



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: kblock@ucdavis.edu