

2022

YEAR IN REVIEW



*Enhancing public
understanding of
wine, brewing,
and food sciences*



Gregory Urquiza/UC Davis

Land Acknowledgement

We should take a moment to acknowledge the land on which we are gathered. For thousands of years, this land has been the home of Patwin people. Today, there are three federally recognized Patwin tribes: Cachil DeHe Band of Wintun Indians of the Colusa Indian Community, Kletsel Dehe Wintun Nation, and Yocha Dehe Wintun Nation.

The Patwin people have remained committed to the stewardship of this land over many centuries. It has been cherished and protected, as elders have instructed the young through generations. We are honored and grateful to be here today on their traditional lands.

LETTER FROM THE DIRECTOR

We started 2022 with continued COVID-19 regulations for indoor events that kept our events virtual, but we had hope that a return to in-person was imminent. Large-scale outdoor events such as Picnic Day and the Winkler Dinner, hosted by the Davis Enology and Viticulture Organization (DEVO), came back in April after a hiatus and added much-needed energy and connection on campus and at the institute.

Late summer brought our first in-person Sips and Bites since the series' inception in 2019. It was a sold-out summer produce tasting with UC Davis Dining Services and highlighted how a shared experience could spark conversation and curiosity. We are still working out some bugs with offering hybrid events, but we will continue offering our lectures virtually and our tastings in person at the Silverado Vineyards Sensory Theater. You can find our events at rmi.ucdavis.edu/events.

I've been having fun working with my alma mater, University of Notre Dame, on a joint virtual series called ThinkND: The Science and Business of Wine, Spirits and Beer, along with other colleagues in the Department of Viticulture and Enology and the Department of Food Science and Technology. The series will expand and continue into 2023.

We've hosted a variety of fun and informative events this year on topics such as alternative meat, the terroir of beer, small farms, experimental wines, learning from goats, the business of wine and more. I want to thank the Friends of the Robert Mondavi Institute for supporting these events and furthering our mission. Their generosity enables us to continue to expand our public programs and highlight the fantastic advances at UC Davis in a fun and approachable way. Please support our mission of enhancing the public's understanding of wine, brewing and food science by becoming a friend at rmi.ucdavis.edu/friends.

We launched a virtual video tour series in August for our out-of-town supporters or those new to the Robert Mondavi Institute. It features areas such as Good Life Garden, Sensory Building and sensory studies, Food Innovation Lab, milk lab, pilot processing plant, and brewery. Watch them at rmi.ucdavis.edu/virtual-tour-videos.

Please sign up for our newsletter to be the first to hear about our upcoming events, consumer sensory study opportunities, and see our latest videos. You can also follow our social media accounts at rmi.ucdavis.edu/connect.

I appreciated your support in 2022 and look forward to seeing you at more of our programs this year.

Andrew Waterhouse

Director, Robert Mondavi Institute

Professor Emeritus, Department of Viticulture and Enology, UC Davis

L'Apéro les Trois, a wine vendor at TASTE

TASTE

In October, a sold-out TASTE food and wine-tasting fundraiser welcomed more than 300 people to a beautiful evening in the Good Life Garden. It featured some of the best local and regional wineries, breweries, restaurants, and UC Davis centers and initiatives. It was an enchanting evening under the heritage olive trees and in the sycamore grove at the heart of the institute as we reconnected with friends, supporters and colleagues. Visit our YouTube channel to view the highlight video.

Attendees helped raise \$6,000 for our beneficiary, the UC Davis Student Farm! Its mission is to hold a space where students can learn, practice, and model an ecologically, socially and economically sustainable agriculture and food system. We are proud to support their work and encourage you to find out more at asi.ucdavis.edu/programs/sf.



Joel Mackendorff/UC Davis

SIPS AND BITES

Stories Behind Foods and Drinks

The Sips and Bites series returned this year and focused on bringing back our popular in-person experiences hosted in the Silverado Vineyards Sensory Theater.

However, our first event of the year was a virtual offering, **Orange vs. Red, Tasting Experimental Wines**. Two experimental wines produced by speaker James Campbell illustrated naturally occurring pigments' effect on tannins. We paired these wines with commercial wines in a sampling kit shipped directly to attendees. Director Andrew Waterhouse and Madeline Puckette, co-founder of Wine Folly, joined to offer a guided tasting.

In August, we hosted a sold-out event in the Sensory Theater as we featured UC Davis Dining Services. **A Bite of Summer** showcased how they serve thousands of students daily through healthy initiatives and innovative menus. Chef Bob Walden discussed how they partner with local farmers to procure the freshest produce and turn vine-ripe tomatoes into hundreds of gallons of delicious roasted tomato sauce!

A surprising success was **Exploring Wine Treatments** in November with the return of James Campbell and Madeline Puckette. Building off our previous experimental tasting, we took an alumnus-donated



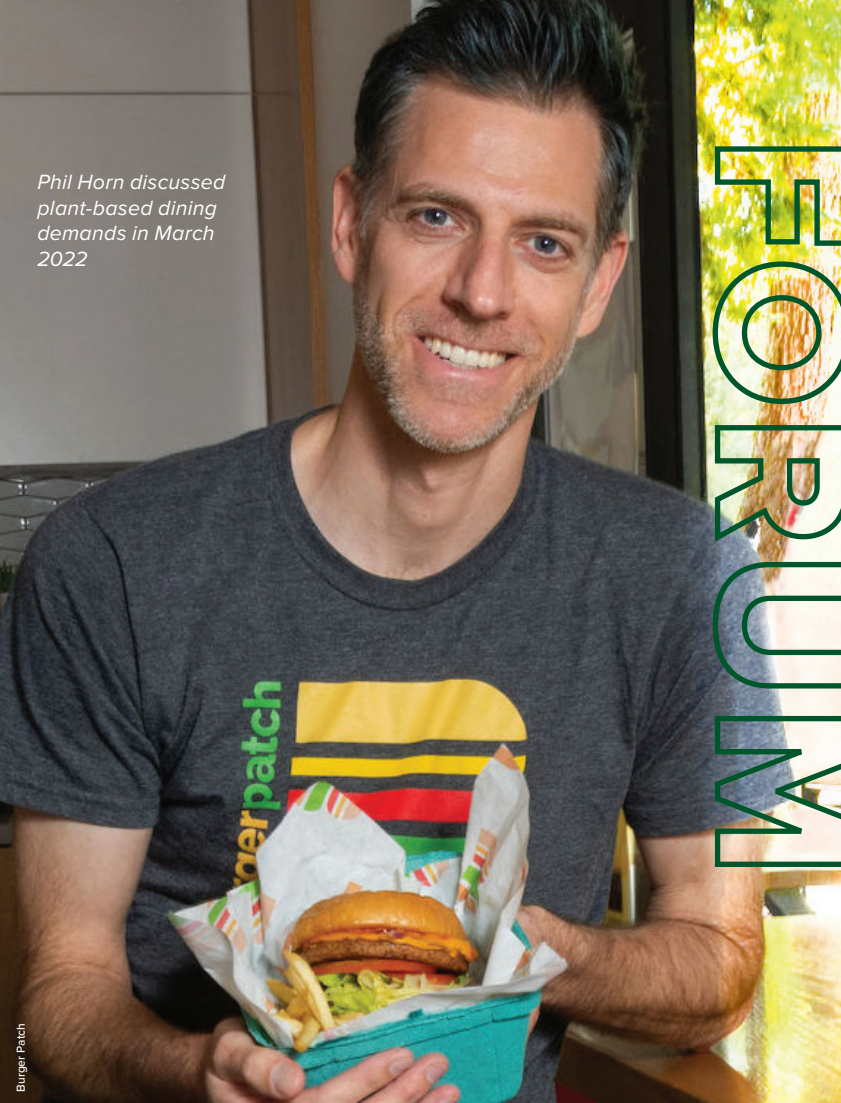
Madeline Puckette and Andrew Waterhouse pouring wine samples at Sips and Bites: Exploring Wine Treatments in November 2022

wine and, to separate bottles, added sugar, tartaric acid, tannin, acetic acid and alcohol. We asked tasters to identify which glass had each addition. Then we discussed how winemakers manage these components in a bottle of finished wine and how we individually perceive the flavors. The event sold out in two days and ran long due to an engaged and lively Q&A.

Subscribe to our newsletter to join Sips and Bites events before they sell out.

rmi.ucdavis.edu/newsletter

Phil Horn discussed plant-based dining demands in March 2022



Forum Talks on Food and Wine Sciences

In March, **Diners, Drivers, and the Design of Meat Alternatives** focused on recent advancements in plant-based meats and the consumer-driven market for their success. Andrew Gravelle, assistant professor from the Department of Food Science and Technology, discussed the science behind designing meat alternatives. Phil Horn, president and CEO of Burger Patch, shared what customer values drive the market and how they meet the demand for plant-based dining.

In November, **Learning from Goats** highlighted the UC Davis Goat Teaching and Research Facility and how it gives students hands-on experience in goat management. Kristy Portillo, Ben Rupchis, and UC Davis alumna Erika McKenzie-Chapter of Pennyroyal Farm, shared the unique student learning opportunities, innovative husbandry research and delicious cheese made at the Goat Barn.



Goats at Pennyroyal Farm

Walt Klenz Wine Business Speaker Series

In February, Martha Stoumen presented **Handmade with Patience, the Business of Natural Wine**, to a large virtual audience. She candidly shared her experience and insights about starting her business, Martha Stoumen Wines, why she focuses on low-intervention winemaking, the importance of natural farming, and her agility in navigating unforeseen circumstances.

In October, we welcomed Jeff O'Neill to discuss **Sustainable Sourcing and Scaling in the Wine Industry**. O'Neill Vintners & Distillers is the tenth-largest winery in the U.S. Founder and CEO Jeff O'Neill is an industry leader and innovator who shared his focus on cutting-edge sustainability, sourcing and scalability while meeting consumer demands for quality and value.



Andrew Waterhouse, Jeff O'Neill, and Walt Klenz

WALT KLENZ

Martha Stoumen presented *The Business of Natural Wine* in February 2022





SAVOR

**Presented in partnership
with the UC Davis Library**

In March, **Savor: The Terroir of Beer** delved into the idea of beer having a similar “sense of place” that we have long associated with wine. Glen Fox, UC Davis’ brewmaster, moderated the conversation between Missy Begay, co-founder of Bow & Arrow Brewing Co., a Native American-owned brewery, and Ron Silberstein, founder of Admiral Maltings, a Bay Area craft malthouse. Both speakers are breaking new ground by

sourcing local, sustainable ingredients and integrating their communities’ values into innovative business models that bring a new meaning to terroir.

In June, **Savor: Sustaining Small Farms** explored how we can ensure an agricultural economy where small farmers thrive with Paul Muller, Ruth Dahlquist-Willard, and David Mancera. They shared the



Ron Silberstein, Missy Begay, and Glen Fox at Savor: The Terroir of Beer in March 2022

barrage of threats to small farms, including climate change, complex water laws, and strict regulations designed for larger agribusiness. The speakers also discussed how consumers could directly support small farms to help save this vital resource.

CENTERS OF EXCELLENCE



Courses and Events

As the COVID-19 restrictions began to relax in early 2022, the Honey and Pollination Center planned the return of in-person courses and events. They hosted their annual Introduction to Making Mead and Mead Making Bootcamp short courses in April. One month later, they helped organize the UC Davis presence at the 2022 California Honey Festival in downtown Woodland, CA.

Advisory Committee

The underlying theme of 2022 was the center's redevelopment and reorganization of the advisory committee. To meet the needs of the honey industry, the committee includes many industry members, from the National Honey Board to large and medium-scale packers, beekeepers, the USDA, and even a mead maker! The committee held its inaugural meeting in the fall and discussed at great length a vision and goals for the center's next ten years.

Excellence and Standards for Mead

Throughout the year, the center worked with members of the Mead Institute, developing a program based on achieving excellence and standards for the fledgling area of mead in the alcohol sector. It's intriguing to call mead fledgling since it is the oldest known alcoholic beverage, but as an industry, it is just beginning to have an impact. The Honey and Pollination Center is proud to be active in educating both mead makers and consumers in the world of mead.

Products

Product sales are vital to the continued success of the Honey and Pollination Center. The UC Davis Bookstore has a line of single-varietal honeys, a honey-tasting wheel and beautiful note cards.

honey.ucdavis.edu



Classes

After two years of COVID-19 restrictions, the Olive Center began to host world-renowned, in-person classes bringing together international experts to teach sensory evaluation, olive growing, master milling and how to appreciate olive oils on a culinary level.

Olea Learn Apprenticeship Program

The Olive Center started a pilot program in collaboration with industry, designed to train student apprentices in all aspects of olive production. The students began their training in field management at the historic Wolfskill Experimental Orchards and participated in milling, bottling and product development.

Research

The center partnered with the Biogeochemistry and Nutrient Cycling Lab and Modern Olives in a research project to determine the impact of compost applications and fertilizer on soil health and oil quality. In addition, they continued the olive cultivar evaluation with Dr. Giulia Marino at the Wolfskill Experimental Orchard.

Harvest

This year's olive harvest was record-breaking! Thanks to the improvements in agronomic management, the center harvested 22,000 pounds of olives and produced 800 gallons of extra virgin olive oil.

Products

In December, the center released Olio Nuovo with support from the participants in the apprenticeship program. The students helped create the extra virgin olive oil, from tree to bottle. The Olive Center will release a new product line in 2023 that includes a 100% Koroneiki, a Mission-Picual blend, alongside their well-known Wolfskill, Gunrock and Roasted Garlic oils. Products are available at the UC Davis bookstore.

olivecenter.ucdavis.edu

Center for Wine Economics

In November, the Center for Wine Economics hosted the Fifth Annual Ghvino Forum of America, celebrating 8,000 years of living wine culture in the country of Georgia. It is an annual event of the America Georgia Business Council, aiming to advance the understanding of the origin of wine and wine culture and to explore the intersection of wine, society and business in Georgia and beyond.





Executive Committee

Barbara Blanco-Ulate

Assistant Professor, Department of Plant Science

David Block

Professor, Department of Viticulture and Enology; Ernest Gallo Endowed Chair in Viticulture and Enology

Darrell Corti

President, Corti Brothers

Sorangi de Leon

Director of Development, College of Agricultural and Environmental Sciences

Erin DiCaprio

Associate Specialist in Cooperative Extension, Department of Food Science and Technology

Amina Harris

Director, Honey and Pollination Center

Ermias Kebreab

Director, World Food Center; Associate Dean for Global Engagement; Professor, Department of Animal Science

Harold McGee

Curious Cook

Anita Oberholster

Cooperative Extension Specialist, Department of Viticulture and Enology

Patsy Owens

Associate Dean for Agricultural Sciences; Professor, Department of Human Ecology

Madeline Puckette

Co-founder of Wine Folly

Michael Rios

Vice Provost of Public Scholarship, Office of Public Scholarship and Engagement

Christopher Simmons

Professor and Chair, Department of Food Science and Technology

Francene Steinberg

Professor and Chair, Department of Nutrition

Andrew Waterhouse

Director, Robert Mondavi Institute; Professor Emeritus, Department of Viticulture and Enology

Honorary Board

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Francis Ford Coppola

Darrell Corti

Ann and Gordon Getty

Agustin Huneeus

Fritz Maytag

Michael Mondavi

Tim Mondavi

Paul Montrone

Wolfgang Puck

Martin Yan

Friends

Gourmand

Wayne and Jacque Bartholomew; Anonymous

Reserve

Darrell Corti; Mary Horton; Harold McGee; Fritz and Beverly Maytag; James and Penelope Shackelford

Vintage

Bob and Barbara Leidigh; John E. Ruden

Culinary

Rosemary and William Chamberlain

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