

Wine Flavor 101A: Managing Wine Quality - Problematic Fermentation

February 15, 2018 at the UCD Activities & Recreation Center

8:30-9:00: Registration and Light Breakfast

9:00: Welcome - *David Block, Chair and Professor, Dept of Viticulture & Enology, UC Davis*

9:10: The Bisson Retirement: What Have We Witnessed over These Years? - *Charles Edwards, Professor, Washington State University*

9:40: Discovery of HXT Family, Regulation and Impact on Wine Fermentation - *Jim Brown, Senior Director of Science, Agriculture & Natural Resources at UCD Extension*

10:10: BREAK

10:25: What Do We Know About Difficult-to-Ferment Juices and Arrested Fermentations - *Vidhya Ramakrishnan, former Lab Manager for Dr Bisson, Dept of Viticulture & Enology, UC Davis*

10:55: Hydrogen Sulfide Development - *Angela Linderholm, UCD Medical Center, Former Bisson Lab PhD*

11:25: Application of the H₂S-less Gene across Industries – *John Husnik, Renaissance Bioscience, Founder, Director and CEO*

12:00: LUNCH

1:00: Adventures with *Brettanomyces* and the Brett Wheel - *Lucy Joseph, Culture Collection Curator, Dept of Viticulture & Enology, UC Davis*

1:20: Winemaker Panel Discussion: What to Do about Brett? - *Donald Wirz, Brad Kitson, Beth Albino*

2:20: Downshifting Yeast Dominance: Impacts of the [GAR+] Prion in Wine - *Gordon Walker, Recent Bisson PhD*

2:50: BREAK

3:05: The Future of Yeast Research - *Ben Montpetit, Assistant Professor, Dept of Viticulture & Enology, UC Davis*

3:25: A Passion for Knowledge, A Passion to Teach - *Linda Bisson, Professor Emerita, Dept of Viticulture & Enology, UC Davis*

3:50-4:00: Final Comments and Adjournment - *Anita Oberholster, Extension Specialist in Enology, Dept of Viticulture & Enology, UC Davis*

4:15 to approximately 6:00pm: Complimentary Wine Social and Retirement Celebration