

UC Davis Viticulture and Enology On the Road in Modesto

Harvest Hall, Stanislaus County Ag Center

3800 Cornucopia Way Suite B, Modesto, CA 95358

April 11, 2016, 8:30 am-1:30 pm

- 8:30-9:00 **Check-in, light breakfast and coffee**
- 9:00-9:05 **Welcome**
- 9:05-9:35 **Factors affecting micro-oxygenation: 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>

J. LOHR
VINEYARDS & WINES



O'NEILL
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Russian River Valley



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