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Robert Mondavi Institute for Wine and Food Science
December 2017 E-Newsletter

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Season's Greetings From the Interim Director

I'm writing to share season's greetings from all of us here at the Robert Mondavi Institute for Wine and Food Science. 2017 was a year of change. The institute's founding Executive Director Clare Hasler-Lewis retired in June. During her 13-year tenure, Clare created an extensive network of partners and Friends for the institute, championed the Centers of Excellence, and made the institute the premier venue for food and wine outreach events at UC Davis.

Our [2016-17 Annual Report](#) highlights initiatives and programs that Clare developed, and reflects the scope of the institute's impact at UC Davis and beyond.

Our continued commitment to the support and promotion of the Departments of Viticulture and Enology, and Food Science and Technology in 2016-17 included industry partnerships, public outreach events, graduate and undergraduate student support, and the advancement of our centers of excellence, which meet critical industry needs with faculty and staff expertise. The institute's mission—to promote excellence in wine, beer, and food research and education—continues in 2018 with a broad array of events, symposia, and short courses. Visit rmi.ucdavis.edu to stay up to date with our current and upcoming activities.

As 2017 draws to a close, I hope you will consider joining our Friends of the Robert Mondavi Institute program, which has a new level of giving (\$100) and new benefits, including behind-the-scenes tours, exclusive access to our campus partners, and opportunities to engage with students and faculty. [See the full list of Friends program benefits and join online here](#)—Friends play a vital role in our ongoing efforts to honor the Mondavi vision of *enhancing our quality of life through wine, food and the arts*.

Happy Holidays!

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Jean-Xavier Guinard**Interim Director****Robert Mondavi Institute for Wine and Food Science****University of California, Davis**

**Walt Klenz Lectureship Series
Features Jean-Michel Valette**

November 17th

Jean-Michel Valette earned undergraduate degrees in economics and German literature from Stanford University and later earned an MBA from Harvard Business School. He became a Master of Wine in 1992 and served as the first U.S. chairman of the Institute of Masters of Wine. Valette has served in executive positions for Robert Mondavi Winery and for Franciscan Estates in Napa Valley. Currently he is chairman of Vinfolio, a San Francisco-based seller of fine wines for collectors and enthusiasts. Faculty, students and members of the Davis community attended the lecture, which brings distinguished leaders in the wine industry to the institute for evenings of illuminating conversation.

[Read the highlights of his talk at Wines&Vines](#)

**[News & Events:
UC Davis Olive Center](#)**



**Food Science Graduate Student
Association's 2nd "Cooking Class"**

November 10th

Irene Yim, a PhD student in the Department of Food Science and Technology, led the second sold-out iteration of the UC Davis Food Science Graduate Student Association's "Cooking Class." Yim has been in professional kitchens in the Bay Area, New Orleans, Thailand and Singapore and she attended the California Academy Le Cordon Bleu in San Francisco. At UC Davis, she's turned her attention (and considerable talents) to food safety by investigating human norovirus stability and its possible interactions with bacteria found on produce. Yim's research puts her food-savvy background to a higher purpose: studying the effects of food on the greater population.

[Read more about Irene in this UC Davis Graduate Studies Profile](#)

**[News & Events: Honey &
Pollination Center](#)**

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2017 Olive Harvest

November 14th & 15th

The 2017 UC Davis olive harvest saw dozens of UC Davis student volunteers in the center's olive groves. Over two days, they harvested 11 tons of olives, which produced 410 gallons of oil. This will be used to make nearly 6,000 bottles of the center's olive oil, which will be available online and in all UC Davis Stores in 2018. All of the center's products, including its three olive oils in regular and travel sized bottles, three vinegars, gift sets, body products and dipping oil are available online.

[Click here to purchase UC Davis Olive Center products](#)

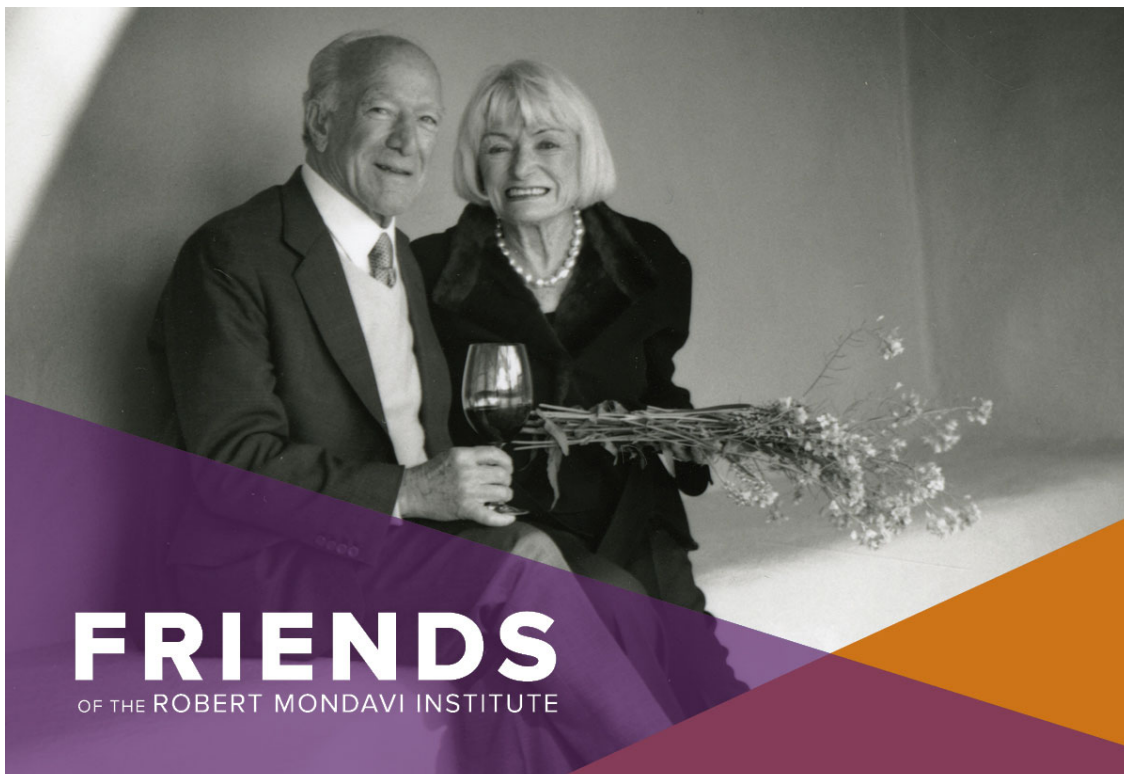


Honey Sensory Experience

November 10th & 11th

Participants learned how honey is made, from the honeybee's initial collection of nectar to the nutrition and flavor of the finished product. The course is a resource for beekeepers and mead makers hoping to develop their understanding of the complex and nuanced flavors of varietal honeys. The two-day course included talks by center director Amina Harris and sensory and culinary experts from around the world. (Photo: aroma standards used in the honey tastings.)

[Click here to purchase the Honey and Pollination Center's products](#)



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 and Enology, and Food Science and Technology. [Click here to see our new Friends of the Robert Mondavi Institute levels and benefits.](#)

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