

YEAR IN REVIEW



UC DAVIS

Robert Mondavi Institute
for Wine and Food Science

2021
2021
2021
2021



Enhancing public understanding of wine, brewing, and food sciences



Gregory Urquiaga/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

As the COVID-19 pandemic continued this year, we settled into resuming our talks, lectures, and tastings in a virtual format. From our 2,204 attendees, we saw more from outside the Davis area joining, even internationally, and another 1,533 views of event recordings. This trend has shown us the importance of retaining online opportunities for our supporters. We're committed to moving forward with hybrid events that will provide in-person and virtual options as the campus safety regulations allow.

In the fall, hope and optimism returned. Students came back to campus with a buzz of activity, and we hosted TASTE, our first in-person event in almost two years! The excitement was palpable, and it was apparent that many of us had missed connecting over food and drinks. We raised approximately \$8,200 for our beneficiary, Aggie Compass Basic Needs Center, supporting UC Davis students experiencing food and housing insecurity. We're proud to support students in need and encourage you to visit their website to help them directly. One of the students supporting the event told us she had used the food pantry numerous times. Find out more at aggiecompass.ucdavis.edu.

Another bright spot in our year of events was Savor: Our First Superfood and the Infant Microbiome, held in October. Our presenters were able to sit together in the courtyard of the UC Davis Library. Being in-person allowed for a lively and fascinating talk about breast milk and infant health. The innovative game show-style format was engaging, and I encourage you to watch the video. You can find all our past event videos at rmi.ucdavis.edu.

I want to express my deep gratitude to the institute's supporters. Friends of the RMI and their generous support have been essential in enhancing the public's understanding of wine, brewing and food science. Our friends have been vital as we've navigated the ever-changing landscape of public events during a pandemic. We encourage others to join our current friends to support the institute's mission. Find out more and how to give at rmi.ucdavis.edu/friends.

Even though we have been in constant change due to the pandemic, we have remained flexible and innovative in our outreach efforts. Donors, staff, and campus partners have helped make this possible! Stay up-to-date on all our upcoming events by following us on Facebook and Instagram and signing up for our monthly newsletter at rmi.ucdavis.edu/connect.

I hope you enjoy the highlights from 2021 and look forward to another great year.

Andrew Waterhouse

Director, Robert Mondavi Institute

Professor, Department of Viticulture and Enology, UC Davis



Taste

250 TASTE attendees enjoyed an evening of food, beer, wine and music in October 2021.

Captivating Photos

In October, 250 supporters, colleagues, and friends gathered under the olive trees at the heart of the institute for a beautiful evening of food, beer, wine and conversation. It was the first in-person event in almost two years and the energy was electric.

More than 30 generous wineries, breweries, restaurants, and specialty food producers shared their delicious products with eager attendees. Ryan Nason Quintet

provided the live music, and dozens of student volunteers helped make the sold-out event a success.

Taste is an annual fundraising event and approximately \$8,200 was raised for the beneficiary, Aggie Compass Basic Needs Center. Food insecurity across the country has risen significantly since the pandemic began. We're proud to support UC Davis students experiencing food and housing insecurity by supporting Aggie Compass.



Aggie Compass Basic Needs Center

Fresh fruits and vegetables being distributed to students, through the Aggie Compass Basic Needs Center.



Savor

Shutterstock

Presented in partnership with the UC Davis Library

In February, **Savor: The Science and Mystery of Smell** welcomed food science author Harold McGee, author of *Nose Dive: A Field Guide to the World's Smells*, and Susan Ebeler associate dean and Professor of Viticulture and Enology. They explored the intricate relationship between the composition of aromas and how we experience food, wine and the world around us.

In October, **Savor: Our First Superfood and the Infant Microbiome** explored breast milk in a lively, fast-paced conversation with Bruce German, Katie Hinde and Jennifer Smilowitz. They shared how our first “superfood” not only nourishes babies directly; it also feeds friendly gut microbes that support digestion, immune system development, and long-term health. The speakers enthusiastically shared their vast knowledge about breast milk and infant health in a fresh and engaging format.



Bruce German, Katie Hinde and Jennifer Smilowitz at Savor: Our First Superfood and the Infant Microbiome in October 2021.



Sips and Bites

Stories Behind Food and Drinks

Our monthly Sips and Bites continued in 2021 with a wide array of topics and tastings. From chocolate to tea and everything in between, passionate representatives joined us for lively conversations.

One highlight was **A Taste of Ohlone Culture** with Vincent Medina and Louis Trevino, founders of mak-'amham/Cafe Ohlone. mak-'amham (mahk-am-haam) means “our food” in the Chochenyo language, the native language of the eastern shore of San Francisco Bay. Through Cafe Ohlone, Vincent and Louis work to empower the Ohlone community with tradition—it teaches the public, through taste, of the unbroken roots of the Ohlone people.

Attendees were able to taste traditional Ohlone flavors including: maarah (fermented gathered

Indian lettuces), šetnen (traditional black oak acorn bread), rawwni (California hazelnut flour brownies with handmade Zapotec chocolate and East Bay coarse salt), and tawwa 'at mamakwa (stinging nettle, rosehip and rose petal tea). It was a delicious representation of the living culture of the Ohlone people.

The series has highlighted producers such as Guittard Chocolate Company, Schramm's Mead, The Bruery, ITO EN, and Qtrade Teas & Herbs throughout the year. Along with UC Davis alumni, there was a strong focus on UC Davis centers like Olive Center, Global Tea Initiative, Coffee Center, Meat Lab, and Honey and Pollination Center.

You can view all Sips and Bites event videos at rmi.ucdavis.edu.

Vincent Medina
(East Bay Ohlone),
Louis Trevino
(Rumsen Ohlone).

mak-'amham/Cafe Ohlone

A photograph of a man wearing a wide-brimmed straw hat and glasses, looking off to the side. He is wearing a light blue checkered button-down shirt. The background shows a vineyard with wooden trellises and grapevines under a clear blue sky.

Forum

Talks on Food and Wine Sciences

In February, **Growing Real Beef Without the Moo: The Future of the Cultured Meat Industry** featured David Block, Ernest Gallo Endowed Chair in Viticulture and Enology, and Eric Schulze, Vice President of Product and Regulation at Memphis Meats (now UPSIDE Foods). They discussed UC Davis' exciting campus research program on cultured meats, the key technical hurdles, consumer perception issues and the social benefits of cultured meat.

In May, **The Legacy of Dr. Walker** honored the Louise Rossi Endowed Chair and professor in viticulture and enology, and one of the most respected geneticists in the nation, upon his retirement. Dr. Walker gave a brief overview of his extensive career, discussed grape breeding, changes in technology, and guidance on moving forward. A few of his former colleagues and students joined him and reflected on their working experiences and how he impacted their careers.

In September, **Brewing a Better Cup of Coffee, with Science!** highlighted the UC Davis Coffee Center with director William Ristenpart and Peter Giuliano of Coffee Science Foundation and the Specialty Coffee Association. They presented a fascinating talk on the multidisciplinary research happening to address the challenges and needs of the coffee industry with both applied and basic research.

Andrew Walker

Walt Klenz

Wine Business Speaker Series

In March, Michael Osborn, Founder & Executive Vice President of Wine.com joined Walt Klenz in a discussion of online wine sales during the pandemic. Michael has been a pioneer in online wine retailing since 1998 and shared his insight and experience meeting demand with the explosion of online wine sales during the shutdown.

Centers of Excellence



10 Years:

The center has just completed its first decade and many of its initial goals. The center will focus on new areas during the coming year, including more in-depth research of varietal honeys of California and the United States.

Mead:

In the spring of 2021, the center hosted an online mead course featuring presentations from mead makers across the United States. 30 students purchased mead directly from the meaderies to participate in critical discussions about the qualities and characteristics of the mead.

Honey:

The Honey Adulteration Symposium, co-sponsored by UCLA's Resnick Center for Food Law and Policy, brought together leaders in the world of food, apiculture and law to learn about how best to overcome ongoing honey adulteration.

Partnerships:

The pandemic has severely limited revenue-producing classes and outreach programs, so the center was incredibly grateful for developing a strong financial partnership through an anonymous matching grant of \$50,000 via the Springcreek Foundation.

Products:

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

honey.ucdavis.edu



New Director:

The center welcomed Javier Fernandez-Salvador as the new executive director in June. Previously, he served as an assistant professor in the Oregon State University Extension Service and led the Olea Project. He has extensive experience developing research and education strategies and programming with growers and processors in many horticultural crops.

Publications:

Final work is being done on the *Olive Oil Production Manual*, a comprehensive guide to producing olive oil in modern orchard systems to be released in 2022. The center's lab also published multiple papers covering olive oil, pomace, and super high-density orchards in the *Journal of Food Science, Agronomy* and others.

Partnerships:

The center strengthened existing industry partnerships in 2021 and explored new opportunities. The collaboration with Agromillora, the world's largest olive tree nursery, to look at the agronomic performance of super high-density cultivars in California, continues at the UC Davis Wolfskill Experimental Orchard. This project includes new partnerships with New Holland and Fortner Hedging. A selection in this trial will be released under the name 'Suprema.' Firmin Berta ('57) continued to provide generous financial support to conduct high-impact research and strategic planning.

Laurels:

Outgoing Director Dan Flynn was recognized with an industry award for his continued support of the olive industry during his tenure. Research Director Selina Wang received two awards, The UC Davis Faculty Stewardship Award and The Academic Federation Excellence in Research Award. The Olive Center was invited to participate in multiple world-renowned conferences in collaboration with Yale University and the University of Jaen.

Products:

After more than a decade, Olio Nuovo returned in collaboration with the Yocha Dehe Tribe of the Wintun Nation. The center has the only campus-grown line of products and is available at the UC Davis bookstore.

olivecenter.ucdavis.edu

Connect with us!

Stay in touch with the institute by signing up for our monthly newsletter, following us on Facebook, Instagram, and Twitter, and subscribing to our YouTube channel!

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Friends

Gourmand:

*Wayne and Jacque Bartholomew;
Sara and Pierson Clair; Roger White;
Anonymous*

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, Darrell Corti

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*William and Laura Lacey; Jina Lopez;
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Director, World Food Center

Harold McGee

Author, On Food and Cooking and Nose Dive

Anita Oberholster

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Francene Steinberg

Professor and Chair, Department of Nutrition

Andrew Waterhouse

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