

## We thank our generous donors:

Robert G. Mondavi

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T. J. and Valeta Rodgers,  
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Ron and Diane Miller,  
Silverado Vineyards

Beringer Estates

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Cooperages 1912 Napa

Con Agra Foods, Inc.

Jess Jackson and Barbara  
Banke, Jackson Family Wines

Wendell Jacob—In memory  
of Harry Jacob

Rod and Cathy Park

Ray Rossi and Louise Rossi

Peter J. Shields Chair in Dairy  
Food Science Endowment

Constellation Wines U.S.  
Cornerstone Flooring—  
in memory of Michael Bonaccorsi  
In memory of John C. Gist, Jr.  
Hilmar Cheese Company

Alan and Gladys Hoefer  
Los Gatos Tomato Products  
and its growers  
Peter and Merle Mullin  
Ed and Irene Ojdana

Joan Platt—in memory of Lew Platt  
Sierra Nevada Brewing Co.  
Silver Oak Cellars  
The Wine Group

Anonymous

Bart and Daphne Araujo,  
Araujo Estate Wines

Ted Briggs

California Tomato  
Growers Association

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Dairy Council of California  
H.J. Heinz Company Foundation  
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Paul and Sandra Montrone  
Douglas and Julianne Muhleman  
Southern California Chapter  
of the Institute of Food  
Technologists (SCIFTS)  
Thermo Fisher Scientific

Wayne and Jacque Bartholomew  
Jacqueline Herbert Beckley  
and Leslie J. Herzog  
J.G. Boswell Company  
Campbell Soup Company  
Dairy Institute of California  
Del Monte Foods

Jelly Belly Candy Company  
Larry Y. and Ellen A. Lee  
Ken and Dorothy Lindauer  
Harold and Deborah  
McClarty, HMC Marketing  
Pacific Coast Producers  
David and Eugenia Ruegg

Richard and Claudia Smith,  
Paraiso Vineyards  
Clair A. Weast  
Bogle Vineyards  
The Winemaker's Database, Inc.

Ag Leaders—In memory  
of Bill Allewelt  
Vern and Mary Lee Altman  
Brown-Forman  
John and Nancy Buechenstein  
Charles and Kalani Engles  
GE Consumer and Industrial  
Dennis and Judith Groth,  
Groth Vineyards & Winery  
In memory of John Halliday

Clare M. Hasler-Lewis  
Heitz Wine Cellars  
J.M. Equipment Company  
Walter Jennings  
Ken and Connie McCorkle  
Cathy and Ron Midyett  
Jeffrey and Darice O'Neill  
Parker Hannifin Corporation  
Robert Pellegrini, Pellegrini  
Brothers Wines, Inc.  
Bill Perry

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Ramey Wine Cellars  
Charles Sawyer, Sawyer Cellars  
Lois Spafford  
Herbert and Marjorie Stone  
Charmer Sunbelt  
Sunridge Nurseries  
William and Mary Traverso  
Robert and Carli Traverso,  
Traverso Wines  
Doug Wight

Robert Mondavi Institute for  
Wine and Food Science

Teaching and Research Winery

August A. Busch III Brewing  
and Food Science Laboratory



## Grand Opening

January 28, 2011

“This new complex showcases UC Davis’ commitment to environmental excellence. It embodies our vision to serve as a catalyst for sustainable economic development and social progress in California and beyond.”

*Linda P.B. Katehi*  
CHANCELLOR, UNIVERSITY OF CALIFORNIA, DAVIS

“This new facility provides the space and tools our faculty need for teaching and to continue to serve the wine, brewing and food industries in California and beyond.

I am so grateful for all of the people who made this building possible.”

*Neal Van Alfen*  
DEAN, COLLEGE OF AGRICULTURAL AND ENVIRONMENTAL SCIENCES

## Program

### Speakers

Neal Van Alfen, Ph.D. '72  
*Dean, College of Agricultural and Environmental Sciences*

Linda P.B. Katehi  
*Chancellor, University of California, Davis*

The Honorable Mike Thompson  
*United States House of Representatives*

Andrew Waterhouse  
*Chair, Department of Viticulture and Enology*

Jerry Lohr  
*UC Davis Campaign Cabinet Member*

James Seiber  
*Chair, Department of Food Science and Technology*

Doug Muhleman, '77, M.S. '79  
*UC Davis Foundation Trustee*



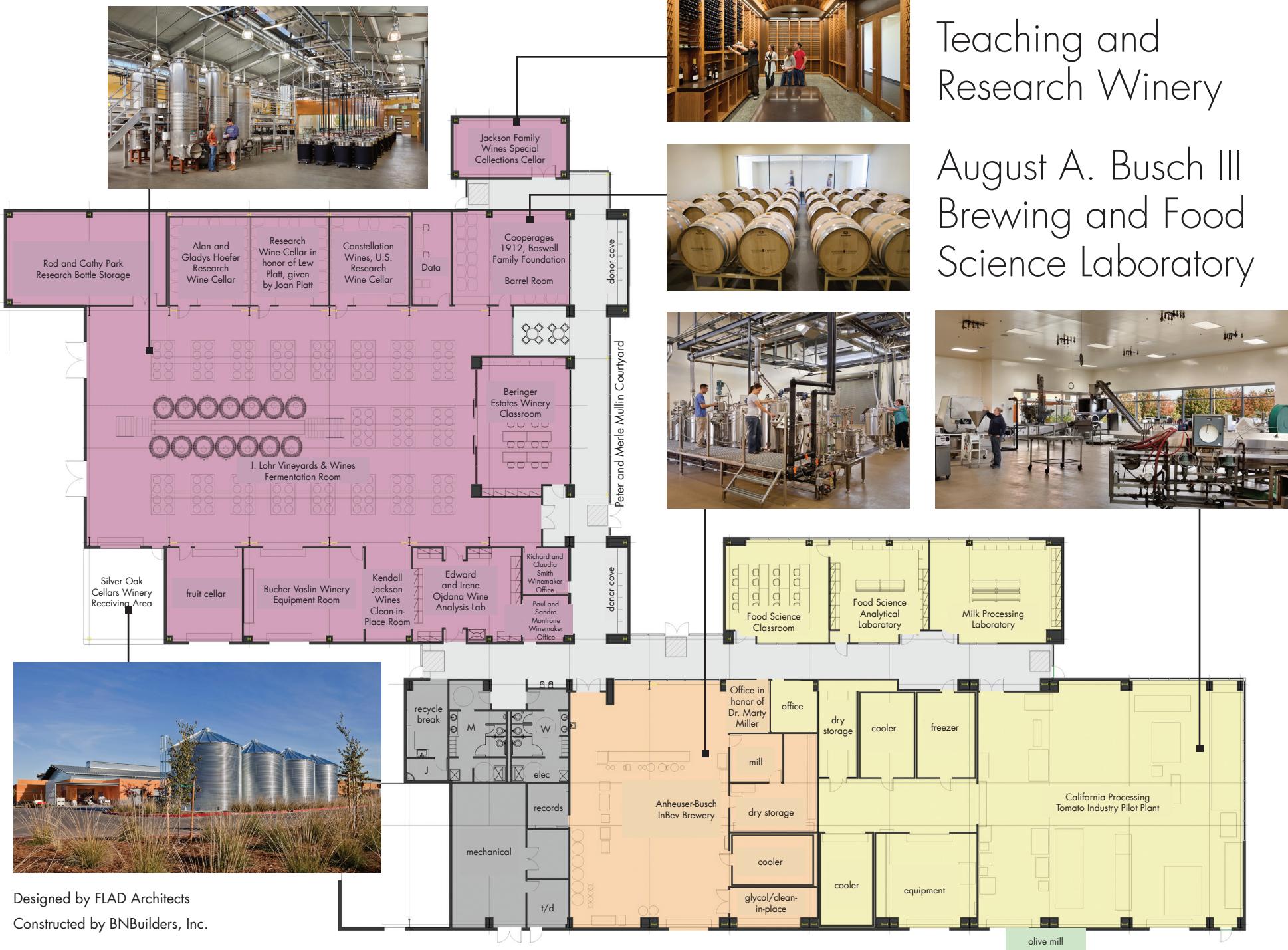
Robert Mondavi Institute for Wine and Food Science

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**UCDAVIS**

# Teaching and Research Winery

## August A. Busch III Brewing and Food Science Laboratory



Designed by FLAD Architects

Constructed by BNBuilders, Inc.

# Reception Tour and Contact Information

## California Processing Tomato Industry Pilot Plant

This 4,000 square foot space has equipment to handle a broad spectrum of food processing, including tomatoes, peaches, and prunes, and is flexible for teaching, research, outreach and contract work.

Diane Barrett, Cooperative Extension Specialist  
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Molly Lear, Pilot Plant Manager  
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James Seiber, Department Chair  
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The California Processing Tomato Industry Pilot Plant includes space to install an olive mill to produce the UC Davis Olive Oil.

Don Flynn, Director  
UC DAVIS OLIVE CENTER  
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## Milk Processing Laboratory

The laboratory has been carefully designed to focus on flexibility in teaching and research. This enables UC Davis to complement the milk processing facilities at Cal Poly, San Luis Obispo, to better serve the state's dairy industry. Examples of areas of research include separation of milk components into functional ingredients, processing feed-modified milk, and processing of milk from genetically selected cows. The laboratory will also allow for hands-on student and industry training.

John Bruhn, Cooperative Extension Specialist Emeritus  
DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY  
[jcbruhn@ucdavis.edu](mailto:jcbruhn@ucdavis.edu)

John Krochta, Professor  
Peter J. Shields Endowed Chair in Dairy Food Science  
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## Building Construction and LEED Platinum Design

LEED platinum partners include Jess Jackson and Barbara Banke, J. Lohr Vineyards & Wines, The Wine Group and Ted Briggs.

Janelle Allen  
BNBUILDERS  
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Andrew Cunningham  
FLAD ARCHITECTS  
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Julianne Nola  
UC DAVIS DESIGN AND CONSTRUCTION  
[jmnola@ucdavis.edu](mailto:jmnola@ucdavis.edu)

## Anheuser-Busch InBev Brewery

The brewery is an authentic, reduced-scale facility, similar in size to smaller commercial brewing operations. Equipment for the 1.5-barrel-capacity brewery was updated in 2006 and will be used for teaching and research. The brewery can also be used by commercial brewers and suppliers to test new recipes or processes in small-scale batches.

Charlie Bamforth, Professor  
Anheuser-Busch Endowed Professorship in Malting and Brewing Science  
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Candy Wallin, Staff Research Associate  
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[cewallin@ucdavis.edu](mailto:cewallin@ucdavis.edu)

## Department of Viticulture and Enology Teaching and Research Vineyard

Includes the Harold E. Jacob Demonstration and Trellising Block, John C. Gist, Jr. Teaching and Rotation Block, Louise and Ray Rossi Block, Heritage Block, Petite Syrah Block.

Andrew Walker, Professor  
Louis P. Martini Endowed Chair in Viticulture  
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## J. Lohr Vineyards & Wines Fermentation Room

The Fermentation Room provides space for winery fermentation at a pilot-scale for teaching and at a small scale for research. Activities include sorting, de-stemming, pressing, fermentation, barrel preparation, blending, bottling and equipment demonstration. The 152 research fermentors, donated by TJ Rodgers, were designed by TJ Rodgers, Cypress Semiconductor and UC Davis, to allow precise control and monitoring of parameters such as temperature and sugar level using wireless sensors developed specifically for this project. Cornerstone Flooring donated the flooring in this area.

- The Silver Oak Cellars Winery Receiving Area is where wine grapes are sorted, de-stemmed, and pressed for fermentation.
- The Jackson Family Wines Clean-in-Place Room provides space for the clean-in-place equipment and chemicals for the fermentation tanks and barrels to be cleaned.
- The Fruit Cellar is capable of cooling up to 16 tons of fruit from 85 degrees F to 50 degrees F within twelve hours.
- The Bucher Vaslin Equipment Room provides space for pumps, hoses, miscellaneous equipment and tools to be stored when not in use in the Winery Fermentation Room.
- The Rod and Cathy Park Research Bottle storage room provides storage shelving for the aging of research wines.
- The Alan and Gladys Hoefer Research Wine Cellar, the Research Wine Cellar in honor of Lew Platt, and the Constellation Wines, U.S. Research Wine Cellar provide a flexible space for barrel aging and other research activities in an environment precisely controlled for temperature and humidity.
- The Winery Control Room provides space for equipment that provides precise and remote control of all aspects of the fermentation process, as well as data acquisition and archiving.
- The Cooperages 1912 Napa Barrel Room provides space for the long-term aging of up to 40 barrels. Oak barrels donated by Cooperages 1912 Napa.
- The Edward and Irene Ojdana Wine Analysis Laboratory provides a laboratory facility for winemaking analysis by the winemaker and researchers. The lab also serves as a prep lab for classes held in the winery.
- Lab equipment was donated by Thermo Fisher Scientific.
- The Beringer Winery Classroom is space for winemaking and laboratory classes to meet.
- The Winemaker's offices, named for Richard and Claudia Smith and Paul and Sandra Montrone, house the department winemaker, winery and vineyard manager and staff.

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Chik Brenneman, Winemaker  
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Andrew Waterhouse, Chair and Professor  
Marvin Sands Endowed Chair in Viticulture and Enology  
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[alwaterhouse@ucdavis.edu](mailto:alwaterhouse@ucdavis.edu)

## Jackson Family Wines Special Collections Cellar

The Special Collections Cellar provides space to store a library of rare and donated wines. The room has the capacity to store 5,500 bottles initially and up to 8,000 bottles in the future.