



**ROBERT MONDAVI INSTITUTE
FOR WINE AND FOOD SCIENCE**

College of Agricultural and Environmental Sciences
University of California, Davis

2016 - 2017

ANNUAL REPORT



FROM THE INTERIM DIRECTOR

I am pleased to share with you the 2016-17 annual report of the Robert Mondavi Institute.

2016-17 was a year of change at the Robert Mondavi Institute. Founding Executive Director Clare Hasler-Lewis retired in June of 2017. During her 13-year tenure, Clare created an extensive network of partners and Friends for the institute, championed the Centers of Excellence, and made the institute the premiere venue for food and wine outreach events at UC Davis. Our 2016-17 annual report highlights initiatives and programs that Clare developed, and reflects the scope of the institute's impact at UC Davis and beyond.

Our continued commitment to the support and promotion of the Departments of Viticulture and Enology (VEN) and Food Science and Technology (FST) in 2016-17 included industry partnerships, public outreach events, graduate and undergraduate student support, and the advancement of our centers of excellence, which meet critical industry needs with faculty

and staff expertise. The institute's mission—to **promote excellence in wine, beer, and food research and education**—continues with a broad array of events, symposia, and short courses.

Visit rmi.ucdavis.edu to stay updated with our current and upcoming activities.

As 2017 draws to a close, I hope you will consider joining our Friends of the Robert Mondavi Institute program, which has a new level of giving (\$100) and new benefits. Members of our Friends program play a vital role in our ongoing efforts to honor the Mondavi vision of **enhancing our quality of life through wine, food and the arts**.



— Jean-Xavier Guinard

*Professor, Department of Food Science
and Technology, UC Davis*



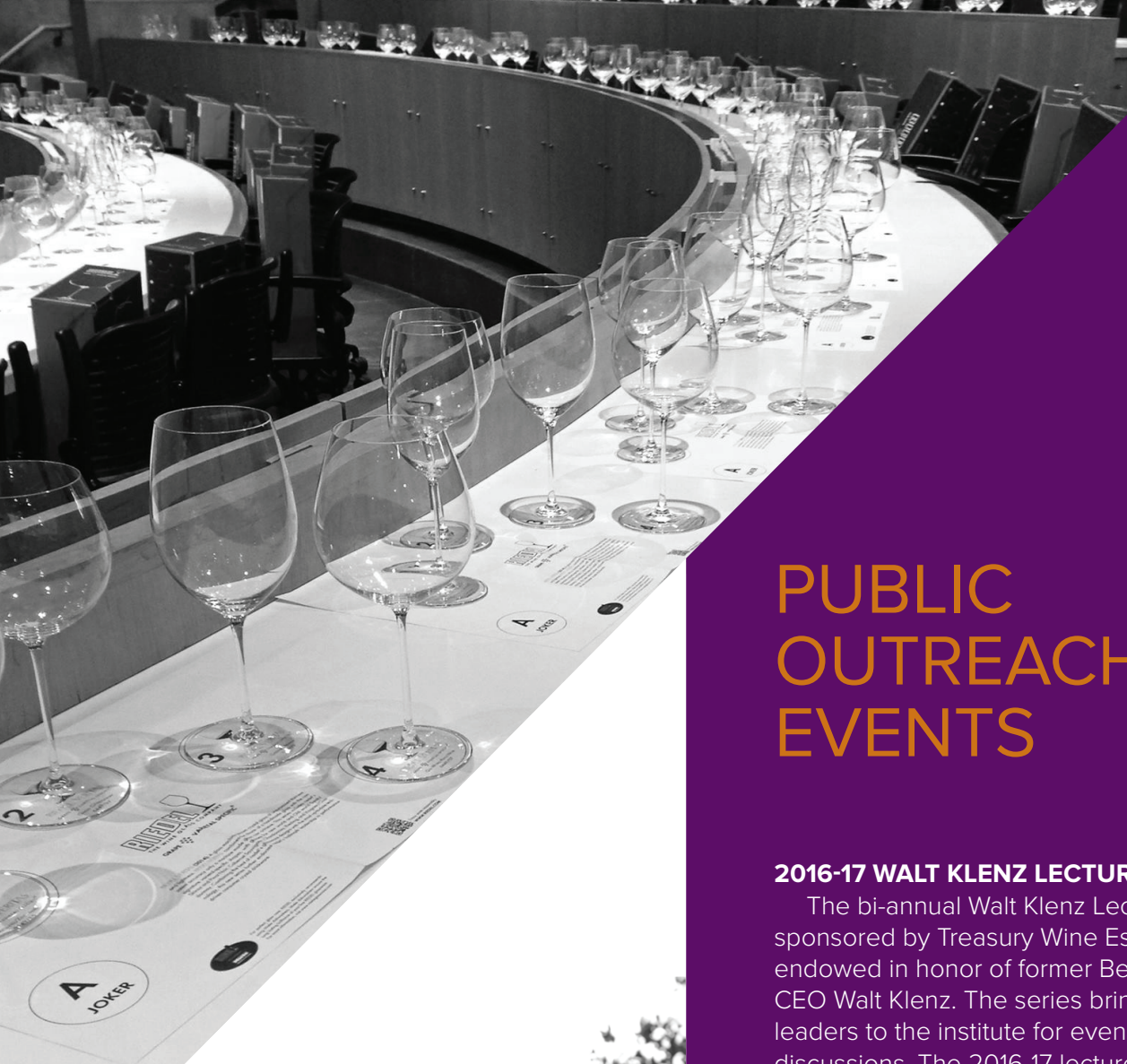
INDUSTRY PARTNERSHIPS

Pentair Deepens Connection to Institute



Institute Awards Pentair Graduate Fellowships

(Dec. 2016): Pentair, a global leader in water technology and member of the institute's Industry Partnership Program, pledged **\$240,000 over three years to support graduate students** in Dairy and Brewing Sciences. Joseph Williams, the 2017 Brewing Science Fellow and UC Davis Sierra Nevada Brewing Company Endowed Brewer, and Shalini Shankar, the 2017 Dairy Science Fellow, will each receive \$40,000 to support a year of their research. Professors Daniela Barile (FST) and Charlie Bamforth (FST) both received **equipment donations totaling \$1.2 million** to support their labs.



PUBLIC OUTREACH AND EVENTS

2016-17 WALT KLENZ LECTURESHIP SERIES

The bi-annual Walt Klenz Lectureship Series, sponsored by Treasury Wine Estates, was endowed in honor of former Beringer Blass CEO Walt Klenz. The series brings wine industry leaders to the institute for evenings of illuminating discussions. The 2016-17 lectures were:

Nov. 1, 2016: Jean-Charles Boisset, owner of the Boisset Collection, gave a talk titled “A Franco-American Love Affair.” Boisset is married to Gina Gallo, of E. and J. Gallo Winery—a marriage between two of the most powerful names in wine was one of the main topics during the evening’s presentation.

March 8, 2017: Father and son Agustin Huneus and Agustin Francisco Huneus, of Quintessa and Huneus Vintners respectively, delivered a joint lecture entitled, “Innovation in the World’s Second Oldest Profession.” Said Agustin Sr.: “The Mondavi Institute is the greatest depository of a great legacy. Robert Mondavi’s legacy lies more in the reflection of this institute than any of his other works.”

2016-17: UNCORKED at the Mondavi

Center: Before select performances during the Mondavi Center’s 2016-17 season, exclusive wine tastings from some of the region’s best wineries welcomed Friends of the Robert Mondavi Institute at the Reserve level and above.



AGUSTIN HUNEUS (LEFT)
AND HIS SON AGUSTIN
FRANCISCO HUNEUS,
SPOKE TOGETHER AT THE
INSTITUTE’S BI-ANNUAL WALT
KLENZ LECTURESHIP SERIES
IN 2017. COURTESY PHOTO



TASTE WELCOMED OVER 300 PEOPLE AND RAISED NEARLY \$15,000 FOR THE INSTITUTE. PHOTO // ALANA JOLDERSMA

TASTE (Oct. 1, 2016): Hundreds gathered in the Good Life Garden for unlimited sips and bites from over 40 wineries, breweries, cideries, meaderies and food vendors. Ticket sales and silent auction proceeds raised over \$15,000, which were used to support students in VEN and FST in the form of travel grants, research awards, and internship opportunities.

Riedel Wine Glass Seminar (Dec. 12, 2016): Georg Riedel, 10th generation owner of Riedel Crystal, presented a fascinating, educational

seminar in the Silverado Vineyards Sensory Theater demonstrating the relationship between a glass's shape and the perception and enjoyment of its wine.

Spirits Tasting (Jan. 31, 2017): Roger Boulton, the Stephen Sinclair Scott Endowed Chair in Enology, led a private tasting for Friends of the institute that included tequila, whisky and cognac. Boulton presented an overview of the proposed UC Davis Distillery—which would be a companion to the Jess S. Jackson Sustainable Winery Building when completed.

Annual Irish Beer Fest (March 17, 2017): The institute partnered with the Mondavi Center to host an evening of Celtic-inspired music and beer



THE INSTITUTE'S "UNCORKED" EVENT IN PARTNERSHIP WITH THE MONDAVI CENTER INVITES DONORS AT THE "RESERVE" LEVEL AND ABOVE TO PRIVATE WINE TASTINGS IN THE CENTER'S BARTHOLOMEW ROOM BEFORE SELECT PERFORMANCES. PHOTO // UC REGENTS



“PROMOTING
EXCELLENCE IN WINE,
BEER AND FOOD
RESEARCH
AND EDUCATION

tastings in honor of St. Patrick's Day. A dozen breweries gathered in the lobby of the Mondavi Center to pour samples of their brews.

Picnic Day (April 22, 2017): One of the largest Picnic Day turnouts yet saw 2,500 visitors sample varietal honeys and UC Davis olive oils, and both centers unveiled new products. The Honey and Pollination Center released a California coriander honey and a three-pack gift set of its honeys. The UC Davis Olive Center released its first-ever

dipping oil, which combined UC Davis olive oil, barrel-aged balsamic vinegar, and spices into one of the hottest sellers of the day. The institute sold 150 bottles of dipping oil, 100 bottles of olive oil, 220 jars of honey, and 45 honey three-packs. Both centers are self-funded—proceeds from product sales help sustain their ongoing efforts.

Friends Spring Sense-ation (May 4, 2017): Tastings of UC Davis wine, olive oil, and honey were followed by a presentation by students from the End of Waste Project, who spoke about their efforts to convert leftover fruit and vegetable pulp into value-added, consumable products.



SUPPORTING

7TH ANNUAL VEN & VEN RESEARCH POSTER COMPETITION (Dec. 8, 2016): Twenty-six posters were submitted for the 7th Annual Research Poster Competition, 13 from post-docs and 13 from graduate students. Judges recognized four “Best Posters” in each category and the institute awarded each recipient \$800.

Best Post-Doctoral Research Posters:

Dr. Yigal Achmon (FST); Advisor: Chris Simmons
Dr. Melanie Massonnet (VEN); Advisor: Dario Cantu
Dr. Javad Barouei (FST); Advisor: Linda Harris
Dr. Marie Hennebelle (FST); Advisor: Ameer Taha

Best Graduate Student Research Posters:

Sara Yang (FST); Advisor: Jean-Xavier Guinard
Elizabeth Chin (FST); Advisor: Carolyn Slupsky
Abraham Morales-Cruz (VEN); Advisor: Dario Cantu
Lianna Tilton (FST); Advisor: Nitin Nitin

2016-17: End Food Waste Initiative: The institute launched an End Food Waste Initiative with seed funding from the Henry J. Kaiser

Family Foundation and Fieldwood Funds. The student-driven endeavor developed three value-added food products from organic fruit and vegetable residue generated by Urban Remedy, whose CEO Paul Coletta was instrumental in the initiative’s creation. Five undergraduates from the Departments of Food Science and Technology, and Nutrition, led by M.S. candidate Emily Gousen, ran sensory panels, modeled production scale-ups, and determined the selling price for the product if commercialized. Edward Spang (FST) and Christopher Simmons (FST) are the faculty leads for the project. The initiative was awarded a first-place tie at the UC Davis Graduate School of Management’s *Big Bang!* business competition, and received a \$10,000 prize. The Kaiser Family Foundation provided additional extension funding totaling \$20,000 to further support the initiative.

Fancy Food Show (Jan. 28-29, 2017): Nearly 70 UC Davis students were invited by the Specialty

Food Association to attend the two-day Fancy Food Show in San Francisco. A charter bus was provided on behalf of the College of Agriculture and Environmental Sciences to transport students to San Francisco from Davis. The show is a valuable opportunity for students to network with a large number of potential employers.

Food Science Student Recognition Banquet & Speed Networking: (Feb. 27, 2017): FST students had the opportunity to speed network with representatives from 20 food industry companies before a banquet honoring student scholarship and award recipients. The Northern California Institute of Food Technologists and the UC Davis Food Tech Club host the evening to foster connections between industry leaders and UC Davis students.

The institute awarded two \$1,000 Undergraduate Scholarships to Alejandro Lorenzo Saldivar and Alyssa Rose Steger.

2017 Arla Foods Graduate Fellow: Lauryn Chan, a Master's student in the laboratory of Assistant Professor Juliana de Moura Bell (FST), was awarded the 2017 Arla Foods Graduate Fellowship. Chan received \$40,000 to fund one year of her research. Arla Foods joined the Institute's Industry Partnership Program in 2015, and has awarded two prior Graduate Student Fellowships to FST students. Arla is an international food cooperative based in Denmark and the largest producer of dairy products in Scandinavia.

STUDENTS....



THE END FOOD WASTE TEAM AT URBAN REMEDY, WHICH PROVIDED THE FRUIT AND VEGETABLE PULP THE TEAM USED TO DEVELOP THEIR VALUE-ADDED CONSUMABLE PRODUCTS. FROM LEFT: MADDISON GURROLA; LUCAS BAKER; BRANDON CHEN; TIFFANIE RAMOS; JENNA HUYNH. COURTESY PHOTO



UC Davis Olive Center

olivecenter.ucdavis.edu

MAJOR SUPPORT FOR CENTERS OF EXCELLENCE

The reputations and achievements of the **UC Davis Olive Center** and the **Honey and Pollination Center** continued to attract philanthropic support in the 2016-17 year. UC Davis Olive Center, which has led the way in establishing quality standards for olive oil sold in the United States received \$200,000 from Firmin Berta ('57) to fund graduate student fellowships, lab renovations, and continued maintenance of its olive groves. The Honey and Pollination Center, responsible for the introduction of mead to UC Davis—marking the first time the science of mead making has been studied at a university—received \$50,000 from the Springcreek Foundation in support of its diverse programs and initiatives.

The institute is committed to the **creation and support of centers that meet critical industry needs with UC Davis faculty and staff expertise.**

Honey & Pollination Center

honey.ucdavis.edu

PHOTO // KATHY KEATLEY GARVEY

UC Davis Olive Center

“DOING FOR OLIVES
WHAT UC DAVIS
DID FOR WINE

Reports & Publications 2016-17:

The center's research resulted in 15 new reports covering the health benefits of extra virgin olive oil, surveys on the quality and shelf life of California olive oil, and practices for olive oil extraction that increase shelf life and health benefit to consumers.

Master Milling Certificate Course (Sept. 28-Oct. 1 2016):

Led by Leandro Ravetti of Boundary Bend Limited, the course included a field trip to local olive oil processors and on-site oil processing. With its hands-on focus and commitment to industry engagement, the course has helped hundreds of olive oil processors produce better oil more efficiently.


Olive Oil Symposium (Jan. 17): The full-day event addressed market trends, grove establishment, pest and disease control, and new research and gains made by the Olive Oil Commission of California.

New Artisan Dipping Oil (April 2017): The center has released its first-ever dipping oil, made with UC Davis Olive Oil, barrel-aged balsamic vinegar, garlic, dry minced garlic and spices and packaged in an elegant Italian bottle.

Sensory Evaluation of Olive

Oil (June 26-28): The two-part course included the analysis of dozens of oils. Led by Sensory Scientist Sue Langstaff, the course helps participants understand how olive oil flavor changes with time and as the result of growing and processing variables.

A STUDENT VOLUNTEER AT THE
NOVEMBER 2017 OLIVE HARVEST
AT THE CENTER'S HUTCHISON
ORCHARD—THESE OLIVES WILL
BECOME UC DAVIS OLIVE OIL.
PHOTO // ALANA JOLDERSMA



UC DAVIS WINEMAKER
CHIK BRENNEMAN
DURING THE BEGINNER'S
INTRO. TO MEAD MAKING
COURSE (2015).
PHOTO // TJ USHING

Honey & Pollination Center

“MAKING UC DAVIS THE
WORLD'S LEADING
AUTHORITY ON BEE
HEALTH, POLLINATION
AND HONEY QUALITY

2016-17 Mead: The center is committed to bringing the science of mead, an alcoholic beverage made from fermented honey, to UC Davis. This effort continued in 2016-17 with hands-on short courses led by VEN and FST faculty, as well as some of the today's most respected mead makers.

Feast: A Celebration of Mead and Honey

(Feb. 11, 2017): The dinner featured a delicious menu created by Ann M. Evans, author of the *Davis Farmers Market Cookbook*. The evening highlighted the partnership between the center and the UC Davis Arboretum, which aims to create a re-envisioned Good Life Garden that includes pollinator-friendly plantings and the installation of a beehive.

World Of Honey Tasting (April 18, 2017):

The tasting introduced participants to honeys from around the globe and helped further the center's efforts to create informed tasting guidelines and quality standards for varietal honeys.

**Bee Symposium: Keeping
Bees Healthy (May 5, 2017):** The symposium is a cornerstone of the center's mission of making UC Davis the world's leading authority on bee health. Steve Sheppard of Washington State University delivered the 2017 keynote address. Previous keynote speakers include Yves LeConte, Director, French National Bee Lab; and Marla Spivak, a 2010 MacArthur "Genius Grant" recipient.

**Calif. Honey Festival (May 6,
2017):** Hosted in partnership with the city of Woodland, the festival welcomed a crowd of nearly 20,000 and raised awareness of the many issues faced by pollinators today. Attendees also learned how to cultivate pollinator-friendly gardens.



2016-17 FRIENDS

EPICUREAN:

Doug & Juli Muhleman

GOURMAND:

Clare Hasler-Lewis & Cameron Lewis; Roger White; Russell & Sheila Kaufman

RESERVE:

Al & Margaret Giuliani; Wayne & Jacque Bartholomew; DeWayne & Lauren Quinn; Glenn Workman; Harold McGee; James & Penelope Shackelford; Nancy & Bill Roe; Rob & Sonya Twyman; Bancroft-Clair Foundation; Randy Cobb & Kathie Benko; Mary Horton; Barb Stuckey; Chuck & Lori Krouse; Darrell Corti; John Lescroart & Lisa Sawyer; Reed Youmans & Susan Hare-Youmans; Ashok Patel; Glenn & Julie Nedwin; Margaret Lawson; Kay Gist; Jane Killebrew; Jose F. Goya; Jeremy Benson; Barry & Gail Klein; Dr. Laurence Seigler; Suzanne & Dan Kimmel; Catherine & Dave Buscaglia; Joyce & Mark Cleaver; Fritz & Beverly Maytag

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CULINARY:

Dan & Sandy Sperling; John & Christine Bruhn; Bill & Linda Schmidt; Seth Brunner & Linda Clevenger; Rafael de la Fuente; Don Roth & Jolán Friedhoff; Robert & Janice Boynton; Grant & Lois Chappell; Paul Coletta; Clay Gregory; Jean-Michel & Janet Valette; Bill & Laura Lacy

The Robert Mondavi Institute at UC Davis is the foremost resource in the world for beverage and food science. Friends of the Robert Mondavi Institute play a vital role in supporting the Mondavi Vision of **enhancing our quality of life through wine, food and the arts**. For more information on our Friends program, the levels of giving, and new our benefits, visit us on the web at rmi.ucdavis.edu or email us at rmifriends@ucdavis.edu.

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2016-17 BOARD OF EXECUTIVES & EXECUTIVE COMMITTEE

Jeremy Benson // President of Benson Marketing Group—with offices in Napa Valley, New York and Paris.

Robert Boynton // Retired Senior Vice President of Marketing and Sales at Leprino Foods Company.

Paul Coletta // CEO of Urban Remedy, former Chief Marketing Officer for Jamba Juice, Pinkberry and POM Wonderful.

Darrell Corti // President of Corti Brothers gourmet food and fine wine merchants in Sacramento.

Al Giuliani (Chair) // Retired President and Chief Operating Officer of Ready Pac Foods.

Clay Gregory // Chief Executive Officer of Visit Napa Valley and former President of Jackson Family Wines.

Jane Killebrew // Global Vice-President of Brewing and Quality at Anheuser-Busch/InBev.

Margaret Lawson // Past-President of the Institute of Food Technologists (IFT), recipient of IFT's 2010 Calvert L. Willey Distinguished Service Award.

Harold McGee // *New York Times* columnist, recipient of the prestigious "Johannes van Dam Prize," and author of *On Food and Cooking: the Lore of the Kitchen*.

Doug (Vice Chair) and **Juli Muhleman** // Long-time supporters of the institute. Doug chairs the FST Brewing Science Strategy Group.

Glenn Nedwin // CEO and President of Second Genome, Inc., and CEO and President of TripleDNA Consulting, LLC.

Barb Stuckey // President and Chief Innovation Officer at Mattson, author, *Taste*.

Rob Twyman // Regional President for Whole Foods Market, Northern California.

Jean-Michel Valette // Chair of the Board of Directors at Vinfolio, Sleep Number by Select Comfort.

Glenn Workman // Vice President and General Manager of the Robert Mondavi Winery.

Pauline France Lestringant // President, Food Science Graduate Student Association, Ph.D. Candidate (FST)

Jenna Huynh // President, Food Tech Club, Undergraduate (FST)

Rebecca Jain // President, DEVO Undergraduate, (VEN)

Laura Metrulas // President, Food Science Brewing Club, M.A. Student (FST)

David Block (Chair) // Ernest Gallo Endowed Chair and Professor and Chair, Department of Viticulture and Enology

Charlotte Biltekoff // Associate Professor, Departments of American Studies, and Food Science and Technology

Linda Bisson // Professor, Department of Viticulture and Enology

Linda Harris (Vice-Chair) // Specialist in Cooperative Extension and Chair, Department of Food Science and Technology

Julian Alston // Distinguished Professor, Department of Agricultural and Resource Economics

Maria Marco // Associate Professor, Department of Food Science and Technology

Sharon Shoemaker // Executive Director, California Institute of Food and Agricultural Research

Francene Steinberg // Professor and Chair, Department of Nutrition

Ed Lewis // Professor, Department of Entomology and Nematology; Associate Dean, College of Agricultural and Environmental Sciences



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