

Viticulture and Enology

EDUCATION AND RESEARCH WORKING TOGETHER

Celebrating Our 5th Graduating Class in 2008

July 2008

This year was another milestone year for the Department of Viticulture and Enology. On May 16, members of the Class of 2008 entered the College of Agricultural Sciences and Technology's Convocation Ceremony with pomp and circumstance! Our Outstanding Graduate Student Achiever, Olga Karapanou, held the Department of Viticulture and Enology sign high in the air as our graduates entered the room. The atmosphere was full of excitement as grads waved to their families and friends who were there to celebrate their academic success.



But the celebration did not begin here. The evening before, the Department of Viticulture and Enology held a dinner in Clovis to honor their 5th graduating class. Over 100 persons including graduates, students, staff, faculty, alumni, and their families attended this fine dinner, catered by Grand Occasions. Members of the San Joaquin Valley Winemakers Group and the Viticulture and Enology Alumni also attended and co-sponsored this annual event.



Members of the Department of Viticulture & Enology's Class of 2008 at the CAST Convocation Ceremony on May 16, 2008

The Class of 2008 includes 21 undergraduates and two graduate students and is the department's 5th graduating class since its inception in 2000. Fresno State's viticulture and enology program is recognized around the world for its unique facilities and hands-on learning components. The department offers undergraduate and graduate degrees, as well as a certificate program.

"Our reputation for producing students who are prepared for the real world remains strong. Congratulations to the class of 2008! We wish you a prosperous future in the grape and wine industry," said Dr. Robert Wample, chair of the department.

Rewind— A Few Highlights from 2007-2008

The 2007-2008 year was full of activities and accomplishments for the viticulture and enology program.

To name a few — our winery on campus celebrated ten years of success, our faculty members published research results in several publications, Professor Fugelsang received international acclaim when he was honored by the O.I.V. for his book on wine microbiology, the university vineyard enterprise planted new varietals with support from industry partners, twelve of our students were selected to participate in a four-week "summer university" in Europe, Swetha Kovvali (VERC graduate student research assistant) received a Provost's Award for her

academic performance, our Sensory Laboratory had a record number of responses from community volunteers interested in serving on sensory panels, the Fresno State Winery received a license allowing it to open an official wine tasting room at the University's Farm Market, and we successfully completed a search to fill a new viticulture faculty position funded by Bronco Wine Company.

Many of these successes were "Top Stories" on www.FresnoStateNews.com.

Keep your eye on us in the coming year by visiting our web site at <http://cast.csufresno.edu/ve>.

Class of 2008 Fun Facts

- 21 UNDERGRADUATES
- 2 GRADUATE STUDENTS
- 6 STUDENTS COMPLETED OUR CERTIFICATE PROGRAM
- OUR 2008 OUTSTANDING GRADUATE STUDENT ACHIEVER IS OLGA KARAPANOU
- OUR 2008 OUTSTANDING UNDERGRADUATE ACHIEVER IS DANIEL ROTLISBERGER

Source: Internal department records—not official University records

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Viticulture and Enology

New Varieties Planted in Campus Vineyard



New varieties in Fresno State's vineyards include Scarlet Royal, Touriga Nacional, and Albariño

According to Mark Salwasser, Fresno State's vineyard manager, three new varieties were planted last summer in the Fresno State vineyards—expanding our teaching, research and production programs.

The 4.4 acre table grape planting of **Scarlet Royal** on Freedom, a new USDA variety released by Dr. David Ramming (USDA) will have its first production in 2009. Scarlet Royal is described as a large, red seedless grape that stores well. Table

grapes from the Fresno State vineyard are a popular product at the university's Farm Market each summer.

The wine grape enterprise plantings include 3.6 acres of **Touriga Nacional** and 3.5 acres of **Albariño**. These varieties, with origins in Portugal and Spain respectively, were donated by Duarte Nursery in Hughson. Both were planted on an 11x6 spacing and are drip irrigated. The first production will be in 2009.

Ken Fugelsang, Professor of Enology and Winemaster at Fresno State is also excited about the new wine grape plantings. "The Fresno State Winery team looks forward to utilizing these varieties in our educational program, as well as in upcoming wines." The campus winery produces wine from San Joaquin Valley grapes, including the Fresno State vineyard. The campus vineyard and winery are used for Fresno State's teaching, research, and production programs.

"THE ENOLOGY
135 FIELD STUDIES
CLASS AFFORDS
OUR STUDENTS
WITH REAL-WORLD
INSIGHT INTO A
VARIETY OF
WINEMAKING /
GRAPE GROWING
STYLES AND
PHILOSOPHIES ..."

Enology Field Studies Class Visits Grape Growing Regions

What did you do on your spring break? If you were a student in the Department of Viticulture and Enology's Field Studies class this year, you were among a select group who had a wonderful opportunity to visit the wine grape growing regions of Santa Barbara and Santa Maria.

Organized by Professor Ken Fugelsang, this annual field trip gives Fresno State viticulture and enology students an opportunity to visit large and small-scale vineyard and winery operations over a 3-4 day period during spring break. In 2007, the class visited Lodi and the Sierra Foothill region. This year, approximately 24 students met with growers and winemakers on the Central Coast and learned first-hand about growing and winemaking issues through discussions and tours.

"The Enology 135 field studies class affords our students real-world insight into a variety of winemaking/grape growing styles and philosophies that they will experience during their winemaking careers," said Fugelsang.

A Warm Welcome to Our New Faculty Member!



Dr. Kurtural tasting some of Fresno State's award-winning wine in May 2008.

This fall, there will be a new face in the classroom and vineyard! We are pleased to announce that **Dr. S. Kaan Kurtural** will become our newest viticulture faculty member, responsible for teaching viticulture courses through the Department of Viticulture and Enology, and conducting research through the Viticulture and Enology Research Center. After an international search, Dr. Kurtural accepted this faculty position, which is generously supported by the Bronco Wine Company. He will arrive in Fresno this summer.

Prior to joining Fresno State's viticulture and enology program, Dr. Kurtural held the position of Adjunct Assistant Professor-Viticulture Specialist at the University of Kentucky, where he taught viticulture and conducted research. He received his B.S. degree in Field Crops and Business Management (1997), his M.S. in Pomology (2000), and his Ph.D. in Plant Physiology with a specialization in viticulture and minor in statistics (2005) from Southern Illinois University. The faculty, staff, and students look forward to the many contributions he will make to the university, our viticulture and enology programs, and to the grape and wine industry.

July 2008 Newsletter

International Reputation Attracts Researchers to VERC

In 2007, we announced that several international research scientists and scholars had travelled to Fresno to be a part of our research team at the Viticulture and Enology Research Center (VERC).

This year, we are pleased to announce that **Dr. David Fang** (China) has joined Dr. Sanliang Gu's wine grape research program. For one year, Fang will be in Fresno participating in major projects such as hang time and fruit quality, color enhancement, and vine water

relations. According to Gu, Fang will make a significant contribution to his research program. Fang is from one of China's major agricultural universities, the College of Enology, Northwest Science-Technology University of Agriculture and Forestry in Yangling, Shaanxi where he is a professor of viticulture and a well accomplished scientist.

This summer, another international scholar by the name of **Francois Duclaux de L'Estoille** joined Dr. Robert

Wample's wine grape research team. Francois is a fourth year student in the Agricultural School of Angers (France) and also is studying agriculture marketing and agriculture management at Texas A&M University. Much like other scholars who have come before him, Francois comes from around the globe to gain hands-on experience at Fresno State. For the summer months, Francois will perform research under the direction of Wample.



International research scientist Dr. David Fang from China (above) and student scholar Francois Duclaux de L'Estoille from France (below)



Fresno State Winery Names 2008-2009 Intern

The Fresno State Winery is proud to announce the selection of its winery intern for the 2008-2009 year. **Mayu Saito** filled this full-time paid position this summer and has hit the ground running, according to Fresno State winemaker John Giannini.

Mayu was born in Fukuoka and grew up in Yokohama, Japan. In 2000, she went on a life-changing trip to France where she ultimately volunteered during harvest at Domaine de Petra Bianca in Figari, Corsica. After returning from this unforgettable trip, she graduated from the culinary program at Akahori



Nutrition College in Tokyo where she was taught the basics of food and wine. Her desire to learn how to make wine led her to Fresno State's enology program where she says she is receiving practical experience from knowledgeable faculty and staff. After she completes this one-year internship, she will return to the classroom to complete her B.S. degree in enology. "I am very excited to be the intern at the Fresno State Winery and am looking forward to improving my skills and knowledge in the coming year," said Mayu. Giannini believes Mayu is the right choice for the job.

MAYU'S DESIRE TO
LEARN HOW TO
MAKE WINE LED HER
TO FRESNO STATE'S
ENOLOGY PROGRAM
WHERE SHE SAYS SHE
IS RECEIVING
PRACTICAL
EXPERIENCE FROM
KNOWLEDGEABLE
FACULTY AND STAFF.

Fresno State Represented at ASEV Meetings in Portland

Fresno State's viticulture and enology program was represented at the American Society for Enology and Viticulture's Annual Meeting on June 17-20, 2008 in Portland, Oregon. Dr. Sanliang Gu, Professor Ken Fugelsang, visiting research scientist Dr. David Fang, and graduate students from Gu's research team, Sean Jacobs and Erik Mallea, travelled to the Pacific Northwest to attend this national grape and wine industry event. Mallea is also a recipient of the ASEV scholarship program.

In Portland, Dr. Gu gave an oral presentation on June 18 during the Vine Management Session on the *Efficacy of ABA Application to En-*

hance Wine Color of Cabernet Sauvignon Grape in a Warmer Growing Region and a poster presentation on the *Efficacy of ABA Application to Enhance Fruit Color of Cabernet Sauvignon Grape in a Warmer Growing Region*.

Numerous Fresno State alumni and former students also attend ASEV each year. In 2008, several of them participated on the ASEV program.

To view our full [press release](#), visit our "Press Room" link at <http://cast.csufresno.edu/ve/>.



Dr. Sanliang Gu presented research findings at ASEV meetings in Portland

Viticulture and Enology



Outstanding Student Achievers Dan Rotlisberger and Olga Karapanou at the CAST Convocation Ceremony on May 16



Dan and Olga open a bottle of celebratory wine to share at the Department of Viticulture and Enology's Class of 2008 Dinner on May 15

2008 Outstanding Student Achievers

On May 16, the following students were recognized at the College of Agricultural Sciences and Technology's Convocation ceremony for their meritorious service, leadership and achievement within the Department of Viticulture and Enology.

Olga Karapanou, Outstanding Graduate Student Achiever, was born in Greece, an area with a Mediterranean climate and great agricultural background. Wine was always an indispensable part of her family's diet and was considered by some to be the well-spring of a healthy and long life. Her interest in wine led her to graduate from the Chemistry Department of the State University of Patras in Greece, considered to be one of the best university programs related to enology. During her studies, she worked part time for one of Greece's largest wineries in the wine marketing department before accepting the position of enologist.

In 2005, Olga came to the United States to pursue her master's degree in Viticulture and Enology from California State University, Fresno. During this time, she was a teaching and research assistant, worked on various projects, and worked a four-month internship. Olga speaks five languages and loves traveling, especially to different wine regions of the world. She currently holds the position of assistant winemaker for the E & J Gallo Winery.

Daniel Rotlisberger, Outstanding Undergraduate Student Achiever, grew up on a small wine grape ranch in California's Alexander Valley, just outside of Healdsburg. From the time he was old enough to reach the clutch on a tractor, he was doing all of the work that there was to do in his family's vineyards — the same ranch that four generations of Rotlisbergers had grown up on and farmed before him since 1911. The love of farming was infused into his

blood at a very early age.

Since coming to Fresno State immediately after high school in the fall of 2003, Dan has earned two Bachelor of Science degrees in only five years. Semester course loads of up to 24 units were not uncommon, coupled with extracurricular activities including the presidency of the Viticulture Club, student chair of the FFA state vine pruning and judging contests, and much more. In 2008, Dan was selected as one of twelve Fresno State viticulture and enology students to take part in a summer university program in Switzerland, Italy and France. This program is designed to bring together the next generation of international winemakers and viticulturists. In the future, Dan and his wife, Jacqueline, plan on starting their own custom farming company in Sonoma County, as well as a small estate winery that will commemorate his family's century-long farming tradition.

Congratulations, Olga & Dan!

Meet our 2008-2009 Club Officers

Viticulture Club

President, Nichole Burger
Vice President, Mike Weinstock
Secretary-Web Page, Eric Gallegos
Treasurer, Jorge Ramirez
Acquisitions, Joe Castenada
Acquisitions, Ryan Matthews
Historian, Laura Hachman

Enology Club

President, Nick Finarelli
Vice President, Adam Ivor
Secretary, Javier Lopez
Treasurer, Amita Shingre
Acquisitions, Amanda Ingram
Acquisitions, Cody Stacey
Social Chair, Nichole Burger
Cheese Coordinator, Anthony Thomas

Viticulture Club Awards Announced on May 15

On May 15 at the Class of 2008 dinner in Clovis, incoming Viticulture Club president Nichole Burger announced the club's annual outstanding junior and senior awards, respectfully named after two former viticulture students who made significant contributions to Fresno State's viticulture program years ago.

The **Richard A. Hansen Memorial Award**, given to the club's outstanding junior since 1960, was presented to **Marc-Antony Martinez**. Marc served as president of the Viticulture Club in 2007-2008. The **Elmer Snyder Memorial Award**, given to the club's outstanding senior since 1955, was presented to **Dan Rotlisberger**. Dan

served as president of the Viticulture Club in 2006-2007.

Outgoing Viticulture Club president Marc-Antony Martinez and outgoing Enology Club president Kathe Kaigas also announced the new slate of 2008-2009 club officers.

Refer to the list on this page.

July 2008 Newsletter

Alumni and Friends Give Back to Fresno State

Please give a round of applause to the following alumni and industry friends!

Bryan Anthony, John Arellano, Nova Cadamanre, Ryan Decker, Elizabeth Dickson, Stan Grant, Kip Green, Jon Holmquist, Richard Mattoian, Emilio Miranda, Watson Takeda, Yannis Toutounzis, Michael Tyndal, and Ken Wara.

This group of individuals represents our 2008 list of volunteers who served as judges at the Annual FFA

State Grapevine Pruning and/or Judging Contests in February and April. Teams of FFA high school students from all over California compete in these statewide contests that are held in the Fresno State Vineyards and hosted by the Viticulture Club and Department of Viticulture and Enology.

For many, many years, the Club and Department have called upon alumni and friends to volunteer their time and viticultural expertise at

these grapevine contests.

"Each year we rely on knowledgeable volunteers to judge the hands-on performance of the student teams," said Dr. Sanliang Gu, Viticulture Club advisor.

The viticulture and enology program wants to extend a big thank you to all of the volunteers, too numerous to mention, who have donated their time over the years. "We just couldn't do it without them," said Gu.



Volunteers get ready to judge FFA teams in the university vineyards in 2001.

Left to right: D. Benik, E. Miranda, J. Valenti, and G. Agajanian.

2009 Winemaster's Weekend Plans Begin

The 7th Annual Winemaster's Weekend held at the Tenaya Lodge at Yosemite on February 29-March 2, 2008 was a huge success! This event, which features Fresno State wine and agricultural products, attracts food and wine enthusiasts from all over the country. The two-night package for two—which is a great value—includes lodging at the AAA mountain resort, a Friday evening reception, three entertaining workshops on Saturday, and cul-

minates with a 5-course dinner on Saturday night, prepared by Executive Chef Fred Clabaugh.

It's no surprise that organizers have already begun planning for the **March 6-8, 2009** event and are pleased to announce that two high profile workshop presenters have been confirmed.

Ondine Chattan—Fresno State Alumni (1997) and director of winemaking at Geyser Peak Winery will

lead the popular Red Wine Blending Workshop where attendees become winemakers for a day! **Paul Wagner**—of Balzac Communications and an instructor at Napa Valley College's Viticulture & Enology department will give an entertaining look at Wines of the World. Mark your calendars! Reservations will open this fall. Call 877 635-5807 or visit <http://cast.csufresno.edu/ve> for links to program details. Book by Dec. 31 and save!

THIS EVENT.....

FEATURES

FRESNO STATE
WINE AND AG
PRODUCTS AND
ATTRACTS FOOD
AND WINE
ENTHUSIASTS
FROM ALL OVER
THE COUNTRY.

Don't Be Shy, Share Your Success Stories!

Quite often we hear through the grapevine about the great things our alumni are doing professionally and personally. Pick up any grape and wine publication, and you're also likely to find a Fresno State connection somewhere. It's a fact. Fresno State alumni continue to make significant contributions to this great industry!

However, without your help, staying in touch with everyone is quite a job.

We encourage you to let us know where you and your former classmates are working. And don't be shy, please share your success stories with us!

We enjoy hearing about your awards, promotions, and career moves (we're

proud of you too!) and can share your updates with the university if you desire.

The viticulture and enology program has plans to improve its online ability to capture this type of information, but for now we encourage you and your friends to join our "e-list" and to email any newsworthy items to cynthiaw@csufresno.edu.



Ondine Chattan (1997) will be a workshop presenter at the 8th Annual Fresno State Winemaster's Weekend on March 7, 2009 at the Tenaya Lodge at Yosemite.

Photo courtesy of Geyser Peak Winery.

Viticulture and Enology

Twelve Students Attend International Summer University



Fresno State students ready to depart on their four-week journey abroad

“THE BEAUTY OF APPROACHING A SHARED INTEREST AND LIVELIHOOD FROM A NEW ANGLE IS RETURNING HOME WITH APPLICABLE KNOWLEDGE.”

Students and faculty from Fresno State's Viticulture and Enology Department departed on June 20 to participate in a four-week international grape and wine summer university program in Switzerland. Their European journey provided a unique opportunity to share experiences and expertise with students from other winemaking regions throughout the world.

“Attending school in another country will present new perspectives on the broad spectrum of the wine industry, including viticultural practices, making wine, wine marketing, sensory evaluation, and research,” said Lauren Thorpe of Houston, who is in her third year of Fresno’s program. “The beauty of approaching a shared interest and livelihood from a new angle is returning home with applicable knowledge.”

Fresno State’s international reputation was the reason officials from the Engineering School of Enology at Changins (EIC) in Lausanne, Switzerland contacted Fresno State’s Dr. Robert Wample to

pursue a university partnership. Wample, who accompanied twelve of Fresno State’s students for the first two weeks of the program, is director of the Viticulture and Enology Research Center and chair of the Department of Viticulture and Enology. He gave an oral presentation on California viticulture on June 25. Ken Fugelsang, wine-master and professor of enology joined the group in Switzerland for the second half of the program and gave a presentation on Brettanomyces and alcohol management in wine on July 14.

The international summer university program represents a partnership between Switzerland’s EIC, two American universities within the California State University system—Fresno and Cal Poly San Luis Obispo—and Brock University in Ontario, Canada. Students from each of the universities were required to give a group presentation on their homeland’s grape growing region and wine-making styles. The program also included classroom in-

struction, hands-on activities, and visits to grape growing regions in Switzerland, France and Italy.

Representatives from each of the universities are reviewing plans to establish an annual summer school program for viticulture and enology students beginning in 2008-2011, with a plan to alternate the location and organizational responsibilities. “Our goal is to bring together viticulture and enology students from the world over to share winemaking and viticulture techniques specific to their home regions,” said Krista Fast of the EIC. Before departing,



Fresno State student Jorge Ramirez Perez said the exposure to different

cultures and winemaking techniques is something he was looking forward to experiencing.



Over 200 members of the wine industry attended the 2006 International Wine Microbiology Symposium held at the Tenaya Lodge at Yosemite.

Fresno State to Host Wine Micro Symposium in 2011

In 2006 the Fresno State viticulture and enology program, led by Dr. Roy Thornton, hosted a successful international wine microbiology symposium at the Tenaya Lodge in Yosemite. Over 200 wine industry professionals attended this educational meeting that included international experts on the topic of wine microbiology and a

long list of industry sponsors. Since its 2006 success, organizers at Fresno State have been encouraged by members of the grape and wine industry to host a second symposium of its kind.

As a result, the original organizing committee comprised of Thornton, Dr. Susan Rodriguez, Professor Ken Fugelsang, and Cynthia Wood have resumed their roles and

are planning an event that will be held in **2011** — tentatively scheduled for early April.

For now, be sure to **mark your calendars** for Spring 2011 and watch for updates. Program and industry sponsorship details are expected to be available by 2009. For more information, contact Cynthia Wood at cynthiaw@csufresno.edu.

July 2008 Newsletter

Sensory Lab Offers a Variety of Services

Ever wonder why things taste differently to you than to your friend beside you? Well, Dr. Susan Rodriguez, manager at the Sensory Evaluation Laboratory at VERC may help you understand why. Through lectures in the classroom, sensory workshops designed for the grape and wine industry, or through research projects that include volunteers panelists from the community — Rodriguez helps individuals better understand their senses—taste, smell and sight—as they relate to wine and wine consumption.

Earlier this year she conducted a hands-on sensory workshop for representatives of the California State Uni-

versity Agricultural Research Initiative ([ARI](#)) program where attendees dyed their taste buds to learn why they may perceive tastes the way they do. The ARI is a research program for the CSU system that fosters and funds research, including projects funded at the Sensory Lab.

In addition to research, Rodriguez and her team utilize the lab's facilities to conduct workshops for the grape and wine industry. For example, the Sensory team has conducted two separate workshops on wine faults and wine attributes for the Orange County Wine Society (who fund scholarships to students in our department). With the recent addition of Terri Ste-

phenson, Rodriguez's new project coordinator, the Lab is pursuing additional sensory testing and services for the wine industry, as well as the development of additional workshops.

The lab is also used to perform thesis work by graduate students within the department. For example, Caryn Chalchulski recently completed her investigation on the ability to detect the taste of a specific compound that may influence the kind of wine that people prefer. Fresno State winemaker, John Giannini, is also using the Sensory Lab facilities to conduct his thesis work. For more info about this program email winelab@csufresno.edu.



Attendees count taste buds during a hands-on Sensory Workshop by Dr. Susan Rodriguez (2008).

Tours of the Sensory Lab will be available on August 12 during Grape Day.

THE SENSORY
LAB IS AVAILABLE
TO PERFORM
SENSORY
TESTING AND
WORKSHOPS
FOR THE WINE
INDUSTRY.

Graduate Student Erik Mallea Receives ASEV Scholarship

Dr. Sanliang Gu, professor of viticulture and Ricchiuti Chair of Viticulture, is pleased to announce that one of his graduate student research assistants, Erik Mallea, is a 2008 recipient of an Ameri-

can Society of Enology and Viticulture (ASEV) scholarship. Erik is a graduate student within the Department of Viticulture and Enology. His thesis project investigates how tannin develops in Syrah

grape berries. He expects to complete his research and graduate degree by May 2009. Congratulations to Erik for taking advantage of the many scholarship opportunities that are available.

Viticulture & Enology Program Continues to Make Headlines

In 2007-2008, the viticulture and enology program continued to be a regular feature on the university's online news resource—www.Fresnostatenews.com.

These stories often result in additional interviews and/or news coverage—including television, radio and/or printed publications.

We encourage our alumni and friends to visit this site on a regular basis to keep in touch with the university, and to view our top viticulture and

enology stories. Some recent 2008 headlines include:

- Fresno State students head to Switzerland for viticulture enology summer university
- Professor to address national enology, viticulture society meeting
- KRFE CW-59's Nicole Highlights Farm Market-Wines
- A Celebration of Wine June 1 Supports Petrucci Library

- Nunes tour showcases Fresno State's agriculture and research
- Fresno State researcher examines grape 'hang time'
- Incubating company partners in viticulture research project

A link to these stories and more can be found by visiting <http://cast.csufresno.edu/ve> and clicking on "Press Room."



Fresno State wines and awards continued to make headlines in 2007-2008.

For more information about our student produced wines and our Wine Club, visit:

www.FresnoStateWinery.com

Viticulture and Enology

EDUCATION AND RESEARCH WORKING TOGETHER

2008

August 12—Fresno State Grape Day—Viticulture & Enology facilities.

August 28—DVE Welcome Back BBQ—Alumni & friends welcome. Viticulture & Enology facilities.

October 17—Ag One/CAST Fresno/Madera Alumni & Friends Wine Tasting—Contact 559 278-4266

October 24—Viticulture Club Fall Harvest Dinner & Fundraiser. Contact 559 278-7151

November 18—American Vineyard Central Valley Grape Expo, Caruthers.

November 20—American Vineyard Central Coast Grape Expo, Paso Robles.

November 20—Le Vin Nouveau wine tasting featuring Fresno State wines—www.FresnoStateWinery.com.

December 3—Tentative Filtration Day sponsored by Pall Corp.—Fresno State Winery.

December 11—Grape Grower Event—Fresno State Viticulture & Enology facilities co-sponsored by the CCW.

2009

January 27-29—Unified Wine & Grape Symposium. Watch for our Alumni &

Friends Reunion on January 28 in Sacramento!

Early 2009—Career Expo—grape and wine industry reps encouraged to attend—Fresno State.

March 6-8—Fresno State Winemaster's Weekend, Tenaya Lodge Yosemite. A spectacular weekend of activities for food and wine lovers. Fun-filled workshops & a 5-course dinner featuring Fresno State wine and ag products. Book early & save!

Spring—Enology Club Banquet TBA.

April 16—Vino Italiano wine tasting featuring Fresno State wines—Fresno State Winery.

May 1—Friends Day at Duarte Nursery, Hughson.

May 21—DVE Celebration honoring the Class of 2009 held in Clovis—Alumni, friends, families welcome.

June 7—“A Celebration of Wine” wine tasting fundraiser for the V. E. Petrucci Library. www.acelebrationofwine.com

June 22-26—ASEV Annual Meetings, Napa.

Future Events

April 2011—International Wine Microbiology Symposium sponsored by VERC & DVE.

ALUMNI AND FRIENDS—JOIN OUR E-LIST

It's easy to stay in touch. Just [join our E-List](#) on the department's web site to receive occasional e-notices about upcoming events. Visit <http://cast.csufresno.edu/ve>



DOG DAYS TOURS—JUNE & JULY 2008!

We encourage new students and potential student who want to see our unique facilities to join us for a tour during DOG DAYS! Visit <http://advising.csufresno.edu/> for dates.

Grape Day to Showcase Practical Research and Hands-on Education on Aug. 12

Fresno State Grape Day at the university's viticulture and enology facilities and vineyards on **Tuesday, August 12, 2008** will include updates on grape and wine research for growers and winemakers. This information biannual event will be presented from 7:30 am to 1:30 pm by the Viticulture and Enology Re-

search Center (VERC) and the Department of Viticulture and Enology (DVE).

Grape growers, packers, pest control advisors, winery personnel and others interested in grapes and wine will find topics of interest, said Dr. Robert Wample, head of Fresno State's viticulture and enology programs. Topics will include: mechanical pruning, the use of ABA (abscisic acid) to enhance color, sensory laboratory projects, NIR (near infrared spectrometry) technology, pest and disease control issues, hang time studies, water relations, RDI irrigation, soil moisture systems, and the use of flow cytometry in winemaking.

The program will include field, lab and winery tours, classroom-style presentations and poster presentations by faculty, staff, student research assistants. Industry partners will also participate. The event will conclude with lunch on the lawn west of the viticulture and enology building, provided by American Vineyard Magazine.

“Grape Day provides an opportunity for growers and winemakers to meet and talk to our faculty, staff, and students about various research projects while visiting our unique grape and wine facilities,” said Wample.



Dr. Sanliang Gu gives tour of his research laboratory and talks with growers at VERC (2006)

The cost to attend Grape Day is \$15 (including lunch) if registration is made by August 1. Late and onsite registration is \$20.

For 2008 Grape Day details, visit <http://cast.csufresno.edu/>. View [full press release](#).



Grape Day attendees receive welcome in 2006. This event is held every other year on campus.