



Spring Events

Dear RMI Supporter,

It may still be raining in Northern California, but the winter quarter is ending for students with finals next week, and the trees on campus are starting to bloom! Spring ushers in a busy time with many intriguing events.

This Friday, March 17, we'll host an important Savor event, **Viticultores: Mexican American Perspective on Grapes, Community and Resilience**. I encourage you to register to learn about the highly-skilled workers who cultivate some of the best grapes in Napa Valley.

Sips and Bites: All About Grains is on April 11 and features the UC Davis SCOPE plant breeding project. They are making strides in producing grains with better flavor that appeal to artisan bakers and specialty markets. Attendees will taste crackers made with three different grains, including an interesting wheat-rye hybrid.

On May 16, **Forum: UC Davis Farm** will highlight their small farm making significant impacts for students. We'll hear from the new director Colin Dixon, and students will join him to talk about growing organic vegetables for their CSA boxes and student pantry, their cut flower program, and much more.

Two significant campus events are also coming up this Spring. The **109th Picnic Day** will be on April 15, with olive oil and honey tasting at the Robert Mondavi Institute and many other events across campus. On May 6, the student-run Davis Enology and Viticulture Organization (DEVO) will host the **22nd Annual Winkler Dinner**. I highly recommend attending to support DEVO and enjoy an evening of excellent wine, exclusive auction items, and delicious food. Tickets will be on sale soon.

Shared below are features highlighting some of the innovative research happening in the academic departments at the Robert Mondavi Institute. An interview about plant-based milk with faculty from the Department of Food Science and Technology, and accolades for work on smoke-taint in wine grapes for faculty of the Department of Viticulture and Enology.

And finally, the Delarue lab is looking for people to participate in consumer product research. **Fill out this interest form**, and they will invite you to their upcoming product tastings.

I hope to see you at an upcoming event!

Sincerely,



Andrew Waterhouse

*Director, Robert Mondavi Institute for Wine and Food Science
Professor Emeritus, Department of Viticulture and Enology*

Coming Up: Savor



Viticultores: Mexican American Perspectives on Grapes, Community and

Resilience

March 17, 5:00 to 6:15 pm. *Presented virtually, via Zoom.*

They say “great wine is made in the vineyard,” but who nurtures the perfect environment that provides the foundation for great wine? We will hear from viticulture experts who have helped build the reputation of Napa Valley wine and discuss how Mexican and Chicanx communities have contributed their in-depth knowledge and highly-skilled grape cultivation techniques. Understanding their contributions and stories will help all wine drinkers better appreciate the origins of their favorite vintage.

[**> Register**](#)

Coming Up: Honey Tasting



Honey Exploration: North America

March 22, 5:30 to 7:00 pm. *Presented at the RMI Sensory Theater.*

The **Honey and Pollination Center** is hosting their next honey tasting class on March 22. Explore regional honey favorites from Florida Tupelo, to Appalachian Sourwood and on to Northwestern Fireweed. Attendees will also taste and talk about mead, the alcoholic beverage made from honey, and how it relates to regional honeys.

[**> Register**](#)

Coming Up: Sips and Bites



Sips and Bites: All About Grains

April 11, 6:00 to 7:15 pm. *Presented at the Walter A. Buehler Alumni Center.*

The UC Davis SCOPE Small Grains project is a student-led collaborative that strives to breed improved grains and bring out unique flavor profiles and quality characteristics for organic growers and artisanal or specialty markets. Attendees will taste crackers from three different UC breeding program grains: wheat, triticale (a wheat-rye hybrid), and naked barley. You might find your new favorite flour for baking!

[**> Register**](#)

Coming Up: Forum



Forum: UC Davis Student Farm

May 16, 5:30 to 6:30 pm. *Presented virtually via Zoom.*

Founded in 1977, the 23-acre Student Farm at UC Davis is a community where students create, maintain, and explore sustainable food systems. It's a small farm with a significant

impact, hosting programs in market-scale farm production, food access and security, restoration, and much more. Director Colin Dixon will share the importance of the farm, and students will talk about their program experiences.

[**> Register**](#)

Listen: KQED



Plant-Based Milks Go Mainstream

Soy, almond, oat and other plant-based milk alternatives have skyrocketed in popularity over the last few decades. And now new draft guidance from the FDA would allow these drinks officially to be marketed as “milks.” The interview features Charlotte Biltekoff, associate professor of American Studies and Food Science and Technology, UC Davis; Yasmin Tayag, staff writer, The Atlantic; Dave Ritterbush, CEO, Califia Farms; Prieria Panescu, senior scientist, The Good Food Institute.

[**> Listen to Interview**](#)

Read: RMI Blog



Anita Oberholster and Colleagues Recognized for Smoke Taint Research

Wine Enthusiast Magazine has named UC Davis enologist Anita Oberholster and two of her colleagues from other universities “Innovators of the Year” for their research on the effects of wildfire smoke on wine grapes.

[> Read Article](#)

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