

Year in Review



FORUM

TALKS ON FOOD & WINE SCIENCES

Highlighting the importance of academicindustry partnerships

SURPRISING SUPERFOODS March 12, 2019

Maria Marco, a microbiologist in the UC Davis Department of Food Science and Technology spoke about how the ecology and metabolism of microorganisms determine the uniqueness of foods like pickles and sauerkraut. David Ehreth, founder of Sonoma Brinery, shared his experiences utilizing Marco's research to improve the quality of his products.

WINEMAKER'S PERSPECTIVE ON GENETIC DIVERSITY

May 14, 2019

Winemaker Steve Matthiassion, whose eponymous winery produces uncommon varietal wines, joined Elisabeth Forrestel, a National Science Postdoctoral Fellow in the UC Davis Department of Viticulture and Enology, to discuss the genetic diversity of grapevine cultivars and its key role in the continued adaptation of winemaking in a world of adversity.



WALT KLENZ

WINE BUSINESS SPEAKERS

Presenting wine industry leaders with illuminating perspectives

HOW SCIENCE CAN PRESERVE THE ANCIENT ART OF WINEMAKING

May 30, 2019

Wrote *Wine Spectator*, "Catena Zapata is world-renowned for revolutionizing the quality and reputation of Argentine Malbec." Laura Catena's father, Nicolas Catena Zapata—often referred to as "the Robert Mondavi of Argentina"—ushered Argentine Malbec onto the world stage, a legacy she continues. Catena's talk covered her family's history of winemaking, the unique pressures of growing the varietal at high altitudes, and the surprising overlaps between the art of winemaking and science of medicine.



LAURA CATENA is a Harvard and Stanford trained biologist physician, and the founder of the Catena Institute of Wine in Argentina. She is currently managing director of Catena Zapata, which was named Best Argentine Winery (2017) at Robert Parker's Wine Advocate "Extraordinary Winery Awards." Catena has been called the "face" of Argentine wine and is the author of Argentina's definitive wine guide, Vino Argentino. She has appeared in O, The Oprah Magazine as one of the World's Top Women Vintners, and her work has been featured in the New York Times, the Wall Street Journal, Food and Wine Magazine, La Nación, Decanter and The Economist 1843 Magazine. She splits her time between Mendoza, Argentina, and San Francisco, California, where she practices Emergency Medicine.





Presented by the Robert Mondavi Institute and the UC Davis library, these lectures address some of the biggest topics in food and wine being

studied at UC Davis today

Watch all of our past lectures on our website!

FARM TO TABLE & BACK AGAIN

February 4, 2019

Congresswoman Chellie Pingree (D-ME), a national leader on food policy, joined Edward Spang, an assistant professor in the UC Davis Department of Food Science and Technology, to discuss innovations to ensure that more food makes it from the farm to the home, and that what's left over is reclaimed.

WINE, WILDFIRE & CLIMATE CHANGE

June 3, 2019

Governor Jerry Brown and UC Davis Enologist Anita Oberholster discussed the effects of climate change on California agriculture, particularly the growing frequency of catastrophic wildfires, with a focus on grapes and wine.

SAVOR.UCDAVIS.EDU



WINE, ART, BEER & MUSIC

Celebrating all things foodie against the backdrop of the world's leading scientific programs for food and beverage research

TOWARD A HEALTHY CAMPUS

October 19, 2019

Drawing a crowd of over 300 and hosting nearly 40 wineries, breweries, and eateries, TASTE was full of delicious sips, bites, and live music that celebrated the Mondavi vision of a life enhanced by wine, food, beer and the arts. Proceeds from this year's event will help create a new outdoor community area in the Good Life Garden,



CENTERS

FOR FOOD & BEVERAGE EXCELLENCE

Centers are dedicated to the research of foods and beverages, and implement crossdisciplinary efforts to address significant issues related to these products



OLIVECENTER.UCDAVIS.EDU

Doing for olives and olive oil what UC Davis did for wine

RESEARCH

The center continues to actively publish innovative research to improve processing efficiency, byproduct usages and chemical analysis of olives and olive oil. In late 2019, the center named one of its laboratories after the Berta Family in recognition of their donation of \$750,000.

PRODUCTS

The center was awarded gold medals for its 2018 Gunrock and Wolfskill Estate oils at the International Olive Oil Competition in New York, and in May planted five acres of super-high-density olives at Wolfskill that will produce future UC Davis olive oils.

2019 COURSES

March: Olive Growing for Oil

June: Sensory Evaluation of Olive Oil

September: Master Milling Certificate Course



HONEY.UCDAVIS.EDU

Making UC Davis the world's leading authority on bee health, pollination and honey

OUTREACH

The *California Honey Festival* takes place each year in May, and in 2019 drew a crowd of 40,000 to Main Street in Woodland.

EDUCATION

In July, the *International Pollinator Conference* highlighted research advances in the biology and health of pollinators. In November, the *Sensory Evaluation of Honey* course trained participants to recognize distinct varietal honeys.

MEAD MAKING

The center presented three mead-focused courses in 2019. *Mead 101* (Jan.), an introductory-level course; *Somm Day* (Jun.), a tasting for sommeliers presented with the Culinary Institute of America (CIA); and *Mead 301* (Jun.), a hands-on program offered in partnership with the UC Davis Department of Viticulture and Enology and the CIA.



TOURS

WELCOMING A GLOBAL AUDIENCE

From leaders of foreign universities to influential policymakers, the institute is a global hub for interdisciplinary teaching and research excellence, and attracts a worldwide audience. Each year the institute hosts select groups for guided tours of the complex, often led by graduate students.

UNCORKED

AT THE MONDAVI CENTER

Before select performances during the Mondavi Center's 2018-19 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.



September 23 Callas in ConcertFairwinds Estate Winery

October 14 Sir James Galway & Lady Jeanne Galway Hendry Winery

November 10 Pinchas Zukerman & Angela ChengTrefethen Family Vineyards

January 25 Las Cafeteras & Villalobos Brothers
Boeger Winery

March 1 We Shall Overcome Robert Mondavi Winery **April 10 Ballet Preljocaj**Domaine Carneros

May 3 Storm Large& *Le Bonheur*UC Davis, Oakville Station

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