Please join us Tuesday, March 31, 2015
8:30 a.m.– 1:30 p.m. for

UC Davis Viticulture and Enology
On-the-road in Parlier

Kearney Agricultural Research and Extension Center
9240 South Riverbend Avenue, Parlier, CA

8:30-9:00  Check-in, light breakfast and coffee
9:00-9:05  Welcome
9:05-9:50  Understanding cap extraction in red wine fermentations, David Block, Professor and Department Chair, Department of Viticulture and Enology and Professor, Department of Chemical Engineering and Materials Science, UC Davis
9:50-10:35 Maturation tools, Anita Oberholster, UC Cooperative Extension Specialist, Enology, Department of Viticulture and Enology, UC Davis
10:35-10:45 Break
10:45-11:30 Wine bottle closure consistency, Andrew Waterhouse, Professor, Department of Viticulture and Enology, UC Davis
11:30 -11:45 Introduction of Ron Runnebaum, Just started... Assistant Professor, Department of Viticulture and Enology and Department of Chemical Engineering, UC Davis
11:45-12:30 Genomics tools for viticulture, Dario Cantu, Assistant Professor Department of Viticulture and Enology, UC Davis
12:30-1:30 Lunch and Discussion

The cost to attend is $20.00. For registration information and credit card payment please follow the link: https://registration.ucdavis.edu/Item/Details/159

For payment by check, please follow the link to register: https://registration.ucdavis.edu/Item/Details/159, make check payable to “UC Regents” and send to: Department of Viticulture and Enology, UC Davis, Attn: Linda Wiegand, One Shields Avenue, Davis, CA 95616. Please fill in the information below and send with check.

Name(s) attending________________________ Vineyard or Winery Name________________
Questions? Email Karen Block at: klblock@ucdavis.edu