8:30-9:00 Check-in, light breakfast and coffee

9:00-9:05 Welcome

9:05-9:35 Factors affecting micro-oxygnation: microbes and antioxidants, Andrew Waterhouse, Professor, Department of Viticulture and Enology, UC Davis

9:35-10:15 Alternative wine grape varieties for the San Joaquin Valley, Lindsay Jordan, Farm Advisor, Merced, Madera, and Mariposa Counties, UC Cooperative Extension

10:15-10:25 Break

10:25-11:05 Geospatial Variation in Soil Available Water, Vine Water Status and Cabernet Sauvignon Fruit Quality Characteristics, Dave Smart, Professor, Department of Viticulture and Enology, UC Davis

11:05 -11:45 Impact of Red Blotch Disease on Grape and Wine Composition, Anita Oberholster, UC Cooperative Extension Specialist, Enology, Department of Viticulture and Enology, UC Davis

11:45-12:25 Rootstocks and applied water affect productivity and phenolic composition of Zinfandel, Kaan Kurtural, UC Cooperative Extension Specialist, Viticulture, Department of Viticulture and Enology, UC Davis

12:25-1:30 Lunch and discussion

To register: http://ucanr.edu/survey/survey.cfm?surveynumber=17439