

On-the-Road in Sonoma

The Department of Viticulture and Enology at UC Davis is reaching out to the grape growing and winemaking industries to communicate the results of their research program. As part of this effort, we are bringing Professors from UC Davis to selected counties to discuss their research and what effect it may have on your operation.

Speakers

- David Block, Department Chair, Professor & Biochemical Engineer
- Anita Oberholster, Cooperative Extension Specialist in Enology
- Doug Adams, Professor & Biochemist
- Linda Bisson, Professor & Geneticist

Topics to be presented

- Cap Extraction...A Black Box?
- Yeast Nitrogen Requirements: From vine to wine
- The influence of light intensity and quality on tannin development in Cabernet Sauvignon grapes
- The Role of Nitrogenous Compounds in the Occurrence of Pinot Leaf Curl

DATE: Tuesday, February 5, 2013

TIME: Check in time - 8:30 am

Program - 9 am to 1 pm

Light breakfast and lunch will be provided

LOCATION: Wells Fargo Center for the Arts, Santa Rosa

DIRECTIONS: <http://wellsfargocenterarts.org/about-the-center/directions/>

COST: \$30.00

Register online at http://ucanr.edu/ontheroad_sonoma by January 31.

For more information contact Karen Block

E-MAIL: klblock@ucdavis.edu PH: 530-752-5766