UCDAVIS VITICULTURE & ENOLOGY

2020 Rossi Lectures



Maitreya Dunham

Watching Domestication of Yeast in Real Time in the Modern Brewery

Dr. Dunham is a professor of Genome Sciences at the University of Washington, and an HHMI Scholar in Yeast Genetics and Evolution. Her lab develops genomic tools to study genome evolution and genetic variation in yeast and humans, with special interest in the mechanisms by which such variation arises.

MON

Jan. 13

4 - 5 p.m.

Silverado Vineyards Sensory Theater, RMI Sensory Building



Véronique Cheynier

Recent Developments in Research on Wine Phenolics and Tannins

Dr. Cheynier is the director of research at INRA, a joint research unit with the University of Montpellier. She has studied wine tannins and pigments, and been involved in phenolic compound research, especially in grapes and wine, since 1983. She is an associate editor of the *American Journal of Enology and Viticulture*.

MON

Feb. 10

4 – 5 p.m.

Silverado Vineyards Sensory Theater, RMI Sensory Building



Don Ort

Improving Photosynthetic Efficiency for Increased Yield

Dr. Ort is the Robert Emerson Professor of Plant Biology and Crop Sciences at the University of Illinois and a member of the National Academy of Sciences. His research ranges from improving photosynthetic efficiency to the molecular and biochemical basis of environmental interactions with crop plants to ecological genomics. MON

Mar. 2

4 – 5 p.m.

Silverado Vineyards Sensory Theater, RMI Sensory Building



Eric Anslyn

Differential Sensing: Principles and Applications, with a Wine Emphasis

Dr. Anslyn is a distinguished professor in the Department of Chemistry at the University of Texas, Austin, and an HHMI scholar. His lab creates practical diagnostic systems for medical and industrial applications, generating smart materials that respond to environmental conditions. MON

Mar. 9

4 – 5 p.m.

Silverado Vineyards Sensory Theater, RMI Sensory Building

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