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A Message from the Executive Director

by Clare Hasler-Lewis

ow can it be September already? Seems like just yesterday it was the fourth of July!

Although fall quarter doesn't start at UC Davis for a few weeks, events at the Robert Mondavi Institute start very soon beginning with our inaugural Great Chefs program on Saturday, September 13 featuring Spanish Chef Daniel Olivella. The morning will begin with private instruction for 24 in the Food Innovation Kitchen where teams of four will prepare six different recipes they will share for lunch with the chef. Following lunch, Olivella will make a big batch of paella to be paired with Spanish wines in the Sensory Theater for up to 75 people. If you haven't purchased your tickets do it soon as they are going fast!

In addition to our Great Chefs program, the Robert Mondavi Institute is hosting several other events in September including the Olive Center's Advance Sensory Evaluation Course (Sept. 16-19) the launch of our 2014-2015 season of "Uncorked" monthly wine tastings at the Mondavi Center featuring Cakebread Cellars (Sept. 19) and our Friends Fall Welcome and Graduate Student Poster Competition on the Sept. 27. It is going to be a busy month!

The Honey and Pollination Center has also been busy these last few months. In addition to the release of the Honey Flavor Wheel, I'm pleased to announce that the center recently received its first major gift (\$25,000) from the Henry J. Kaiser Family Foundation. Part of the proceeds from this gift will be used to support a symposium on bee health in May – Keeping Bees Healthy – and also support the center's vision to "Make UC Davis the world's leading authority on honey bee health, pollination and honey quality."

In closing, to all of our friends and colleagues in Napa, Sonoma and Solano counties affected by the August 24 earthquake which injured nearly 300, devastated over 100 wineries and damaged over 1,000 buildings, our heartfelt thoughts are with you.

Fermentors Unveiled in the Teaching and Research Winery

adapted from a UC Davis press release



n May 7, 2014, over 75 people gathered in the J. Lohr Fermentation Hall of the **LEED Platinum Teaching and Research Winery** at the Robert Mondavi Institute at UC Davis to celebrate the unveiling of 14 new state-ofthe-art 500 gallon fermentors. The tanks were designed by Department of Viticulture and Enology (VEN) Professor and Chair David Block, and Winemaker Chik Brenneman, and have been named by or for California's pioneering wine families through their generous donations, totaling some \$700,000. These individuals, families and wine industry partners, along with several faculty and staff from VEN and the College of Agricultural and Environmental Sciences, were regaled with wine from many of the donors' own vintages as each fermentor was unveiled, in turn.

The LEED Platinum Teaching and Research Winery, which was the first building at UC Davis

to be constructed entirely through private funding, is the world's most sustainable and most advanced facility for making wine. The installation of the 14 fermentors supports that mission, having the capability for using clean-in-place (CIP) technology—which will significantly reduce water and chemical use.

UC Davis would like to thank donors who have supported the winery in this meaningful way:

- Beaulieu Vineyard, in memory of André Tchelistcheff
- Bart and Daphne Araujo
- Cakebread Cellars
- Peter Mondavi, Sr., and Charles Krug Winery
- Far Niente Winery
- Heitz Cellar

- J. Lohr Vineyards & Wines
- Jordan Vineyard & Winery
- Opus One
- Paul Hobbs Winery
- Ramey Wine Cellars
- Trefethen family
- Wente family
- Winiarski Family Foundation

Block commented that "his hope for these new fermentors is that they are as pioneering for the wine industry as the families for which they are named."

"I have to come back just so somebody can explain all the gismos that are featured on every tank. Truly the fermentation room is state of the art," said Jordan's Rob Davis. "Thank you for the opportunity to be a part of such an incredible program."

No, Rob, thank you!





Glenn Workman, of Robert Mondavi Winery, Joins the Board of Executives

by Clare Hasler-Lewis

A svice president and general manager of Napa operations, Glenn Workman oversees nearly every aspect of the Robert Mondavi Winery. Since 2004, Workman has helped manage the entire facility, including winemaking operations, finances, retail and hospitality.

Workman has been a prominent member of the Robert Mondavi Winery team since 1975. When his brother-in-law urged him to work a harvest at the winery one summer, Workman saw it merely

as a temporary job, not as the beginning of a career in the wine industry. Thanks to Robert Mondavi's infectious energy and passion for winemaking, Workman caught the "wine bug" and has been with the winery ever since.

After Workman's first harvest at the winery, he took on various roles in cellaring and barreling, production and facility management. He has helped manage barrel operations, finances and capital projects at the winery, such as the \$28 million "To Kalon Project" and winery renovation, completed in 2001. That same year, he was promoted to assistant general manager, and in 2004, to general manager, before taking on his current role in 2011.



Roll Global Annual Research Update

by Stephanie Shimada



On July 30-31, 2014, delegates from Roll Global, the institute's Founding Industry Partner, visited the UC Davis Campus for their 2014 annual Research Update. The two-day event began on Wednesday with a tour of the LEED Platinum Teaching and Research Winery led by Professor Roger Boulton. Following the tour, a blind beer tasting was hosted in the Silverado Vineyards Sensory Theater, led by Henry "Hoby" Wedler, a UC Davis Ph.D. candidate in organic chemistry, and host of Francis Ford Coppola Winery's "Tasting in the Dark" program. Participants tasted Czech Style Pilsner, Sierra Nevada Pale Ale, Lagunitas Red Ale, and Deschutes Black Butte Porter while wearing blindfolds to block out any visual cues that may influence smell and taste acuity. It was an absolutely fascinating experience!

That evening, the group enjoyed dinner at Mulvaney's B&L (Building & Loan) in downtown Sacramento. The restaurant, owned by Patrick Mulvaney, strives to invest in its community by featuring a menu whose eclectic entrées spring from the bounteous local fare.

On Thursday participants from Roll Global heard presentations from 12 UC Davis faculty. Topics included "New and Better Methods for Sensory and Consumer Testing," "Understanding Food and Wine Flavor," "Post-Harvest Technology and postharvest insect management," and "Pistachio Research Peach Genome," among others. Another featured speaker was Ph.D. Candidate Elizabeth Chin, the 2012 Roll Global Graduate Fellow, who received \$40,000 to support a year of her research on citrus greening disease.

Stephen Christanto, M.S., R&D, Food Technologist

DAVID HEBER, M.D., Ph.D., Professor Emeritus of Medicine and Public Health, David Geffen School of Medicine at UCLA

STACEY LEE, Director of R&D

Vong Lee, Senior R&D Chemist

ARI MAYER MACKLER, Ph.D., M.B.A., Vice President, Clinical Development, POM Wonderful, Paramount Farms, and Paramount Citrus

JAYADEEP V. MENON, Ph.D., General Manager, R&D

MAGGIE MOON, M.S., R&D, Senior Nutrition Communications Manager

KALYANI NARAYANAN, M.S., Food Technologist

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TREY SANDERS, M.S., Paramount Farms, R&D

Міке Stokes, Vice President of Operations at POM Wonderful

CLIFFORD SEACREST, Director of Quality at POM Wonderful

PRIYANK TULSIYAN, New Product and Ingredient Development, Paramount Farms

Roll Global Visitors

Dinner at Mulvaney's B&L in downtown Sacramento

UC Davis Olive Center News and Updates



Olive Oil Industry Honors Senator Lois Wolk

adapted from an article in the Woodland Daily Democrat

On Monday June 2, the leaders of California's olive oil industry honored Senator Lois Wolk for spearheading efforts to ensure the future of the California olive oil industry at the Robert Mondavi Institute for Wine and Food Science at UC Davis.

The American Olive Oil Producers Association, California Olive Oil Council and UC Davis Olive Center hosted the reception. Wolk was recognized for her work to address challenges facing state's expanding olive oil industry.

Wolk chairs the Agriculture Subcommittee on Olive Oil Production and Emerging Products, and serves on numerous committees including



From Left: Patricia Darragh, executive director, California Olive Oil Council, Dan Flynn, director, UC Davis Olive Center, Senator Lois Wolk, Clare Hasler-Lewis, executive director, Robert Mondavi Institute, UC Davis, Kimberly Houlding, executive director, American Olive Oil Producers Association

the Senate Standing Committee on Agriculture and the Senate Select Committee on California's Wine Industry.

Last year, Wolk authored a law that established the Olive Oil Commission of California, which had its first meeting in May 2014 to help coordinate efforts by state olive growers and oil manufacturers to strengthen the competitiveness of California's olive oil industry. In 2011 she authored a law that tightened standards for "extra virgin" olive oil, bringing California's standards into conformity with recently updated USDA standards consistent with those commonly accepted abroad.

Olive Center Releases Reports on Olive Oil Chemistry and Quality

Correlating Olive Oil Sensory and Chemistry Results

May 2014 Dan Flynn, Xuegi Li, and Selina Wang, Ph.D.



The USDA and International Olive Council (IOC) have adopted nearly identical chemical and sensory quality standards for extra virgin olive oil. The basic chemical quality tests are free fatty acidity (FFA), peroxide value (PV) and ultraviolet absorbency. Australia has augmented these standards with two additional chemical tests, diacylglycerols (DAGs) and pyropheophytin

(PPP).

Controls @ 2014 UC Departs, Deater

The UC Davis Olive Center examined chemical and sensory data from 260 imported and domestic "extra virgin" olive oil samples of varying quality, collected and analyzed by the center between 2010 and 2012, to

investigate the extent that modifications in chemical standards could achieve a stronger correlation with sensory results.

Chemistry data in this report is from the IOCrecognized Australia Oils Research Laboratory in Wagga Wagga, and sensory analysis was provided by at least one IOC-recognized sensory panel.

Fatty Acid and Sterol Profiles of Olive Oil **Produced in the United States**

June 2014 Dan Flynn, Xuegi Li, and Selina Wang, Ph.D.

The USDA has established voluntary olive oil standards, which are based largely on standards adopted by the International Olive Council. USDA standards include an acceptable range for each fatty acid and sterol, seeking to ensure that olive oil is not adulterated with other types of oils.

In this study, the UC Davis Olive Center collected U.S.-grown olives and processed the olives at campus facilities to determine the extent that the oils would be

accommodated by USDA standards for fatty acid and sterol profiles.

Packaging Influences on Olive Oil Quality: A Review of the Literature

August 2014 Selina Wang, Ph.D., Xueqi Li, Rayza Rodrigues and Dan Flynn

While a high quality olive oil under ideal storage conditions can be stored for months, even years, without becoming rancid, oxidation ultimately will lead to rancid flavors and aromas. There has been extensive research interest in commercial olive oil packaging that assesses impact on shelf life, especially in the past 10 years. In this review, we summarize the current literature on commercial packaging for olive oil, highlighting the advantages and disadvantages of various types for oil stability, price, weight, durability, consumer acceptance and sustainability.





Honey and Pollination Center News and Updates

Honey and Pollination Center Receives \$25,000 Gift from the Kaiser Family Foundation

by Clare Hasler-Lewis



The Henry J. Kaiser Family Foundation has awarded a \$25,000 gift in support of the Honey and Pollination Center at the Robert Mondavi Institute.

The foundation is a nonprofit operating organization which develops and runs its own research and communications programs. A leader in health policy analysis and health journalism, the Kaiser Family Foundation is dedicated to filling the need for trusted information on national health issues.

The foundation maintains a special projects fund which enables trustees to recommend donations to organizations. Foundation Trustee Kathryn B. Kaiser recommended the donation. We are very grateful to Ms. Kaiser and the Kaiser Foundation for this significant gift which will help support the vision of the Honey and Pollination Center, "Make UC Davis the world's leading authority on honey bee health, pollination and honey quality."

Honey and Pollination Center Completes First-Ever "Honey Flavor and Aroma Wheel"

adapted from an article in *The Davis Enterprise* by Kathy Keatley Garvey



When you taste honey, do you know how to describe the flavor? You probably will when you use the Honey and Pollination Center's newly published Honey Flavor Wheel.

"This gives a huge lexicon to the tastes and aromas we find when tasting honey," said Amina Harris, director of the Honey and Pollination Center at the Robert Mondavi Institute, which is affiliated with the UC Davis Department of Entomology and Nematology.

The Honey Flavor Wheel production involved six months of research and development, and was supported by funding from the College of Agricultural and Environmental Sciences and California Bountiful Foundation.

"We brought together a group of 20 people — trained tasters, beekeepers and food enthusiasts — who worked together with sensory scientist Sue Langstaff, who also leads the Olive Center Taste Panel, to come up with almost 100 descriptors," Harris said. "This wheel will prove invaluable to those who love honey and want to celebrate its nuances.

The front of the colorful wheel shows the descriptors, including fruity, floral, herbaceous, woody, spicy,

nutty, confectionary, caramel and earthy. No longer can you just say "sweet" when you taste honey, or "sour, salty and bitter."

If it's fruity, can you determine if it's berry, citrus, dried fruit, tree fruit or tropical fruit? If it falls into the confectionary category, can you pinpoint marshmallow, vanilla, maple, butterscotch, toffee, molasses, cotton candy, crème brûlée, burnt sugar or brown sugar?

There's even an "animal" category where you can opine that your sample of honey reminds you of a barnyard.



Retired Cooperative Extension apiculturist Eric Mussen, who has coordinated and conducted the annual honey tasting at UC Davis Picnic Day for 38 years, remembers tasting buckwheat honey in Oregon that reminded him of "goat."

"The environmental conditions where the plants are growing can have quite an effect on the odors and flavors of some honeys, while others just seem to be the same everywhere," he says. "The 'goat' honey that I tasted was buckwheat. In many cases, buckwheat honey seems more similar to blackstrap molasses than anything else. It is normally quite robust, but can be mild.

The back of the Honey Flavor Wheel relates how to taste honey and shares four honey profiles (Florida tupelo, California orange blossom, Northwest blackberry and Midwestern clover) "so the consumer can get an idea of

how to use this innovative product," Harris said.

The Honey Flavor Wheel, measuring 8.25 inches, sells for \$10 each, with all proceeds supporting bee health research at UC Davis. It is available at the Robert Mondavi Institute for Wine and Food Science and online at the UC Davis Campus Bookstore and at the UC Davis Store downtown.

GOURMAND

Clare Hasler-Lewis and Cameron Lewis

RESERVE

Robert and Susan Silva Bill and Nancy Roe Harold McGee Jane Killebrew Anheuser-Busch Kay Gist Donald Wilson

VINTAGE Kathy and Vince McClean

CULINARY Don and Karen Fouts

FOODIE Seth Brunner



www.RMI.ucdavis.edu/support

New and Renewed



The Institute Welcomes Cindi Bradshaw

by Clare Hasler-Lewis



I am pleased to welcome Cindi Bradshaw to the Robert Mondavi Institute as assistant director of Community Relations. Cindi has over 20 years of experience in customer and employee relations, special event planning and human resources. Most recently, Cindi was the director of development for the Waldorf School in Davis where she coordinated major events and fundraising such as the annual fund campaign, auction, farm-to fork benefit dinner and other special events. Please help me welcome Cindi to the Robert Mondavi Institute team!

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Mary Delany Appointed as Executive Associate Dean of the College of Agricultural and Environmental Sciences, UC Davis

adapted from an article on Dateline UC Davis



Mary Delany has been appointed executive associate dean in the College of Agricultural and Environmental Sciences for a fiveyear term that began July 1.

Delany, a professor and former chair in the Department of Animal Science, became an associate dean in 2009 and served as interim dean for almost a year and a half, until January 2014

when Helene Dillard assumed the top post in CA&ES.

Dillard described Delany as "exceptionally well qualified" to be the executive associate dean, noting the success she has had as a department chair, associate dean and interim dean. She performed "admirably" as interim dean, "bringing stability internally to the faculty, staff and students, and externally to our stakeholders," Dillard said. "I have worked closely with Mary since I began my tenure as dean, and I value the dedication and commitment she has to our college." Delany, an avian geneticist, holds the John and Joan Fiddyment Endowed Chair in Agriculture. She joined UC Davis in 1995 with a joint appointment in the departments of Avian Sciences and Animal Science (the departments merged in 1997); she served as the animal science department chair from 2005 to 2009.

She has successfully led strategic planning efforts at both the departmental and college levels, and is known as a strategic and thoughtful leader who listens to all perspectives, Dillard said. Delany's responsibilities as the executive associate dean include:

- Working with the associate deans in regard to organization, structure and function of college programs and initiatives.
- Providing oversight, coordination and stewardship of college resources, facilities and programs.
- Representing the college in land use, and space and capital expenditures projects; and serve on campus planning groups.



Department of Viticulture and Enology News and Updates

ASEV Presents 2014 Merit Award to Geneticist and Physiologist Dr. Linda Bisson

adapted from an article on WinesandVines.com

James Kennedy, professor and chair of the Department of Viticulture and enology at California State University, Fresno, and president of the American Society of Enology and Viticulture (ASEV) for 2013-14, presented the society's Merit Award to Dr. Linda Bisson, professor, Department of Viticulture and Enology at the University of California, Davis.

Bisson has served as science editor for the *American Journal of Enology and Viticulture* for more than 10 years, was a board director for ASEV from 1988-90, and has volunteered on numerous ASEV committees. A geneticist and physiologist, Bisson's research has focused on "sugar catabolism and the understanding of metabolic basis for slow and incomplete fermentations."

In her talk at ASEV she chose to talk not about yeast or genetics, but about the changing role of scientific societies in response to the Internet and the massive amount of data that is now available. Bisson suggested numerous ways that ASEV could sort information, translate it to be understandable and take advantage of the diversity of ways



that people now access information. Online presentations by multiple experts, open-mic events where people with experience could help those wanting to learn, online guides, how-to videos and workshops

both in person and as webinars are just a few ways the society could respond to the changing needs of the wine community, Bisson said. Historically, societies provided information to their members, but not the answers. Members were supposed to figure it out for themselves.

In the Internet age, Bisson stated, societies still need "to certify factual information by peer review so people can trust the facts." Those societies need to provide the tools to help people bridge the gap between information and answers.



Department of Food Science and Technology News and Updates



Charles Bamforth: New Book on Fermented Foods; Named President of the Institute of Brewing and Distilling; Featured on "Brew Dogs"

The Oxford Handbook of Food Fermentations, edited by Charles W. Bamforth and Robert E. Ward, is just off the press. Ward, who completed his Ph.D. at UC Davis in 2005, did his master's degree in food science with Bamforth.

The book takes a comprehensive look at fermentation, covering food and beverages from bread to beer to brandy, from kefir to kimchee to kombucha. Bamforth and Ward observe that countless societies have used the chemical and biological process of fermentation to produce food and beverages essential to their societies. As the authors state in their preface, "It truly is a journey into culture in both the societal and the microbiological senses of the term."

B amforth has been elected as the 63rd president of the Institute of Brewing and Distilling (IBD). On his election, he said "It is an enormous privilege to be taking over as president at a time when the Institute of Brewing is thriving; over the past four years membership has increased by 20 percent and the number of people sitting our exams is up by over two-thirds.

"The world of education is changing fast. Students are rightly very demanding; they are looking for qualifications that will best equip them to succeed in a very competitive global jobs market. I will be working with the Board of Examiners to ensure the excellence and relevance of the world class examinations that are at the heart of the IBD Professional Development mission."

Click here to watch Charlie Bamforth, the "Pope of Foam," on Esquire T.V.'s *Brew Dogs*.

EXCLUSIVE WINE TASTING EXPERIENCE OF THESE FEATURED WINERIES FOR INNER CIRCLE DONORS

SEPTEMBER 19 Ellis Marsalis, Jr. and Delfeayo Marsalis CAKEBREAD CELLARS FRI

- OCTOBER 24 Akram Khan Company JUSTIN VINEYARDS & WINERY FRI
- NOVEMBER 13 Academy of Ancient Music THU HESTAN VINEYARDS
- DECEMBER 5 Cantus PUTAH CREEK WINERY FRI
- JANUARY 24 Wendy Whelan **BOEGER WINERY** SAT
- FEBRUARY 13 Orchestre de la Suisse Romande ROBERT MONDAVI WINERY FRI
- MARCH 28 Three Acts, Two Dancers, One Radio Host SAT SCRIBE WINERY
- APRIL 16 Arb Guthrie FRANK FAMILY VINEYARDS
- MAY 8 Academy of St. Martin in the Fields Chamber Ensemble TODD TAYLOR WINES

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MONDAVIARTS.ORG/UNCORKED

The next season of our L exclusive wine tastings before performances at the Mondavi Center for the Performing Arts is about to begin. Join the Friends of the Robert Mondavi Institute program to get exclusive access.

www.RMI.ucdavis.edu/support

Upcoming Events

www.robertmondaviinstitute.ucdavis.edu/events

September

8-10 Monday - Wednesday Wine and Spirits Law Academy, UC Davis

Join wine and spirits legal experts from around the world for this three-day conference at the UC Davis School of Law to acquire the most up-to-date legal and marketing knowledge about the wine and spirits industry.

13 Saturday Great Chefs Series: Daniel Olivella

The Great Chefs series brings world-class chefs to the institute for morning private instruction for 24 people in the Food Innovation Kitchen, and an afternoon lecture in the Silverado Vineyards Sensory Theater accompanied by food prepared by the chef. Our Fall 2014 program features Spanish chef Daniel Olivella of Barlata in Austin, Texas.

16-18 Tuesday - Thursday UC Davis Olive Center Advanced Olive Sensory Evaluation Course

This advanced course will address official methods of the International Olive Council as well as protocols used by major food and beverage companies. The schedule is packed with smelling, tasting and other opportunities to hone your evaluation skills.

26 Friday Fall Friends Welcome

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

October

9-12 Thursday - Sunday UC Davis Olive Center Master Milling Certificate Course

The four-day course will be taught by Pablo Canamasas, who is among the world's top experts in olive oil production. Olive oil will be processed on site by Olive2Bottle Mobile Services.

12 Sunday Harvest: A Gathering of Food, Wine, Beer and the Arts

In collaboration with the Mondavi Center for the Performing Arts, the World Food Center and the Shrem Museum, "Harvest" will feature food, wine, beer and live music in the Robert Mondavi Institute Good Life Garden, and a silent auction.

November

1 Saturday Bugs and Beer: Why Crickets and Kölsch Might be a Match Made in Heaven

A tasting of insects and beer, led by the inimitable Charlie Bamforth and celebrated "Bug Chef" David George Gordon. Waxworm tacos and sweet-and-sour silkworms are just the beginning!

6 Thursday Walt Klenz Lectureship Series: Don St. Pierre

The Walt Klenz Lectureship brings wine industry leaders to the Robert Mondavi Institute to lecture on topics related to wine business. Don St. Pierre is the co-founder of ASC Fine Wines.

13 Thursday

Vintage Wine Tasting, Flight Four: Bordeaux, with Darrell Corti

This tasting of rare vintage wines, led by renowned wine authority Darrell Corti, will feature 1962-63 Château Lafite-Rothschild, 1964 Château Duhart-Milon, and 1966 Château Mouton-Baron Philippe, among others.

14-15 Friday - Saturday Introduction to Mead Making

After the sold-out Mead Makers Short Course, the Honey and Pollination Center is offering an introductory course for mead makers, featuring staff and faculty from the Department of Viticulture and Enology.

4 December

Holiday Soirée for Friends of the Robert Mondavi Institute

To thank all of our generous donors and supporters, the Robert Mondavi Institute will host a holiday gathering with food, wine, beer and live music in the Sensory Building Interaction Area.

Contributers to Wine and Food Bytes:

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