Fee: $200.00
To register: http://ucanr.edu/survey/survey.cfm?surveynumber=15254
Questions? Contact Karen Block at kblock@ucdavis.edu or 530-752-5766

AGENDA:

8:30-9:00am  Coffee and Registration

Session 1: Linda Bisson – Moderator, Professor, Department of Viticulture and Enology, UC Davis

9:00-9:05  Welcome and Introductions – Anita Oberholster, Cooperative Extension Specialist, Department of Viticulture and Enology, UC Davis

9:05-9:15  Department Update – David Block, Department Chair and Professor, Department of Viticulture and Enology, UC Davis

9:15-9:35  Creating a path for more sustainable winemaking

  - Ron Runnebaum, Assistant Professor, Department of Viticulture and Enology, UC Davis

9:50-10:25  Breeding drought, salt and nematode resistant rootstocks

  - Andrew Walker, Professor, Department of Viticulture and Enology, UC Davis

10:25-11:00  The impact of microbial dynamics on fermentation progression

  - Linda Bisson, Professor, Department of Viticulture and Enology, UC Davis

11:00-11:10  BREAK
Session 2: Anita Oberholster – Moderator

11:10-11:45 Effects of pre- and post-harvest practices on the replenishment of the nitrogen reserve pool in the permanent structures of grapevines

- Larry Williams, Professor, Department of Viticulture and Enology, UC Davis

11:45-12:30 Poster Highlights – Individual Researcher Flash Talks

12:30–1:30 CATERED LUNCH AND POSTER SESSION

Session 3: Karen Block – Moderator, Industry Relations Manager, Department of Viticulture and Enology, UC Davis

1:30-2:05 Impact of mechanical harvesting and optical berry sorting on grape and wine quality

- Anita Oberholster, Cooperative Extension Specialist, Department of Viticulture and Enology, UC Davis

2:05-2:40 Sensory and chemical effects of three cap management techniques as compared to post-fermentation maceration in Merlot wines

- Scott Frost, PhD Candidate (Heymann Laboratory), Department of Viticulture and Enology, UC Davis

2:40-3:15 Measurement of the indoor environment and microbiome of a winery

- Roger Boulton, Professor, Department of Viticulture and Enology, UC Davis

3:15-3:25 Concluding Remarks – Anita Oberholster