



Viticulture and Enology

June 15, 2007

Here Comes the Class of 2007!

On May 18, members of the *Class of 2007* celebrated their academic achievements at the College of Agricultural Sciences and Technology's Convocation Ceremony at the Save Mart Center in Fresno. This event is held just one day



Members of the Class of 2007 at the CAST Convocation

before the university's official commencement ceremony, and one day after the Department of Viticulture and Enology's annual dinner celebration with faculty, staff, industry, family and friends.

The year "2007" represents the fourth graduating class from the College of Agricultural Sciences and Technology's Department of Viticulture and Enology. Over

twenty undergraduates, one master's student, and five certificate program students—including the first person to complete the sustainable viticulture certificate—have now joined the ranks of Fresno State's alumni —many of whom hold leading positions within the grape and wine industry throughout the world. "Each of these students should be proud of his/her own achievement, and the department is also very pleased to be a part of their success," said Robert Wample, chair of the department. "We wish them all a prosperous future in the grape and wine industry."

Since its inception in 2000, the Department of Viticulture and Enology, under Wample's leadership, has been diligently developing curriculum and degree programs that include a hands-on learning components for undergraduates and graduate students



Faculty & Grads in their caps and gowns on May 18, 2007

pursuing careers in the grape and wine industry. Because of these efforts, today's students can earn undergraduate degrees in viticulture or enology and graduate degrees in viticulture and enology. Although small in number, the graduate program is thriving and offers many unique research opportunities.

"With industry support and guidance, our programs continue to grow and meet the needs of both the industry and our students," said Wample. Our reputation for producing students who are well prepared for the real world of grape growing and winemaking remains strong.

NEW TABLE GRAPE RESEARCH

The Viticulture and Enology Research Center will partner with Tulare Ag Products to look more precisely at the quality of table grapes in the field, directly from the field, and out of storage—using standard quality analysis as well as visual digital analysis. Watch for updates on this research.

Year	B.S.	M.S.	Certificates	Undergraduate Achiever	Graduate Achiever	Winery Intern
2003-2004	8	1	0	Gina Oberti	Jeff Farthing	-
2004-2005	9	3	4	Mike Borboa	Don Chaney	Mike Borboa
2005-2006	18	2	2	Chad Stock	Oren Kaye	Curtis Vincent
2006-2007	21	1	5	Margo Federkiel	Eiji Akaboshi	-

Source: Internal Departmental Records.
These figures are not official university records.

SOME TOP STORIES

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Graduates at the Department's Annual Celebration on May 17, 2007

Introducing the Class of 2007

Eiji Akaboshi, M.S. Viticulture & Enology Outstanding Graduate Student Achiever

Margot Federkiel, B.S. Enology Outstanding Undergraduate Student Achiever

B.S. Enology

- Apostolis Alexakis
- Torrin Curren
- Sebastian Donoso (S07)
- Daniel Fitzgerald
- Jesse Le Vin Hall (F07)
- Paul Hernandez III
- Hiroaki Higa
- Jesse Katz
- Brittany Lichtenegger
- Michael Lucia
- Erik Lugo
- Mario Martini
- Ryan McAllister (F07)
- Franz Molina
- Christian Perez (F07)
- Jacob Ray
- Derek Taylor (F07)
- Alex Thomas

B.S. Viticulture

- Kira Bennett
- Albert J. Filipelli

Certificate Students

Enology: Amy Heller, Emma Kudritzki, Brian Smith, Curtis Vincent

Kathy Roth: Sustainable Viticulture

In accordance with the College of Agricultural Sciences and Technology policy, Student Achievement Awards are selected on the basis of meritorious service, leadership and achievement related to the fields of endeavor by the department's undergraduate and graduate programs.

S07 = Completion Summer 2007
F07 = Completion Fall 2007

Students Get Viticulture Experience in the Fresno State Vineyards

The 1,000 acre university farm at Fresno State is known for its hands-on learning opportunities, and the 160-acre vineyard on campus is no exception. As you drive down the vineyard avenues, you are bound to see several custom signs that represent a lot of hard work.



These colorful signs, created by our own vineyard enterprise project students, proudly display their name, hometown, and the grape variety they are responsible for managing—usually for one-year. According to vineyard manager, Mark Salwasser, approximately eight students enroll in this unique course each fall that essentially allows enology and viticulture students to

become grape growers and vineyard managers. For the next two semesters, each student is responsible for all aspects of their 1 to 1 1/2 acre block including budgeting, and performing cultural practices such as pruning, pest management, irrigation, and harvesting — all under the supervision of Salwasser. Students also attend a weekly meeting with instructor, Dr. Robert Wampl, who oversees the vineyard enterprise program. In 2006-2007, seven students were enrolled in the course. Students report that this experience is a positive one that teaches them a lot about ag management in general. According to one, it makes them "look at



Vit 196—Vineyard Students

L to R. Back row: Mark Kaigas (Zinfandel); Ivan Belfy (Zinfandel); Javier Lopez (Thompson Seedless); Joe Castaneda (Syrah). Front row: Christian Perez (Barbera); Dr. Wampl (faculty); Lesli Mierkey (Ruby Cabernet). Not shown: Sim Bath, and Mark Salwasser (vineyard mgr).

the big picture by incorporating all of our accumulated knowledge into one cohesive plan of attack."

Look for more information about the vineyard enterprise program and students, on our department's web site this summer.

Fresno State Winery Intern Selected for 2007-2008

The Fresno State Winery is proud to announce the selection of its winery intern for the coming year. **Sebastian Donoso** (Class of 2007) is ready for the job, according to John Giannini, Fresno State winemaker. Sebastian was chosen because of his desire to learn. While he was taking classes, he also took advantage of what this program offers—additional hands-on training in the university's commercial winery. "Students have an excellent resource at Fresno State that goes beyond classroom learning — something they all can take advantage of," said Giannini. "After class, Sebastian

would often volunteer his time so he could experience what really goes on in the winery on a day-to-day basis," added Ken Fugelsang, winemaker. For the next year, Sebastian will now be in a full-time paid position.



Sebastian Donoso—Class of 2007—is the new winery intern

He will have a unique opportunity to enhance his train-

ing by performing a wide variety of winemaking tasks from receiving grapes to bottling, under the supervision of Giannini and Fugelsang. Sebastian was born in Santiago, Chile and came to the United States about ten years ago. He will complete his bachelor of science degree in enology this summer. "I believe the winery internship will be a great opportunity for me to gain experience and knowledge by working side-by-side with extremely knowledgeable and caring individuals," said Sebastian. After completing his internship, he plans to remain in California and contribute to the American wine-making industry.

Fresno State Will be Represented at ASEV

Fresno State's Department of Viticulture and Enology will be well represented at the American Society for Enology and Viticulture's Annual Meeting on June 19-21, 2007 in Reno, Nevada.

Tuesday, June 19:

Managing Wild Bacterial Flora Symposium

Dr. Roy Thornton, Faculty, will present "**Non-molecular Methods of Detection**" during the

"Practical Aspects of Bacterial Management: Detection" session from 10:15-10:45 am.

Wednesday, June 20:

Supplier Showcase Seminar on Microbiology 10:30—Noon

Dr. Susan Rodriguez, Research Fellow, Viticulture & Enology Research Center, will chair this seminar and industry panel. This seminar will provide an overview of how to set up an in-house

microbiology program, information on equipment required, appropriate testing at different stages of production, as well as information on more advanced tests that can be considered.

June 20-21, 2007

Booth 327— Grand Sierra Resort— Exhibit Hall Fresno State will have a booth. Wine tasting on June 20 from 4-5:30 pm.

For more info, visit: www.asev.org.



Dr. Susan Rodriguez and Dr. Roy Thornton will give presentations at the ASEV Annual Meeting in Reno, Nevada in June

Before & After: Classes in Remodeled Lab

When students returned to class last fall 2006, they also returned to a "new" enology laboratory. Originally built in 1960's, this remodeled classroom is where wine enology classes such as microbiology, wine chemistry, and wine analysis are taught by Dr. Roy Thornton, and Adrienne Iwata, respectively. "As part of their academic training, students perform various lab analyses for winery



Student Franz Molina sterilizes the wire loop to subculture microorganisms isolated from the winery

components such as volatile acidity, malolactic fermentation, organic acids, and amino acids — the things they will be doing when they graduate," said Iwata. The department is pleased to add this newly remodeled classroom to its list of unique facilities that enhance learning within the Department of Viticulture and Enology.



Demolition began in Fall 2005



Sensory Evaluation Project Uses "Super Tasters"

Consumers drive much of the food industry and wine is becoming more consumer-oriented as winemakers strive to satisfy a larger portion of the marketplace. According to **Dr. Susan Rodriguez**, research fellow and manager of the Sensory Laboratory at the Viticulture and Enology Research Center, the "world of taste" is more complex than once believed. In research initiated at VERC, a particular aspect of wine consumption is being undertaken. This project is funded by the Agri-

cultural Research Initiative (ARI). Researchers Rodriguez and DVE graduate student, **Caryn Chalchulski**, are investigating how the ability to detect the taste of 'compound X' may influence the kind of wine that people prefer. Approximately 25% of the population cannot detect the taste of "compound X". Another 25% of the population experiences this compound very intensely. Researchers are interested in how differently these two populations perceive the taste, aroma and texture of

various wines. To meet this goal, Chalchulski is working with a panel of screened "tasters." Individuals must be 21 years of age or older to participate and familiar with both red and white wines. Qualified individuals attend weekly sessions for an average of about an hour each session for several weeks. To learn more about this study, contact **Chalchulski** via email at winemonkey00@yahoo.com.



Dr. Barry Gump (right) holds a roasted pig at his retirement celebration in May, hosted by the Dept. of Chemistry, where colleagues, alumni and friends gathered. His contributions to the viticulture and enology programs were also recognized.



Fresno State Winery Celebrates 10 years in 2007

Wine bottle photo by Sugarman Design Group.



Did you know?
Ten years ago, our current winemaker, John Giannini, was a new Fresno State enology student. He participated in the bottling of the first vintage and also helped design the labels for the first few wines produced by the Fresno State Winery.

Where were you on August 26, 1997? On this date, a ceremonial crush, complete with dignitaries and news media, marked the beginning of operations for the Fresno State Winery — the first commercial winery on a university campus in the United States. The first bottling of estate white wine was named for professor emeritus and former director of the Viticulture and Enology Research Center, Vincent E. Petrucci. According to officials in 1997, the wine sold out in the first 48 hours after it was first released.

Ten years later, the winery is doing great things — providing hands-on training to future winemakers, providing one-of-a-kind facilities for both teaching and research, receiving numerous awards (over 200) at commercial wine competitions, and demonstrating that quality wine can be made from grapes grown in the San Joaquin Valley. Jessup Wiley, our current marketing and sales manager for the Fresno State Winery, is making plans to commemorate this important milestone.



John Giannini & Diana Burnett labeling wine in 1997

For updates, be sure to visit the winery's web site: www.FresnoStateWinery.com.

Check it out! This web site will have a "new look" this summer!



"Given the impending issues facing agriculture, this could change the need for large quantities of hand labor that are typically used to differential quality harvesting."

-- Dr. Robert Wample
on the differential grape harvesting research project

Student Receives Awards— featured in "Update"

Research scientists at the Viticulture and Enology Research Center (VERC) often partner with members of the grape and wine industry, other universities, and departments within Fresno State to perform applied research. An excellent example of this type of collaboration is the **differential grape harvesting project** under the direction of Dr. Robert Wample. This team includes Wample, Dr. Balaji Sethuramasamyraja of the Industrial Technology Department (IT), several wineries, growers, researchers, industry professionals— and IT masters student, **Siva Sachidhanantham**. Siva has made significant contributions to this breakthrough research project that maps the quality of wine grapes in a vineyard using near infrared spectroscopy (NIR) technology in conjunction with GPS (global positioning) and GIS (geographic information systems) technology. Wample and his research team have been



Siva Sachidhanantham's research poster won first place at the Central California Research Symposium 2007

studying this aspect of precision viticulture since 2003. As a student research assistant through VERC, Siva has been instrumental in developing the software and hardware used by the commercial harvester (shown in photos). Earlier this year Siva gave poster presentations on the research findings at various events, resulting in a first place award at the university's Central California Research Symposium, and a second place award at the American Society of Agricultural and Biological Engineers CA-NV Section Meeting. Siva has also been featured in the spring 2007 issue of *Update*, a CATI newsletter publication, that is also available online. In addition, the dif-

ferential grape harvesting project was front-page news on the Winter 2006-2007 issue of *Update*.

Research funding was provided primarily through VERC. Other funding sources include the Agricultural Research Initiative (ARI), American Vineyard Foundation, Constellation Wines, and the Viticulture Consortium West.



Siva rides the mechanical harvester during harvest while the driver from Oxbo/Korvan Inc. views data and images from the computer monitor.

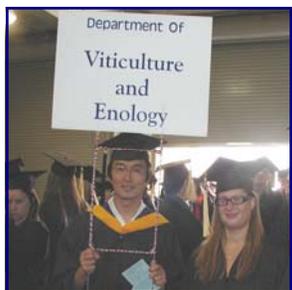
To learn more about this project and how it benefits grape growers and winemakers, view the *Update* article(s) online at: <http://cati.csufresno.edu/update>.

2007 Outstanding Student Achievers

Eiji Akaboshi (South America) is this year's DVE **Outstanding Graduate Student Achiever**. Born in Sao Paulo, Brazil as the second child of Japanese parents, Eiji spent his childhood in South America living in Chile (8 years) and Ecuador (5 years). After obtaining his B.S. in Biology from the University of Hawaii, he wanted to get into a career that he would be passionate about and do for the rest of his life. "Wine had always been a part of my life growing up, present at supper, as well as the most grand of occasions," he said.

"Joining my passion for wine with my Biology degree, I chose the path of winemaking." While pursuing his master's degree at Fresno State, Eiji was involved in research through the Viticulture and Enology Research Center involving quantification of yeasts and bacteria using antibodies. The topic for his thesis involved monitoring of *Hanseniaspora* and *Metschnikowia* using fluorescently labeled antibodies and flow cytometry, under the direction of Dr. Roy Thornton. According to Eiji, his dreams came true when upon receiving his master's degree from Fresno State, he joined the winemaking team as the enologist at Peju Winery in Rutherford. Since that time, he also has been given additional re-

sponsibilities and is their Cellar master. "My educational experience at Fresno State, with the great mentors of the Viticulture and Enology Department, gave me the knowledge and tools to succeed in the multi-tasking environment of the wine industry," said Eiji. "I am forever grateful to all of the individuals who have enriched my life," he added. Eiji currently lives in Napa with his wife, Chiharu, who has been with him from the beginning of this endeavor, and baby Aina, who was born in January of 2007.



Margo Federkiel (Clovis, CA) graduated in May 2007 with a degree in enology through the College of Agricultural Sciences and Technology. Margot was selected by the department to receive the 2007 **Outstanding Undergraduate Student Achiever** award. Born in New York City, Margo lived in Connecticut, Florida, and Ohio before moving to California. Along the way she developed a passion for wine and de-

cidated to come to Fresno after completing her Associates degree at Ventura Community College. Margot immediately felt at home studying enology and soon was contributing to the university working as a Sensory Panel Leader for the Viticulture and Enology Research Center under the direction of Dr. Susan Rodriguez. Later she added the job of Teaching Assistant to her responsibilities. While pursuing her degree, Margot held offices for both the Enology Society and Students for Environmentally Responsible Agriculture. She was also a student member of the American Society for Enology and Viticulture. When asked about Fresno State, she said, "One of the best aspects of the program was the practical approach to learning. Everything was focused on being prepared to contribute to the field once we enter the industry." Margot hopes to start her own career as an Assistant Winemaker in either California or Oregon. As for the faculty and staff, Margot says, "I am most appreciative of the dedication to the sharing of knowledge and the mentoring they have shown me. They confirmed that I made the right decision to come to Fresno State."



"My educational experience at Fresno State, with the great mentors of the Viticulture and Enology Department, gave me the knowledge and tools to succeed in the multi-tasking environment of the wine industry."

— Eiji Akaboshi



"One of the best aspects of the program was the practical approach to learning. Everything was focused on being prepared to contribute to the field once we enter the industry."

— Margot Federkiel

Ken Fugelsang Receives Promotion in 2006-2007

In April 2007, Dr. Charles Boyer, dean of the College of Agricultural Sciences and Technology, announced that **Ken Fugelsang** had been promoted to full professor with tenure within the Department of

Viticulture and Enology. "We congratulate Ken on this well deserved promotion," said Robert Wample, chair of the Department of Viticulture and Enology. Ken has been employed by Fresno State since 1972. He teaches several

enology classes including Wine Analysis and Production, Cellar Operations, and Winery Equipment, in addition to serving as Winemaker of the Fresno State Winery, and performing research through VERC.



Cheers to Ken Fugelsang!



Student Clubs Announce New Officers and 2007 Award Recipients



Left:
Outgoing Viticulture Club President Dan Rotlisberger and Dr. Wample present Marc-Antony Martinez with the Outstanding Junior Award
Right:
Kira Bennett (right) is presented with the Outstanding Senior Award

On May 17, 2007 at the Class of 2007 dinner in Clovis, outgoing Viticulture Club president Dan Rotlisberger presented two student members with the Viticulture Club's annual outstanding senior and outstanding junior awards. The junior and senior awards are respectfully named after Richard A. Hansen and Elmer Snyder, two former viticulture students who made significant contributions to Fresno

State's viticulture program. The **Elmer Snyder Memorial Award** has been given annually to the club's outstanding senior since 1955. This year's recipient is **Kira Bennett**. The **Richard A. Hansen Memorial Award**, given annually to the club's outstanding junior since 1960, was presented to **Marc-Antony Martinez**. Both recipients have made significant contributions to the club by volunteering their time to support several

of the club's activities, including the fall fundraising dinner, two FFA contests, an educational AVA (American Viticultural Area) field trip to the Sonoma grape growing region, and the annual budbreak BBQ event. On May 17, outgoing club presidents Dan Rotlisberger (viticulture) and Curtis Vincent (enology) also announced the 2007-2008 officers. *Please refer to the list on this page.*

Meet Our 2007-2008 Officers

Viticulture Club

President, *Marc-Antony Martinez*
Vice President, *Nicole Burger*
Secretary, *Earl Lavignino*
Treasurer, *Michelle Granicy*
Historian, *Roberto Sanchez*

Enology Club

President, *Kathe Kaigas*
Vice President, *Nick Finarelli*
Secretary, *Juliana Person*
Treasurer, *Javier Lopez*
Acquisitions, *Rachel Gondounin & Mark Kaigas*
Social Chair, *Sim Batt*
Cheese Specialist, *Corey Hall*

The Viticulture Club and Enology Club share an office in the Viticulture and Enology building. To contact them, call:

559 278-7151

Proposed Summer School in Switzerland in 2008

On May 2, representatives from the Engineering School of Enology at Changins, Switzerland (EIC) and the University of Applied Sciences in Western Switzerland (HES) met with DVE and VERC faculty, staff and students to discuss their interest in building a collaborative relationship between Fresno State and the EIC.

Their initial proposal calls for developing a summer school, to be held during the summer of 2008, for CSU system viticulture and enology students (from Fresno State and Cal Poly) and other European universities. The summer school would be held in in Switzerland



Krista Fast from the Swiss university informs interested Fresno State students about this global opportunity

and viticulture, enology, and wine business courses would be taught by professors from Switzerland, Italy, and North America, including Fresno State. "We are very excited about being a part of this international program," said Robert Wample, chair and director of research for

viticulture and enology. "I'm sure our faculty, students and research program will make many contributions," he added. The proposal is currently under review and details are expected to be available later this year. Much like California State University, Fresno, the EIC also has a combined academic and research program in viticulture and enology. They currently offer a BS degree in viticulture and enology and their research mission is to foster technology transfer between academia and industry. For more information about this partnership and the 2008 summer school proposal, visit <http://cast.csufresno.edu/ve>.

Students Help Keep Library Open

Funded by the Viticulture and Enology Alumni Club, the **Vincent E. Petrucci Library** houses a wealth of grape and wine related information for students, staff, faculty, and the general public. The library is conveniently located in the viticulture and enology building on campus, has computer

and study stations, and online access. Thanks to the efforts of **Jeremiah Timm** and **Willow Corson**, it's doors have remained open in 2006-2007 during a period of transition. They continue to work on major projects such as the organization of historical documents, the digital slide project, and cataloging.



Jeremiah Timm & Willow Corson keep resources available to students and library patrons

Visiting Research Scientists & Scholars: Fresno State's Reputation Reaches Beyond Continents

Fresno State's unique facilities and reputation for conducting practical research are known throughout the world. As a result, several international research scientists have traveled to Fresno to be a part of the research team. During their visits—which are usually six months to a year—these scientists work for and contribute to a specific research program at VERC. This year, we are pleased to announce that **Dr. Guoqiang Du (China)** and **Dr. Antonio Santos (Brazil)** and will return to Fresno for a second visit. The first to return will be Du, professor, from the University of Heibei, PR China. Upon arrival in June, he will join Dr. Sanliang Gu's wine grape research program for approximately nine months—primarily working on irrigation and hang-time projects. Santos, a professor from the Institute Agronomico IAC in Brazil, is also expected to return to Dr. Robert Wample's re-

search program. In 2005, Santos contributed to VERC's differential harvesting project by developing the preliminary procedures to calibrate the equipment, systems and techniques. Santos will rejoin this project team when he returns this year. In addition to the research scientists, several student scholars from around the globe continue to come to Fresno to gain hands-on experience. Most are enrolled at universities and as part of their training, they travel to the USA to study grapes and wine at Fresno State. While studying agronomy at the University of Sao Paulo, **Felipe Terra (Brazil)** wanted to learn more about grapes. After researching Fresno State's program, he contacted Wample and committed to join his team. For the past few months, Felipe has primarily been working on grapevine nutrition projects under the direction of Wample. When he returns to Brazil, he will make a pres-

entation at his university and will complete his degree. Another student scholar, **Justine Lombard (France)**, arrived in May from the Université de Bourgogne where she is studying enology. For the next six months, Justine's primary research project will consist of examining the influence of yeast strains on color extraction, under the direction of Drs. Roy Thornton and Wample. The third student scholar, **Gabriele Valentini (Italy)** also recently joined Wample's research team for three months. A student at the Università degli Studi di Bologna, Gabriele's background is predominantly viticulture. His research at VERC will focus on GPS and GIS quality mapping. Please join us in welcoming all of our international visitors. Their contributions to our viticulture and enology program are appreciated. *(Photos to the right)*



Research Scientists Dr. Santos (left) and Dr. Du (right) will return to Fresno in 2007



International Student Scholars left to right—Felipe Terra, Justine Lombard and Gabriele Valentini



Gabriele Valentini from Italy (left) and Justine Lombard (far right) evaluate leaf samples from the vineyard with research staff Robert Cochran

International Opportunities: Students and Alumni Travel to Grape and Wine Regions

Students and graduates of the Department of Viticulture and Enology have many opportunities to travel around the world to learn about different grape and wine growing regions. Most recently, the department is pleased to announce that enology student, **Stephen Dilley**, has been chosen as the 2007 winner of the **ACI Cork USA, Award of Excellence**. Recipients of this annual award travel to Portugal for two weeks to study cork production and tour Portugal's winemaking regions, sponsored by ACI Cork. Upon his return,

Stephen will give a presentation on what he has learned about cork—from the forest, to the bottle. Another enology student in our program that has enhanced his academic career by accepting two internships is **Robert Smith**. This fall, Robert will be interning at Chateau Le Bon Pasteur in Pomerol, near Bordeaux, in France. The winemaker at Quintessa Winery (Napa) made the arrangements for Robert after he completed a successful internship at their winery in 2006. **Michelle Snyder** (Class of 2006) reports that she was se-

lected by her employer, Constellation Wines, to work in New Zealand this year. "Overall this has been a fantastic experience," she said via email. She has been working at Drylands Estates as an assistant winemaker, making Sauvignon blanc, Pinot Noir, Pinot Gris, Riesling, Gewurtztraminer, Chardonnay and a bit of Cabernet and Merlot, while getting a lot of practical experience—not to mention being able to work with an international cellar crew. She recommends traveling and working a vintage overseas—"there's nothing like it!"



Top Photo: Enology Student Stephen Dilley gives a presentation. Left: Enology Student Robert Smith. Right: Alumni Michelle Snyder (Class of 2006).



Viticulture & Enology Upcoming Events 2007-2008

Mark your calendars now and look for us at the following events. Stay informed by visiting our web sites for details.

June 20-21, 2007 - ASEV Annual Meeting, Grand Sierra Resort, Reno.

August 30, 2007—DVE Welcome Back BBQ—Alumni & friends welcome. Viticulture & Enology lawn.

Fall-Winter 2007—Grape Grower Sensory Workshop—Fresno State. Details TBA.

October 19, 2007 —Ag One/CAST Fresno-Madera Alumni & Friends Wine Tasting—Contact: 559 278-4266

Nov. 2007 TBA - Viticulture Club Fall Harvest Dinner - Fundraiser to support the club activities. Alumni, friends welcome.

November 9, 2007—American Vineyard Sonoma Grape Expo—Santa Rosa.

November 13, 2007—American Vineyard Lodi Grape Expo—Lodi.

November 15, 2007—Le Vin Nouveau Wine Tasting featuring Fresno State wines—Fresno State Winery.



Students assist at educational programs, such as the Orange County Wine Society workshop.

November 28-29—Central California Winegrowers (CCW) Central Valley Wine-grape Symposium—Fresno.

December TBA -Filtration Day—sponsored by Pall Corp.—Fresno State Winery.

December 7, 2007—CCW Grower Workshop—Fresno State. Details TBA.

January 29-31, 2008—Unified Wine & Grape Symposium— Sacramento.



Having a good time at our Alumni & Friends Reunion at Unified 2007

Watch for our Alumni & Friends Reunion on January 30 in Sacramento.

February 21-22, 2008—11th Annual Central Coast Viticulture & Enology Issues Conference—SLO Two-day conference for growers & winemakers.



Grape growers & winemakers at the 2007 Central Coast Conference

Spring 2008—Career Expo—Grape & wine industry reps encouraged to attend- Fresno State. TBA 559 278-2381

February 29-March 2, 2008—Annual Fresno State Winemaster's Weekend—A spectacular weekend of activities for wine and food lovers at the Tenaya Lodge Yosemite. Fun-filled seminars and a five-course gourmet dinner on Saturday evening— featuring Fresno State wines and ag products— Book early and save! *Shown in photo below—staff and students at the Winemaster's Weekend..*



Spring 2008 - Enology Club Banquet TBA - Annual spring dinner for students, alumni and friends.

April 17, 2008—Vino Italiano Wine Tasting featuring Fresno State wines—Fresno State Winery.

April 17-20, 2008— Fresno State Vintage Days Wine Garden—featuring Fresno State wines.

May 2, 2008— Duarte Friends Day, Hughson.

May 15, 2008—DVE Dinner Celebration honoring the Class of 2008—Alumni, friends, families welcome.

June 1, 2008—"A Celebration of Wine" wine tasting and fundraiser for the V. E. Petrucci Library. Visit www.acelebrationofwine.com

June 18-20, 2008—ASEV Annual Meeting— Portland.

August 12, 2008—Fresno State Grape Day— Fresno State.

ONGOING EVENTS

Seminar Series - Meets each Wednesdays at noon during the Fall Semester - Enology Building 102. Weekly industry speakers on viticulture and enology topics. Open to the public.

Enology Society - Weekly educational wine tastings on Thursday evenings in the Enology Building 102. Open to the public. Must be 21 years of age or older. The society is an external organization.

Dog Days - New Students. Orientation and Tours are offered each semester to newly admitted undergraduate students. Visit the Dog Days web site for exact dates and details or call Student Affairs at 559 278-4885.

ALUMNI & FRIENDS!

IT'S EASY TO STAY IN TOUCH!

JOIN OUR E-LIST

To receive e-notices about upcoming events on the department's web site:

<http://cast.csufresno.edu/ve>



We promote our research and academic programs at various events throughout the year.

TOURS

Attention: New Student Orientation and Tours

We encourage new students and potential students who want to see our facilities to join us on

DOG DAYS

<http://advising.csufresno.edu/>

Summer 2007 Schedule

June 5, 14, 28

July 12, 26, 31

Due to the busy grape harvest and crush season, we are unable to provide tours of the vineyard and winery from August through October each year. Thank you.

BOOKMARK THESE SITES

<http://cast.csufresno.edu/ve>
<http://cati.csufresno.edu/verc>
<http://petruccilibrary.csufresno.edu>
www.FresnoStateWinery.com
www.viticultureenologyalumni.com

Purchase Wine Online!

www.FresnoStateWinery.com