

[Subscribe](#)

[Past Issues](#)

[Translate](#) ▼

[View this email in your browser](#)



Wine events coming up

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

What a summer it has been. California has again faced a season of unprecedented wildfires. Last year's *Savor: Wine, Wildfire, and Climate Change* shed light on the effects of such fires on our state's wine industry, with talks by UC Davis Enologist Anita Oberholster, and Former Governor Jerry Brown. While the subject is especially sobering at present, it remains more relevant and timely than ever. Read more about it on the [Savor: Lectures on Food and Wine](#) website.

Speaking of *Savor*, I am pleased to announce that registration is now open for [Savor: California's Vanishing Chardonnay](#), which will also address the effects of climate change on California's wine growing regions. Esther Mobely, wine critic for the *San Francisco Chronicle*, will join Dan Petroski, winemaker for Larkmead Vineyards, and Elisabeth Forrestel, an assistant professor in the Department of Viticulture and Enology for the discussion. I hope you will join us!

Also upcoming is [Forum: The Future of Winegrowing](#) with Dario Cantù, a plant biologist in the Department of Viticulture and Enology, and Marianna Fasioli, a senior manager in the department of winegrowing research at E&J Gallo Winery. They will discuss the importance of mapping and sharing grapevine genomes with a global community of researchers and scientists. [Sips and Bites](#) is back next month, too, with an inside look at one of Napa's most innovative and celebrated wineries.

In the meantime, scroll on down for a re-cap of last week's insightful (and lively) chat about [varietal honeys](#). We'll be back next month with a few end-of-year event surprises (one of which might involve brandy). Stay tuned for those updates!

Until then, stay safe.



Andrew Waterhouse

Director, Robert Mondavi Institute for Wine and Food Science

Professor, Department of Viticulture and Enology

P.S. Do you know which building the lobby above is in? (And what's at the far end of it?) Check us out on [Instagram](#) to find out.



Registration open for [Savor: California's Vanishing Chardonnay](#)

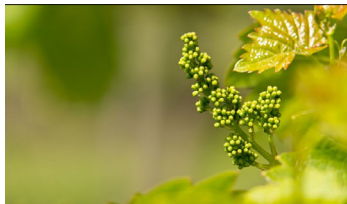
Tuesday, Nov. 10 @ 6:00pm

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

Larkmead Vineyards, and UC Davis Assistant Professor **Elisabeth Forrester** will discuss the future of grapes and wine, and the need to diversify in the face of climate change.

[> More info and registration](#)

Coming up:



**The Future of Winegrowing:
Mapping Grapevine Genomes**
October 8 @ 5:00pm

Understanding grapevine genomes could be the key to a sustainable future for vineyards around the globe.

[> Join us](#)



**Sips and Bites: Matthiasson
Wines**
October 14 @ 6:00pm

An inside look at how one of Napa's most celebrated and innovative wineries is changing how we make—and taste—wine.

[> Join us](#)



From left: Amina Harris, director, Honey and Pollination Center; Claire and Trevor Tauzer, founders, Sola Bee Farms.

Sips and Bites: The Hidden World of Honey

On Wednesday, Sept. 9 Claire and Trevor Tauzer were joined by Amina Harris for a virtual tasting of varietal honeys, and a lively discussion about how Sola Bee Farms sustainably manages bees and beehives.

[> Take a look](#)

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

From farm worker to PhD

Food science student Erika Estrada's 10-year journey

"I arrived alone in the US with nothing but a dream. Now I am proud to call myself a scientist, a PhD student, and a mentor. My family, while loving and supportive, never imagined that I would become a scientist. To be honest, neither did I."

[> Read Erika's story](#)



Major grant awarded

UC Davis sets record with \$941 million in research funding

Anita Oberholster, an enologist in the Department of Viticulture and Enology, was among the recipients and received a \$3.2 million grant to lead a collaborative effort to study grapevine red blotch disease, which threatens the \$162 billion U.S. grape industry.

[> Read the full story](#)

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

16 years of wine, brewing, and food science

The complete RMI e-news archive is online

Dating all the way back to 2004, the first issue of our newsletter was published even before the ceremonial groundbreaking in 2005 that marked the start of construction on the RMI Complex. And it's now collected on our website!

[> Check it out](#)

Friends of the Robert Mondavi Institute

Gourmand

Wayne and Jacque Barthlomew; Sara and Pierson Clair; Jenny and Clifton Linton; Roger White

Reserve

Catherine and David Buscalgia; Randy Cobb and Kathie Benko; Joyce and Mark Cleaver; Mary Horton; Fritz and Beverly Maytag; Harold McGee; James and Penelope Shackleford

Vintage

William and Laura Lacy; Jina Lopez

Culinary

Kathy and James Coulter; Craig and Karen Senders; William and Linda Schmidt

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

[Facebook](#) [Instagram](#) [YouTube](#)

Our mailing address is:

Robert Mondavi Institute
for Wine and Food Science
392 Old Davis Road
Davis, CA 95616

[Forward to a friend](#) or [subscribe to our mailing list](#).

Want to change how you receive these emails?

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