



"Supporting *the* Next Generation of Scientists"

ANNUAL REPORT

Robert Mondavi Institute
for Wine and Food Science



2014 - 2015



UCDAVIS

FROM THE EXECUTIVE DIRECTOR

Dear Friends and Supporters,



I AM PLEASED TO SHARE with you the 2014-2015 Annual Report of the Robert Mondavi Institute for Wine and Food Science at UC Davis.

Few universities have matched UC Davis's consistently high standards in research and education. The university

ranks 1st in the U.S. in the number of faculty publications in agriculture, entomology, food science, and plant and animal sciences (ScienceWatch). And for the third consecutive year, UC Davis ranked No. 1 in the world for teaching and research in agriculture, forestry and veterinary medicine (QS World University Rankings, 2015).

These stellar rankings are due, in part, to the excellence of our students. The Robert Mondavi Institute significantly increased its support of students last year, awarding over \$60,000 in Fellowships, Travel and Research Grants, Internship Awards, and Poster Awards to graduate students in the Departments of Food Science and Technology, Viticulture and Enology, and Entomology and Nematology.

Within the Institute, the Honey and Pollination Center and Olive Center have each, independently, played an important role in supporting students while making lasting contributions to their industries. The Olive Center has mentored 20 graduate students and 70 undergraduate students since it was established in 2008. A multidisciplinary team of undergraduates working with the Olive Center won the prestigious grand prize at iGEM, an international competition in Boston, with over 2,500 participants. Their project developed a simple, cost-effective biosensor to detect olive oil quality. Other Olive Center accomplishments

last year included receiving a \$367,000 grant from the USDA Specialty Crop Block Grant Program, \$60,000 for table olive research and \$40,000 for olive oil research. Sensory and Master Milling Short Courses attracted over 150 participants from 15 states and 10 countries, and olive product sales topped \$125,000.

The Honey and Pollination Center supports students through sales of its products (honey, flavor wheel, and notecards). A portion of the proceeds are directed to support bee health research in the Department of Entomology and Nematology. Philanthropy has also helped support our students through the Center. Doug and Juli Muhleman, members of the Institute's Board of Executives, created the "Pollinator Fund" to support graduate students whose research area is related to bee health, pollination science or native pollinators. The Honey and Pollination Center greatly expanded its outreach efforts last year. The 2nd annual Mead Making Short Course attracted attendees from more than a dozen states and as far away as England. Almost 400 individuals attended our first annual Bee Health Symposium, made possible by a generous gift from the Henry J. Kaiser Foundation.

The generosity of our donors, members of the Friends Program, and our Industry Partners has enabled the Robert Mondavi Institute to support and promote our next generation of scientists. Continued support will allow us to implement our RMI 2020 Vision: *To generate and sustain a vibrant ecosystem of relationships among university researchers and students, industry thought leaders, and consumers.*

I'm confident we are blazing the path Robert Mondavi set us on more than a decade ago!

CLARE HASLER-LEWIS

Executive Director, Robert Mondavi Institute
for Wine and Food Science



Departments of
Food Science and Technology
& Viticulture and Enology

RESEARCH SYMPOSIUM



On April 11, 2015 the Departments of Viticulture and Enology and Food Science and Technology gathered in the Robert Mondavi Institute Silverado Vineyards Sensory Theater for the **first joint departmental research symposium**. The day featured **12 faculty research updates** and guided discussions in four areas: **food innovation, food integrity and authentication, food functionality, and environmental stewardship in food production.**



Recognizing Excellence

Inaugural Bee Symposium Graduate Student Poster Awards

Graduate students from the Department of Entomology and Nematology participated on May 9, 2015. They were awarded \$1,500, \$1,000 and \$750 for first, second and third place, respectively.

1st PLACE

REI SCAMPAVIA is a Ph.D. student of Professors Ed Lewis and Neal Williams. Her poster title: *Native Bee Nest Site Selection in Agroecosystems.*

2nd PLACE

JENNIFER VANWYK is a Ph.D. student in the Graduate Group in Ecology and a student of Neal Williams. Her poster title: *Wet Meadow Restoration Buffers the Impact of Climate Change: Pollinator Resilience During the California Drought.*

3rd PLACE

LESLIE SAULGERSCHENZ is a Ph.D. student of Professor Neal Williams. Her poster title: *Native Bee Parasite Shows Multitrait, Host-Specific Variation and Local Adaptation.*

Fifth Annual Graduate Student Research Poster Competition

Graduate students from the Departments of Food Science and Technology, and Viticulture and Enology took part in the competition on September 26, 2014. First, second and third place winners received \$1,500, \$1,000, and \$750, respectively.

1st PLACE

LUIS GARAY is a Ph.D. student in the Department of Food Science and Technology. His poster title: *Towards a Yeast Based Multivalue Technology Platform.*

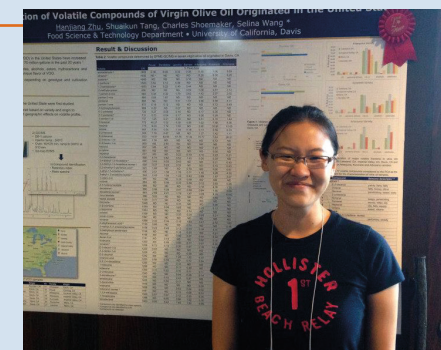
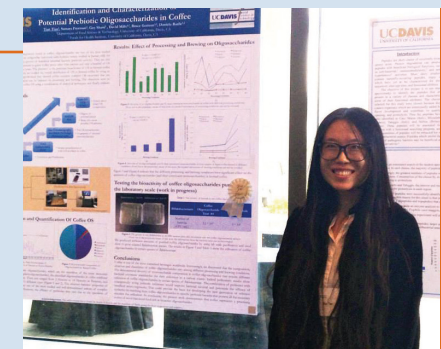
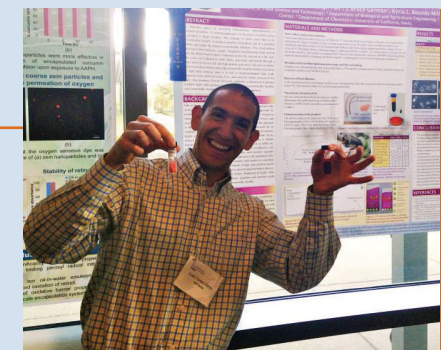
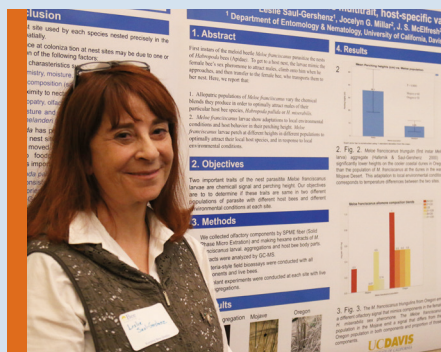
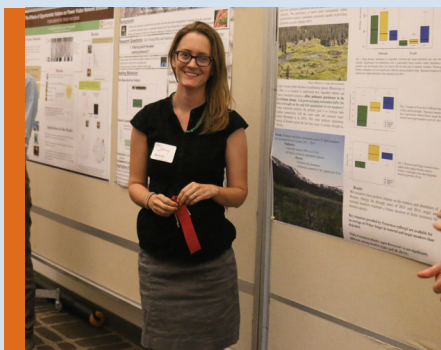
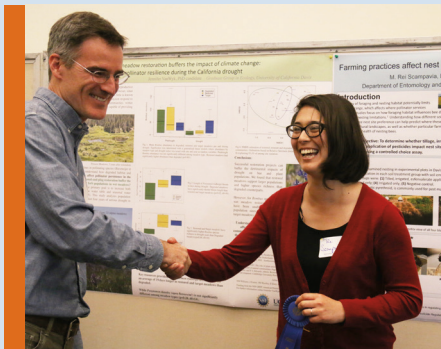
2nd PLACE

ALICE TANG is a Ph.D. student in the Department of Food Science and Technology. Her poster title: *Characterization of Volatile Compounds of Virgin Olive Oil Originated in the United States.*

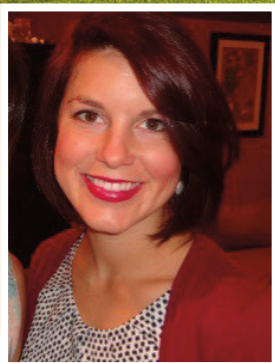
3rd PLACE

TIEN TIEN is a Ph.D. student in the Department of Food Science and Technology. Her poster title: *Identification and Characterization of Potential Prebiotic Oligosaccharide in Coffee.*

in
GRADUATE STUDENT
Research



2015 GRADUATE STUDENT TRAVEL AWARDS

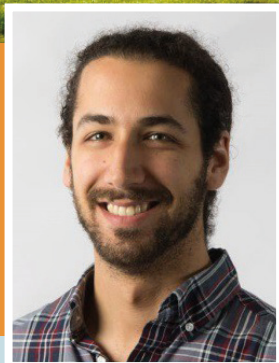
**ANA PETERSON**

Doctoral Student,
Viticulture and
Enology

AWARD: \$1,500

MEETING: 2015
In Vino Analytica
Scientia; Trentino,
Italy

ABSTRACT: Analysis
of Acetaldehyde
Condensation
Reaction

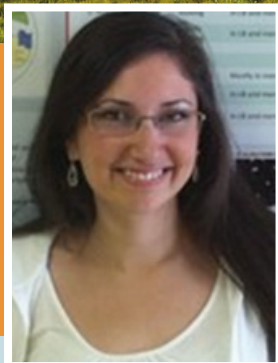
**ALEXANDER LEVIN**

Doctoral Student,
Viticulture and
Enology

AWARD: \$750

MEETING: American
Society for Enology
and Viticulture
Annual Conference;
Portland, Oregon

ABSTRACT: The
Effect of Water
Deficits on Berry
Growth and
Composition of
Seventeen Wine
Grape Cultivars in
the San Joaquin
Valley

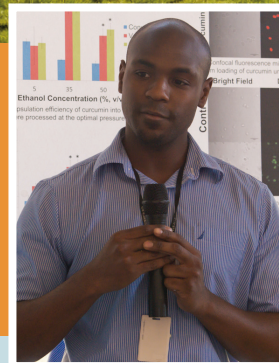
**NINA KIRMIZ**

Doctoral Student,
Food Science and
Technology

AWARD: \$750

MEETING:
Federation for
Academic Societies
for Experimental
Biology; Big Sky,
Montana

ABSTRACT: Insights
into human milk
oligosaccharide
utilization by
Bifidobacterium
longum subsp.
longum SC596 and
Bifidobacterium
breve SC95

**STEPHEN YOUNG**

Doctoral Student,
Food Science and
Technology

AWARD: \$750

MEETING: Institute
of Food Technologists
Annual Meeting &
Food Expo 2015;
Chicago, Illinois

ABSTRACT:
Enhanced
Encapsulation of
Bioactives into Yeast
Microcarriers using
Pressure Facilitated
Infusion

**JAKE URETSKY**

Doctoral Student,
Viticulture and
Enology

AWARD: \$750

MEETING: 66th
American Society
of Enology and
Viticulture National
Conference;
Portland, Oregon

ABSTRACT:
Split-Container
Culture Reveals
Developmental
Differences
in Grapevine
Roots Grown in
Heterogeneous Soils

**RYAN DOWDY**

Doctoral Student,
Food Science and
Technology

AWARD: \$500

MEETING: SIMB
37th Symposium on
Biotechnology for
Fuels and Chemicals;
San Diego,
California

ABSTRACT:
Evaluation of Tomato
Waste Feedstocks for
Microbial Food Cells



ROBERT MONDAVI INSTITUTE INTERNATIONAL INTERNSHIP AWARD

The recipient of this inaugural award was Michael Garrison, a Master's Student in the Department of Viticulture and Enology. This \$4,000 award supported Garrison's 6 month internship at Domaine Graménon, Côtes du Rhône. Garrison graduated from Virginia Tech in 2003 with a B.S. in Aerospace Engineering.

INDUSTRY PARTNERSHIP PROGRAM

Helping Industry Innovate

INDUSTRY PARTNERS

Pentair

WWW.PENTAIR.COM

Arla Foods

WWW.ARLA.COM

BENEFITS OF MEMBERSHIP IN THE INDUSTRY PARTNERSHIP PROGRAM:

Single point of access to
connect to faculty across
UC Davis

Annual research update
tailored to each Partner
interest area

*Graduate Fellows
Receive \$40,000 to
support one year of
their research in an
area of interest to
the Partner.*

Facilitated access to
state-of-the-art facilities,
including the LEED
Platinum winery, brewery,
and food, and milk
processing laboratories

The opportunity to name
a Graduate Fellow in the
company name



The 2015 **Arla Foods** Graduate Student Fellow is FANG (DIANE) DOU, a Ph.D. student in the **Department of Food Science and Technology** working with associate professor Nitin Nitin. Ms. Dou received \$40,000 to support one year of her

research focusing on the **detection of bacteriophage contamination in dairy streams**. Arla cooperative is a global dairy company owned by European dairy farmers with headquarters in Aarhus, Denmark. Arla is the **third largest dairy** cooperative in the world.



OLIVIA YU, a Ph.D. student in the laboratory of Dr. Kerri Steenwerth, **Department of Viticulture & Enology** was the **2013 Pentair Graduate Fellow**. Her research focused on advancing the knowledge of **greenhouse gas emissions**

from vineyard floor management practices. Pentair is a global water, fluid, thermal management, and equipment protection partner with industry leading products and services.

2014 - 2015

GRADUATE STUDENT FELLOWS

The WALT KLENZ

Lectureship on Wine Business

The Walt Klenz Lectureship series is a bi-annual event that brings renowned wine makers and wine industry professionals to the UC Davis campus.

November 6th 2014



Don St. Pierre, Jr.

Co-founder & Board
Member, ASC Fine
Wines

Don St. Pierre, Jr. founded ASC Fine Wines and was CEO until 2012, when he assumed the role of Executive Chairman. In 2011, he was ranked the #7 most influential person in the wine industry by Decanter magazine and was awarded "International Man of the Year" by Wine Enthusiast magazine.

May 19th 2015

Richard Mendelson has handled legal matters involving almost every aspect of the wine business. Responsible for obtaining recognition for some of the most well-known American Viticultural Areas, he assisted the California government with the legislation to protect the world-famous Napa Valley geographical indication.



Richard Mendelson

Director, Wine Law
and Policy Program
UC Berkeley; Attorney,
Dickenson, Peatman &
Fogarty, Napa



News & Events

NOVEMBER 2014: A team of UC Davis undergraduates was named the grand prize winner of the iGEM international competition at MIT in Boston. Over 240 entries were submitted from four continents.

SEPTEMBER 2014: The California Department of Food and Agriculture approved the first grading and labeling standards for California olive oil based on research conducted at the UC Davis Olive Center.

OCTOBER 2014: The Center received a \$367,000 grant from the USDA Specialty Crop Block Grant Program to examine ways to de-bitter California ripe olives to reduce waste-water impacts, and improve the nutritional quality of the product.

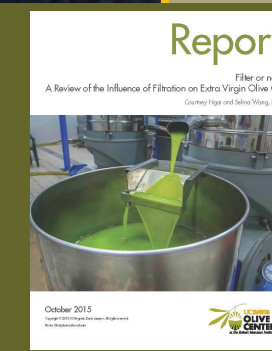
UC Davis Students
Win Big at International
Competition



Photo: Karin Higgins, UC Davis

*"It's all about
the details."*

— Pablo Canamasas



Reports and Publications

Full reports at olivecenter.ucdavis.edu

- **CORRELATING OLIVE OIL SENSORY AND CHEMISTRY RESULTS**
Journal of the American Oil Chemists' Society
- **FATTY ACID AND STEROL PROFILES OF OLIVE OIL PRODUCED IN THE UNITED STATES**
- **PACKAGING INFLUENCES ON OLIVE OIL QUALITY: A REVIEW OF THE LITERATURE**
- **THE EFFECT OF DIFFERENT COLD STORAGE CONDITIONS ON THE COMPOSITIONS OF EXTRA VIRGIN OLIVE OIL**
Journal of the American Oil Chemists' Society
- **LINKING CHEMICAL PARAMETERS TO SENSORY PANEL RESULTS THROUGH NEURAL NETWORKS TO DISTINGUISH OLIVE OIL QUALITY**
Journal of Agricultural Food Chemistry
- **AN IN-DEPTH ASSESSMENT OF ANALYTICAL METHODS FOR OLIVE OIL PURITY, SAFETY AND QUALITY CHARACTERIZATION**
Journal of Agricultural Food Chemistry
- **VOLATILE CONSTITUENTS IN SENSORY DEFECTIVE VIRGIN OLIVE OILS**
Flavour and Fragrance Journal
- **HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY WITH FLUORESCENCE DETECTION FOR THE RAPID ANALYSIS OF PHEOPHYTINS AND PYROPHEOPHYTIN IN VIRGIN OLIVE OIL**
Journal of Separation Science
- **QUANTUM CHEMICAL STUDY OF THE ISOMERIZATION OF 24-METHYLENECYCLOARTANOL, A POTENTIAL MARKER OF OLIVE OIL REFINING**
Journal of Molecular Modeling
- **CHARACTERIZATION OF VOLATILE COMPOUNDS OF VIRGIN OLIVE OIL ORIGINATED IN THE UNITED STATES**
Journal of the American Oil Chemists' Society

OCTOBER 2014: The sixth annual Master Milling Short Course was led by Pablo Canamasas, production manager at Australia's Boundary Bend Ltd. Participants visited three area producers, including Yocha Dehe Wintun Nation and Séka Hills.

NOVEMBER 2014: Twenty volunteers joined director Dan Flynn and research director Selina Wang at the university's olive grove to harvest four tons of olives. This is the 10th year of the harvest.

JUNE 2015: The Olive Oil Sensory Course was the largest and most successful yet, attracting participants from 18 states and 6 countries.

Stay up to date: olivecenter.ucdavis.edu/events



Bee Health Symposium

May, 2015

Keeping Bees Healthy attracted almost 400 beekeepers, gardeners, scientists and students. Topics included bee health, backyard beekeeping, and the effects of pesticides on bee populations. Marla Spivak, a MacArthur “Genius” Grant recipient for her research on bee health, was the Keynote. The symposium was made possible by a generous donation from the Henry J. Kaiser Family Foundation.

Picnic Day

April, 2015

Picnic Day attracted 2,000 visitors who tasted a variety of California honeys and learned about apiculture from our on-site beekeeper. An observation beehive was on display.

Mid-Winter Beekeepers Feast

January, 2015

An opportunity to showcase the bounty bees help bring to the table and honor Center donors and supporters. The menu featured local fare, most donated by northern California farmers and producers. A highlight was a guided tasting of meads led by Darrell Corti.

Introduction to Mead Making

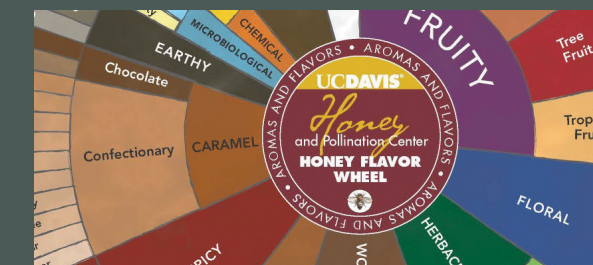
November, 2014

The two-day course featured talks by mead makers at the forefront of this growing beverage sector including: Petar Bakulic, president, Mazer Cup International Mead Competition; Michael Fairbrother, owner, Moonlight Meadery; Mike Faul, owner, Rabbit's Foot Meadery; and Ken Schramm, author, *The Compleat Meadmaker* and owner, Schramm's Mead.



Honey Flavor Wheel

The Wheel offers a huge lexicon to describe various flavors in honey. The Center worked with 25 tasters and sensory scientist Sue Langstaff of Applied Sensory, Sacramento, Calif. Aromas and flavors cover



the full sensory experience from primary tastes of sweet, bitter, sour, salty through common fruity and floral flavors, to the uncommon marshmallow and cinnamon and over 90 more! The Wheel was featured on NPR's 'Salt', in *Smithsonian* and *Science Magazine* online, and other food oriented magazines.

Muhlemans Establish Pollinator Fund

This past June, the Muhleman Family established the Pollinator Fund with a private donation and the proceeds from the Soderquist Award from the University. \$10,000 will support graduate student research in bee health, pollination science or native pollinators.

Center Supporters and Donors

\$25,000

Kaiser Family Foundation

\$2,500

Mike Cicchella

Natural American Foods

\$1,000

American Beekeeping Federation

Les Dames d'Escoffier, San Francisco

\$500

Carmel Honey Company

Moonlight Meadery

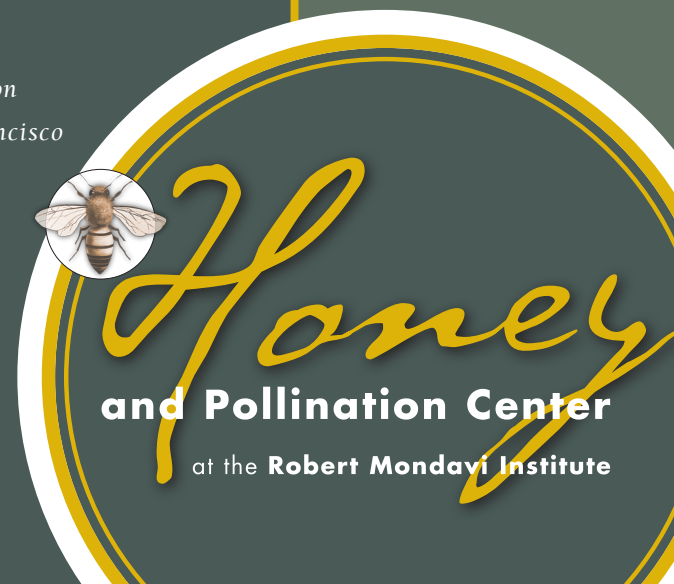
O Olive Oil

Sonoma Syrup Co.

Z Specialty Food

\$250

First Northern Bank



Keepers & Taster



The Winkler Dinner is named after the historic Winkler Vine, and honors the late Albert J. Winkler, chair of the Department of Viticulture and Enology from 1935 to 1957. Proceeds from the dinner support student activities, including international scholarship awards. This annual dinner is hosted by the department's student members and consists of five courses prepared by individual chefs, paired with wines made by a UC Davis alum, and accompanied by auctions and live music in the Good Life Garden.

WINKLER DINNER

May 16th, 2015

BUGS and BEER

November 1, 2014

David George Gordon, known as "THE BUG CHEF" and author of the award-winning *Eat-a-Bug Cookbook*, joined "THE POPE OF FOAM" Charlie Bamforth, Anheuser-Busch Endowed Professor of Malting and Brewing Sciences, to pair EIGHT BUG DISHES with EIGHT DIFFERENT BEERS. Bugs and Beer: Why Crickets and Kölsch Might Be Matches Made in Heaven, was the most popular event the Institute has ever hosted.



Photo Credit: Kathy Keatley Garvey



GREAT CHEFS SERIES

September 13, 2014 & February 28, 2015

Chef Daniel Olivella is a native of Spain who owns B44 Catalan Bistro in San Francisco and Barlata Tapas

Bar in Austin, Texas. During the morning session, 14 attendees had the opportunity to cook with Olivella in the Institute's Food Innovation Kitchen. After lunch, Olivella hosted a paella-making demonstration and tasting of Spanish wines.



Chef Patrick Mulvaney is the owner of Mulvaney's B&L in Sacramento, Calif., a mainstay of the region's Farm-to-Fork Movement. The full day event educated the public on sustainable culinary practices beginning with in-depth cooking instruction for 17 on how to transform a hog from the UC Davis Meat Lab into a delicious lunch.



HARVEST

FOOD › WINE › BEER › ARTS

Harvest was a celebration of autumn on Sunday, Oct. 12, 2014. The Good Life Garden showcased the region's agriculture with tastings from **40 wineries, breweries and food purveyors**. The event was sponsored by a grant from the Julia Child Foundation for Gastronomy and the Culinary Arts.

Uncorked

at the Robert and Margrit Mondavi Center for the Performing Arts

An exclusive wine tasting experience for members of the Friends of the Robert Mondavi Institute Program at or above the Reserve level. We thank the wineries that poured during the 2014-15 season.

Cakebread Cellars

Justin Vineyards & Winery

Hestan Vineyards

Putah Creek Winery

Boeger Winery

Robert Mondavi Winery

SCRIBE Winery

Frank Family Vineyards

Todd Taylor Wines

mondaviarts.org/uncorked/

Photo Credit: Zoey Wolinsky

FRIENDS of the RMI *Events & Members*

Fall

Fall Friends Welcome Celebrates Autumn



The Institute welcomed 80 members of the Friends program to the Fall Welcome Reception. They gathered in the Sensory Building Lobby to learn about student research projects, enjoy tastings of olive oil and honey and to tour the LEED Platinum Teaching and Research Winery.

Winter

Holiday Soirée Ends Year on a High Note



The Robert Mondavi Institute hosted its first annual Holiday Soirée on the evening of December 4, 2014 in the Sensory Building Lobby. It was an opportunity to thank donors and Friends who supported the institute's outreach, education and research mission during the year.

Spring

First-Ever Spring "Sense-ation"



Students led sensory experiences during the Spring "Sense-ation" on March 26, 2015. Henry Wedler, Ph.D. candidate in Organic Chemistry, led a blindfolded "Sightless Sipping" of wine; Shawn McIlvenna, Senior, V&E, explored how glass shape impacts the taste of sparkling wine taste; and Maile Kahn, Junior, FST, demonstrated "spherification," shaping liquids into spheres.

DONORS to the ENDOWMENT

Victor C. Chu Estate
Paul and Sandra Montrone
Douglas and Julianne Muhleman
College of Agricultural and Environmental Sciences

EPICUREAN

Douglas and Julianne Muhleman

CONNOISSEUR

Gourmand

Stephanie Gallo
Clare Hasler-Lewis and Cameron Lewis

Reserve

Erinne and Jim Aboytes	Al and Margaret Giuliani	Bill and Nancy Roe
Kathy and Abel Barrientes	Jane Killebrew	Glenn and Julie Nedwin
Wayne and Jacque Bartholomew	Suzanne and Dan Kimmel	Laurence Seigler
Elizabeth Clair	Chuck and Lori Krouse	Robert and Susan Sliva
Randy Cobb and Margaret Lawson		Roger White
Kathie Benko	John Lescroart and	Glenn Workman
Darrell Corti	Lisa Sawyer	Jean-Michel and Janet Valette
Kay Gist	Robert and Barbara Leidigh	Anonymous Donors
	Harold McGee	

ENTHUSIAST

Vintage

Karl Gerdes and Pamela Rohrich	James and Penelope Shackelford	Jina Lopez
Bill and Linda Schmidt	Mary Horton	Laura and Murry Baria

Culinary

Rafael De La Fuente	Anne and Jim Stevens	Grant and Lois Chappell
Michael and Sofie De Nardi	Patricia Pesavento and David Warland	Clay Gregory
Dan Sperling	Thomas Engel	Barbara Fingerut
Don and Karen Fouts	Tom and Rebecca Ramme	Jack and Melanie Williams III
Chuck and Nancy Shulock	Jenise Fahrni and Eric Shih	

www.rmi.ucdavis.edu/support



2014 - 2015

Executive Committee

David Block (Chair)

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

Michael McCarthy (Vice Chair)

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

Diane Barrett

Specialist in Cooperative Extension, Department of Food Science and Technology

Charlotte Biltekoff

Associate professor, American Studies and Department of Food Science and Technology

Linda Bisson

Professor, Department of Viticulture and Enology

Bruce German

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

Lovell (Tu) Jarvis

Professor, Department of Agricultural and Resource Economics

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, and Associate Dean for Agricultural Sciences, College of Agricultural and Environmental Sciences

HONORARY BOARD

A distinguished group of thought-leaders whose expertise and industry leadership represent, inspire, and honor the Institute's vision: *Enhancing our quality of life through wine, brewing, and food science* — for future generations.

August A. Busch III	Margrit Mondavi
Francis Ford Coppola	Michael Mondavi
Darrell Corti	Tim Mondavi
Ann and Gordon Getty	Paul Montrone
Agustin Huneeus	Wolfgang Puck
Fritz Maytag	Martin Yan

GLENN WORKMAN JOINS THE BOARD OF EXECUTIVES



As vice president and general manager of Napa operations, Workman oversees nearly every aspect of the Robert Mondavi Winery. Since 2004, he has helped manage the entire facility, including winemaking operations, finances, retail and hospitality. Workman has been a prominent member of the winery's team since 1975.

Board of Executives

ROBERT BOYNTON is adjunct professor of applied economics and management at Cornell University and retired senior vice president of Marketing and Sales, Leprino Foods Company.

PAUL COLETTA served as the chief marketing officer for Jamba Juice, Pinkberry and POM Wonderful. He has worked at Disney, Viacom and Hewlett-Packard.

DARRELL CORTI is president of Corti Brothers, gourmet food and fine wine specialists in Sacramento, Calif.

AL GIULIANI (Chair) is the retired president and chief operating officer of Ready Pac Foods. He previously worked for Mars, US Foods, United Vintners and Quaker.

CLAY GREGORY is chief executive officer of Visit Napa Valley and former president of Jackson Family Wines.

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 is an author, *New York Times* columnist, and recipient of the prestigious "Johannes van Dam Prize," awarded to him in 2014 by the University of Amsterdam. His book *On Food and Cooking: the Lore of the Kitchen*, is a standard reference in culinary schools.

DOUG (Vice Chair) and **JULI MUHLEMAN** are long-time supporters of UC Davis and the institute. Doug served as a UC Davis Foundation trustee and chair of the Dean's Development Task Force for the College of Agricultural and Environmental Sciences. He currently chairs the Brewing Science Strategy Group within the Department of Food Science and Technology.

GLENN NEDWIN Previously CEO and President of Taxon Biosciences, Inc., has over 30 years of experience in the biotechnology industry.

WARREN QUILLIAM is MillerCoors senior director, Corporate Brewing and Malting, where he oversees brewing and malting operations for domestic and international operations.

JEAN-MICHEL VALETTE is Chair of Vinfolio and Sleep Number by Select Comfort, and Lead Director of the Boston Beer Company.

ROB TWYMAN is the regional president for Whole Foods Market, Northern California.

STEPHANIE GALLO is vice president of marketing for E. & J. Gallo Winery and leads the company's worldwide marketing for prominent brands, including Barefoot and Gallo Family Vineyards.



UC Davis supported Robert Mondavi's transition from a grape merchant to a world-renowned California wine maker. In return, his gift to build the Robert Mondavi Institute has become an asset to the research efforts of the Departments of Viticulture and Enology, and Food Science and Technology. The Institute has continued to bring scientific recognition to UC Davis. Robert Mondavi would be extremely proud of his legacy and how we executed his vision.

MARGARET LAWSON

Founding Member,
Board of Executives



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

**UC DAVIS OLIVE CENTER
AT THE ROBERT MONDAVI
INSTITUTE**

**HONEY AND POLLINATION
CENTER AT THE ROBERT
MONDAVI INSTITUTE**

**COLLEGE OF AGRICULTURAL
AND ENVIRONMENTAL
SCIENCES**

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

The **ROBERT MONDAVI INSTITUTE**
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