

YEAR IN YEAR IN YEAR IN YEAR IN **REVIEW**



UC DAVIS

Robert Mondavi Institute
for Wine and Food Science

Jan. to Dec. 2020

A year unlike any other..

With the ongoing COVID-19 pandemic, a campus-wide shift from in-person to virtual teaching and mandatory closures, the landscape for outreach events changed dramatically this year. But with change comes opportunity! The Robert Mondavi Institute was among the first campus units to present an all-virtual lineup of talks, conversations *and* tastings. You will find a summary of these events in this brochure, with more information and videos of each available at rmi.ucdavis.edu.

Each fall the institute presents TASTE, a celebration of all things foodie. While we weren't able to host wineries, breweries and eateries in the UC Davis Good Life Garden this year, I am pleased to say that the proceeds from last year's TASTE have enhanced our beautiful outdoor space. In partnership with the UC Davis Arboretum and Public Garden, and the UC Davis Departments of Viticulture and Enology, and Food Science and Technology, we were able to install six new picnic tables in the courtyard just outside winery and brewery building. Thanks to all who attend TASTE 2019, and helped make this possible!

I would also like to take this chance to thank the institute's supporters. The members of the Friends of the RMI continue to play a vital role in our ongoing commitment to the Mondavi vision of enhancing the public's understanding of wine, brewing and food sciences. If you would like to join our current friends in supporting the institute's mission, you can find more information about how to give at rmi.ucdavis.edu/friends.

Though this year was unorthodox in about every way imaginable, we were able to continue our outreach and education efforts with the support of our donors, staff and our campus partners—take a look through these pages to see our highlights from 2020.

Here's looking forward to a new and exciting year of wine, beer and food science events!

Andrew Waterhouse

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



Savor

Lectures on the biggest topics in food and wine

Presented with the UC Davis Library

In May, **Savor: Food Shortages in a Pandemic** presented a panel of experts from on and off campus who addressed the ways in which the food supply chain has been interrupted by the COVID-19 pandemic.

Later in May, **Savor: How Big Soda Got Us Hooked** addressed the science and politics of "Big Soda" with talks by Assistant Professor Jen Fable, who researched the effectiveness of the nation's first "soda tax" in Berkeley, and California Assembly Member Richard Bloom, who has sponsored similar statewide legislation.

Finally, in November, **Savor: California's Vanishing Chardonnay** welcomed winemaker Dan Petroski, wine critic Esther Mobley and Assistant Professor Elisabeth Forrestel for a discussion about the future of California's grapes and wine, and the need to diversify in the face of climate change.

Find more at: savor.ucdavis.edu

Photo: In May of this year, **Savor: Food Shortages in a Pandemic** addressed the timely issue of empty grocery store shelves and a faltering supply chain in response to the COVID-19 pandemic. (Shutterstock)



Selina Wang, research director for the UC Davis Olive Center, and Brady Whitlow, of Corto Olive Company, speaking in March at Unrivaled: California's Extra Virgin Olive Oil, as part of the Forum series. (Alana Joldersma/UC Davis)

A season of talks and tastings

Forum, Walt Klenz, and Sips and Bites

In February, the **Walt Klenz Wine Business Speakers Series** welcomed Master Sommelier Dustin Wilson and Matt Sabato, of Verve Wines, who discussed Verve's innovative approach of using stories to connect consumers with new wines. In March, the institute presented a **Forum: Talks on Food and Wine Sciences** lecture by Selina Wang, the research director of the UC Davis Olive Center, and Brady Whitlow of Corto Olive Company about how California's extra virgin olive oil is an international model for quality.



Andrew Waterhouse, Katie Rouse and Corinne Rouse at Sips and Bites: Birdhorse Wines in July.

This summer the institute launched a new virtual tasting series, **Sips and Bites**, to introduce the winemakers, brewers, and specialty producers behind some of the best foods and beverages out there. Presented monthly, the series has welcomed innovators from Birdhorse Wines, Sola Bee Farms, Matthiasson Wines, J.J. Pfister Distilling Company, Base Camp Bakery and even the student winners of the 2020 Iron Brew Competition.

In October, the final Forum event welcomed Dario Cantù, a plant biologist and professor in the UC Davis Department of Viticulture and Enology and Marianna Fasoli, a Senior Manager in the Department of Winegrowing Research at the E. & J. Gallo Winery for a discussion about how mapping grapevine genomes may be the key to sustainable vineyards across the globe.



Staying in touch

A monthly newsletter, Facebook, Instagram and YouTube

In the fall of this year we completed a digital archive of all of our monthly newsletters, going all the way back to 2004! Our monthly newsletter is the place to hear about upcoming events as well as food and beverage related stories from across campus.

We also added YouTube to our social media roster this year, and have published to our channel all of our lecture and event videos, which include an extensive archive of Walt Klenz Wine Business Speakers lectures, as well as everything we've done in the last two years.

Finally, our Facebook and Instagram pages continue to grow, with weekly posts and photos from the institute and related units across campus, each offering an insight into the world of food and beverage science at UC Davis. You can find all of our platforms at rmi.ucdavis.edu/connect.

Centers of Excellence



Publications:

The center published several papers on a range of topics, including new research on a rapid and more-accurate method to detect adulteration of extra virgin olive oil.

The center is leading the effort to create the *Olive Oil Production Manual*, a comprehensive guide to producing olive oil in modern orchard systems scheduled for release in 2021.

Philanthropy:

Firmin Berta ('57) provided a gift of \$100,000 in November 2020, bringing the Berta Family's total support for the center to \$883,000 since 2016. Berta's generosity has had far-reaching impacts on the center's ability to conduct high-impact research, support graduate students and conduct strategic planning.

Partnerships:

A new agreement with Agromillora, the world's largest olive tree nursery, will establish a super-high-density (SHD) orchard at the UC Davis Wolfskill Experimental Orchards—the first comprehensive university investigation of the agronomic properties of SHD cultivars in California.

Laurels:

Research Director Selina Wang was honored with the first Achievement Award bestowed by the nonprofit Olive Wellness Institute, in recognition of an individual who has made significant contributions to global olive science in the past 5–10 years.



Mead:

In response to the COVID-19 pandemic, the center shifted from a live to virtual format for its flagship mead making program. In June, Mead 201, the center's first-ever virtual course, laid the groundwork for virtual components in future events—with breakout rooms, lecture-style presentations, and online meadery tours.

Honey:

The sold-out October honey sensory course drew attendees from across the United States, who tuned in for the virtual program and tasted varietal honeys with Amina Harris, the center's director, and Orietta Gianjorio, a certified expert honey taster.

Products:

Product sales play a key role in the continued success of both of the institute's centers. The UC Davis Olive Center offers a line of oils, vinegars and body products, and the Honey and Pollination Center has a line of single varietal honeys, a honey tasting wheel, and beautiful note cards. Find them online at ucdavisstores.com.

Honorary Board

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

Executive Committee

Barbara Blanco-Ulate Assistant Professor, Department of Plant Science	Amina Harris Director, Honey and Pollination Center	Patsy Owens Associate Dean for Agricultural Sciences; Professor, Department of Human Ecology
David Block Professor, Department of Viticulture and Enology; Ernest Gallo Endowed Chair in Viticulture and Enology	Linda J. Harris Specialist in Cooperative Extension and Chair, Department of Food Science and Technology	Madeline Puckette Master Sommelier and Co- founder, WineFolly
Darrell Corti President, Corti Brothers	Ermias Kebreab Director, World Food Center	Michael Rios Vice Provost of Public Scholarship, Office of Public Scholarship and Engagement
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Erin DiCaprio Assistant Specialist in Cooperative Extension, Department of Food Science and Technology	Anita Oberholster Associate Cooperative Extension Specialist; Department of Viticulture and Enology	Andrew Waterhouse Director, Robert Mondavi Institute; Professor, Department of Viticulture and Enology

Friends

Gourmand: Wayne and Jacque Bartholomew; Sara and Pierson Clair; Jenny and Clifton Linton; Roger White	Reserve: Catherine and David Buscalgia; Randy Cobb and Kathie Benko; Joyce and Mark Cleaver; Mary Horton; Fritz and Beverly Maytag; Harold McGee; James and Penelope Shackelford	Vintage: William and Laura Lacy; Jina Lopez
		Culinary: Kathy and James Coulter; Craig and Karen Senders; William and Linda Schmidt; Maynard Skinner and Cristy Jensen

Staff

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Connect with us!

You can stay in touch with the institute by signing up for our **monthly newsletter**, following us on **Facebook** and **Instagram**, and checking out our video library on **YouTube**!

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