

# 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>

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