



April 15, 2013

Grapevine Red Blotch associated Virus

New resources to help you keep up on the developing news on the newly discovered Grapevine Red Blotch associated Virus.

First, the Red Blotch Disease area on the UC Integrated Viticulture website has a number of useful publications and news releases on the subject. It will be kept up to date, as new information is available.

http://iv.ucdavis.edu/Viticultural_Information/?uid=284&ds=351

In addition, on March 27, a special webinar **Grapevine Red Blotch Disease: An Emerging Issue** was held, and moderated by Tim Martinson, Senior Extension Associate at Cornell University. Cornell University virologist March Fuchs, University of California Cooperative Extension Viticulture Advisor Rhonda Smith, and University of California Davis Foundation Plant Services director Deborah Golino can be seen online with current updates on Grapevine Red Blotch associated Virus (GRBaV), its effects on vineyards, and its status in planting material. <http://grapesandwine.cals.cornell.edu/cals/grapesandwine/outreach/viticulture/ncpn-red-blotch.cfm>

Finally, the 2013 Wine and Wine Grape Research Conference was held on February 21 at UC Davis. This event showcased current viticulture and wine-related projects including a talk about red blotch. The event's presentations can be viewed at this link below. <http://ucanr.org/sites/intvit/?uid=285&ds=351>

2012-13 WineFlavor 101E: Defining Mouthfeel and Its Impact on Wine Quality

Thursday, May 9, 2013

Where: Freeborn Hall on the North Quad at UC Davis

Time: 9:00am to 4:00pm

Registration details are below.

VENSource is continuing its Wine Flavor 101 seminars with a day of discussion and evaluation

of the impact of a less-well-understood, but critical factor of wine quality: mouthfeel. Anita Oberholster, our Extension Specialist in Enology, will present the mouthfeel wheel she developed while studying for her PhD in Australia. We think you'll appreciate the unique way the wheel is used to tie tactile sensation to mouthfeel sensation. You'll be able to taste both red and white wines that the lecturers feel display some of the characteristic properties that define wine mouthfeel. Our panel of winemakers will discuss how they manipulate production practices to achieve the mouthfeel characters that enhance their particular wine style. The day's program is below.

Remember, these WineFlavor 101 classes are unique, and especially valuable, because of the personal nature of the information that is presented; our speakers and panelists introduce a topic and discuss how the impact characters are expressed in the wine, then the attendees are able to personally evaluate wines that exhibit the characters discussed in the lecture. We encourage audience participation, so bring your ideas and questions for discussion.

NOTE: These classes are targeted specifically to wine and wine grape industry professionals and, as such, are technical in nature.

Register early, as these classes have been very popular and often sell out before the event date.

- 8:30-9:00: Registration and Coffee
9:00-9:10: Welcome: *Anita Oberholster, Extension Specialist in Enology, Dept of Viticulture & Enology, UC Davis*
9:10-9:55 Introduction to Mouthfeel and Sensory Perception: *Sue Langstaff, Applied Sensory*
9:55-10:40: Overview of the Red- and White-Wine Mouthfeel Wheels: *Anita Oberholster*
10:40-10:55: BREAK
10:55-11:20: Tasting, White-Wine Mouthfeel: *Anita Oberholster and Sue Langstaff*
11:20-11:30: Break to pour
11:30-12:00: Tasting, Red-Wine Mouthfeel: *Anita Oberholster and Sue Langstaff*
12:00-1:00: **LUNCH**
1:00-1:30: Tasting, Commercial Red Wines, *Anita Oberholster and Linda Bisson, Dept of Viticulture & Enology, UC Davis*
1:30-2:30: Winemaker Panel: Moderator, *Anita Oberholster*
2:30-2:45: BREAK
2:45-3:15: Tasting of Winemaker Panel Wines
3:15-3:35: Impact of Winemaking Decisions on White-Wine Mouthfeel: *Linda Bisson*
3:35-3:55 Tasting: Impact of pH on White Wine Mouthfeel: *Linda Bisson*
3:55-4:00: Final Comments: *Anita Oberholster*

REGISTRATION INFORMATION:

Cost: \$200.00, includes continental breakfast, lunch and all tastings

To register by CREDIT CARD, see

<http://ucce.ucdavis.edu/survey/survey.cfm?surveynumber=10579>

To register by CHECK, see

<http://wineserver.ucdavis.edu/content.php?category=VENSource&id=989>

A map of Freeborn Hall and nearby parking is here: <http://campusmap.ucdavis.edu/>: choose Freeborn Hall from the drop-down menu to the left. Or, on Google Maps: http://maps.google.com/maps?f=q&source=s_q&hl=en&geocode=&q=Howard+Way,+Davis,+CA&aq=&sll=38.544071,-121.750227&sspn=0.008375,0.013797&ie=UTF8&hq=&hnear=Howard+Way,+Davis,+Yolo,+California+95616&z=16 Freeborn Hall is at the south end of Howard Way For questions, contact Kay Bogart (530) 754-9876.

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