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for Wine and Food Science****In This Issue**

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International Wine & Health Summit Inducts Chancellor May as a Chevalier

May 4-7, 2019*Adapted from a story by Dave Jones/UC Davis*

Amid the International Wine and Health Summit, presented by the **Renaud Society** and the Robert Mondavi Institute, **Gary S. May** was welcomed into the society's ranks as a chevalier, recognizing his role as chancellor of a university with leading programs in viticulture and enology, and health.

Indeed, as reported by UC Davis' **Andrew Waterhouse**, director of the Robert Mondavi institute and a professor in the Department of Viticulture and Enology, presentations at the wine and health summit led to the general conclusion of an association between moderate consumption of alcohol — particularly wine — and reduced mortality.

Waterhouse served as the summit co-chair with Tedd Goldfinger, the society's grand maître (master). It was Goldfinger who, during a gala dinner at the International Center, surprised Chancellor May with his new title, represented by a neck ribbon and tastevin

(wine tasting cup, attached to the ribbon).

[Read the story.](#)



Forum: "A Winemaker's Perspective on Genetic Diversity"

May 14, 2019

Forum: Talks on Food & Wine Sciences Welcomes Elisabeth Forrestel and Steve Matthiasson

Steve Matthiasson, owner and winemaker at **Matthiasson Wines**, and a six-time James Beard Award Nominee, joined Elisabeth Forrestel, a National Science Postdoctoral Fellow in the Department of Viticulture and Enology for the second Forum: Talks on Food and Wine Sciences event. "A Winemaker's Perspective on Genetic Diversity" offered the two unique perspectives on genetic diversity and its key role in the continued adaptation of winemaking in a world of adversity.

[Watch the lecture and see photos here.](#)



Walt Klenz Wine Business Speakers: Laura Catena

May 30, 2019

"How Science Can preserve the Ancient Art of Winemaking" with Laura Catena (pictured w/Walt Klenz)

While the *Wine Spectator*, [Laura Catena's winery], Catena Zapata is well renowned for revolutionizing the quality and reputation of Argentine Malbec, and Laura Catena is a fierce advocate for the estate, the region and the grape." Catena's father, Nicolas Catena Zapata—often referred to as "the Robert Mondavi of Argentina"—helped usher Argentine Malbec onto the world stage, a legacy she continues. Today, Catena's work has appeared everywhere from the *New York Times* to NPR, and has seen her named "the face of Argentinian Wine." Her talk, "How Science Can Preserve the Ancient Art of Winemaking," was part of the **Walt Klenz Wine Business Speakers** series, named in honor of the former Beringer Blass Wine Estates CEO Walt Klenz (pictured above) upon his retirement.

[Watch the lecture and see photos here.](#)



From left: MacKenzie Smith, University Librarian and Vice Provost of Digital Scholarship; Jerry Brown, Former Calif. Governor; Anita Oberholster, Enologist, Department of Viticulture and Enology; Andrew Waterhouse, Director, Robert Mondavi Institute

Jerry Brown Speaks at Wine, Wildfire and Climate Change

June 3, 2019

Savor: Wine, Wildfire and Climate Change presented talks by Former Calif. Governor Jerry brown, and Enologist Anita Oberholster

On Monday, June 3, 2019, **Savor: Lectures on Food and Wine** featured UC Davis Enologist Anita Oberholster and former Governor Jerry Brown. They explained how climate change is leading to the unexpected contamination of wine grapes with the growing frequency of catastrophic wildfires, the global impact of climate change on agriculture and the natural environment, and how we need to respond to the crisis-individually and collectively.

[Watch the lecture and see photos here.](#)

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