



# Viticulture and Enology

California State University, Fresno

## Celebrating Our Third Graduating Class!

**M**embers of the *Class of 2006* celebrated their academic achievements with faculty, staff, family and friends at the Department of Viticulture and Enology's annual dinner celebration on Thursday evening, May 18, 2006, just two days prior to the university's official commencement ceremony at Fresno State.

The 2006 commencement represents the third graduating class from the College of Agricultural Sciences and Technology's Department of Viticulture and Enology.

This year the department is proud to congratulate three graduate level students, seventeen undergraduates, one undergraduate who completed a "double major" by earning two undergraduate degrees in viticulture *and* enology, and two students who completed the enology certificate program.



*Grads S. Holzer & S. Charlebois at the 2006 CAST Convocation*

"The 2006 commencement is our largest class yet. It not only represents an accomplishment for each of these students, but for our department as well," said Robert Wample, chair of the department. We wish them all a successful 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 undergraduate and graduate students 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.

"Industry support for our academic and research programs remains an important factor in our success," said Wample. With their guidance, our program continues to grow to meet the needs of both the industry and our students," said Wample.



*R. Decker, C. Oliviera, D. Rinke at the May 19, 2006 ceremony*

Fresno State has a reputation for producing students who are well prepared for the real world of grape growing and winemaking. Many of its alumni hold leading positions within the wine and grape industry throughout the world.

Year	B.S. Degrees	M.S. Degrees	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	3	2	Chad Stock	Oren Kaye	Curtis Vincent
Source: Internal Departmental Records. These figures are not official university records.						

May 22, 2006

### TOP STORIES

<i>Dr. Gu on Sabbatical</i>	2
<i>Introducing the Class of 2006</i>	2
<i>Fresno State Presents at ASEV 2006</i>	3
<i>Symposium Success</i>	4
<i>2006 Outstanding Student Achievers</i>	5
<i>Student Clubs Announce Officers</i>	6
<i>Dr. Thornton Receives Award</i>	7
<i>Upcoming Events</i>	8



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Graduates at the 2006 Convocation

### Introducing the Class of 2006

#### M.S. Viticulture & Enology

Oren Kaye, M.S.

#### Outstanding Graduate Student Achiever

Eiji Akaboshi, M.S.  
Linda Baehr, M.S.

#### Chad Stock, B.S. Enology Outstanding Undergraduate Student Achiever

##### B.S. Enology

Susan Charlebois  
Malcolm Fletcher  
Steven Fredson  
Kristin Hall  
Sherrie Holzer  
Brian Irvine  
David Jones  
Christina Kinder  
Juan Pizano  
Stephen Rogers  
Michelle Snyder

##### B.S. Viticulture

Ryan Decker  
Christopher Oliveira  
Daniel Rinke  
Dustin Rubbo  
Ioannis Toutountzis

#### B.S. Viticulture & B.S. Enology

Krystal Goullart

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.

#### Certificate Students

Miles Berghold  
Kent Mizuguchi

## Dr. Sanliang Gu Explores the "New World of Grape & Wine Production" on His Sabbatical

During the Spring 2006 semester, Dr. Sanliang Gu, Ricchuiti Chair of Viticulture Research for the Viticulture Research Center and faculty member of the Department of Viticulture and Enology, has been on a unique sabbatical leave -- *exploring the new world of grape and wine production* -- visiting grape growing regions in California, Oregon, Washington, New Zealand, Chile, and China. His studies included visits to California's central coast and Napa; time in Oregon and Washington touring their grape producing regions; three weeks in New Zealand where he toured their wine country, and attended the International Cool Climate Symposium; two weeks in Chile touring the wine country and interacting with uni-

versities and their research institute; and several weeks in China where he gave five presentations, interacted with agricultural universities, and toured major grape and wine producing regions. Across the globe, wherever he went, Gu learned from these developing regions and countries while he also promoted Fresno State and its unique viticulture and enology program. "The information and thoughts I have collected will benefit my research and teaching programs," said Gu. He is excited about returning to Fresno State this fall to share this new knowledge with his students and research team. Since 1999, Gu has been conducting research through the Viticulture and Enology Research Center that benefits the



Dr. Sanliang Gu

grape and wine industry. His research has also benefited the undergraduate and graduate curriculum by providing students with leading edge technology. In 2005, Gu earned the title of "Associate Professor" with tenure and was recognized for his service and outstanding performance at California State University, Fresno as a research scientist, viticulture instructor, and graduate advisor for the Department of Viticulture and Enology.

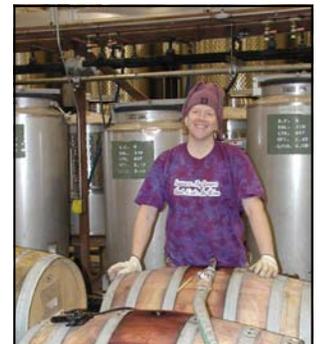
## Fresno State Winery Intern Curtis Vincent Benefits from Work Experience



If you have visited the Fresno State winery this year, you probably have had the opportunity to meet our 2005-2006 winery intern, Curtis Vincent. A student in the Department of Viticulture and Enology, Curtis took some time off from the classroom to gain additional hands-on experience in the university's commercial winery. The winery intern program gives individuals in this full-time paid position a unique opportunity to enhance their training performing a wide variety of winemaking tasks from receiving grapes to

bottling, under the supervision of winemaker, John Giannini and winemaster, Ken Fugelsang. "In addition to being an outstanding student and great intern, Curtis may just be the department's most photographed student in our history," joked Fugelsang. "Curtis's colorful attire and personality always seemed to place him in the spotlight of any camera," he added. In the Fall of 2006, Curtis will return to the classroom to pursue his degree. According to Curtis, this hands-on work experience has been a positive one that

will benefit him for years to come. For more information about the winery intern position, visit: [www.FresnoStateWinery.com](http://www.FresnoStateWinery.com)



Curtis Vincent will complete his Winery Internship in June

## Fresno State Will be Represented at ASEV 2006

Fresno State's Department of Viticulture and Enology will be well represented at the American Society for Enology and Viticulture's Annual Meeting in Sacramento on June 27-30, 2006.

### **Booth 744 - Sacramento Convention Center Exhibit Hall**

June 28 and 29 in the exhibit hall. Wine tasting on June 28 from 4-5:30 pm.

### **Annual Alumni & Friends Reunion - June 28, 2006 6-8 pm Hyatt Regency Sacramento in Fresno State's Suite.**

Exact room number to be announced at ASEV at our booth #744.

Before dinner on June 28, stop by our Hyatt suite and



Alumni & Friends at the 2005 Reunion in Seattle

visit with friends, and taste some Fresno State wine! There's no charge to attend.

The Reunion receives support from the Viticulture and Enology Alumni Association.



### **Wednesday, June 28:**

**Viticulture Poster Session:**  
11:00 am-12:30 pm

**Dr. Sanliang Gu, Faculty**  
"Effect of Hang Time on Yield, Fruit Composition, and Vine Health Under Regulated Deficit Irrigation in Syrah Grapevines"

**Dr. Xueqiang Guan, Visiting Scientist, China**  
"Effect of ABA Application on Berry Color Development in Cabernet Sauvignon, Syrah, and Merlot Grapevines"

**Dr. Xueqiang Guan, Visiting Scientist, China**  
"Impact

of Hang Time on Yield, Fruit Composition, and Vine Health Under Different Pruning Regimes and Crop Levels in Syrah Grapevines"

**Oren Kaye (M.S. 2006), Constellation Wines US**

"Implementation of Calibrated Near-Infrared Spectroscopy in Precision Viticulture and Selective Harvesting of Wine Grapes"

### **Thursday, June 29:**

**Viticulture Oral Session:**  
1:30-2:50 pm

**Oren Kaye, (MS 2006) Constellation Wines US**  
"Prediction of Grapevine Leaf Water Potential Using a Portable Near Infrared Spectrometer" (1:50-2:10 pm)

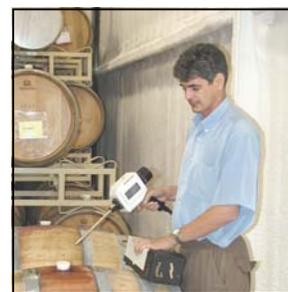
**Enology Poster Session:**  
1:30 - 3:00 pm

**K.C. Fugelsang, Faculty**  
"Analytical and Sensory Testing of Wines Made Using Crossflow Filtration"

Dr. Wample currently serves as president of the American Society for Enology and Viticulture. [www.asev.org](http://www.asev.org)



Dr. Xueqiang Guan, Visiting Research Scientist from China, will present research findings at ASEV



Dr. Tony Santos, Visiting Research Scientist from Brazil, conducted research during the 2005-2006 year



Research Technician, Robert Cochran and Gianluca Allegro (right), visiting student intern from Italy, performs research during his 2005 visit

## Enology Laboratory Renovation Ready for Students in the Fall

What's that sound? As you enter the Enology building, you may hear the sounds of construction crews working to complete the enology



Making progress in May 2006

laboratory renovation project. Originally built in 1960's, the remodeled lab is expected to be completed this summer. "When students resume classes in August, they will return to a greatly improved laboratory classroom," said Dr. Roy Thornton. Instructors in the department are excited about the new facilities and equipment that will enhance the teaching pro-



Demolition of the Enology Lab began in the Fall of 2005

gram. Tours of the new lab will be given during Grape Day on August 8, 2006.

"The Department appreciates the many contributions of our lecturers who continue to enhance our teaching program. New lecturers to our program this year are Adrienne Iwata, and Roger Kerneur."

-- Robert Wample



Attendees learn from the world's leading experts on wine microbiology in April 2006

*"We worked hard to maintain a balance on the program that represented yeast producers, service industries, researchers, and winemakers."*

-- Dr. Roy Thornton, Symposium Organizing Committee Chair



In 2005, Viticulture Club students (Krystal Goulart, Yannis Toutountzis, and Ryan Decker photographed) harvested and sold fruit at the Fresno State Farm Market from the university's variety block on campus. Proceeds were deposited into the Viticulture Club's Sayed Badr Viticulture Scholarship Fund for students. This fundraising effort will resume during the 2006 harvest.

## International Symposium is a Success!

On April 4-5, over 200 winery principals, winemakers, enologists, educators and students traveled to the Sierra Nevada mountains to attend the International Wine Microbiology Symposium where worldwide experts on winemaking and microbiology presented perspectives on the importance of microbiology in winemaking. Topics ranged from traditional issues to emerging technology. Held at the Tenaya Lodge Yosemite resort, this two-day educational program was hosted by the Viticulture and Enology Research Center and

Department of Viticulture and Enology, with support from several major industry sponsors. Fresno State's own wine microbiologists Drs. Roy Thornton and Susan Rodriguez, winemaker Ken Fugelsang, and event coordinator, Cynthia Wood, served on the organizing committee. "We worked hard to maintain a balance on the program that represented yeast producers, service industries, researchers, and winemakers," said Thornton, who chaired the committee. The post event response indicates that the event was a huge success and that the

presentations offered an exceptional balance of research based and practical information.



Dr. Roy Thornton, and Dr. Sakkie Pretorius, AWRI (Australia)

A post-event proceedings will be available to attendees this summer. For a complete list of speakers and sponsors, visit our web site.

## History of Industry Support and Guidance

The Fresno State viticulture and enology program has a long history of industry partnerships and support. One example of these strong ties is the viticulture and enology Industry Advisory Board. Originally established in 1984, its members meet quarterly with faculty and staff to provide support



Some of our Board Members in 2005: (Back) J. Coleman, B. Steinhauer, D. Hayman, B. Bedwell, R. Metzler. (Front) F. Franzia, D. Nury, R. Wample, G. Goto

and guidance to our academic and research programs. Currently chaired by Jim Coleman, E & J Gallo Winery, its members represent all segments of the grape and wine industry. For a complete list of members and their affiliations, please visit our web site.

## Dr. Badr Returns to the Classroom in Fall 2006

In 2005, Dr. Badr, Professor of Viticulture in the Department of Viticulture and Enology, officially announced his retirement, ending thirty-five years of service to the university.

During the 2005-2006 fiscal year, Dr. Badr began participating in the university's faculty early retirement program (FERP) which allows faculty to teach one semester each year, up to five years, while in retirement.

Dr. Badr will return to the classroom in the Fall 2006 semester. The faculty, staff, and students look forward to working with him again as he remains involved in this department through the FERP program.

## 2006 Outstanding Student Achievers

**Oren Kaye** (New City, NY) is this year's DVE **Outstanding Graduate Student Achiever**. Originally in the food and beverage industry, Oren transitioned into the wine industry while spending time in New York's Finger Lakes wine districts. He was employed by Hosmer Winery (Finger Lakes) and was also a teaching assistant for wine education courses while attending Cornell University where he obtained his B.S. in Food and Beverage Management/Marketing. Prior to enrolling at Fresno State, Oren lived in Israel for seven years and worked in sales, marketing and wine education for Golan Heights Winery. He later started a restaurant consulting company. While attending Fresno State, Oren worked for the Viticulture and Enology Research Center, received multiple industry funded research assistantships (2004, 2005), and made several presentations including two at the professional meetings of the ASEV. Oren's thesis title is "Determination of Grape and

Wine Sensory Attributes Resulting from Different Pruning and Irrigation Practices on the Syrah (*Vitis vinifera* cv.) Cultivar" Dr. Robert Wample is chair of Oren's thesis committee. Oren is currently a winemaker for research and development of Constellation Wines US. and is graduating this summer through the College of Agricultural Science and Technology.

**Chad Stock** (Concord - CA) graduated in May 2006 with a degree in enology through the College of Agricultural Sciences and Technology. Chad was selected by the department to receive the 2006 **Outstanding Undergraduate Student Achiever** award.

Born in Calgary, Alberta, Canada and raised in Concord, Chad moved to Fresno in 2003 to study enology after studying business administration at the University of Oregon. While at Fresno State, he was active in the Enology Society and was a student member of the ASEV. When asked why he chose a career in

enology, he replied, "When I lived in Oregon, I fell in love with the wines up there, mainly the Pinot Noir and Pinot Gris. That's when I decided to move to Fresno to study enology." Chad hopes to return to Oregon someday, where many of his favorite wines are made. Upon graduation, Chad will work for Rudd Winery in Oakville as a crush intern. In the Spring of 2007, he plans to travel to the southern hemisphere for another crush internship. As he reflects on his Fresno State experience, he says it has been a long, challenging education. "I took nothing for granted, and tried to absorb as much as I could." He enjoyed the small size of the program, and the fact he knew all of the people. "I realized after my first semester how passionate the students and teachers in the enology program were. The support from my classmates and professors cannot go unrecognized for their help in my academic achievements," said Chad.

Congratulations!



*Outstanding Achievers Chad Stock and Oren Kaye at the May 18 Celebratory Dinner*

*"I realized after my first semester how passionate the students and teachers in the enology program were."*

*-- Chad Stock*



*Oren Kaye and Chad Stock in their caps and gowns at the May 19 CAST Convocation Ceremony*



*Upon graduation, some grads participate in internships, such as Krystal Goulart, who has accepted an internship in Portugal's Duoro Valley*

## New Viticulture Teaching & Research Position Vacancy

### VITICULTURE

#### ASSISTANT / ASSOCIATE PROFESSOR / PROFESSOR (TENURE TRACK)

Available for the Academic Year: 2006/2007

Rank and salary are dependent upon academic preparation and professional experience. 50% teaching and 50% research dependent upon the needs of the department  
Instructional Level: Undergraduate and Graduate

For details, contact: Professor Ken Fugelsang, Search Committee Chair

Phone: (559) 278-2791 Fax: (559) 278-4795 e-mail: [kennethf@csufresno.edu](mailto:kennethf@csufresno.edu)



*Dr. Wample meets with Fred Franzia regarding Bronco Wine Company's 2005 donation to support a new viticulture position at Fresno State*



Above:  
Outgoing Viticulture Club  
President Ryan Decker (left) and  
Dr. Wample present  
Dan Rotlisberger with the  
Outstanding Junior Award  
Below:  
Kira Bennett (right) is presented  
with the Outstanding Senior Award



### Meet Our 2006-2007 Officers

#### Viticulture Club

President, Dan Rotlisberger  
Vice President, Kira Bennett  
Secretary, Jeremiah Timm  
Treasurer, Javier Lopez  
Historian, Nicole Burger  
Acquisitions, A. J. Filipelli  
Web-page, Jeremy Medeiros

#### Enology Club

President, Curtis Vincent  
Vice President, Derek Taylor  
Secretary, Kira Bennett  
Treasurer, Margot Federkiel  
Acquisitions, Jesse Hall &  
Emma Kudritzki  
Social Chair, Rachel Gondouin  
Cheese Specialist, Banyon Kirkendall

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

559 278-7151

## Student Clubs Announce New Officers and 2006 Award Recipients

On May 18, 2006 at the Class of 2006 dinner in Clovis, outgoing Viticulture Club president and 2006 graduate, Ryan Decker 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 contri-

butions 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 **Dan Rotlisberger**. The **Richard A. Hansen Memorial Award**, given annually to the club's outstanding junior since 1960, was presented to **Kira Bennett**, the club's secretary. Both Daniel and Kira 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 bud-break BBQ event. On May 18, outgoing club presidents Ryan Decker (viticulture) and Sherrie Holzer (enology) also announced the 2006-2007 officers. *Please refer to the list on this page.*

## Students Get Involved in Club Activities



While studying viticulture and enology at Fresno State, many students enhance their academic career by becoming involved in either one or both of our official student organizations for those with an interest in the grape and wine industry. Members of the **Enology Club** are interested in learning more about wine and wine production through educational forums, *field trips to various winemaking facilities throughout the state, and attendance at professional meetings and conferences*. Members of the Enology Club strive to enhance their learning by connecting with alumni and members of the wine industry who hold enology positions throughout the state, nation, and world. Annual social events include an *Enology Banquet* each spring, where students, alumni and friends come



Outgoing Enology Club President Sherrie Holzer introduces new Enology Club President Curtis Vincent at the dinner on May 18

together with a common interest. Many of our Enology Club members are also members of the Enology Society, an external group of individuals with a common interest in wine, who conduct educational weekly wine tastings on various varietals.

**The Viticulture Club**, one of the oldest clubs on the Fresno State campus, is also one of the most active clubs. In November each year, members host their *Annual Fall Harvest Dinner*,

a popular event for alumni and friends designed to interact with our alumni and help raise funds for the new year's annual activities. Each year, its members participate in two major FFA statewide events, the *Vine Pruning Contest* (February), and the *Vine Judging Contest* (April) held on campus. These events are a great way for students to meet our alumni, many of whom support the club by participating as FFA contest judges. From social events, including the annual *Bud-break BBQ*, to *educational forums* (with industry guest speakers), to *educational field trips to various grape growing regions within our state*, the Viticulture Club is hard at work, learning more about viticulture while raising funds for their endowment fund, which supports several annual student scholarships.

## Roy Thornton Earns Tenure & Receives Outstanding Research & Scholarly Award

The Department of Viticulture and Enology is pleased to announce that Dr. Roy Thornton recently earned **tenure**, effective the Fall 2006 semester. This accomplishment recognizes his service and outstanding performance at California State University, Fresno as a professor of enology, and researcher for the department. In addition to receiving tenure, Dr. Thornton was this year's **Outstanding Research and Scholarly Activity Award** recipient, given by the College of Agricultural Sciences and Technology's California Agricultural Technology Institute (CATI). This award, which recognizes excellence in research, was bestowed upon Dr. Thornton during the 2006 CAST Convocation ceremony at the Save Mart Center on May 19.

Dr. Thornton earned his doctorate in Applied Microbiology from Strathclyde University, Scotland in 1970. He taught for twenty-three years at Massey University in New Zealand and Indiana University respectively, and was employed as a senior research microbiologist at E. & J. Gallo Winery for five years before joining the Fresno State Department of Viticulture and Enology faculty in 2001. In just five short years, Dr. Thornton has attracted over \$1,012,899 in research grants and donations through the Viticulture and Enology Research Center on campus. His major topic of interest has been the use of real time methods of chemical and microbial analysis of wine fermentations. His projects have resulted in a very impressive acquisition of over \$280,000 in re-

search equipment. His work has been published in professional journals, proceedings and books, and he has been granted four patents in ten countries. Dr. Thornton's research is based on industry issues and needs and have a direct benefit to the undergraduate and graduate curriculum by providing students with the latest technology and information.

We are proud to note that this is the third time in four years that one of our faculty members has received the **Outstanding Research and Scholarly Activity Award**:

- 2006 Dr. Roy Thornton
- 2004 Dr. Sanliang Gu
- 2003 Prof. Ken Fugelsang

For more information about our research program, visit us [online](#).



Dr. Thornton receives his award at the 2006 CAST Convocation ceremony



Members of our Class of 2006 at the annual celebratory dinner on May 18 with families and friends



The Class of 2006 shares a special toast at the May 18 dinner!

## New Certificate in Sustainable Viticulture Approved for Spring 2007

The Department of Viticulture and Enology is pleased to announce that a new certificate program in sustainable viticulture has received university approval. In the

spring of 2007, students pursuing careers in wine-making or viticulture will be able to choose from *two* certificates of special studies:

- 1) Enology
- 2) Sustainable Viticulture

To date, six students have completed the enology certificate program through the department. "Normally, students admitted to the certificate program will have already completed an undergraduate degree in a related field," said Dr. Robert Wam-

ple, department chair. "The certificate program emphasizes coursework in enology and viticulture, with requirements in other supporting sciences," he added.

Before enrolling in this program, students must meet with an advisor in the Department of Viticulture and Enology to ensure that prerequisites have been met and to plan for their course of study.

Visit the department's web site for links to the university catalog and guidelines for applying to the certificate program online.



Students enhance their education by getting involved in hands-on research projects



Above: Students Michelle Granicy, Kira Bennett congratulate 2006 Graduate Michelle Snyder. Below: Kent Mizuguchi, Yannis Toutountzis, and Dan Rinke celebrate their academic success!





## Viticulture & Enology Upcoming Events 2006-2007

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

**June 28, 2006** - Fresno State Alumni & Friends Reunion - ASEV Annual Meeting, Hyatt Regency Sacramento.

**August 8, 2006**—Fresno State Grape Day—Field day for grape growers & wine-makers. Presentations & open house. Viticulture & Enology facilities & vineyard.

**August 31 2006**—DVE Welcome Back BBQ—Alumni & friends welcome. Viticulture & Enology lawn.

**Nov. 2006 TBA** - Viticulture Club Fall Harvest Dinner - Fundraiser to support the club activities. Alumni, friends welcome.

**November 1, 2006**—Grape & Raisin Expo featuring Sustainable Wine Growing Workshop - Fresno County.

**November 9, 2006**—Central Coast Grape Expo - Paso Robles.



*Students educate the community about wine at our annual Le Vin Nouveau and Vino Italiano events*

**November 16, 2006**—Le Vin Nouveau Wine Tasting featuring Fresno State wines—Fresno State Winery.

**November, 2006**—TBA - Filtration Day—sponsored by Pall Corp.—Fresno State Winery.

**January 23-25, 2007**—Unified Wine & Grape Symposium- Sacramento. *Watch for our Alumni & Friends Reunion at this event!* TBA

**February 7** — Viticulture & Enology Career Day—Job fair for the grape and wine industry—Fresno State.



*Students meet employers at our annual Career Fair*

**February 2007**—TBA - 10th Annual Central Coast Viticulture and Enology Issues Conference—Two-day conference for growers & winemakers.



*Grape growers and winemakers at the 2006 Central Coast Conference*

**February 2007 TBA** Ultra-Filtration Workshop at the Fresno State Winery, sponsored by Vinovation.

**March 2-4, 2007**—Annual Fresno State Winemaster's Weekend—A spectacular weekend of activities for wine enthusiasts, including a five-course gourmet dinner on Saturday evening—featuring Fresno State wines and ag products—held at the Tenaya Lodge Yosemite. Book by Dec. 31 and Save!

**Spring 2007** - Enology Club Banquet TBA - Annual spring dinner for students, alumni and friends.

**April 19, 2007**—Vino Italiano Wine Tasting featuring Fresno State wines—Fresno State Winery.

**May 17, 2007**—Graduate's Dinner Celebration —Alumni, friends, families welcome.

**June 3, 2007**—"A Celebration of Wine" wine tasting and fundraiser for the V. E. Petrucci Library—Madera. [www.acelebrationofwine.com](http://www.acelebrationofwine.com)

**June 20-22, 2007**—ASEV Annual Meeting— Reno.

### 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.

### BOOKMARK THESE SITES

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



*Student volunteers help with various events and activities*

### Purchase Wine Online!

[www.FresnoStateWinery.com](http://www.FresnoStateWinery.com)

### ALUMNI & FRIENDS!

**IT'S EASY TO STAY IN TOUCH!**

#### SIGN UP

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.*

### CHECK US OUT!

**Grape Day - August 8, 2006**  
**Open House & Field Day**

### 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 2006 Schedule

June 2  
July 11  
July 19  
July 27

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