Recent Advances in Viticulture & Enology November 30, 2018, 8:30 am-3:00 pm UC Davis Activities and Recreation Center 760 Orchard Road, Davis, CA 95616

Fee: \$225.00

To register: https://ucanr.edu/survey/survey.cfm?surveynumber=25523
Questions? Contact Kay Bogart at klbogart@ucdavis.edu or 530-754-9876 or

Karen Block at klblock@ucdavis.edu or 530-752-5766

8:30-9:00am Coffee and Registration

Session 1: Karen Block – Moderator, Director of Industry Relations, Department of

Viticulture and Enology, UC Davis

9:00-9:05 am Welcome and Introductions – Anita Oberholster, Cooperative Extension

Specialist, Enology, Department of Viticulture and Enology, UC Davis

9:05-9:15 am **Department Update – David Block,** Department Chair and Professor,

Department of Viticulture and Enology, UC Davis

9:15-9:45 am The Effect of Twelve Months of In-Bottle Aging on the Phenolic Composition,

Sensory Taste, and Mouthfeel Attributes of Pinot Noir Wines from Twelve

West Coast Vineyard Locations, Annegret Cantu, Associate Specialist,

Department of Viticulture and Enology, UC Davis

9:45-10:15 am Impact of Winemaking Conditions on Phenolic Extraction, Anita Oberholster

10:15-10:45 am Differences in Spatial Water Uptake During Drought by Rootstocks 110R and

101-14 of Mg Revealed by Multidimensional Electrical Resistivity Tomography,

Kaan Kurtural, Cooperative Extension Specialist, Viticulture, Department of

Viticulture and Enology, UC Davis

10:45-10:55 am **BREAK**

Session 2: Anita Oberholster – Moderator

10:55-11:15 am Introduction – New Faculty Member

11:15-11:45 am Improved Analytical Methods for SO₂ - Andrew Waterhouse, Professor,

Department of Viticulture and Enology, UC Davis

11:45-12:15 pm Current and Future Research in Sustainable Winemaking at UC Davis, Ron

Runnebaum, Assistant Professor, Department of Viticulture and Enology, UC Davis

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12:15-12:45 pm Poster Highlights – Individual Researcher Flash Talks

12:45–1:30 pm CATERED LUNCH AND POSTER SESSION

Session 3: Matthew Fidelibus – Moderator, Cooperative Extension Specialist, Viticulture,

Department of Viticulture and Enology, UC Davis

1:30-2:00 pm Understanding yeast strain differences through a genome-scale modeling

approach, David Block

2:00-2:30 pm Understanding drought and heat tolerance in grapevine: perspectives from

wild species and cultivars, Elisabeth Forrestel, Postdoctoral Fellow, Department

of Viticulture and Enology, UC Davis

2:30-3:00 pm Current and Future Objectives of the Grape Breeding Program at UC Davis,

Andrew Walker, Professor, Department of Viticulture and Enology, UC Davis

3:00-3:05 pm Closing – Anita Oberholster

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