
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
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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
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Research Foci

- Flavor
 - ❑ Chemists, sensory scientists, microbiologists
 - ❑ Need systems biologist
 - Sustainability
 - ❑ Environmental science, irrigation, plant physiology, breeding
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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
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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
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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
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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
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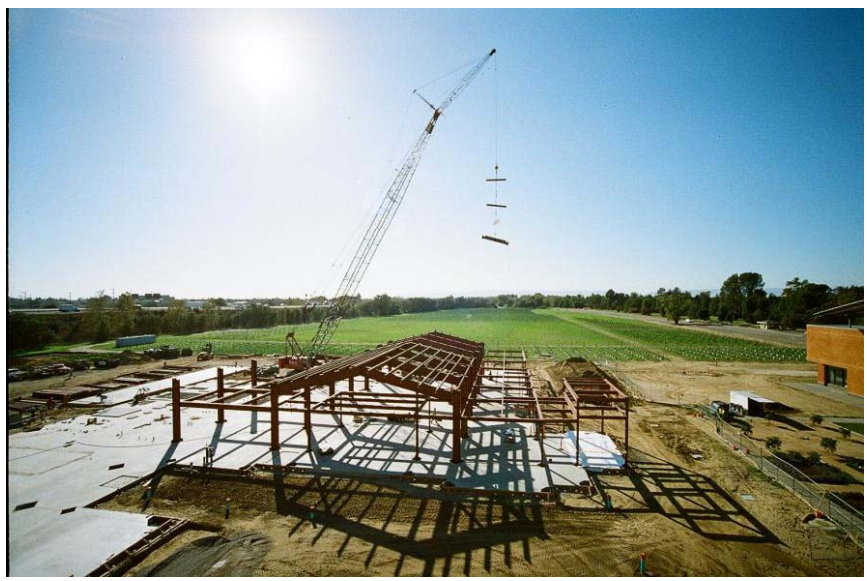


Site Diagram with Zone/Type



Floor Plan

Framing Going Up, Nov 2009



Siding and Roof On, March 2010



Close to Completion, May 2010



Inside Fermentation Hall

