

I HEARD IT THROUGH THE GRAPEVINE...

Volume 1, Issue 8

August 10, 2006

DEPARTMENT OF VITICULTURE AND ENOLOGY

News from the Winery- Chik Brenneman

Winery Work Order System

There's still opportunity to get your projects into the WO system. I will be contacting each PI shortly to verify that we have captured all the pertinent information.

To access the system, navigate your browser to the departments website: <http://wineserver.ucdavis.edu/>. Click on the link to the [internal site](#) and follow the prompts to access. You will need to provide you Kerberos username and password to enter. Once in the internal site, click on the 'Harvest Center' link on the left hand side of the page. Please send your suggestions to me at cabrenneman@ucdavis.edu.

Constellation Wines U.S./ Ferm-Rite Bungs Donations

In mid-July, the Research and Development division of CWUS donated 48 stainless steel kegs to our program. The plan here is to eventually convert away from glass-based fermentations, which can be a safety issue. In turn, Ferm-Rite® donated 75

breather bungs to use with the kegs. You will begin to see more stainless steel fermentations with the white wines this season.

Winemakers Database®

On Monday, July 31, we converted the Winemakers Database® out of the startup mode to prepare it for use this harvest. The system tracks all wine movements from grapes to bottle. We will still use the cellar cards for daily work orders while we are actively fermenting. The information will then be transferred to the database to make future retrieval much easier. After fermentation, we will look at using the work order system in the database to schedule winery operations. A future project in the winery will involve being able to record fermentation data directly into a palm based (or equivalent) handheld unit for direct migration into the database. The reporting system on WMDB is fairly powerful, however, the system is only as good as the data that is input into it. Please be sure to

record all wine movements in the winery and cellar on the cellar cards.

Winery Laboratory

The auto-titrator was delivered on July 28th and the methods are in the process of being validated. The current methods programmed are titratable acidity, pH, and sulfur dioxide, both free and total. Once the methods are validated, we will be able to use the equipment for both small and large projects. The lab is also set up to perform VA, alcohol by ebulliometer. Please contact Chik Brenneman if you would like to use the equipment in the lab. Please keep in mind, that use of the winery lab is by permission only and users must have successfully completed VEN 123.

In other winery news...

There will be no more unsightly piles of rubber boots in the corner. We have fashioned a boot rack that will be in place when the winery is in use. We're putting the finishing touches on it today.

Inside this issue:

Viticulture and Enology Employee Awards	2
Changes in Fleet Services rental and lease rates	2
Safety Training	2
Up Dated V&E Mailing Lists—Ventechsupport	3
Direct Deposit Recommended UC Checks	3

Special points of interest:

- 9/4— Labor Day holiday
- 9/11-15— 5th International Workshop on Grapevine Trunk Disease in Davis
- 9/25-27— Quarter begins and Orientation
- 9/29— Fall Welcome BBQ & Orientation

Viticulture and Enology Employee Awards



Pictured from left to right are: Judy Blevins, Mike Ramsey, Linda Wiegand, and Della Nunes. Not pictured is Dan Ng, who is away on vacation.

The Department of Viticulture and Enology has a good deal to celebrate; the department gathered for Morning Coffee on Friday, August 4th, to honor employees receiving service and performance awards. Judy Blevins was recognized for her many years of service to the campus and received a jeweled service-pin to mark her 30th anniversary as a University employee. Judy currently serves as our Academic Program Advisor. Della Nunes,

Linda Wiegand, Mike Ramsey, and Dan Ng received performance awards. The four are the first recipients of the newly created Staff Recognition Awards, established to celebrate exceptional efforts in supporting the mission, vision, and values that are vital to the success of the department. Department Chair, Andy Waterhouse awarded the recipients gift certificates to be spent at their discretion.

To quote from the nomination forms:

Mike Ramsey: "...has significantly and consistently improved the way we teach our laboratory classes. He has provided essential long term vision on how our labs should integrate as well as wrote and received grants from internal and external sources that have improved the status of the equipment in the teaching labs. Moreover, Mike's near complete revamp of VEN 126 has significantly improved and updated that course..."

Changes in Fleet Services rental and lease rates

The largest cork tree in the world is known as 'The Whistler Tree'. This tree is located in the Alentejo region of Portugal and averages over 1 ton of raw cork per harvest. Enough to cork 100,000 bottles of wine.

Fleet Services rental and lease rates effect August 1st.

* For fiscal year 2006 - 7 all Fleet Services rates have either remained the same or been reduced.

* Parking charges are no longer included in the fleet rates, they are charged to the customer by TAPS.

* Liability insurance

is charged by Fleet Services as a pass through from UCOP for all campus vehicles.

* Physical damage insurance is also passed through for Fleet Services assigned and pool vehicles.

* Physical damage insurance must be purchased directly from Risk

Management for department owned vehicles.

* Fuel charges are passed through by Fleet Services to the customer. The price is based on actual purchase cost and will vary through out the year. For Pool vehicles, it is charged via a per mile rate.

Safety Training



The corkscrew was invented in 1860

Under the auspices of the teaching committee we will be having a mandatory safety training at the beginning of fall quarter for all T.A.'s and incoming graduate students. The training will cover all aspects of safety that students may encounter in the department, from field and greenhouse to winery and lab. It is a great opportunity for continuing students as

well as interested employees to see the facilities associated with the department and update any training in areas that you might be concerned with. Continuing students and employees need not attend all portions of the training. EH&S will conduct a laboratory safety class at 1:00 PM in 2124 Wickson and everyone is welcome to attend. A review of our worker's

compensation claims indicates that our most hazardous areas for students and other personnel are field and greenhouse. The staff assigned to those areas have a great safety record. We should learn from them how to stay safe out there. The training is scheduled for Tuesday September 26th, before classes begin.

Up Dated V&E Mailing Lists—Ventechsupport

V&E mailing list information has been updated and is now available from

the Mailing Lists Policy Page on the Department's internal web site. The

direct link to this page is:

<https://>

wineserver.ucdavis.edu/content.php?id=346

This page has links to a description of the V&E mailing lists, a list of

subscribers to the venddept, venfaculty, venstaff, venlabstaff, and venlabs

mailing lists as of August 6, 2006, and a Technote explaining how to

subscribe and unsubscribe to a mailing list. These documents are in PDF

format and can be printed and kept with your phone list.



In Fairbanks, Alaska, it's illegal to feed a moose any alcohol

Direct Deposit of All University Checks Recommended

When you filled out payroll hiring forms, you were provided a form for Direct Deposit of your paychecks (sometimes referred to as "SurePay.") For your convenience, especially in case of any emergency, faster receipt of money, and increased security (No straying checks!), we recommend Direct Deposit of all University reimbursements, including travel, entertainment, and resident scholarship payments from Banner. On the UC Davis web site, enter "Direct Deposit" in the search. Click on "sign up" or "enroll." This brings you to a site where you can sign up for both payroll and accounts payable direct deposit. If you are already signed up for payroll direct deposit, the system allows you to use the same account information to sign up for accounting reimbursements so it is very easy.

This is especially im-

portant because of the threat of a global pandemic is always present, but appears to be a greater risk today because of the events surrounding the spread of the H5N1 virus in domestic and wild birds around the world. A global pandemic following the scenario projected by the World Health Organization, the Centers for Disease Control and the national Institute of Health could seriously affect our faculty, staff and students and interrupt normal campus activities. It is research facilities, business offices, public events, visitors a community and develop plans that will allow us to continue our primary missions of education and research.

The UC Davis campus is expected to close by order of the Yolo County public health officer when rate of infection of the general population in the county reaches 30-50%. Expect closure

for a period of a least 2 weeks. Unless advised by Yolo County health authorities, business as usual. Staff may be assigned other duties. If so advised by Yolo County health authorities, staff may perform critical duties and report to work at critical times.

Accounting & Financial Services has identified four (4) critical functions in the event of campus closure: 1) Payment of Students, 2) Payment of Employees, 3) Payment of Vendors, and 4) Receipt of Cash. The Accounts Payable Division is responsible for the issuance of distribution of vendor and employee payments as outlined in Section III—Business Impact Analysis.

New Employees

Julian Herszage is a new postdoc working for Sue Ebeler. Julian comes to UCD from Argentina via UC San Diego.

Dom Perignon did not invent champagne, it had existed for several years. What he did invent was the mushroom shaped cork and wire cage that allowed the sparkling wine to be safely bottled. Previous attempts had all ended with popped corks.



It's illegal to sit on any street curb in St. Louis, Missouri, and drink beer from a bucket.