable way? How can we leave the smallest footprint possible on the environment? I see us as being the leaders in that in the future," says Helene Dillard, dean of the College of Agricultural and



Environmental Sciences. Dillard also said that there will be increasing levels of multi-disciplinary works and collaborations with other colleges within the UC Davis system, such as the medical center, veterinary school and engineering college.

“Issues of enormous importance [to focus on] include how to ensure there is sufficient nutritious food for the next two billion people in the coming 40 years, how to adapt to climatic changes causing both droughts and floods, as well as how to change our dependency on fossil fuels and how to manage and conserve water,” said Jan Hopmans, an associate dean in the College of Agricultural and Environmental Sciences and also a professor in the Department of Land, Air and Water Resources. “This ranking brings more international students to our campus,” Hopmans said. “Which brings more diversity to our campus, and could encourage our California students to study abroad as well.”

“It gives me confidence that I am in good hands here at UC Davis because I am part of a strong program that will continue to thrive in the coming years,” said first-year Melinda Wang, an environmental policy, analysis and planning major. “I know that there are numerous resources pertaining to my field of study that I may utilize and contribute to during my time here.”

“We’re really happy that we have the rankings, not so much from being a number one school, but because it gives us a feel of how we’re doing,” Dillard said. “It feels good because it recognizes all the hard work of our faculty, students and staff. It recognizes the hard work people are doing every day in outreach and extension. It’s a real proud moment that our school and college are being recognized.”

# ROB TWYMAN JOINS ROBERT MONDAVI BOARD OF EXECUTIVES

by Clare Hasler-Lewis



Rob Twyman began his natural foods career in 1983, working at Bread & Circus in Wellesley, Mass., as a summer job. Several years after graduating from Indiana University he started a fast (natural) foods restaurant in San Francisco, which he ran for several years until joining Whole Foods Market as a prepared foods team member in 1993.

Over the past 18 years, Twyman's commitment and passion for natural foods has led him across the country working at Whole Foods Markets in various leadership positions, including three stores he helped to become the company's highest volume stores in New York City until he became the Northeast regional vice president in 2007. Twyman has been the regional president for Whole Foods Market

Northern California since 2012

Twyman's teams are known for their dedication to training and development, retail excellence and innovation. He says he has enjoyed every minute of working at Whole Foods Market as he has been able to do what he enjoys the most: helping to nurture and grow the next generation leadership team while making a broader impact on communities, health and the environment.



“Work hard and make time for family, friends, food and fun” is Rob Twyman's motto. When he's not at Whole Foods Market, Twyman spends quality time with his wife and twin sons, is an avid cyclist, and loves to photograph food.

# HONEY AND POLLINATION CENTER NEWS

by Amina Harris

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Honey lovers of all ages gathered in front of the Robert Mondavi Institute to sample varietal honeys, including citrus blossom, pomegranate and the UC Davis wildflower honey.



On April 12 the Honey and Pollination Center hosted Pollination Day. It was the 100th anniversary of Picnic Day, and more than 2,000 people came through the Robert Mondavi Institute courtyard where we offered honey tastings, crafts for kids, photo opportunities with our famous bee costume, showings of the DisneyNature film *Wings of Life*, and sales of UC Davis Honey and note cards.

We sold a dozen cases of honey, the proceeds of which support the work the center does developing bee-friendly legislation, a honey flavor and aroma wheel to help better inform consumers of honey quality, and new research and development in the burgeoning field of the science behind mead-making!

People were delighted to try the delicious UC Davis honey, and even

happier to be able to purchase it on-site this year – a first for the center.

It was a great day for the center, and for our mission of spreading awareness of the important roll of pollinators in our daily lives.





# OLIVE CENTER NEWS AND UPDATES

by Dan Flynn

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Sue Langstaff leads an olive oil tasting in the Silverado Vineyards Sensory Theater.

Over 70 people came to the Robert Mondavi Institute from 10 states and two countries to attend the Sensory Evaluation of Olive Oil Course on May 9-10. Held in the Silverado Vineyards Sensory Theater, the course featured the UC Davis Olive Center Taste Panel leader, and international olive oil expert, Sue Langstaff, a sensory scientist who received her M.S. degree from UC Davis. Additionally, the course featured presentations by Dan

Flynn, director of the center, and Selina Wang, the center's director of research. The Sensory Evaluation of Olive Oil Short Course is an introductory course offered by the UC Davis Olive Center to help farmers, producers, and industry professionals better understand the standards of olive oil quality. An advanced sensory course will be offered September 16-18, 2014.

Dan Flynn traveled to Greece under sponsorship of the U.S. State Department for several presentations and meetings, including one hosted by the U.S. ambassador to discuss the UC Davis Olive Center model with stakeholders from academia, industry, and government. The visit came after the adoption of the UC Davis Olive Center's model for educating consumers and producers by the Perrotis College of the American Farm School in Thessaloniki. The center in Greece is led by Dr. Athanasios Gertsis, who is a leader in precision agriculture and the economic use of olive milling byproducts.

Flynn also presented on Best Practices for Olive Oil Buyers at the New York International Olive Oil Competition. He focused his remarks on "Freshness: An Accessible Way for Assessing Quality," to help processors and consumers understand what makes an olive oil high quality. Flynn noted that consumers buy olive oil for two main reasons, flavor and health, both of which decline with time. He discussed evalu-



ative standards along with quality and authenticity tests with regard to processing, sensory analysis and chemistry profile, useful to anyone who manages olive oil at any point along the supply chain. He also provided insights on why these parameters do not always correlate well, and why they do not have linear relationships with price. Flynn also proposed ideas for procuring fresher oils considering these same elements of processing, sensory evaluation and chemistry considerations.

The UC Davis Olive Center’s redesigned website now includes best practices for olive growers, processors, consumers and buyers, as well as details on the center’s research activities, and an easy-to-search database of UC olive publications. This database and archive is available to the public free of charge, and has a convenient search feature for those looking for specific topics or articles.



The UC Davis Olive Center’s lab manager, Shirley Li, published a protocol with Agilent Technologies that promises to be a faster, better and cheaper method to analyze olive oil freshness. In addition, research director Selina Wang’s P.h.D. student, Sunnie Zhu, was one of only 12 students in the world honored at the annual meeting of the American Oil Chemists’ Society for her work on the evaluation and correlation of sensory and analytical methods for assessing olive oil rancidity.



Professor Maria Marco and Dr. Kyria Boundy-Mills, both of the UC Davis Department of Food Science and Technology, have completed a promising phase of research that, for the first time, characterizes the scientific process of making California Sicilian-Style olives and helps the industry monitor the process and identify the cause of a serious processing defect.



# CENTER FOR WINE ECONOMICS NEWS AND UPDATES

by Julian Alston

## Conference Focuses on the Economics of Pests, Germs and Seeds



From Left: Alan Olmstead, Dean Helene Dillard, Pam Marrone, Daniel Sumner

Agricultural economists, other agricultural scientists, and pest management professionals gathered at the Robert Mondavi Institute on March 28 and 29 for the annual conference of the NC-1034 multi-state research project on impact analyses and decision strategies for agricultural research. The title of this year's conference was "Pests, Germs and Seeds: The Economics of Policies, Programs and Technologies for Managing Agricultural Pests and Diseases."

The 54 participants, who traveled to Davis from all around the United States and beyond, were welcomed to UC Davis by Helene Dillard, dean of the College of Agricultural and Environmental Sciences at UC Davis. The program included a total of 28 presentations on research related to the theme of the conference, across a wide range of specific topics.

Conference participants were also treated to presentations by three featured speakers. Dr. Pam Marrone, founder and CEO of Davis-based Marrone Bio Innovations gave an overview of biological pesticides and the work being done by her company. Dr. Alan Olmstead, distinguished research professor emeritus in the Department of Economics at UC Davis, spoke about research programs to combat the spread of deadly livestock diseases, laying the foundations for future advancements in (both human and animal) disease prevention and health. In addition, participants enjoyed an evening presentation by Dr. Alison L. Van Eenennaam, Cooperative Extension specialist in animal genomics and biotechnology in the UC Davis Department of Animal Science. Van Eenennaam gave an entertaining talk about the reasons why academics should communicate about their work outside the academic community and how they might go about doing it, highlighting humor, sincerity, and sex as key elements. The conference was both productive and enjoyable for all involved.

# PENTAIR VISITS THE ROBERT MONDAVI INSTITUTE FOR ANNUAL RESEARCH UPDATE

by Stephanie Shimada



On May 12 and 13, 2014, four representatives from Pentair visited the Robert Mondavi Institute for the company's Annual Research Update, one of the benefits the company receives for being a member of the Institute's Industry Partnership Program. Pentair is a global water, fluid, thermal management, and equipment protection partner with products, services and solutions that deliver adaptive, industry-leading solutions that help ensure a safer, healthier future for all.

The Robert Mondavi Institute welcomed Phil Rolchigo, vice president, Global Technology; Amy Skoczlas Cole, vice president, Corporate Citizenship and executive director of the Pentair Foundation; Michael Annet, sales manager; and Thomas M. Losordo, principal scientist and chief engineer.

On Monday the group participated in a tour of the LEED Platinum winery and Jess Jackson Sustainable Winery Building, led by Dr. Roger Boulton, who also presented a talk on "Sensing and Monitoring Wine and Beer." On Tuesday there were lectures by nine members of the UC Davis faculty. Anheuser-Busch Endowed Professor of Brewing Science Charlie Bamforth spoke on "Water Filtration, Beer Processing," Professor Emeritus Douglas Conklin discussed "Aquaculture," Professor and geneticist Andy Walker presented research on "Developing Drought-Resistant Grape Rootstocks," and Professor and Cooperative Extension specialist Heiner Lieth addressed "Hydroponics." In addition, the Pentair graduate fellow, Olivia Yu, the recipient of a one-year fellowship of \$40,000 to support her graduate research discussed her proposed research "Soil and the Treatment of Winery Wastewater." Other lectures, by Drs. Christopher Simmons, Daniela Barile and Shrini Upadhyaya covered waste management from food processing, bio-guided processing, and sensor technologies and irrigation management, respectively.

Opportunities to meet with UC Davis graduate students were also provided, and helped forge connections between UC Davis research and the industry leaders who bring that research to the consumer public. The two-day event concluded on May 13 with the group attending the vintage wine tasting led by Darrell Corti.



From left: Michael Annet, Tom Losodoro, Phil Rolchigo, Amy Skoczlas-Cole, David Block and Darrell Corti, following the vintage wine tasting.

# SECOND IN VINTAGE WINE TASTING SERIES FEATURES CALIFORNIA WINES

adapted from an Article in *The Sacramento Bee* by Chris Macias

The May 13 “Vintage Wine Tasting” event focused on wines from California, circa the late 1960s and early 1970s, with pit stops into 1987 and 1995. Led, as always, by Darrell Corti, the California tasting was illuminating, and offered a chance to taste a style of wine making that’s all but extinct in the state today – a time when Cabernet Sauvignon showed off rather than suppressed its inherent herbal qualities, and wines were built more for long-term evolution versus immediate and ripe gratification.

This series of tastings, which are organized by Matthew Lewis of wineCentric, cost \$200 per ticket and are geared for serious lovers and scholars of wine. Along with a flight of vintage wine and Darrel Corti’s always erudite presentation, the event included a post-tasting soiree with snacks, more wine and a chance to socialize with fellow tasters.

The California wine tasting, which was the third tasting in the series, was sold out, continuing what has become a hugely popular event.

The May 13 tasting featured the following:

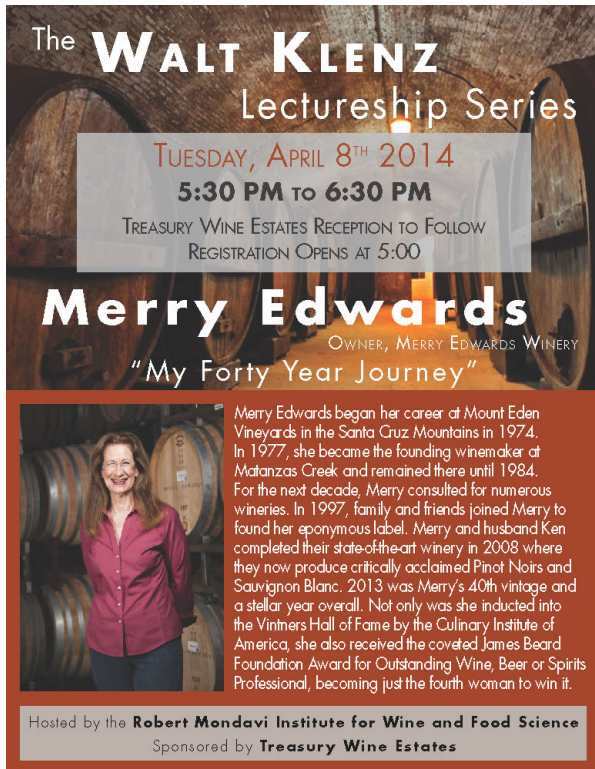
- **Aperitif: Lanson Black Label**
- **1995 Robert Mondavi Vineyards To Kalon Fume Blanc**
- **1987 Nalle Zinfandel**
- **1968 Beaulieu Vineyards Private Reserve Cabernet Sauvignon**
- **1969 Robert Mondavi Vineyards Cabernet Sauvignon**
- **1970 Robert Mondavi Vineyards Cabernet Sauvignon**
- **1971 Beaulieu Vineyards Cabernet Sauvignon**

Seats are already filling up for the next tasting, which is scheduled for November 13, 2014, and will feature Bordeaux wines from 1962 to 1970. For more information and to register, call (970) 376 - 1222.



# JAMES BEARD AWARD-WINNER MERRY EDWARDS FEATURED AS WALT KLENZ SPEAKER

by Evan White



The **WALT KLENZ**  
Lectureship Series

TUESDAY, APRIL 8<sup>TH</sup> 2014  
5:30 PM TO 6:30 PM

TREASURY WINE ESTATES RECEPTION TO FOLLOW  
REGISTRATION OPENS AT 5:00

**Merry Edwards**  
OWNER, MERRY EDWARDS WINERY

"My Forty Year Journey"

Merry Edwards began her career at Mount Eden Vineyards in the Santa Cruz Mountains in 1974. In 1977, she became the founding winemaker at Matanzas Creek and remained there until 1984. For the next decade, Merry consulted for numerous wineries. In 1997, family and friends joined Merry to found her eponymous label. Merry and husband Ken completed their state-of-the-art winery in 2008 where they now produce critically acclaimed Pinot Noirs and Sauvignon Blanc. 2013 was Merry's 40th vintage and a stellar year overall. Not only was she inducted into the Vintners Hall of Fame by the Culinary Institute of America, she also received the coveted James Beard Foundation Award for Outstanding Wine, Beer or Spirits Professional, becoming just the fourth woman to win it.

Hosted by the **Robert Mondavi Institute for Wine and Food Science**  
Sponsored by **Treasury Wine Estates**

The Walt Klenz Lectureship Series at the Robert Mondavi Institute brings world-class winemakers and industry professionals to the UC Davis campus. On April 8, Merry Edwards discussed her “Forty Year Journey” in the wine industry to a standing-room-only crowd in the Silverado Vineyards Sensory Theater.

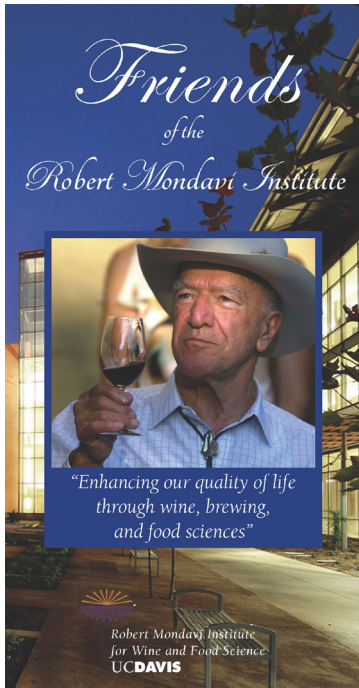
A graduate of UC Davis, Edwards began her career at Mount Eden Vineyards in the Santa Cruz Mountains in 1974. In 1977, she became the founding winemaker at Matanzas Creek and remained there until 1984. For the next decade, Edwards consulted for numerous wineries. In 1997, family and friends joined her to found her eponymous label. Merry and husband Ken completed their state-of-the-art winery in 2008 where they now produce

critically acclaimed Pinot Noirs and Sauvignon Blanc. Edward’s 40th vintage was in 2013, and was a stellar year overall. Not only was she inducted into the Vintners Hall of Fame by the Culinary Institute of America, she also received the coveted James Beard Foundation Award for Outstanding Wine, Beer or Spirits Professional, becoming only the fourth woman to receive this prestigious honor.

The next Walt Klenz Lecture will be held on Thursday, November 6, and will feature Don St. Pierre, co-founder of ASC Fine Wines.

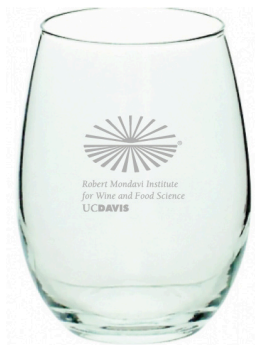
# FRIENDS OF THE ROBERT MONDAVI INSTITUTE PROGRAM ADDS MANY NEW BENEFITS

by Evan White



The Friends of the Robert Mondavi Institute has a whole new look! With new giving levels to accommodate every budget, there has never been a better time to become a Friend. Donation levels range from \$125 to \$5,000 and include volunteer opportunities, special event invitations, commemorative wine glasses, Robert Mondavi Reserve Cabernet, gift baskets of Robert Mondavi Institute products (honey, olive oil, books) and more!

For information on becoming a friend, incentives, and to support the institute's outreach and education activities, see: [www.RobertMondaviInstitute.ucdavis.edu/support](http://www.RobertMondaviInstitute.ucdavis.edu/support). Or contact Stephanie Shimada at (530) 752-4180, or [shimada@ucdavis.edu](mailto:shimada@ucdavis.edu).



## NEW FRIENDS (SINCE MARCH, 2014)

- **Laurence Seigler (Reserve Level – Formerly Director's Circle)**
- **Erienne and Jim Aoytes (Reserve Level – Formerly Director's Circle)**
- **Chuck and Lori Krouse (Reserve Level – Formerly Director's Circle)**
- **Hyatt Place UC Davis (Reserve Level – Formerly Director's Circle)**
- **Karl Gerdes and Pamela Rohrich (Vintage Level – Formerly Culinary Circle)**
- **Chuck and Nancy Shulock (Culinary Level – Formerly Friend Level)**

## RENEWED FRIENDS (SINCE MARCH, 2014)

- **John Lescroart and Lisa Sawyer (Reserve Level – Formerly Director's Circle)**
- **Roger White (Reserve Level – Formerly Director's Circle)**
- **Murry and Laura Baria (Culinary Level – Formerly Friend Level)**

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

# THE FOURTH SEASON OF UNCORKED ENDS ON A HIGH NOTE WITH RAM'S GATE WINERY

by Evan White

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The fourth season of Uncorked at the Mondavi Center for the Performing Arts at UC Davis concluded on May 15 with a sold-out performance by the San Francisco Symphony conducted by Michael Tilson Thomas, with wine poured before the show by Ram's Gate Winery. Daniel Oliver, the winery's general manager,

and his wife, Karin Oliver poured in the Bartholomew Room. Their featured wines were 2011 Ram's Gate Chardonnay, Carneros and 2012 Ram's Gate Pinot Noir, Carneros.

Other wineries featured at Uncorked this spring included Cline Cellars, Bonny Doon Vineyard, Pride Mountain Vineyards, and Grgich Hills Estate. The 2014-15 season will begin on September 19, 2014 with wines poured by Cakebread Cellars.

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## Recent Featured Wineries Include:





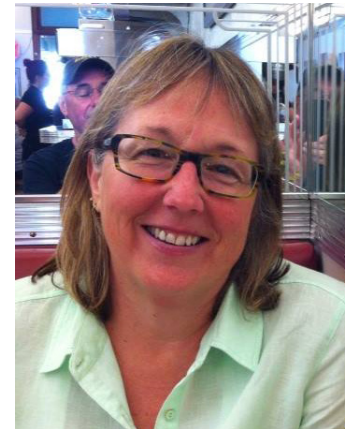
# THE ROBERT MONDAVI INSTITUTE WELCOMES NEW STAFF

by Clare Hasler-Lewis



I'm very pleased to welcome two new staff members to the Robert Mondavi Institute: Stephanie Shimada and Kathy McClean. Stephanie Shimada has over 20 years of experience in marketing, event planning, fundraising and business development. Her marketing and fundraising efforts across various organizations have brought in gross revenue of approximately \$1.65 million. She was the co-owner and club manager of Peak Performance Health Club in Davis, California, for eight years where she managed 65 staff members, held oversight for membership, operations, accounting, weekly employee meetings and performance reviews. Before that, she had experience in the travel industry in and around Pittsburgh, Pennsylvania. Most recently, Shimada served as the Davis Art Center's board president, where she was responsible for curating the center's permanent art collection. Her direction of large-scale annual fundraising generated \$250,000 over four years. She is a former organic foods culinary instructor, and she is a self-taught gourmand. Shimada joins the Robert Mondavi Institute as our new industry relations manager and public outreach coordinator.

Kathy McClean studied kinesiology and athletic training at San Diego State University. After college, she discovered a love for baking and was fortunate enough to land a job at ACME Bread Company in Berkeley. It was at this time that Alice Water's "Food Revolution" was picking up speed and McClean learned firsthand about "terroir," small farms and sustainability. It was also at this time that she developed an interest in brewing, wine and just about anything that had to do with food. While in Chico, she was the director of programming for the Girl Scouts of Sierra Cascade and was also a pastry chef for Sierra Nevada Brewery. McClean then moved to Northern Ireland where she eventually opened an award winning craft bakery in Belfast. She lived in Northern Ireland for 10 years before returning to California. McClean joins the Robert Mondavi Institute as our new executive assistant at the front desk.



Please join me in welcoming Stephanie Shimada and Kathy McClean to the Robert Mondavi Institute team!

# DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

## NEWS

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### Nitin Nitin Awarded Tenure



Dr. Nitin Nitin was recently promoted to associate professor in the Department of Food Science and Technology at UC Davis. Nitin is interested in using a combination of interdisciplinary approaches encompassing biomolecular engineering, mathematical modeling, material science and molecular imaging. His research interests can be broadly classified into two main categories: food engineering research, and biological/biomedical engineering research.

The goal of food engineering research is to develop technologies for addressing key issues in areas of food safety and food for health initiatives. The goal of researching biological and biomedical engineering is to develop molecular imaging technologies from a single cell level to whole body imaging. These imaging technologies will enable early stage detection of disease.

### Charlotte Biltekoff Awarded Tenure



Dr. Charlotte Biltekoff was recently promoted to associate professor in the Department of Food Science and Technology at UC Davis. She was also tenured in the American Studies Program, where she holds a cross appointment. Biltekoff's research focuses on the beliefs and values that inform American eating habits and specifically on the cultural aspects of dietary health. Her recently published book, "Eating Right in America: The Cultural Politics of Food and Health" (Duke University Press, 2013) investigates the history of dietary ideals and

their relationship to social ideals. It argues that despite the seeming objectivity of norms of good health, dietary advice has historically served an important ideological and political role. The book examines four different dietary reform movements and shows how each was shaped by social concerns. Her current research project entails in-depth interviews aimed at understanding what drives subjects' food choices and how those factors interact with subjects' conceptualizations of "a healthy diet" and "good choices."



## Diane Barrett Designated as a Fellow of the Institute of Food Technologists



Cooperative Extension specialist Diane Barret has been designated as an Institute of Food Technologists Fellow, a professional distinction given to individuals with outstanding and extraordinary qualifications and experience for their contributions to the food science and technology field. In a given year, no more than 0.3 percent of the professional membership is eligible, and even fewer than that will earn this honor.

The committee explained why they chose Dr. Barrett: “Diane M. Barrett is a liaison between the fruit and vegetable industries of California and her university colleagues. As part of her extension program, she conducts timely short courses on fruit and vegetable quality evaluation and processing methods such as fresh-cut, low-acid canning, freezing, juice, aseptic, high pressure and electric field processing. Barrett also carries out applied research and is intrigued with optimizing raw fruit and vegetable quality and applying processing methods that preserve the color, texture, flavor, and nutrient content of products. For over 10 years, she has directed the University of California, Davis, site for the National Science Foundation Center for Advanced Processing and Packaging.”

# DEPARTMENT OF VITICULTURE AND ENOLOGY NEWS

## Linda Bisson wins the 2014 Charles P. Nash Prize



“Indefatigable,” “wonderful mentor,” “level-headed,” and “sensitive to the rigors of teaching, research and service.” These are just a few of the ways Professor Linda Bisson’s colleagues described her in nominating her for the 2014 Charles P. Nash Prize — a prize that she received on April 30. Bisson, who holds the Maynard A. Amerine Endowed Chair in Viticulture and Enology, served as Academic Senate chair in 2006-07, 2007-08 and again in 2011-12, succeeding Professor Bob Powell.

“More important than the number of major service obligations that Professor Bisson took on was her approach to those activities,” Professor Margaret Rucker wrote in her nomination letter. In summarizing their nominations, eight faculty members stated, “For more than a decade, Professor Bisson has been a strong voice on our campus for shared governance, a fearless and relentless advocate of faculty interests while at the same time insisting on the importance of engaging productively with the administration.”

## Susan Ebeler Appointed as Undergraduate Academic Programs Associate Dean

adapted from a College of Agricultural and Environmental Sciences newsletter

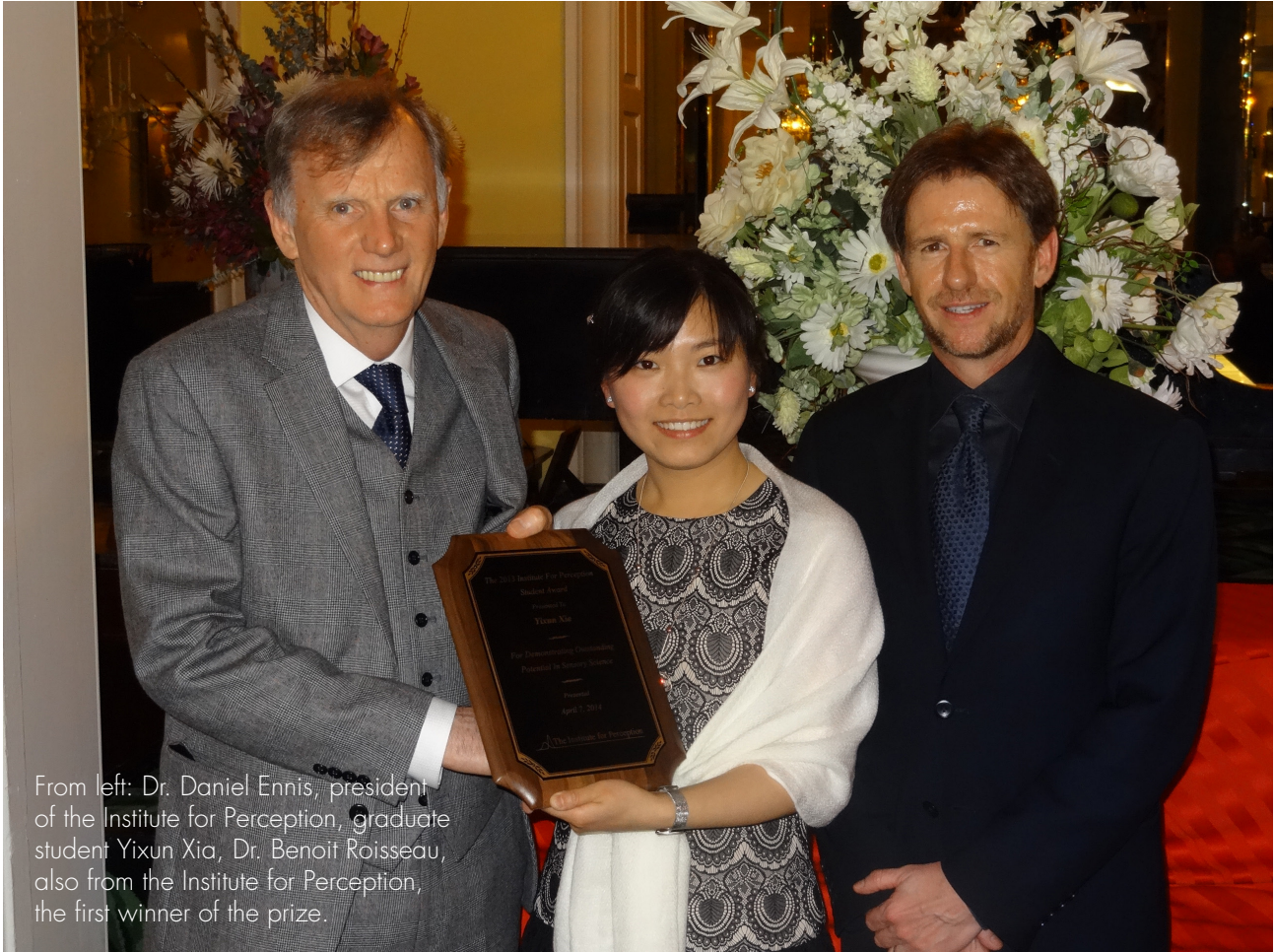


Professor Sue Ebeler of the Department of Viticulture and Enology has been appointed as CA&ES Associate Dean for Undergraduate Academic Programs. She follows Diane Ullman, who has served in the position since 2005 and now returns to teaching and research after many outstanding years of service. Ebeler’s appointment began May 1. Ebeler served as a member and chair of the college’s Undergraduate Program Review Committee, where she advocated for program needs in the areas of student advising and support for laboratory, field, and studio classes. She is a member of the CA&ES Undergraduate Advising Review Workgroup that is developing strategies to strengthen advising for students in the college, and she has a proven passion for improving the

undergraduate experience for our students. Ebeler also has an outstanding academic record of achievement in research and teaching.

# STUDENT YIXUN XIA WINS PRESTIGIOUS INSTITUTE FOR PERCEPTION AWARD

by Michael O'Mahony



From left: Dr. Daniel Ennis, president of the Institute for Perception, graduate student Yixun Xia, Dr. Benoit Roisseau, also from the Institute for Perception, the first winner of the prize.

Yixun Xia, who goes by the English name “Sunshine,” is working on her P.h.D. in the Department of Food Science and Technology. She is visiting the lab of Dr. O'Mahony for two years from Jiangnan University in Wuxi, China. Xia has been awarded the meritorious Institute for Perception prize for her research on sensory science, which is an international prize. Last year's recipient was from Spain and the year before it was awarded to a student from Denmark. She will be the first Chinese person to receive this award. The prize was awarded because of her breakthrough research into preference and difference testing.

## JUNE

### **16-20 Mon-Fri: UC Davis Olive Center Olive Oil Quality Assurance Certificate Course (online course)**

The International Olive Oil School has partnered with the UC Davis Olive Center and Leandro Ravetti of Boundary Bend, Ltd., to educate retail, foodservice, restaurant, importing and distribution professionals on state-of-the-art practices for the quality assurance of olive oil.

## SEPTEMBER

### **13 Sat: Great Chefs Series, Daniel Olivella**

On the morning of the lecture, 24 participants will enjoy private instruction with Chef Olivella in the Food Innovation Kitchen at the Robert Mondavi Institute and get to dine with this world class chef. In the afternoon, a wider audience will enjoy a Spanish paella demonstration complete with tasting and wine pairings from around Spain while Chef Daniel lectures on his secrets of the trade.

### **16-18 Tue-Thu: UC Davis Olive Center Advanced Olive Sensory Evaluation Course**

### **19 Fri: Uncorked – Cakebread Cellars, Ellis Marsalis and Delfeayo Marsalis**

### **26 Fri: Fall Friends Welcome**

A private gathering to thank Friends and supporters of the Robert Mondavi Institute, including wine, food and live music in the Sensory Interaction Area.

## OCTOBER

### **9-12 Thu-Sun: UC Davis Olive Center Master Milling Certificate Course**

The four-day course will be held in the Silverado Vineyards Sensory Theater and taught by Pablo Canamasas, who is among the world's top experts in olive oil production. Olive oil will be processed on site at UC Davis by Olive2Bottle Mobile Services.

### **12 Sun: Harvest Festival**

In conjunction with the Mondavi Center for the Performing Arts, the Harvest Festival will feature local food, wine, beer and live music in the Good Life Garden as well as a silent auction. The evening will conclude with a performance at the Mondavi Center.

### **24 Tue: Uncorked – Justin Vineyards, Akram Khan Company**

## NOVEMBER

### **6 Thu: Walt Klenz Lectureship Series, Don St. Pierre**

The Walt Klenz Lectureship brings winemaking industry leaders to campus to share personal histories and insights into the wine industry. Don St. Pierre is the co-founder of ASC Fine Wines.

### **7-8 Fri-Sat: Introduction to Mead Making**

An introductory mead making course hosted by the Honey and Pollination Center will be presented by master mead makers and staff of the departments of Viticulture and Enology, and Food Science and Technology.

# 2014 Upcoming Events

For more information, and to register, see [www.RobertMondaviInstitute.ucdavis.edu/events](http://www.RobertMondaviInstitute.ucdavis.edu/events)

### **13 Thu: Vintage Wine Tasting, Flight Four, Bordeaux, with Darrell Corti**

In cooperation with WineCentric.com, this tasting of rare vintage wines will be led by renowned wine authority Darrell Corti. It will feature 1962-63 Château Lafite-Rothschild, 1964 Château Duhart-Milon, and 1966 Château Mouton-Baron Philippe, among others.

### **13 Thu: Uncorked – Hestan Vineyards, Academy of Ancient Music**

## DECEMBER

### **4 Thu: Holiday Soiree for Friends of the Robert Mondavi Institute**

As a thank you to all of our Friends of the Robert Mondavi Institute, we will host a holiday celebration with wine, food and live music to end the year on a high note!

### **5 Fri: Uncorked – (winery TBD), Cantus**

## CONTRIBUTORS TO “RMI WINE AND FOOD BYTES”

- **JULIAN ALSTON**, Professor, Department of Agricultural and Resource Economics, UC Davis, (530) 752-3283, julian@primal.ucdavis.edu
- **ANN FILMER**, senior director of communications, College of Agricultural and Environmental Sciences, UC Davis, (530) 754-6788, afilmer@ucdavis.edu
- **DAN FLYNN**, executive director, UC Davis Olive Center, Robert Mondavi Institute for Wine and Food Science, UC Davis, (530) 752-5170, jdflynn@ucdavis.edu
- **AMINA HARRIS**, executive director, Honey and Pollination Center, Robert Mondavi Institute for Wine and Food Science, UC Davis, (530) 902-5533, aharris@ucdavis.edu
- **CLARE HASLER-LEWIS**, executive director, Robert Mondavi Institute for Wine and Food Science, UC Davis, (530) 754-6349, cmhasler@ucdavis.edu
- **CHRIS MACIAS**, reporter, *The Sacramento Bee*, cmacias@sacbee.com
- **KATHY MCCLEAN**, assistant to the executive director, Robert Mondavi Institute for Wine and Food Science, (530) 754-6349, kvmclean@ucdavis.edu
- **MICHAEL O’MAHONY**, professor and sensory scientist, Department of Food Science and Technology, UC Davis, (530) 752-6389, maomahony@ucdavis.edu
- **STEPHANIE SHIMADA**, industry relations manager, Robert Mondavi Institute, for Wine and Food Science, (530) 752-4180, shimada@ucdavis.edu
- **ALYSSA VANDENBURG**, reporter, *The California Aggie*
- **EVAN WHITE**, communications and marketing assistant, Robert Mondavi Institute for Wine and Food Science, emwhite@ucdavis.edu