



# SUSTAINABLE INNOVATION

2011-2012 ANNUAL REPORT

**UCDAVIS**

**Robert Mondavi Institute**

for Wine and Food Science

*Enhancing our quality of life through wine, brewing and food sciences*

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Cover image: Supervising winemaker Chik Brenneman (back right) instructs students on how to calibrate, properly place monitors, and assemble barrels into the T.J. Rodgers wireless fermentors during the Viticulture 124 “Wine Production” class at the Robert Mondavi Institute for Wine and Food Science at UC Davis on October 4, 2012. The students processed grapes for their group experiments with various forms of bacteria.

(Photo: Gregory Urquiaga/UC Davis)

## MESSAGE FROM THE EXECUTIVE DIRECTOR

### A VISION THAT CONTINUES TO FLOURISH

The 2011-2012 fiscal year has been another extraordinary year of growth and achievement for the Robert Mondavi Institute for Wine and Food Science.

Our new LEED Platinum Teaching and Research Winery and August A. Busch III Brewing and Food Science Laboratory, dedicated in January 2011, is in full swing. In November 2011, phase three of the RMI began, with a ceremonial groundbreaking for the Jess S. Jackson Sustainable Winery Building. This new facility, which will be completed in spring 2013, will make our winery, brewery and food processing facilities completely self-sustainable in energy and water—the only building of its kind in the world!

On March 17, 2012, we hosted the first Mondavi Gala, a joint fundraiser for the Robert Mondavi Institute and the Mondavi Center for the Performing Arts, which raised over \$40,000 for RMI graduate student support.

The RMI is also generating funds to support graduate students through our new Industry Partnership Program (IPP). One-half to two-thirds of the membership fees from this program are used to support graduate students. Roll Global LLC became the Founding Member of the IPP. Del Monte Foods has joined at the Premier Level.

Our endowment continues to grow with additional \$100,000 gifts from Paul and Sandra Montrone (through the Penates Foundation) and the Victor Chu estate. The goal for the endowment is \$2 million. All gifts to the RMI Endowment are matched by campus funds. We also launched the Friends of the RMI Program during this past fiscal year, which now has 19 members.

The RMI continues to engage the public through monthly events, including conferences, seminars, lectures and tastings. I hope you enjoy reading a brief about each of these informative and unique events.

The UC Davis Olive Center and the Center for Wine Economics continue to flourish and we recently received seed funds to launch a Honey and Pollination Center, a joint effort with the UC Davis Department of Entomology.

The Robert Mondavi Institute accomplished much during 2011–12. In 2012–13, we will continue to build on these achievements, further expanding our industry relations, strengthening our support of graduate students and growing our endowment. I am grateful to the RMI executive committee, board of executives and all the supporters, donors and friends who have helped us along the way.



**Clare Hasler-Lewis,**  
*Executive Director,*  
Robert Mondavi  
Institute for Wine  
and Food Science,  
UC Davis

## INDUSTRY PARTNERSHIP PROGRAM

With the world's first and only LEED Platinum food and beverage production facilities, the Robert Mondavi Institute is a working model for the most advanced theory and practice of sustainable production in the food and beverage industries.

Over the past two years, members of the Robert Mondavi Institute board of executives and executive committee, as well as faculty from the departments of Food Science and Technology, and Viticulture and Enology, have engaged in an extensive dialogue about how the RMI could forge a stronger working partnership between leading wine, beer, dairy and other food and beverage companies, keeping the university at the forefront of the needs of industry and enabling them to manage the challenges of the future. Our collective discussions led us to establish the RMI Industry Partnership Program.

### BENEFITS OF MEMBERSHIP INCLUDE:

**Single point of access to connect across campus**

**Facilitated access to unique UC Davis facilities**

**Membership at the Premier level enables the Industry Partner to name a graduate fellow in the company name**

**Annual meeting exclusively for Industry Partners**

**Unique engagement with UC Davis graduate students**

**Exclusive access to specialized information**

**Industry Partner recognition**



**Roll Global LLC is the Founding Member**



**Del Monte Foods is a Premier Member**

Each company will name a graduate fellow who will receive \$40,000 for research support in 2013.



**Doug and Juli Muhleman**

“We support the RMI for the simple reason that the institute is helping to bring people and ideas together that serve to improve the quality of life on so many levels. By breaking down barriers, the RMI is also helping to create a place where the great minds in the food, wine and brewing fields can come together to create new possibilities. Innovations in nutrition, sustainability and feeding our growing planet are themes that run through the institute. But we also appreciate the additional focus on the simple pleasures of good food and drink that bring enjoyment to life. There is nothing quite like this anywhere in the world, and we believe only good things will come from this kind of academic collaboration and outreach.”



## BOARD OF EXECUTIVES

**ROBERT BOYNTON** is adjunct professor, Applied Economics and Management, Cornell University and retired senior vice president of Marketing and Sales, Leprino Foods Company. Bob currently chairs the board of executives.



**PAUL COLETTA** is formerly chief marketing and brand officer for Jamba Juice, the world's leading juice and smoothie retailer.



**DARRELL CORTI** is president of Corti Brothers, a fine wine and gourmet foods Italian grocery store in Sacramento and an internationally known wine expert.



**GREG FOWLER** is senior vice president, Operations, of Constellation Wines U.S. where he oversees production and winemaking.



**AL GIULIANI** is the retired president and chief operating officer of Ready Pac Produce, a premier marketer and processor of fresh-cut salads, fruit, and vegetables. Al currently serves as co-chair of the board of executives.



**CLAY GREGORY** is chief executive officer of the Napa Valley Destination Council and former President of Jackson Family Wines.



**JACK JORDAN** is president of Pentair Südomo North America, a supplier of process equipment and systems to the brewing, beverage, food, and related industries.



**MARGARET LAWSON** is vice president and chief science officer at D.D. Williamson as well as past President of the Institute of Food Technologists.



**HAROLD MCGEE** writes about the science of food and cooking and writes a monthly column, "The Curious Cook," for The New York Times.



**DOUG AND JULI MUHLEMAN**, long-time supporters of UC Davis and the RMI, are involved in community activities and various business ventures in Northern California. Doug is a UC Davis Foundation trustee, and heads the Dean's Task Force for Development for the College of Agricultural and Environmental Sciences. Doug and Juli joined the Board in March 2012.



**GLENN NEDWIN** is CEO and president of Caisson Biotech, LLC, and on the board of directors at Emergent Technologies, Inc.



**WARREN QUILLIAM** is senior director, Corporate Brewing and Malt-ing, for MillerCoors, where he oversees total supply chain quality for the organization.



**SCOTT UNGERMANN** is the brewmaster for the Anheuser-Busch Fairfield brewery. He studied brewing at UC Davis.



**JEAN-MICHEL VALETTE** is currently chairman of Peet's Coffee & Tea, Inc., as well as chairman of Vinfolio, Inc, San Francisco.



## EXECUTIVE COMMITTEE

### **MICHAEL MCCARTHY** (Chair)

Professor and chair,  
Department of Food Science  
and Technology, UC Davis;  
professor, Biological and  
Agricultural Engineering

### **DAVID BLOCK** (Vice chair)

Ernest Gallo Endowed Chair,  
and professor and chair,  
Department of Viticulture  
and Enology, UC Davis

### **DIANE BARRETT**

Specialist in Cooperative  
Extension, Department  
of Food Science and  
Technology, UC Davis

### **CHARLOTTE BILTEKOFF**

Professor, American  
Studies and Department  
of Food Science and  
Technology, UC Davis

### **LINDA BISSON**

Professor and Maynard A.  
Amerine Endowed Chair  
in Viticulture and Enology,  
Department of Viticulture  
and Enology, UC Davis



**Michael  
McCarthy**

“We have had a very productive year supporting the implementation of the RMI strategic plan. Especially rewarding has been the opportunity to work with the executive director and the board of executives on the planning and initiation of the Industry Partnership Program. The executive committee looks forward to actively participating in the continued development of alliances with RMI stakeholders.”

### **BRUCE GERMAN**

Director, Foods for Health  
Institute; professor,  
Department of Food Science  
and Technology, UC Davis

### **LOVELL (TU) JARVIS**

Professor, Department of  
Agricultural and Resource  
Economics, UC Davis

### **ROBERT POWELL**

Chair, University of California  
Academic Senate; professor,  
Department of Chemical  
Engineering and Materials  
Science, UC Davis

### **SHARON SHOEMAKER**

Executive director,  
California Institute of  
Food and Agriculture  
Research, UC Davis

### **FRANCENE STEINBERG**

Professor and chair,  
Department of  
Nutrition, UC Davis

## HONORARY BOARD

Our honorary board is  
composed of a distinguished  
group of thought-leaders  
whose expertise and industry  
leadership represent, inspire  
and honor the institute's  
vision.

### **AUGUST A. BUSCH III**

### **FRANCIS FORD COPPOLA**

### **ANN AND GORDON GETTY**

### **AGUSTIN HUNEES**

### **FRITZ MAYTAG**

### **MARGRIT MONDAVI**

### **PAUL MONTRONE**

### **WOLFGANG PUCK**

### **MARTIN YAN**

New member **AUGUST A.  
BUSCH III** served as president  
of the Anheuser-Busch  
Companies, Inc., from



1974 until June  
2002, and chief  
executive officer  
from 1975 until  
June 2002. He  
was chairman of the board  
of directors from 1977 to  
2006. In 2002, the Anheuser-  
Busch Foundation pledged  
\$5 million to construct the  
LEED Platinum brewing and  
food science laboratory at the  
Robert Mondavi Institute,  
which was dedicated on  
January 28, 2011.

## NEWS AND EVENTS

### JACKSON SUSTAINABLE WINERY BUILDING BEGINS CONSTRUCTION

On November 3, 2011, ground was ceremonially broken for the Jess S. Jackson Sustainable Winery Building, which will enable the adjacent winery, brewery and food processing complex to become the first self-sustainable, zero-carbon teaching and research facility in the world. The \$4 million building, slated for completion in spring 2013, was made possible by a \$3 million pledge from the late Jess Jackson and his wife, Barbara Banke, proprietor of Jackson Family Wines.

### FAMILY DONATES MONDAVI'S PAPERS

The family of the late Robert Mondavi donated his professional and personal papers to the University Library at UC Davis in June 2011. The Robert G. Mondavi Papers include Mondavi's correspondence with industry colleagues, international travel files, photographs, writings and speeches, and historical records of the Robert Mondavi Winery. The collection comprises more than 40 boxes worth of materials and will serve as a research asset for scholars around the world and provide insight into Mondavi's work and life as a winemaker, business leader, and philanthropist.



### WINERY, BREWERY AND FOOD PROCESSING FACILITY DEDICATED

On January 28, 2011, the RMI officially opened the world's first LEED (Leadership in Energy and Environmental Design) Platinum winery, brewery and food processing facility. The project was financed entirely by private philanthropy from more than 150 individuals, alumni, corporations and foundations. The south wing of the complex houses the August A. Busch III Brewing and Food Science Laboratory, which includes the Anheuser-Busch InBev Brewery; the California Processing Tomato Industry Pilot Plant; and the Milk Processing Laboratory. The complex's north wing houses the Teaching and Research Winery. This facility was designed to serve as a test bed for production processes and techniques that conserve water, energy and other vital resources. Features include onsite solar power generation and a large-capacity system for capturing rainwater and conserving processing water.

Robert Mondavi with his parents, Cesare and Rosa, on his graduation day from Stanford in 1937.



## INAUGURAL GALA CELEBRATES THE MONDAVI LEGACY

To celebrate Robert and Margrit Mondavi's enduring legacy to the UC Davis campus, the Mondavi Center for the Performing Arts and the Robert Mondavi Institute created the "Mondavi Gala," a series of events celebrating great wine, great chefs and great art – a perfect distillation of the Mondavis' vision of the good life. The Gala culminated with the American premiere of Ballet Preljocaj version of the Snow White legend "Blanche Neige" on Saturday March 17. Pre-Gala events included a private reception at the Pacific Heights home of Romain Serman, the Honorable French Consul General, and a reception at Opus One Winery. A post-



Margrit Mondavi and  
Michael Chiarello

performance dinner for 300 followed at the Robert Mondavi Institute Good Life Garden. The meal was prepared under the supervision of celebrity chef and author Michael Chiarello, who owns Bottega restaurant in Napa Valley.

Goals of the Mondavi Gala were to:

- Shine an international light on UC Davis as a leader in both the arts and sciences;
- Honor the inspirational legacy of Robert and Margrit Mondavi and their passion for California and UC Davis;
- Launch the Mondavi Center's 10th anniversary celebration;
- Raise funds for graduate education at the RMI, and for artistic ventures at the Mondavi Center.

## INSTITUTE ADDS \$200,000 TO ENDOWMENT

The Robert Mondavi Institute received two \$100,000 gifts to its endowment in fiscal year 2011-12. The first was from Paul and Sandra Montrone through their private foundation, the Penates Foundation. Mr. Montrone has been a founding member of the institute's honorary board since 2005. He also serves on the UC Davis Campaign Cabinet. Mr. Montrone was president and CEO of Fisher Scientific for 15 years until its 2006 merger

with Thermo Electron, now known as Thermo Fisher Scientific. The second \$100,000 gift was given through the estate of the late Dr. Victor Chu who earned his M.S. in food science and Ph.D. in agricultural chemistry at UC Davis. After completing his degrees, Chu went on to work for Holly Sugar, Barnes Hind and BioRad Laboratories along with starting his own business. He resided in Davis and was a member of the UC Davis Chancellor's Club.



## LEADERSHIP CHANGES AT BOTH DEPARTMENTS

In July 2011, the departments of Food Science and Technology (FST) and Viticulture and Enology (VEN) at UC Davis welcomed new department chairs.

The new chair of FST, Dr. Michael McCarthy, has been a faculty member in FST and the Department of Biological and Agricultural Engineering since 1986. He received his bachelor's and doctoral degrees respectively, in chemical engineering from the University of Florida and the University of California, Berkeley. McCarthy has also worked in industry as a process engineer (Shell Oil Company) and as a researcher (Nestlé Research Center, Vers-chez-les-Blanc, Switzerland; Aspect Imaging, Shoham, Israel; Paramount Citrus, Delano, Calif.). McCarthy's research program is focused on real-time noninvasive measurement of food quality attributes, development of novel magnetic resonance imaging equipment for industrial process control, and experimental-based investigations of transport phenomena in food products and processing. McCarthy succeeds James Seiber, who served as department chair since 2008.

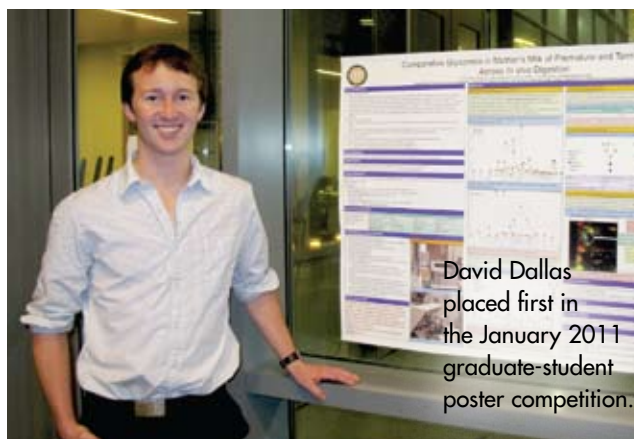


David Block, who has acted as vice chair of VEN since 2008, has been chosen to succeed Dr. Andrew Waterhouse as chair. Dr. Block has a joint appointment in VEN and in the Department of Chemical Engineering and Materials Science. He was the recipient of the UC Davis Distinguished Teaching Award in 2008, one of the most prestigious awards on the UC campus, recognizing consistent, exceptional teaching and dedication to the success of the university experience for all students. Block was awarded the Chemical Engineering Professor of the Year Award in 2002 and was honored with the American Institute of Chemical Engineering Award for Chemical Engineering Excellence in Academic Training from the Northern California Section of AIChE.



## INSTITUTE RECOGNIZES GRADUATE STUDENT RESEARCH

In celebration of the grand opening of the new Teaching and Research Winery and August A. Busch III Brewing and Food Science Laboratory on January 11, 2011, the RMI hosted the inaugural graduate student poster competition. Winners received cash awards of \$750, \$500 and \$250 for first, second and third place, respectively. First place: David Dallas, "Towards Comparative Glycopeptidomics of Human Milk Over Digestion in Preterm and Term Infants: Determining Glycan Composition"; second place: Thomas Williams, "Effects of Moisture and Microbes on the Persistence of *E. coli* O157:H7 on Lettuce"; third place: Daniel Garrido, "Oligosaccharide Binding Proteins in *Bifidobacterium infantis* Reveal a Preference for Host Oligosaccharides".



A second annual graduate student research poster competition was held on Sept. 23, 2011, during the fall welcome reception for incoming graduate students. First place: Anne Slisz, "1H-NMR Metabolomics of Citrus Affected by Huanglongbing Disease Reveals Distinction From Non-Affected Citrus"; second place: Laura K. Fischer, "The Effect of Whey Protein on the Immune Response to Vaccine: A Randomized Placebo-Controlled Clinical Trial"; third place: Gordon Walker, "*S. cerevisiae* Wine Isolates Bypassing Glucose-Associated Repression via a Novel Prion Mechanism".

## ACADEMIC CONFERENCES



Darrell Corti

### HISTORICAL OVERVIEW OF SWEET, DESSERT, AND DRIED FRUIT WINE

Consumption and sales of sweet and dessert wines in the United States are at a historical low point as a percentage of overall wine sales, but some industry experts believe there is potential for expanding market share in this category by re-educating and re-introducing consumers to high-quality products that are well balanced and properly marketed. The Robert Mondavi Institute for Wine and Food Science explored these and other issues on January 12, 2011, during “Sweet, Dessert and Dried Fruit Wines: A World View,” an event which provided a historical overview of sweet and dessert wines, presented styles and production methods, and examined consumer issues along with potential opportunities for new products and markets.

### WINE LAW CONFERENCE FOCUSES ON LABELING LAWS IN U.S. AND EU

The Center of International Education at the UC Davis School of Law partnered with the Robert Mondavi Institute on the first wine law conference held at UC Davis June 2–4, 2011. This conference reflected the educational spirit of the Mondavi family, icons in the world of wine, who were among the first winegrowers to embrace the need for educating consumers about wine and food in America. The conference successfully paired a series of rigorous panel discussions centered on EU–U.S. wine labeling laws with opportunities for enjoying fine wine and local California cuisine.

### FOCUS ON SUSTAINABLE PRACTICES AT SECOND DAIRY TECHNOLOGY DAY



Joseph O'Donnell,  
John Krochta, and  
Nancy Auestad

On June 7, 2011, RMI's second Dairy Technology Day conference featured speakers with expertise in sustainable dairy, a topic that dominates social concerns about food production and nutrition worldwide. Industry and academics presented initiatives that bring the industry closer to their goals for greenhouse gas reduction and returns on investments for improved efficiency.



Neal Van Alfen (left), then-dean of College of Agricultural and Environmental Sciences, University of California, Davis, and Michael Dimock, president of Roots of Change, discuss sustainable agriculture practices at the USFRA-hosted town-hall event “Food Dialogues” at UC Davis.

## U.S. FARMERS AND RANCHERS ALLIANCE HOST ‘FOOD DIALOGUES’

On September 22, 2011, the U.S. Farmers & Ranchers Alliance (USFRA) hosted *The Food Dialogues*, a town hall-style discussion to address America’s questions about how their food is grown and raised and the long-term impact of the food they are eating – on their own health and the health of the planet. These topics, as well as findings from recent surveys of farmers, ranchers and consumers conducted by USFRA, were discussed during this interactive event which took place at four locations across the U.S. and online.

*The Food Dialogues* included four panel discussions, featuring leaders in food, food service, media and policy, farmers of all types, and business leaders, who shared different viewpoints about the current and future status of food, and how food is grown and raised. These discussions took place in Washington, D.C., New York, the Midwest and California (Robert Mondavi Institute at UC Davis), as well as online via Facebook and USFRA’s website, <http://www.fooddialogues.com>.

## PUBLICATIONS

### SPECIAL ISSUE OF FOOD & FOODWAYS

In a 2011 special issue of *Food & Foodways*, the intersection of food and foodways was explored from global and local perspectives. The special issue contains seven original articles that were first drafted as contributions to a conference entitled “Tasting Histories: Food and Drink Culture through the Ages,” convened to celebrate the 2008 opening of the Robert Mondavi Institute for Wine and Food Science at the University of California, Davis.



### KEVIN STARR LECTURES ON HISTORY OF LAND-GRANT SYSTEM

On June 11, 2012, the Robert Mondavi Institute for Wine and Food Science celebrated the release of the fourth book in its Historical Agriculture Book Series, *The California Vegetables in Garden and Field*



by Edward Wickson. The book features a forward by Dr. Kevin Starr, University Professor and professor of history at the University of Southern California

and the author of the “Americans and the California Dream” series published by Oxford University Press, for which he was awarded the National Humanities Medal. The celebration featured a lecture by Starr about Edward Wickson and his role in the land-grant system and in the Progressive era of California.



## PUBLIC ENGAGEMENT

### NEW YORKER ESSAYIST ADAM GOPNIK PRESENTS TWO LECTURES

On May 2-3, 2012, *The New Yorker* essayist Adam Gopnik met with UC Davis faculty, staff, and



students and presented two public lectures organized in part by the Robert Mondavi Institute. Gopnik has been writing for *The New Yorker* since 1986. During his tenure at the magazine, he

has written fiction and humor pieces, book reviews, profiles, reporting pieces, and more than a hundred stories for *The Talk of the Town* and *Comment*.

On May 2, Gopnik lectured at the UC Davis Nelson Gallery. The topic of his talk was “Drawing Conclusions: Life Lessons Learned from Drawing”. On May 3 he lectured at the UC Davis Conference Center on his most recent book: “The Table Comes First: France, Family and the Meaning of Food.”

### WOMEN, WINE, AND CHOCOLATE CELEBRATES VALENTINE'S DAY

Leading California female winemakers, a confectionary expert, and Ann Nobel, the inventor of the Wine Aroma Wheel, came together at the Robert Mondavi Institute on February 12, 2011, to inform, enlighten and delight a sold-out audience during a pre-Valentine's Day celebration. Following welcoming remarks by Margrit Mondavi, three female winemakers, also UC Davis alumni, discussed their love of the winemaking profession as well as how they have overcome various challenges during their careers: Kathy Joseph, proprietor and winemaker of Fiddlehead Cellars; Tondi Bolkan, associate winemaker at Francis Coppola Winery; and Melissa Stackhouse, Pinot Noir winemaster for Jackson Family Wines.



Charlie Bamforth and Moshe Rosenberg

### SOLD-OUT CROWDS LOVE 'CHEESE LOVES BEER'

“Cheese Loves Beer,” featuring Charlie Bamforth (Anheuser-Busch Endowed Professor of Malting and Brewing Science) and Moshe Rosenberg (professor of dairy engineering and technology), is by far the most popular annual event at the Robert Mondavi Institute.

“Cheese Loves Beer III: Mastering the Marriage” on March 5, 2011, was framed as a courtship with beer as grooms and cheeses as brides. The eight “couples” were:

- Trumer Pils and Lamb Chopper
- Wheat Beer and Nisa
- Belgium White and Brebrouse D'Argental
- Blonde Bock and Osau Iraty
- Orange Wheat and Kashkaval
- Temptation and Fiore Sardo
- Smoked Porter and Idiazabal
- Hoptimum and Roquefort

“Cheese Loves Beer IV: Global Meets Local” on April 14, 2012, focused on international cheeses paired with local brews:

- Camembert La Petite Reine and Rubicon Pilsner
- Appenzeller (Reserve by Emmi) and Sudwerk Marzen
- Kuh Heublumenkase and Irish Red Rye Ale
- Le Clos Saint-Ambroise and Common Sense
- Tete de Moine and Heff-a's-weizen
- Huntsman and Coloma Brown
- Sao Jorge cheese Queijo São Jorge and Chili Bar Pepper Beer
- Fromaggio di Fossa and Capt Black IPA



## THE INGREDIENTS FOR A BETTER SCHOOL LUNCH



An interactive media social hosted at the Robert Mondavi Institute on May 24, 2012, engaged the Davis campus and community on the initiative to improve the quality of school lunch. “Lunch Love Community” brought together a diverse audience of UC Davis researchers and staff, as well as active members of the community, to screen several short films by directors Helen De Michiel and Sophie Constantinou. The “Lunch Love Community” films capture the various perspectives and communities involved in the school lunch program at Berkeley public schools to document the more than decade-long effort to change the way children learn about food, receive healthy and nutritious from-scratch meals in the public schools, and to realize this vision and make it operational.

## KLENZ LECTURE SERIES FEATURES WINEMAKER, MASTER SOMMELIER

The Walt Klenz Lecture Series on Wine Business was created and sponsored by Treasury Wine Estates (formerly Beringer Blass Wine Estates) in honor of their former CEO (Walt Klenz) in recognition of his contributions to the industry and in honor of his retirement in 2005.

The sixth annual event, hosted on April 18, 2011, featured William S. “Bill” Price III, owner of Durell

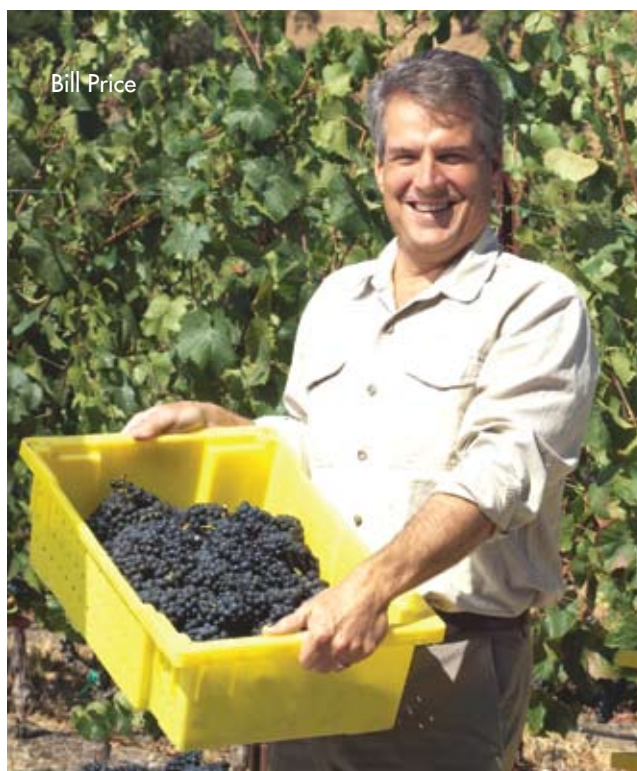
Vineyard, Three Sticks Winery, and co-founder of The Vincraft Group. Price briefly discussed his long and varied background in the wine industry and ended his presentation with “Bill Price’s Nine Guidelines to Making Money,” the most memorable being that making good wine is easy; selling it is not.

Peter Granoff was the featured speaker at the seventh annual Walt Klenz Lecture on May 8, 2012. In 1991, Granoff became the 13th American to earn the coveted title Master Sommelier and one of the 16 Americans to date that have earned the Krug Champagne Cup by passing all three parts of the exam on the first attempt.



In 1995, Granoff and his brother-in-law Robert Olson launched Virtual Vineyards, the first business to process a secure credit card transaction over the Internet.

Granoff currently is co-proprietor of the Ferry Plaza Wine Merchant & Wine Bar in the San Francisco Ferry Marketplace and the Oxbow Wine Merchant & Wine Bar, and Oxbow Cheese Merchant in downtown Napa, Calif. The title of his presentation was “Wine and the Dot Com Boom 15 Years On.”





Evaluating honeys submitted for the “best honey” contest.

## ‘HONEY!’ MAKES FOR A SWEET PARTNERSHIP

Nearly 150 enthusiastic participants celebrated honey at the first-ever “Honey!” event sponsored by the Robert Mondavi Institute for Wine and Food Science on Friday, October 21, 2011, in the UC Davis Conference Center. Sponsors included the UC Davis Department of Entomology, the Julia Child Foundation of Gastronomy and the Culinary



An observation hive on display.

Arts, and Cooperative Extension apiculturist Eric Mussen of the UC Davis Department of Entomology.

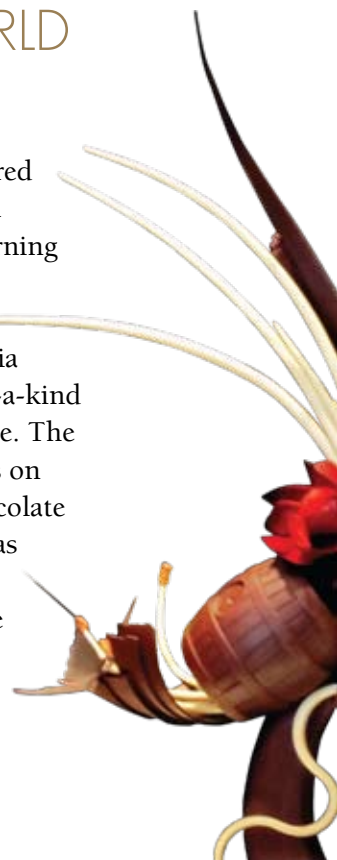
The event included lectures, a honey-themed lunch, a guided honey tasting, a “best honey” contest, and a reception featuring the Honeybee Trio of Vacaville and Jazz Nuances of Davis.

## ‘UNCORKED’ CELEBRATES ITS SECOND SEASON

The monthly “Uncorked” collaboration between the Robert Mondavi Institute and the Robert and Margrit Mondavi Center for the Performing Arts continues to be a great success and featured a wide variety of sumptuous wines during its second season. Donors enjoyed the unique opportunity to meet local and regional wineries while enjoying good company and sipping great wines from Boeger Winery, Ceja Vineyards, C.G. Di’Arie Vineyard & Winery, Corison Winery, D’Argenzio Winery, David Girard Vineyards, Fiddlehead Cellars, Honig Vineyard & Winery, J. Lohr Vineyards & Winery, Robert Mondavi Winery, Roessler Cellars, Silverado Vineyards, Silver Oak Cellars and Traverso Wines.

## EXPLORING THE WONDERFUL WORLD OF CHOCOLATE

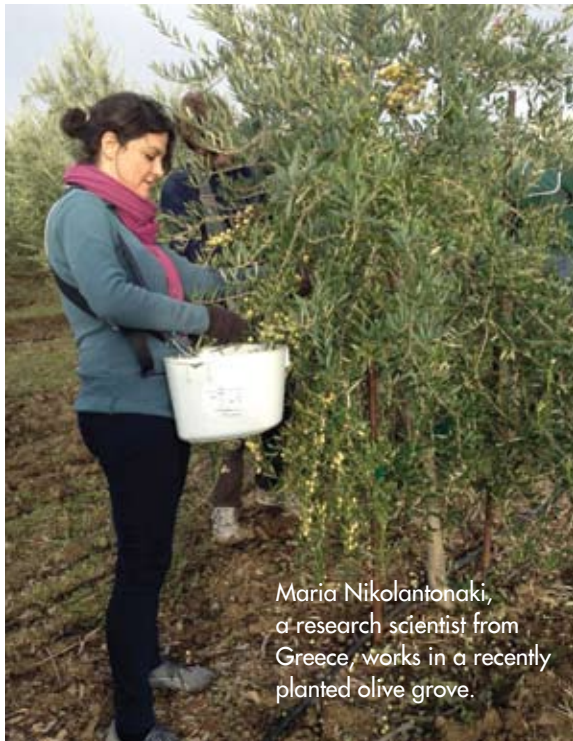
The Robert Mondavi Institute explored the wonderful world of chocolate on Saturday, February 4, 2012. The morning session in the Silverado Vineyards Sensory Theatre featured master chocolatier Lionel Clement of Nuobia Chocolat, who constructed a one-of-a-kind showpiece made entirely of chocolate. The afternoon program included lectures on chocolate and health, history of chocolate and chocolate sustainability as well as numerous tasting stations and a guided tasting of wine and chocolate pairings.





## CENTERS UPDATE

### THE UC DAVIS OLIVE CENTER <http://olivecenter.ucdavis.edu>



Maria Nikolantonaki, a research scientist from Greece, works in a recently planted olive grove.

The UC Davis Olive Center at the Robert Mondavi Institute is a self-funded university/industry partnership striving to do for olives what UC Davis did for wine.

The center's core assets are the 30 expert faculty members, research specialists, and farm advisors who provide an interdisciplinary resource for olive growers and processors. In less than five years the center has established UC Davis as an international leader in the field. The center's executive director, Dan Flynn, was honored by the College of Agricultural and Environmental Sciences as the staff person of the year in 2011.



The center has delivered or secured \$1.5 million in research resources and grants, with another \$1.5 million pending thanks to the 2011 hire of Dr. Selina Wang as research director.

#### Achievements in the past 18 months include:

- Exposing quality problems with imported olive products. The center's studies on poor quality olive oil and table olives were the focal point of a hearing in the State Capitol in 2011.
- Partnering with foodservice and retail professionals. With The Culinary Institute of America, the Olive Center offered a summit for major professional buyers on how buyers could obtain better quality olive products.
- Providing fee-based sensory services. With the stewardship of Olive Center assistant director Nicole Sturzenberger and panel leader Sue Langstaff, the UC Davis Olive Oil Taste Panel is now offering a fee-based service that is used by producers, retailers and importers worldwide.
- Funding olive tree research. Working with the nursery industry, the center offered technical assistance that led to the passage of California legislation providing a permanent funding source for olive tree research. The program will also certify nursery stock as disease-free, virus-tested and true-to-type.
- Developing better methods and standards. The center has equipped a laboratory with sophisticated chemical instruments for olive and oil analysis to develop "better, faster, and cheaper" methods for assessing quality.
- Expanding orchards for teaching and research. Thanks to the donations of Nurstech, McEvoy Ranch, Santa Cruz Olive Tree Nursery, Novavine and Sierra Gold, the center planted four new acres of olives at UC Davis' Wolfskill Experimental Orchard site in Winters. The new orchard will be used for research and for the center's estate olive oil.

## CENTER FOR WINE ECONOMICS

<http://vinecon.ucdavis.edu>



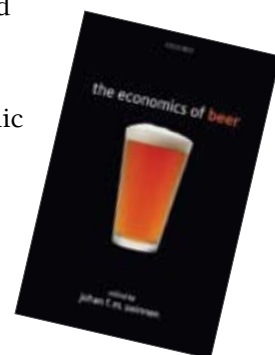
The Center for Wine Economics at the Robert Mondavi Institute undertakes and facilitates research and education about the economics of the production and consumption of winegrapes and wine in California and around the world. Under the direction of Julian Alston, professor of Agricultural and Research Economics, the center hosts a web page (<http://vinecon.ucdavis.edu/>) designed to offer comprehensive up-to-date access to information resources related to wine economics. It provides links to various other sources as well as information directly related to the center and its programs.

On June 10, 2011, the center hosted the screening of the wine documentary, *Dinastia Vivanco* which chronicles the development of a family winery, today run by winemaker Rafael Vivanco and his brother Santiago Vivanco as the director of an associated wine museum and foundation. Founded in 1915

as a small family operation, the film traces the contributions made by each of the four generations to its development, and how that has contributed to and reflects the evolution of La Rioja as an important wine region.

In November 2011, the center hosted “Beeronomics: The Economics of Beer and Brewing,” at the Robert Mondavi Institute. The half-day symposium brought together leading scholars from around the world who study the economics of beer and brewing.

The title of the symposium was borrowed from the new book, *Beeronomics: The Economics of Beer and Brewing*, which was launched at the symposium, and provided the basis for the opening presentation by Professor Jo Swinnen from the Catholic University, Leuven. The program also featured presentations by Professor Victor Tremblay, from Oregon State University, author (with Carol Tremblay) of the 2005 book, *The U.S. Beer Industry: Data and Analysis*, and Professor Charlie Bamforth from UC Davis, author of many books about beer and brewing, as well as Professor Jill McCluskey from Washington State University, and Professor Sara Savastano from the University of Rome.



Following the symposium and a small reception, most of the speakers participated in field trips to several Northern California breweries for discussions with owners, financial officers and brewmasters.



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Donors who give \$250 or more annually in unrestricted gifts are welcomed into the Friends of the RMI program, enjoying benefits such as advance notification on registration opportunities, invitations to special events, an opportunity to enjoy a private tour of the Robert Mondavi Institute, Good Life Garden, LEED Platinum winery, brewery and food processing facility and sponsorship recognition at one of RMI's outreach events. Funds from this program are directed by the executive director, in consultation with the executive committee and board of executives, toward the most important outreach and research activities.

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## BUDGET

JULY 1, 2011–JUNE 30, 2012

### Revenue

CA&ES	\$169,230
Friends	\$15,900
Philanthropic Donations	\$165,000
Gala	\$41,076
CA&ES Match	\$130,000
Books	\$1,185
Products	\$126,000
Events/Tours	\$35,208
Research Grants	\$150,000
Fee-for-Service	\$50,000
IPP	\$60,000
Olive Center	\$15,000
CIFAR	\$10,000
Endowment Interest	\$3,308
<b>TOTAL</b>	<b>\$971,907</b>

### Expenses

Salaries and Benefits	\$510,626
Transfer to RMI Endowment	\$244,400
Graduate Student Support	\$37,600
Gift Fee 6%	\$12,425
Supplies/Expenses	\$31,064
Committee-Related Expenses	\$5,493
Travel	\$3,087
Industry Partnership	\$2,288
Program Operations	
Contractors	\$50,000
2010-2011 Deficit	-\$8,025
<b>TOTAL</b>	<b>\$888,858</b>

## PERSONNEL

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**UCDAVIS**

# Robert Mondavi Institute

for Wine and Food Science

*Enhancing our quality of life through wine, brewing and food sciences*



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