Viticulture & Enology

Welcome

Andrew Waterhouse
Chair

V&E Updates
- Class of 2010 graduated
- Enlightening Industry Seminars this spring
  - Klenz Lecture
- Alumni enrolled in Vintner’s Hall of Fame
- New winery almost done

Teaching Programs
- B.S. in Viticulture & Enology
  - About 30 graduates/yr
- M.S. in Viticulture & Enology
  - About 10 graduates/yr
  - Food Science, Ag Chem, Hort & Agr
- Ph.D. in many areas
  - About 5 graduates/an (+ postdocs)
  - Support research and education

Research Foci
- Flavor
  - Chemists, sensory scientists, microbiologists
  - Need systems biologist
- Sustainability
  - Environmental science, irrigation, plant physiology, breeding
Extension Activity

- VENSource underway
  - Formal opening in near future
  - Thanks to Linda Bisson
  - Flavor 101 workshops
- Extension Specialist in Enology
  - CAES Dean has allocated one position
  - Interviews complete

Wine Spectator Heritage Internship

- Designed with input from alumni
- Harvest or spring employment
  - 3 months
  - List of skills and experiences
- Additional 20 hours of experience in other areas

Teaching and Research Winery of the 21st Century

- Large flexible fermentation hall
- LEED Platinum!
- Test bed for sustainable technology
- Precision-made wines
- 100% private-partnership funding
- Your participation welcome
  - LEED Partners, Teaching Tank Sponsors

Winery Mission

- Precision Winemaking for Flavor Control
  - Improve control, reproducibility of winemaking
  - Teach students principles of flavor, process control
- Green Winery Innovation and Instruction
  - Research to improve sustainable practices
  - Teach future winemakers sustainable principles
  - LEED Platinum construction standards
- A public statement of the principles of the California grape and wine industry
  - Sustainable practices
  - Investment in the future
Framing Going Up, Nov 2009

Siding and Roof On, March 2010
Close to Completion, May 2010

Inside Fermentation Hall