



# Annual Report

2017-2018



**UC DAVIS**

Robert Mondavi Institute  
for Wine and Food Science

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



# From the Director

*of the Robert Mondavi Institute  
for Wine and Food Science, UC Davis*

I am pleased to share with you the 2017-18 annual report of the Robert Mondavi Institute for Wine and Food Science, in the College of Agricultural and Environmental Sciences at UC Davis.

As many of its supporters know, the institute's Founding Executive Director, Clare Hasler-Lewis, retired in the summer of 2017. During her 13 years as executive director, she created an extensive network of partners and friends for the institute. Dr. Hasler-Lewis championed the Centers of Excellence within the institute (e.g., the Olive Center, the Honey and Pollination Center), and worked closely with industry partners to support student education through grants and scholarships.





Jean-Xavier Guinard, in his role as the institute's interim director, worked closely with Dr. Hasler-Lewis to ensure a smooth transition, and shepherded the institute through a Strategic Planning Retreat, which focused on increasing the scope of the institute's collaborative and interdisciplinary research, teaching, and outreach. I would like to thank Dr. Guinard for his service, and for helping to sustain the institute during this time of transition.

As the institute's director, and a faculty member, it is my hope to bring both the Department of Viticulture and Enology, and the Department of Food Science and Technology together with the institute, and to increase the scope of our collaboration. The institute's existing on-campus partnerships with the Mondavi Center for the Performing Arts, the Jan Shrem and Maria Manetti Shrem Museum of Art, the UC Davis World Food Center, and others will continue to create innovative programs and events within the college and on campus. We are planning exciting public lectures with faculty and outside speakers, as well as a wine-food pairing—*follow us on Facebook and watch for those!*

I am committed to Robert Mondavi's vision for the institute, and to supporting the premiere venue for outreach events related to food and wine on the UC Davis campus. I hope that you share my excitement for the coming year, which will see the institute strengthen its connection to the two departments, and continue to "Enhance our quality of life through wine, brewing, and food sciences." 🍷

**// Andrew Waterhouse**

*Director, Robert Mondavi Institute; Professor, Department of Viticulture and Enology, UC Davis*







Photo: Alana Joldersma

## Events & Outreach

**UNCORKED at the Mondavi Center (Sept. '17 to May '18):** Before select performances during the Mondavi Center's 2017-18 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.

**Conference on Olive Oil & Health (Jan. 17, 2018):** The institute and the UC Davis Olive Center collaborated with the International Olive Council to host the "International Conference on Olive Oil." The event focused on the health benefits of olive oil, and brought international olive oil industry members together with world-leading researchers in food and health.

**St. Patrick's Day Celebration (March 17, 2018):** The institute partnered with the Mondavi Center to host an evening of Celtic-inspired music and beer tastings in honor of St. Patrick's Day. Nine local and regional breweries gathered in the lobby of the Mondavi Center before a concert by Danú and Goitseá.

**Picnic Day (April 21, 2018):** 2,500 visitors grabbed free agricultural posters featuring wine grapes, cauliflower, and hops, tasted honey from The Honey and Pollination Center, and olive oil from the UC Davis Olive Center. Students in the Department of Viticulture and Enology Organization gave away grapevines, and guided tours





of the winery. The student-run UC Davis Food Tech Club handed out ice cream as part of their “Cool Science of Ice Cream” presentation.

**UC Davis Olive Oil Day (October 12, 2018):** A diverse lineup of experts gathered in the institute’s sensory theater to share the latest updates in the world of premium olive oil. Paolo Pasquali, creator of Villa Campestri Olive Oil Resort in Tuscany, gave the keynote address. UC Davis Dining Services prepared a special menu from recipes created by Chef Bill Briwa, in honor of his memory.

**TASTE 2018 (Oct. 13, 2018):** Hundreds gathered at the institute for sips and bites from over 30 wineries, breweries, cideries, meaderies and food vendors. A portion of the proceeds from TASTE 2018 will fund Broadening Horizons, a program in the Department of Viticulture and Enology that builds and supports a diverse student population through outreach programs, projects and initiatives. *Pictured above.*  
*Photo credit: Alana Joldersma*






A photograph showing two individuals, a woman on the left and a man on the right, kneeling on a dark tarp outdoors. They are sorting through a large pile of harvested olives, which are mostly green with some dark purple ones. The woman is wearing a blue long-sleeved shirt and yellow gloves, and is holding a large, shallow wooden bowl. The man is wearing a grey quilted vest over a black long-sleeved shirt, khaki pants, and yellow gloves. He has a tattoo on his left forearm. The background is a blurred olive grove with trees and a clear sky. The photo is taken from a low angle, emphasizing the work on the ground.

Photo: Alana Joldersma

UC Davis  
*Olive Center*





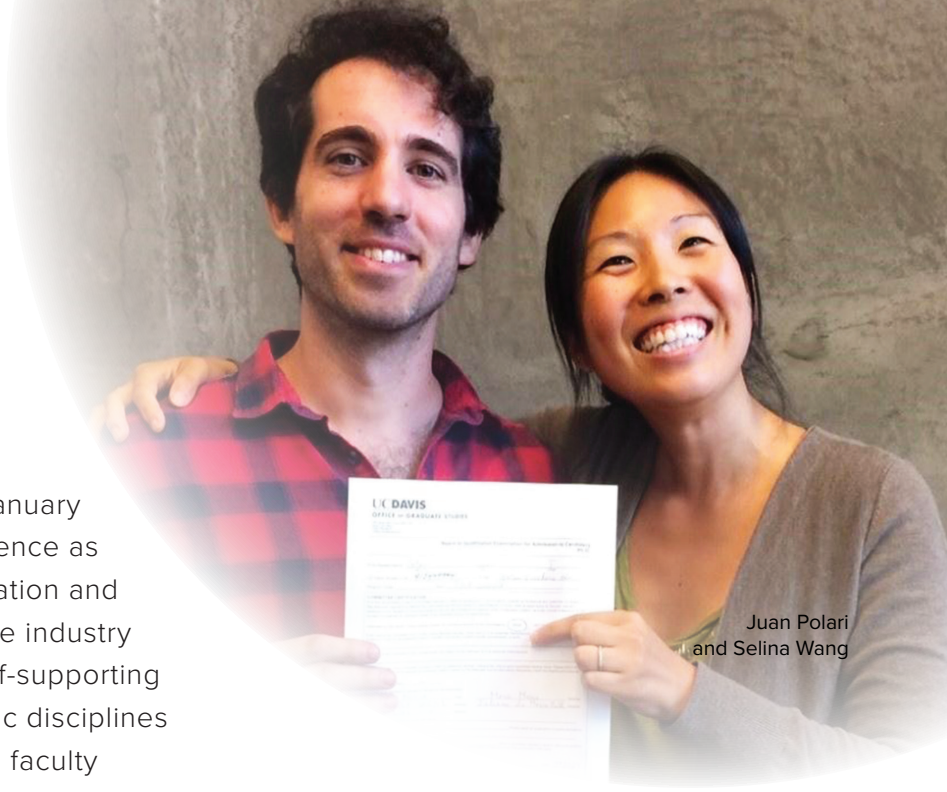
### **Olive Center Celebrates 10 Years:**

More than 120 people gathered in January ('18) to celebrate the center's emergence as an international leader in olive education and research. In partnership with the olive industry and collaborators worldwide, the self-supporting center has engaged with 15 academic disciplines at UC Davis. Dozens of students and faculty have delivered more than 150 research projects and 64 reports and peer-reviewed publications. The center has organized 50 short courses that have reached olive producers throughout North America. The center's graduates are employed in key positions in the olive industry and in other sectors.

### **Selina Wang Promoted to Faculty Position:**

Selina Wang arrived at the center as a postdoc in 2010 and has been the center's research director since 2011. In July of 2018, she was appointed by the UC Division of Agriculture and Natural Resources as extension specialist for fruit and vegetable processing in the Department of Food Science and Technology—a major milestone for the center, and one that promises to provide benefits to olive research for many years to come.

**The Firmin and Irvin Berta Funds:** Firman Berta ('57) and the estate of his late brother Irvin have been extraordinary benefactors to the center, donating more than \$650,000 in the past year. The center will use the funds to enhance research impact through graduate fellowships, analytical instruments and laboratory upgrades.



Juan Polari  
and Selina Wang

## **Standout** *Students*

**Juan Polari** came to the center as a Fulbright Scholar from Argentina and has been conducting trials with the state's largest olive oil processors to increase quality and efficiency. Juan earned the first Firmin Berta fellowship as well as a fellowship from California Olive Ranch.

**Lauren Crawford** has been investigating new methods of de-bittering table olives. She earned the Erika and Walter Jennings Graduate Student Fellowship.

**Follow the UC Davis Olive Center:**





# *Honey & Pollination Center*







**Mead Bootcamp, 101, & 201 (Jan. 11, 12 & 13 and Sept. 13-15):** Hosted in conjunction with the Department of Viticulture and Enology, the center's mead courses have been reconfigured with a stronger focus on the university's facilities and staff expertise to cover everything from hands-on mead making in the winery (101) to advanced study in the institute's laboratory facilities (201).

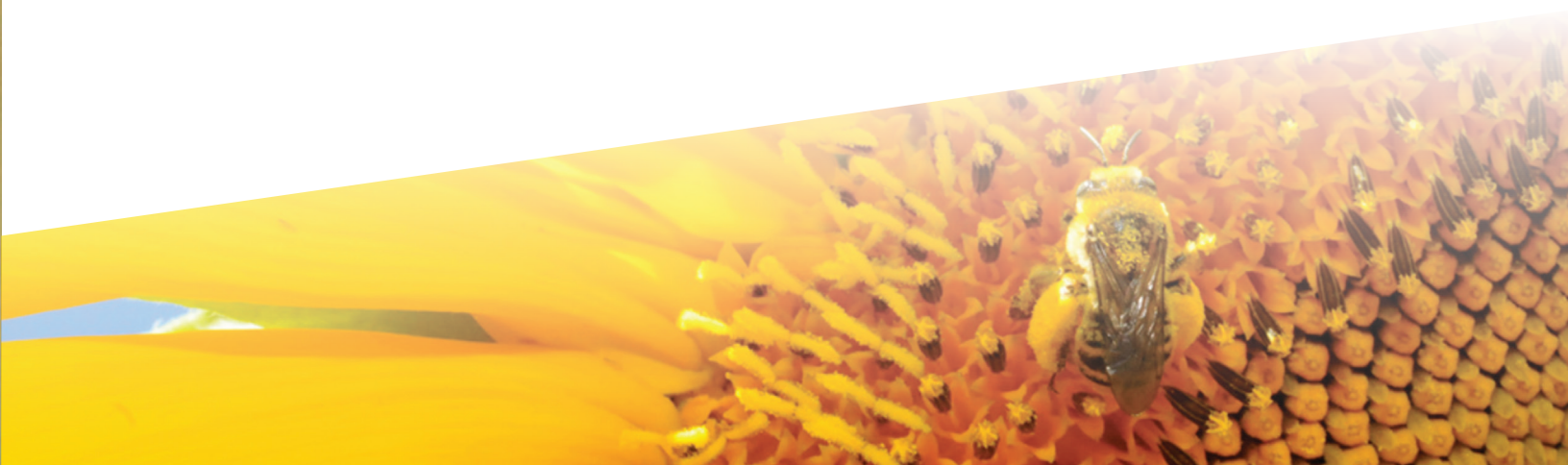
**Bee Symposium (Mar. 3, 2018):** Thomas Seeley, the Horace White Professor in Biology at Cornell University, was the keynote speaker at the fourth-annual Bee Symposium. Seeley is an animal behaviorist who researches the behavior, social life, and ecology of honeybees. His talk, entitled "Darwinian Beekeeping," addressed the ways in which the living conditions of honey bees differ between wild and managed colonies.

**Calif. Honey Festival (May 5, 2018):** Hosted in partnership with the city of Woodland, the festival welcomed a crowd of nearly 40,000 who tasted honey from all over the country. Vendors, education booths, and live music lined downtown Woodland. The UC Davis "Honey Lab" presented speakers on bee health and gardening,

honey tastings, education from UC Davis Master Beekeepers and displayed a working beehive. State Apiculturist and UC Extension Specialist, Elina Niño opened up a hive while in the confines of a tent. Many people watched in amazement as she explained the various parts of the hive and colony. Drones (male bees who can't sting) were seen crawling on people's hands and others asked many questions over the course of the day.

**Sensory Evaluation of Honey Certificate Course (Oct. 26-28, 2018):** Over the years, the center has been developing a system to teach participants how to critically taste and assess honey. Jean-Xavier Guinard, a professor and sensory scientist in the Department of Food Science and Technology, began the three-day "Honey Summit" with an introduction to sensory analysis. Attendees tasted over 40 varietal honeys with professional tasters and UC Davis faculty.

**Follow the Honey  
and Pollination Center:**







## Our *Friends*

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, brewing, and food sciences**. To give online, visit [rmi.ucdavis.edu](http://rmi.ucdavis.edu) or email us at [rmifriends@ucdavis.edu](mailto:rmifriends@ucdavis.edu).

**Gourmand:** Wayne and Jacque Bartholomew; Bancroft-Clair Foundation; Roger White

**Reserve:** Catherine & Dave Buscaglia; Randy Cobb & Kathie Benko; Joyce & Mark Cleaver; Mary Horton; Russell & Sheila Kaufman; Fritz & Beverly Maytag; Harold McGee; James & Penelope Shackelford

**Vintage:** Murry & Laura Baria; Karl Gerdes & Pamela Rohrich; Jina Lopez; Tom & Rebecca Ramme

**Culinary:** Grant & Lois Chappell; Bill & Laura Lacy; Bill & Linda Schmidt

**Foodie:** Seth Brunner & Linda Clevenger; Pam Gibbs







## The Year's Popular *Facebook Posts!*

#1

**Jan. 22, 2018:** Linda Bisson, the Maynard A. Amerine Endowed Chair, geneticist, and professor emeritus in the Department of Viticulture and Enology, named by WineBusiness as a "Top Wine Industry Leader."

HIGHLIGHT: (from WineBusiness) *"Bisson's research in yeast genetics is a scientific legacy that will not be surpassed easily."*

#2

**Feb. 2, 2018:** Joe Williams, Sierra Nevada-Endowed Brewer at UC Davis, profiled on beer and brewing website October.

HIGHLIGHT: *"It's ridiculous," Williams says. "How many people have been through UC Davis Brewing? You can walk into any brewery and chances are, if there are more than five employees one of them came to Davis in some capacity."*

#3

**Aug. 27, 2018:** Department of Viticulture and Enology Professor Emeritus Carole Meredith, and her work on Zinfandel, profiled in *Napa Valley Register*.

HIGHLIGHT: *"We know the origin of Zinfandel because of the hard work of Dr. Carole Meredith, a grapevine geneticist."*

**Follow us:**







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