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Year in Review:

- [Savor: Lectures on Food and Wine](#)
- [Forum: Talks on Food and Wine Sciences](#)
- [Walt Klenz Wine Business Speakers; TASTE 2019](#)
- [Centers of Excellence](#)
- [Uncorked at the Mondavi Center](#)

Join Us:

January 16 - 17, 2020
The Great Debate: Discussions on Tea and Wine
[> Register here](#)

Coming Soon:

February 12, 2020
Walt Klenz Wine Business Speakers // **Verve Wine's Master Sommelier Dustin Wilson and CEO Matt Sabato**

March 4, 2020
Forum: Talks on Food and Wine Sciences // **Unrivaled: California's Extra Virgin Olive Oil**



A Year of Enhancing Public Understanding of Wine, Brewing, and Food Sciences

Greetings,

As the year draws to a close, I'm pleased to say that the Robert Mondavi Institute for Wine and Food Science accomplished a great deal in 2019, and has just as much in the pipeline for 2020.

In February, the institute partnered with the UC Davis Library to present the first in our campus's newest science lecture series, [Savor: Lectures on Food and Wine](#), with talks by Congresswoman Chellie Pingree (D-ME) and Edward "Ned" Spang, an assistant professor in the Department of Food Science and Technology. The pair discussed innovations to ensure that more food makes it from the farm to the home, and that what's left over is reclaimed. In June, the second Savor event presented talks by Governor Jerry Brown, and UC Davis enologist Anita Oberholster. They discussed the effects of climate change on California agriculture, particularly the growing frequency of catastrophic wildfires, with a focus on how smoke taints grapes and wine.

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This year also saw the first **Farm to Table and Back Again** event. The first, in March, presented talks by David Ehreth, founder of Sonoma Brinery, and Maria Marco, a professor and microbiologist in the Department of Food Science and Technology. Marco spoke about the unique microorganisms that make fermented foods superfoods, and Ehreth spoke about his experiences making pickles and sauerkraut, and the value of academic-industry partnerships. In May, the series welcomed acclaimed winemaker Steve Matthiasson, and Elisabeth Forrestel, a National Science Postdoctoral Fellow in Biology in the Department of Viticulture and Enology, both of whom spoke to the importance of grapevine genetic diversity and its role in the future of global wine production.

In May, the institute presented another **Walt Klenz Wine Business Speakers** event, with author, winemaker, and physician Laura Catena, the owner and proprietor of Argentina’s preeminent Malbec producer, Catena Zapata. Catena spoke about her company’s long term efforts to make a world-class Malbec wine.

Finally, in October, the institute hosted a crowd of 300 at **TASTE 2019**, this year a fundraiser with the UC Davis Arboretum and Public Garden for picnic tables and the creation of an outdoor community area in the UC Davis Good Life Garden. Below you will find links to our website that include videos of each lecture, photos from the events, and more information about our speakers.

As we enter the final weeks of 2019, I thank you for your support of the Robert Mondavi Institute for Wine and Food Science, and wish you and your family a very happy and healthy holiday season.



Andrew Waterhouse
Director, Robert Mondavi Institute for Wine and Food Science
Professor, Department of Viticulture and Enology

P.S. We are on **Facebook**, **Instagram**, and **Twitter**, where we post a variety of stories, pictures, and the latest about our upcoming events. If you haven’t followed us yet, please do!



Governor Jerry Brown speaking at Savor: Wine, Wildfire and Climate Change

Savor: Lectures on Food and Wine

Farm to Table and Back Again
February 4, 2019

Wine, Wildfire and Climate Change
June 3, 2019

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Congresswoman Cheri Fong (D-CA), a national leader on food policy, and Edward Spang, an assistant professor in the UC Davis Department of Food Science and Technology, discussed innovations to ensure that more food makes it from the farm to the home.

> [More about the event here](#)

A conversation with former Governor Jerry Brown, who emphasizes the need for California agriculture to adapt to climate change, and Anita Oberholster, from the UC Davis Department of Viticulture and Enology, who studies the effect of smoke exposure on wine grapes.

> [More about the event here](#)



Professor and microbiologist Maria Marco at Surprising Superfoods: The Science of Fermented Foods

Forum: Talks on Food and Wine Sciences

Surprising Superfoods: The Science of Fermented Foods

February 4, 2019

Maria Marco, a microbiologist and professor in the Department of Food Science and Technology, and David Ehreth, founder of Sonoma Brinery, discussed the science and importance of fermented foods, and the ecology and metabolism of the microorganisms that create them.

> [More about the event here](#)

A Winemaker's Perspective on Genetic Diversity

May 30, 2019

Elisabeth Forrestel, a National Science Postdoctoral Fellow in the Department of Viticulture and Enology, and Steve Matthiasson, the owner and winemaker at Matthiasson Wines, discussed the importance of genetic diversity to the continued adaptation of grapevines in a world of adversity.

> [More about the event here](#)

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**Walt Klenz Wine Business Speakers:
Laura Catena**
May 30, 2019

Laura Catena’s talk, “How Science Can Preserve the Ancient Art of Winemaking,” explored modern methods helping to preserve this ancient beverage, with a focus on growing Malbec at high altitudes.

[> More about the event here](#)



TASTE: Wine, Art, Beer and Music
October 19, 2019

Over 300 people gathered in the UC Davis Good Life Garden for live music and samples from the region's best wineries, breweries, restaurants and specialty food producers.

[> More about the event here](#)



**UC Davis Olive
Center**
at the Robert Mondavi Institute

Research

The center continues to actively publish innovative research to improve processing efficiency, byproduct usages and chemical analysis of olives and olive oil. In late 2019, the center named one of its laboratories after the Berta Family in recognition of their donation of \$750,000.

Products

The center was awarded gold medals for its 2018 Gunrock and Wolfskill Estate oils at the International Olive Oil Competition in New York, and in May planted five acres of super-high-density olives at Wolfskill that will produce future UC Davis olive oils.

2019 Courses

March: *Olive Growing for Oil*
June: *Sensory Evaluation of Olive Oil*
September: *Master Milling Certificate Course*

[> olivecenter.ucdavis.edu](#)



**Honey and
Pollination Center**
at the Robert Mondavi Institute

Outreach

The California Honey Festival takes place each year in May, and in 2019 drew a crowd of 40,000 to Main Street in Woodland.

Education

In July, the International Pollinator Conference highlighted research advances in the biology and health of pollinators. In November, the Sensory Evaluation of Honey course trained participants to recognize distinct varietal honeys.

Mead Making

The center presented three mead-focused courses in 2019. Mead 101 (Jan.), an introductory-level course; Somm Day (Jun.), a tasting for sommeliers presented with the Culinary Institute of America (CIA); and Mead 301 (Jun.), a hands-on program offered in partnership with the UC Davis Department of Viticulture and Enology and the CIA.

[> honey.ucdavis.edu](#)

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Uncorked at the Mondavi Center

Before select performances during the Mondavi Center’s 2018-19 season, exclusive wine tastings welcomed **Friends of the Robert Mondavi Institute** at the Reserve level and above. Featured wineries: *Fairwinds Estate Winery, Hendry Winery, Trefethen Family Vineyards, Boeger Winery, Robert Mondavi Winery, Domaine Carneros* and *UC Davis Oakville Station*.

Friends of the Robert Mondavi Institute

Gourmand: Wayne & Jacque Bartholomew;
Bancroft-Clair Foundation, Inc.; Roger White
Reserve: Harold McGee; James & Penelope
Shackelford; Russell & Sheila Kaufman; Randy
Cobb & Kathie Benko; Mary Horton; Darrell Corti;
Joyce & Mark Cleaver; Fritz & Beverly Maytag;
Catherine & David Buscaglia; Frank J. Boss

Vintage: Jina Lopez; Tom & Rebecca Ramme;
Murry & Laura Baria; Karl Gerdes & Pamela
Rohrich; Robert and Barbara Leidigh
Culinary: Bill & Linda Schmidt; Grant & Lois
Chappell; Bill & Laura Lacy
Foodie: Seth Brunner & Linda Clevenger; Pam
Gibbs

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