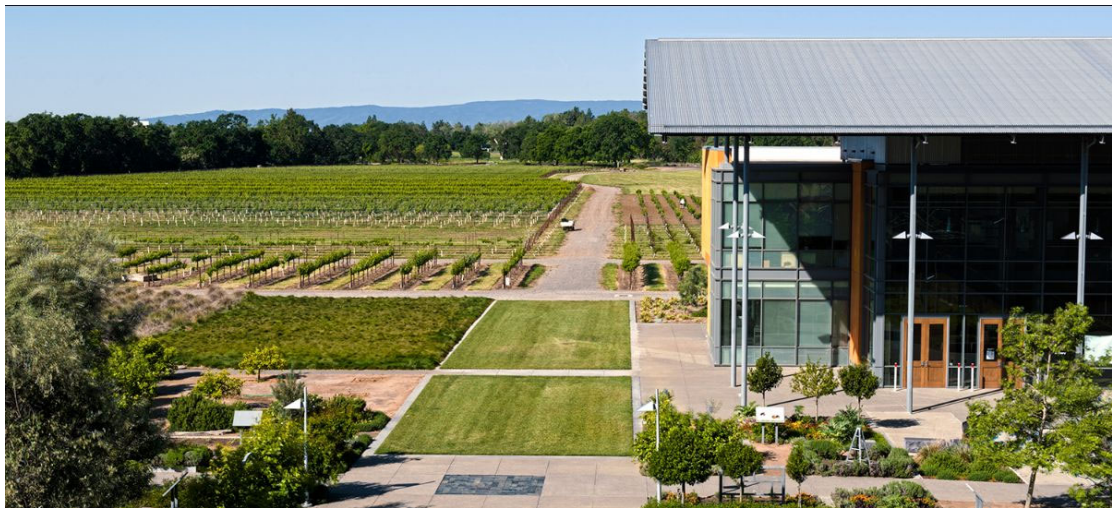


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Fall officially starts in just about a month, but summer is definitely still in full swing this week. (100+ temperatures *and* thunderstorms?) If you're looking for a way to pass the time while you stay cool indoors, we've got good news for you: the Robert Mondavi Institute is now on YouTube! Visit [our channel](#) where you'll find a library of many of our past events, and be sure you subscribe so you don't miss any new event videos.

And speaking of events, registration is open for September's **Sips and Bites: The Hidden World of Honey**, and October's **Forum: The Future of Winegrowing**, which are just two of the events we have coming up before the end of the year. You'll find more information about both below, as well as a story about California's crop of the future, and another about the "Indiana Jones" of winemaking. (Who, like Indy, was also a professor.)

If you missed last week's Sips and Bites with the 2020 Iron Brew Competition winners, you'll find a link to the video of the talk below, too.

We'll be back next month with new events, videos, and a few surprises. If you know someone you think might enjoy our newsletter, consider **forwarding** it to them. We'd be glad to see them (and you) at one of our upcoming events.

In the meantime, stay cool!



Andrew Waterhouse

Director, Robert Mondavi Institute for Wine and Food Science

Professor, Department of Viticulture and Enology

P.S. Do you know where the photo above was taken from? Check out our [Instagram page](#) to find out.

Coming up:



Sips and Bites: The Hidden World of Honey

September 9 @ 6:00pm

Trevor and Claire Tauzer, founders of Sola Bee Farms, will discuss how sustainable beekeeping is key to the future of agriculture, and how they collect distinct varietals from various apiaries.

[> Register](#)



The Future of Winegrowing: Mapping Grapevine Genomes

October 8 @ 5:00pm

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.

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From left: Glen Fox, Anheuser-Busch Endowed Professor of Brewing and Malting Sciences at UC Davis; Andres Rugama and Charlie Thudium, both food science majors with brewing emphasis; Trenton Yackzan, co-owner and operations manager at Sudwerk Brewing Co.

Sips and Bites: Iron Brew Competition Winners

Cheers to the student brewers who made a prize-winning (and sold-out) beer

Each year, UC Davis Brewing Science students compete in the annual Iron Brew Competition for the chance to make their beer on a commercial scale. Last week's Sips and Bites was an inside look at what it took to make this year's winner.

[> Watch](#)



A honey is a honey is a honey, or is it?

Learn the difference between one honey and the next

Varietal honeys can be as distinct as glasses of different wines, but Amina Harris has some tips on how to taste the honey in your pantry. She shared them with KQED a while back, and will have even more to add at next month's **Sips and Bites: The Hidden World of Honey**.

[> Take a look](#)

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"Indiana Jones" of winemaking

Professor Emeritus Harold Olmo's papers to be preserved

"A \$200,000 donation from the owners of Napa Valley's Larkmead Vineyards will allow UC Davis to preserve and share the work of one its most celebrated professors, who scoured the globe for vine cuttings and helped put California Cabernet wines on the world stage."

[> Full story at *Decanter*](#)



California's crop of the future?

California produces some of the world's best extra virgin olive oil

There are thousands of varieties of olives in the world, reports the University of California Organic Olive Production Manual, and about 75 in California, according to Dan Flynn, executive director of the UC Davis Olive Center.

[> Full story at *Comstock's Magazine*](#)

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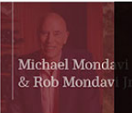
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> [Check it out](#)

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