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Robert Mondavi Institute for Wine and Food Science  
November 2017 E-Newsletttter

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## TASTE 2017 Celebrates Wine, Art & Music

October 21<sup>st</sup>

TASTE 2017—the first-ever collaboration between the institute, the Mondavi Center and the Manetti Shrem Museum—was a spectacular success. Over 300 people gathered in the Good Life Garden to sample foods and beverages from dozens of local and regional wineries, breweries, and restaurants. The Manetti Shrem Museum welcomed attendees for a private open house, and the Mondavi Center rounded out the evening with a jazz concert. Robert and Margrit Mondavi envisioned a future at UC Davis that celebrated the union of wine with fine arts, music and culinary artistry—we were thrilled to host all three!



### UC Davis Alumni Wine Program

September 16<sup>th</sup>

The institute partnered with the [Cal Aggie Alumni Association](#) to create the [UC Davis Alumni Wine Collection](#), which celebrates UC Davis surpassing 250,000 living alumni. The



### Student-led Initiative Wins Big!

Ned Spang & End Food Waste

Ned Spang, an assistant professor in the [Department of Food Science and Technology](#), who initiated the [End Food Waste](#) project at UC Davis, recently guided the student-led team

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2016 [Heringer Estates](#) Chardonnay —"Discovery"—features artwork by UC Davis Professor of Art Gina Werfel, and the [Ceja Vineyard](#) 2012 red blend—"Pioneer"— features artwork by professor Hearne Pardee. The labels for both bottles were designed by institute staffer Evan White ('12). On Saturday September 16th, the collection's formal unveiling was held jointly at the institute and the [Manetti Shrem Museum of Art](#).

[Purchase Both Wines Here](#)

to a big victory at the UC Davis Graduate School of Management's Big Bang Business Competition. The team was recognized for having a venture with excellent promise to do "more with less," and received a \$10,000 prize. Several members of the team, under Spang's leadership, will continue their efforts in the 2017 Fall and Winter quarters with additional funding from the Kaiser Family Foundation, totaling \$20,000.

[Read More at Uproxx.com](#)

## News & Events: UC Davis Olive Center



### **\$200,000 Gift to the Center** 2016-17

Firmin Berta (UC Davis, '57) has donated \$200,000 to the center in the past year. More than half of the funds are dedicated for use as graduate student fellowships. The first recipient of the Berta Fellowship is Juan Polari, a Fulbright Scholar from Argentina who has been working under the mentorship of the center's research director, [Dr. Selina Wang](#).



### **Master Milling Certificate Course** September 28<sup>th</sup> – October 1<sup>st</sup>

The 2017 Master Milling Certificate Course was led by Leandro Ravetti, who is one of the world's top experts in olive oil processing, growing, and standards. Over 60 people attended the four-day event, which included

## News & Events: Honey & Pollination Center



### **Good Food Awards** September 15-17<sup>th</sup>

Center Director Amina Harris was invited to be a committee chair of the honey division of the 2017 [Good Food Awards](#). As chair, she provided insight in the nomination of judges and ensured the involvement of the best food producers in the country. The center's ongoing efforts to clarify and improve honey quality standards are a significant part of its overall mission of *making UC Davis the world's leading authority on bee health, pollination and honey quality*.



### **New Products!**

The center's product line expanded this year with a new honey—coriander (a.k.a cilantro)—and three travel-sized jars. The full line includes

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held trips to several local olive oil producers, including Bondolio in Winters, Calif., Séka Hills, a longtime proponent of the center in Brooks, Calif., and Boundary Bend's new U.S. facility in nearby Woodland, Calif. Olive oil was processed on site at UC Davis by Olive2Bottle Mobile Services.



**New Products!**

The center has unveiled an expanded line of products. For the first time all three extra virgin olive oils were made from olives harvested right here at UC Davis. And, new in 2017, are three different vinegars. The artisan dipping oil and the center's complete line of body products are also available online. [Click here.](#)

wildflower, orange blossom and coriander honeys. All of the center's products are available online. [Click here.](#)



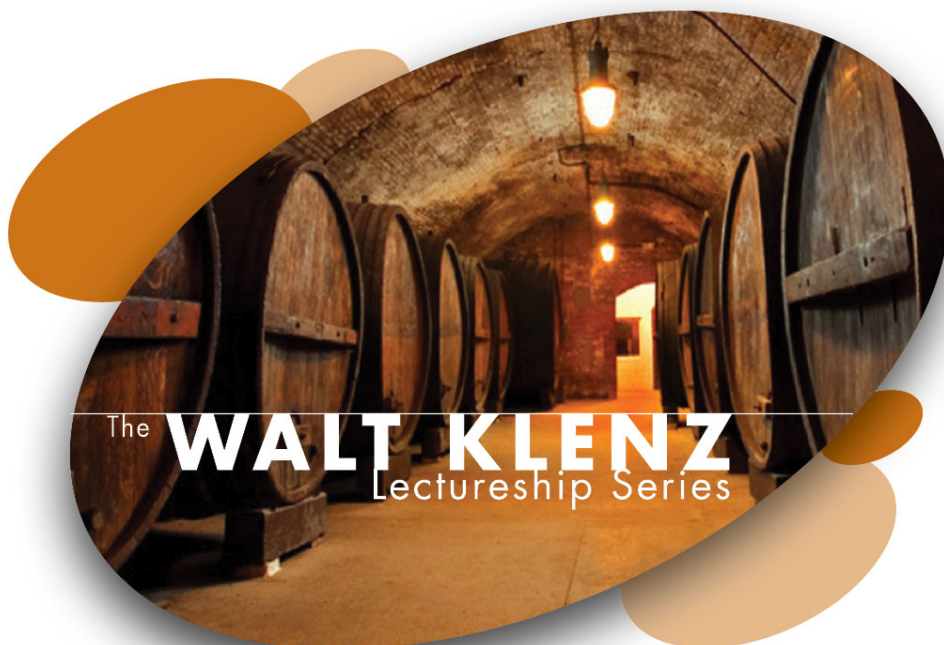
**Advanced Mead Making**

*June 19th-22nd*

Over 60 mead makers from across the globe learned from UC Davis staff and faculty during the sold out, 4-day course. Attendees came from India, Korea, Japan, Chile, Mexico and Canada. The course covered a variety of topics, including production, sensory analysis, business practices and tours of several nearby meaderies.

**Coming Soon: Walt Klenz Lectureship Series  
Jean-Michel Valette, Chairman of Vinfolio**

*Friday, November 17th*



The institute's Walt Klenz Lectureship Series brings world-famous wine industry professionals

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to the UC Davis campus. Jean-Michel Valette is currently Chairman of Vinomofo. He has been the Managing Director and Chairman of the Robert Mondavi Winery, and CEO of Franciscan Estates, among others. In 1992 he became one of North America's first Masters of Wine and has been active in the Institute of Masters of Wine ever since, including 2 years as Chairman. His talk is titled **Vinous Exceptionalism.... Is Wine Really Different: A View from Other Parts of the Consumer World.**

**Who:** Jean-Michel Valette

**What:** Walt Klenz Lectureship Series

**Where:** Robert Mondavi Institute, Sensory Theater

**When:** Friday, November 17th

**Cost:** \$10 (gen. admission) // Free for Students (w/ID)

*\*Walt Klenz Lectureship Series events fill up quickly, register early to save your spot.*

**[Click Here to Register](#)**



The Robert Mondavi Institute is the foremost resource in the world for beverage and food science. Your support of the institute helps foster the next generation of wine and food scientists. Funds from the Friends Program support the institute as well as academic outreach programs and travel awards for graduate students in the Departments of Viticulture & Enology, and Food Science & Technology. [Click here to see our new Friends of the Robert Mondavi Institute levels and benefits.](#)

### **Thanks to our Current Friends:**

- **Epicurean:** Doug and Juli Muhleman
- **Gourmand:** Clare Hasler-Lewis & Cameron Lewis; Roger White; Russell & Sheila Kaufman
- **Reserve:** Al & Margaret Giuliani; Wayne & Jacque Bartholomew; DeWayne & Lauren Quinn; Glenn
- **Vintage:** Jina Lopez; Tom & Rebecca Ramme; Tori Blommer-O'Malley; Murry & Laura Baria; Barbara Fingerut; Maynard Skinner & Christy Jensen; Karl Gerdes & Pamela Rohrich; Robert & Barbara Leidigh; David Rocke & Janine Mozee

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