

[Subscribe](#)

[Past Issues](#)

[Translate](#) ▼

[View this email in your browser](#)



**UCDAVIS**

**Robert Mondavi Institute  
for Wine and Food Science**



## **Summer sips (and bites)**

[Subscribe](#)[Past Issues](#)[Translate](#) ▼

Somehow this year is already halfway over, and in that time the landscape for events has certainly changed. Since making the pivot to a virtual format, we've presented two Savor lectures, the first on food shortages in the COVID-19 era, and the other on the science and politics of "big soda." We also hosted our first-ever Sips and Bites, which featured alumnae winemakers Corinne Rich and Katie Rouse, co-founders of Birdhorse Wines.

Next month, we have our second Sips and Bites, spotlighting beer made by the student winners of this year's Iron Brew Competition, and soon after we'll have Forum: The Future of Winegrowing, which will address the importance of mapping grapevine genomes to the global wine industry. We're working on a couple of surprises, too, so keep your eye out for more announcements—we've got a lot in the pipeline!

In the meantime, you can take a look below at videos of our recent lectures and conversations, as well as newsworthy stories from the UC Davis Departments of Viticulture and Enology, and Food Science and Technology, and offerings from our campus partners the Mondavi Center for the Performing Arts, and the Manetti Shrem Museum of Art.

We hope to see you at one (or more!) of these upcoming events, and that you and your families stay healthy and safe this summer.



**Andrew Waterhouse**

*Director, Robert Mondavi Institute for Wine and Food Science*

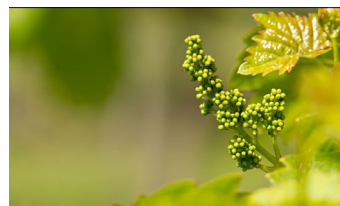
*Professor, Department of Viticulture and Enology*

P.S. Want to know what's special about the tanks in the photo above? Check out our [Instagram page](#).

## Coming up:



**Sips and Bites: Iron Brew Competition Winners**



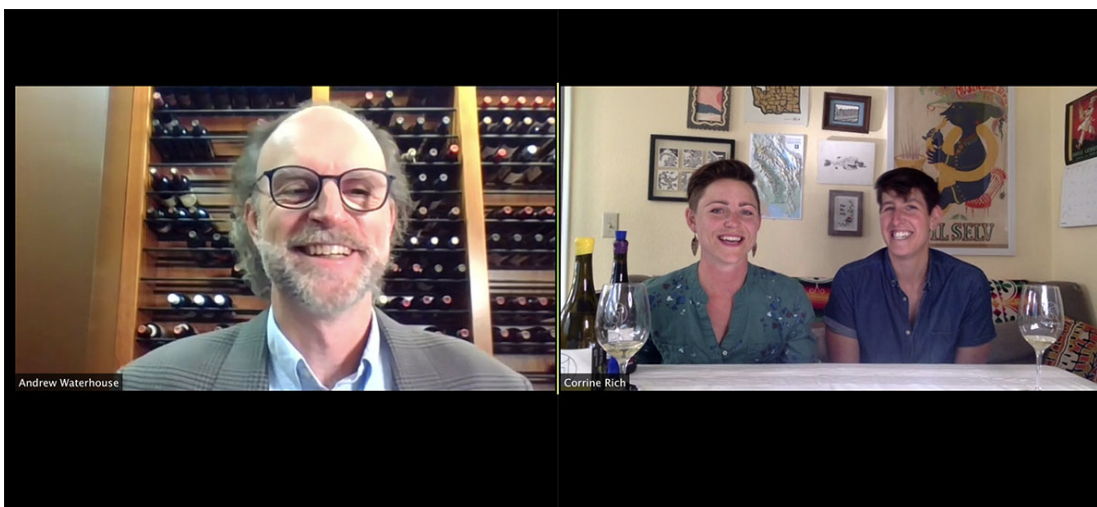
**The Future of Winegrowing: Mapping Grapevine Genomes**

[Subscribe](#)[Past Issues](#)[Translate](#) ▼

Glen Fox, Anheuser-Busch Endowed Professor of Malting and Brewing Sciences at UC Davis, Trenton Yackzan, co-owner of Sudwerk Brewing Co., and UC Davis Brewing Science students will discuss what it takes to make a winning brew.

[> Register](#)

A conversation with Dario Cantù, a plant biologist in the UC Davis Department of Viticulture and Enology and Marianna Fasoli, a Senior Manager in the Department of Winegrowing Research at the E. & J. Gallo Winery.

[> Register](#)

## Sips and Bites: Birdhorse Wines

**An informal (and hilarious) chat with UC Davis alumnae winemakers**

Earlier this month, Corinne Rich and Katie Rouse, founders of Birdhorse Wines, joined our director Andrew Waterhouse for a chat about how they met, their time at UC Davis, and the wines they make.

[> Watch](#)

[Subscribe](#)[Past Issues](#)[Translate ▼](#)

Clockwise from left: **Jennifer Falbe**, Assistant Professor, UC Davis Department of Human Ecology; **Richard Bloom**, California State Assembly Member; **MacKenzie Smith**, University Librarian and Vice Provost of Digital Scholarship speaking in May via Zoom at Savor: How Big Soda Got Us Hooked.

## Savor: Lectures on Food and Wine

### Food Shortages in a Pandemic May 12, 2020

An expert panel on how our food supply chain works, why the COVID-19 pandemic has been so disruptive, and what changes can be made to make food systems more resilient.

[> More](#)

### Science and Politics of "Big Soda" May 27, 2020

A conversation with Jennifer Falbe, who evaluated the effectiveness of the nation's first "soda tax" in Berkeley, and California Assembly Member Richard Bloom, who has sponsored similar statewide legislation.

[> More](#)



[Subscribe](#)[Past Issues](#)[Translate ▾](#)

### Nearly 82% of avocado oil tested rancid or adulterated

Selina Wang, a cooperative extension specialist in the Department of Food Science and Technology who conducted **groundbreaking research** on the quality of olive oil, led a recent study that discovered the majority of avocado oil is rancid, adulterated, or "nearly 100% soybean oil."

[> Read the story](#)

---



### What's in a *shape*?

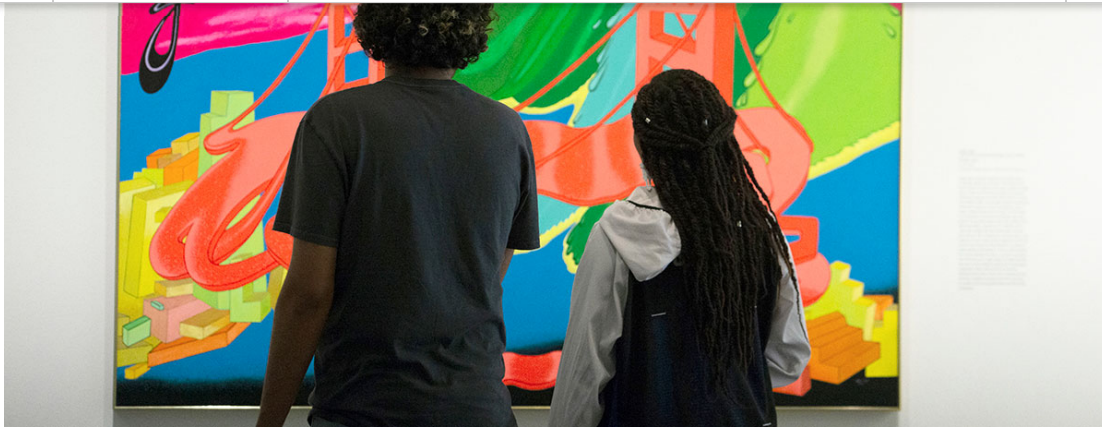
#### Sensory Scientist Hildegarde Heymann on the best shape for your wine glass

"Wine lovers have long been told that certain glasses are absolutely essential to optimize specific vinous characteristics or emphasize a particular pour," writes Jason Wilson for *Wine Enthusiast*. But are they really?

[> Read the story](#)

---



[Subscribe](#)[Past Issues](#)[Translate](#) ▼

## The arts bring us together

**Weekly arts newsletters from the Mondavi Center and the Manetti Shrem**

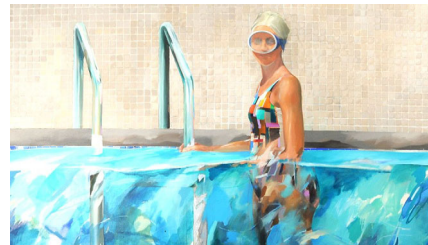
Robert and Margrit Mondavi believed that wine, food, *and* the arts made life better, and so do we. Check out the newsletters our campus partners produce, each with highlights and offerings from the worlds of visual and performing arts. (We're big fans.)



**ArtsMail:**

**> *Sweet, Classy & Jazzy***

**> [Subscribe](#)**



**Manetti Shrem at Home:**

**> *Dive in***

**> [Subscribe](#)**

[Subscribe](#)[Past Issues](#)[Translate ▼](#)

## Karen MacNeil's Virtual Tastings

### Instagram wine tastings and winemaker interviews

After four months of hosting virtual tastings, Karen MacNeil, author of *The Wine Bible*, has a binge-worthy archive of videos on Instagram, plus a host of upcoming tastings with guest winemakers. Follow her [@karenmacneilco](#) for details and dates.

[> Watch](#)

### 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

Copyright © 2020  
Robert Mondavi Institute for Wine and Food Science  
at the University of California, Davis  
All rights reserved

**Our mailing address is:**  
Robert Mondavi Institute  
for Wine and Food Science  
392 Old Davis Road  
Davis, CA 95616

**Subscribe**

**Past Issues**

**Translate** ▼

---

You can [update your preferences](#) or [unsubscribe from this list](#).