

Wine Flavor 101

February 15, 2018

Managing wine quality: Problematic fermentation

8:30-9:00: Registration and coffee

9:00-9:10: Welcome: David Block (Chair and Professor – UCD Viticulture & Enology)

9:10-9:40: Introduction – Impact of Prof Bisson's career on enology - Charlie Edwards

9:40-10:10: Discovery of HXT family, regulation and impact on wine fermentation -- Jim Brown

10:10-10:25: BREAK

10:25-10:55: What do we know about difficult to ferment juices and arrested fermentations? – Vidhya Ramakrishnan

10:55-11:25: Hydrogen sulfide development – Angela Linderholm

11:25- 12:00: Application of the H₂S-less gene across industries – John Husnik

12:00– 13:00: LUNCH

13:00-13:20: Adventures with *Brettanomyces* and the Brett wheel – Lucy Joseph

13:20-14:10: Panel discussion: what to do about Brett? (Donald Wirz, Brad Kitson, Beth Albino)

14:20-14:50: The GAR+ Prion – Gordon Walker

14:50-15:05: BREAK

15:05-15:25: The future of yeast research - Ben Montpetit

15:25-15:50: A passion for knowledge, a passion to teach –Linda Bisson

15:50-16:00: Final comments and adjournment – Anita Oberholster

16:15-18:00: Reception and comments period

This symposium focusses on the research of Prof. Linda Bisson and the significant advancement her work has made in to understanding and preventing problematic fermentations. We would like to thank Linda for her many years of extensive service to the grape and wine industry in the form of novel research, problem solving and extension and outreach. Please join us after the Symposium at a retirement party/wine social for Prof. Linda Bisson hosted by the

Department of Viticulture and Enology at the UC Davis Conference center. Hope to see you all there!

Did not make it on to the program:

Jeremy Thorner (UCD) major professor for PhD and still active

Francisco Monteiro – second PhD student, applied for position at Fresno, if he gets it could speak about the early days of understanding nitrogen and arrest of fermentation