

Please Join Us Friday, February 27, 2015, 8:30 a.m. – 1:30 p.m.

UC Davis Viticulture and Enology
On-the-road in the Foothills

Location: Terra D'Oro Winery, 20680 Shenandoah School Road, Plymouth, CA

8:30-9:00	Check-in, light breakfast and coffee
9:00-9:05	Welcome
9:05-9:45	A new era in wine microbiology-routine tracking of all microbes in all places, David Mills, Shields Endowed Chair, Professor of Food Science and Technology and Viticulture and Enology, UC Davis
9:45-10:10	Assessments of ripeness, Anita Oberholster, UC Cooperative Extension Specialist, Enology, Department of Viticulture and Enology, UC Davis
10:10-10:30	Effect of slope and aspect on vine water and stress, Lynn Wunderlich, Farm Advisor, UC Cooperative Extension Central Sierra
10:30-10:40	Break
10:40 -11:20	Wine faults, Linda Bisson, Professor and Geneticist, Department of Viticulture and Enology, UC Davis
11:20-12:00	Cap management and extended maceration, David Block, Professor and Department Chair, Department of Viticulture and Enology and Professor, Department of Chemical Engineering and Materials Science, UC Davis
12:00-12:40	Smoke taint and wine maturation tools, Anita Oberholster, UC Cooperative Extension Specialist, Enology, Department of Viticulture and Enology, UC Davis
12:40-1:30	Lunch and Discussion

Thank you to Terra D'Oro Winery and Chris Leamy for hosting this educational seminar!

Register online at <http://ucanr.edu/viticulture-ontheroad>



Should you need assistance or require special accommodations for any of our educational programs, please contact us at 530-621-5502.
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