



Viticulture and Enology

California State University, Fresno

Hats Off to Our Second Graduating Class

Members of the *Class of 2005* 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 19, 2005, just two days prior to the university's official commencement ceremony at Fresno State.

The 2005 commencement represents the second class of students who earned undergraduate degrees in viticulture or enology or a masters degree in viticulture and enology through the College of Agricultural Sciences and Technology's Department of Viticulture and Enology.

Three graduate level students and nine undergraduates are among this year's *Class of 2005*. In addition, the department is pleased to recognize four students who have completed it's enology certificate program.

"The 2005 commencement represents another accomplishment for each of these students, as well as for our department," said Robert Wample, chair of the de-



Outstanding Student Achievers Don Chaney and Mike Borboa

partment. 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.

"We are fortunate to have ongoing industry support for our academic and research programs. With their guidance, our program continues to grow to meet the needs of both the industry and our students," said Wample.

Fresno State has a reputation for producing students who are well prepared for the real world of grape growing and winemaking. As



2005 CAST Convocation

a result, many of its alumni hold leading positions within the wine and grape industry throughout the world.

June 1, 2005

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Some New Faces in 2004-2005.....



Margarita Garcia joins office staff



L to R: Garrett Jones and John Giannini in the winery



Visiting Research Scientist, Dr. O. Santos from Brazil



**Congratulations
Class of 2005**

**Don Chaney, M.S.
Outstanding Graduate
Student Achiever**

Bill Carlton, M.S.
Linda Glassman, M.S.

**Michael Borboa, B.S.
Outstanding Undergraduate
Student Achiever**

Tish Cooper, B.S.
Jens Felkey, B.S.
Molly Jones, B.S.
Kevin Kirn, B.S.
Adam Mettler, B.S.
Kent Egon Smith, B.S.
Stephanie Sorn, B.S.
Dawn Wells, B.S.

**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

Chris Francoich
Pete Mousis
Tom Symonette
Aron Weinkauf



*Graduates at the CAST Convocation
May 20, 2005. L to R: D. Chaney, D.
Wells, M. Borboa, S. Sorn, K. Kirn, J.
Felkey*

Dr. Sayed Badr Announces Early Retirement

In 1970, Dr. Sayed Badr began his career at California State University, Fresno as an Assistant Professor of Plant Science. 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. Beginning in the Fall 2005 semester, Dr. Badr will begin 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.

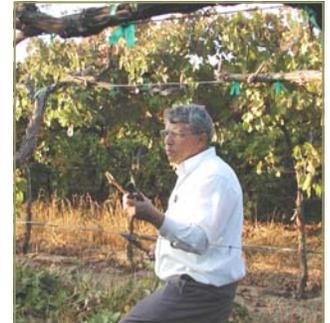
During his tenure at Fresno State, Dr. Badr has been a dedicated teacher, researcher, colleague, and mentor to many students. He has served on various committees, and has held several positions including: Professor of Viticulture, Department of Viticulture and Enology (2000 - Present); Chairman and Professor, Department of Plant Science (1991-2000); Acting Assistant Dean - Academic Affairs, School of Agriculture and Home Economics; Director of Graduate Pro-

grams, School of Agriculture and Home Economics; and Advisor to the Viticulture Club.

Dr. Badr received his Ph.D. in Plant Physiology from U.C. Davis in 1970, M.S. degree in horticulture from the University of California, Davis (1965), and his B.S. degree in agriculture (horticulture) from Ain-Shams University, Cairo, Egypt (1961).

In the classroom and in the vineyard, whether it be teaching or performing research, Dr. Badr has made significant contributions to Fresno State's viticulture program and to California's grape industry. His areas of expertise has been in the evaluation and development of growing techniques for new table grape varieties, in grapevine physiology and nutrition, and in the evaluation of rootstocks for table grapes.

On May 19, 2005, at the Department of Viticulture and Enology's annual dinner, outgoing Viticulture Club President, Dan Rinke, publicly recognized Dr. Badr for his years of service and dedication to the viticulture program, on behalf of the



*Dr. Sayed Badr teaches class
in the vineyard*

students and club. To honor Dr. Badr in perpetuity, the Viticulture Club voted to name their annual scholarship award, given to several deserving students, the "Sayed Badr CSUF Viticulture Club Scholarship Award."

We all wish Dr. Badr and his family good health, happiness, and a fond farewell as he retires from this university. The faculty, staff, and students look forward to working with him again as he remains involved in this department through the FERP program.

Enjoy your retirement, Dr. Badr! Congratulations!



Dr. Sanliang Gu Earns Tenure and a New “Associate Professor” Title

The Department of Viticulture and Enology is pleased to announce that Dr. Sanliang Gu recently earned the title of “Associate Professor” with tenure, effective the fall 2005 semester.

This accomplishment recognizes 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.

Since 1999, Dr. Sanliang Gu’s primary position has been the Ricchuiti Chair of Viticulture Research for the Viticulture and Enology Research Center - conducting research that benefits the grape and wine industry. Over the years, his research has also directly benefited the undergraduate and graduate curriculum by providing our department’s students with leading edge information and technology. In addition to his research responsibilities, Dr. Gu



Dr. Sanliang Gu (far right) at the 2005 Central Coast Viticulture & Enology Issues Conference in San Luis Obispo

taught viticulture courses as an Assistant Professor through the Plant Science Department and, since 2000, the Viticulture and Enology Department. When

the fall semester begins in 2005, however, he will proudly add the title of “Associate Professor” to his resume.

In just five short years, Dr. Gu’s exceptional research productivity and service to the viticulture and enology academic program have certainly earned him his new title. We applaud you, Dr. Gu!



Meet Our Department’s 2005 Outstanding Student Achievers

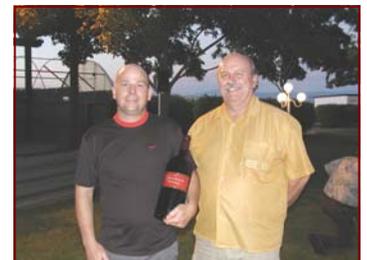
Don Chaney (San Francisco - CA) is this year’s DVE **Outstanding Graduate Student Achiever**. Originally from Waverly, Ohio, Don received a BS in Chemical Engineering from Virginia Tech and a Masters of Music in Piano Performance at the College of Notre Dame. He worked in the high tech business in Silicon Valley for over 20 years before deciding to become involved in the wine industry. While attending Fresno State, he worked for the Viticulture and Enology Research Center. Don’s thesis title is “Microbial, Chemical and Sensorial Considera-

tions for Managing High-density Fermentation.” Dr. Roy Thornton, Dr. Susan Rodriguez (Viticulture and Enology), and Alice Wright (Biology) served on Don’s thesis committee. Don is graduating with honors through the College of Agricultural Science and Technology.

Michael Borboa (Firebaugh - CA) will graduate with a degree in enology through the College of Agricultural Sciences and Technology with honors. Mike was selected by the department to receive its **Outstanding**

Undergraduate Student Achiever award in 2005. Mike is a single father who grew up in the San Joaquin Valley. His academic pursuits began in 1999 at Cuesta Community College in San Luis Obispo. When asked why he chose Fresno State, he says, “Being able to be near my children while attending one of the finest academic institutions in the country -- it was a no brainer. Fresno State best fit my individual needs as I moved towards my goal.” As the 2004 harvest intern at the Fresno State winery, Mike got a healthy dose of

what drives the entire process of grape growing for wine production. He champions winemaster Ken Fugelsang for his undivided support as a mentor and friend. “Ken always took the time to talk with me about winemaking questions and career path decisions,” said Mike. “Thanks, Ken.”



Outstanding Student Achievers Mike Borboa and Don Chaney



Fresno State Presentations at 2005 ASEV



L to R: Alumni and friends Rich Salvestrin, Mark Mirassou, Glenn Proctor, Lalia Hirschhorn in San Diego 2004



Friends and colleagues gather at Fresno State's 2004 reunion in San Diego



L to R: Viticulture and Enology Alumni Association Officers Bryan Anthony and Ron Radoicich in San Diego 2004



L to R: Industry friends and colleagues stop by to say hello. L to R: Matt Fidelibus and Peter Cousins in 2003

Fresno State's Department of Viticulture and Enology will be well represented at the American Society for Enology and Viticulture's Annual Meeting in Seattle on June 21-24, 2005.

Booth 132 - Washington State Convention Center Exhibit Hall

June 22 and 23 in the exhibit hall. Wine tasting on June 22 from 4-5:30 pm.

Annual Alumni & Friends Reunion - June 22, 2005 6-8 pm Sheraton Seattle

Fresno State's VIP Suite (exact room # to be announced at ASEV).

Before or after going to dinner on Wednesday evening, we hope you will plan to stop by and visit with your friends (old and new).....and taste some Fresno State wine! No charge. Feel free to bring a bottle of wine to share, if you'd like.

This event receives support from the Viticulture and Enology Alumni Association.

Fresno State Faculty and Student Presentations at ASEV 2005 in Seattle:

We are pleased to announce that several of our depart-



Staff, Students, and Alumni in San Diego 2004

ment's faculty and students will be making presentations at ASEV in Seattle on the following dates and times. We hope you plan to attend!



Wednesday, June 22:

Viticulture Poster Session: 12:30-2:00 pm

Dr. Sayed A. Badr, Faculty "Cultural Practices for Sweet Scarlet Table Grape Cultivar: Effects of Pruning, Girdling, and Gibberellic Acid Application at Bloom and at Berry Set on Yield and Fruit Quality"

Dr. Sanliang Gu, Faculty "Viticulural Performance of Syrah Grapevines on New USDA-ARS Rootstocks for Winegrape Production in the San Joaquin Valley of California"

Dr. Sanliang Gu, Faculty "Viticulural Performance of Thompson Seedless Grapevines on New USDA-ARS Rootstocks for Raisin Production in the San Joaquin Valley of California"

Student Viticulture Oral

Session: Noon - 2:00 pm
Oren Kaye, Graduate Student "Using Near Infrared Spectroscopy as an Analytical Tool in Vineyards and Wineries" (12:40-1:00 pm)

Student Enology Poster

Session: 1:00 - 2:30 pm
Christopher Nelson, Graduate Student "Rapid Automated Analysis for Phenols During Wine Processing"

Thursday, June 23:

Student Enology Oral Session: 10:20 am - 1:40 pm
Don Chaney, Graduate Student "Microbial, Chemical, and Sensorial Considerations for Managing High-Density Fermentations (10:40-11:00 am)

Student Viticulture Oral

Session: 10:20 am - 1:40 pm. **Dr. Sanliang Gu, Moderator**

Viticulture Club Students, Alumni Recognized for Outstanding Performance

According to tradition, the Viticulture Club recognizes its own outstanding junior and senior students during an awards ceremony at the end of each academic year. On May 19th at the Department of Viticulture and Enology's annual dinner on campus, Dr. Sayed Badr, professor and viticulture club co-advisor, announced the following 2005 awards.

The **Elmer Snyder Memorial Award**, given annually to the club's outstanding senior since 1955 (fifty years ago!) was awarded to Aron Weinkauf. **The Richard A. Hansen Memorial**

Award, given annually to the club's outstanding junior since 1960, was presented to Krystal Goulart.

Bryan Anthony (M.S.) received the **Outstanding Viticulture Alumni** award, which recognizes outstanding service to the industry and dedication to Fresno State's viticulture program. Bryan is employed by E & J Gallo Winery.

The recipients of the **Sayed Badr CSUF Viticulture Club Scholarship** for 2005-2006 were announced: Curtis Vincent, Ioannis Toutountzis, Linda Baehr, Ryan Decker, Michelle

Granicy, Daniel Rotlisberger, Krystal Goulart, and Kira Bennett.

The Viticulture Club is able to award several scholarships to deserving students because of the contributions made each year by each club to their California State University Fresno, Foundation Viticulture Club Endowment Fund.

The Department of Viticulture and Enology is proud of all students, past and present, who have worked hard to establish this fund which provides ongoing support to students in our program.

Congratulations to all on a job well done!



Members of the "Class of 2005"
L to R: L. Glassman, T. Cooper, P. Mousis, A. Weinkauf, S. Sorn, M. Borboa, D.Chaney, M. Jones



Outstanding senior award recipient, Aron Weinkauf (front and center) with members of the "Class of 2005"



Friends celebrate at the May 19 dinner
L to R: K. Kirn, C. Francoich, P. Mousis, D. Rinke, B. Smith

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 university's 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 together with a common inter-

est. Many of our Enology Club members are also members of the Enology Society, an external group of individuals (21 years of age or older) with a common interest in wine. The Society conducts 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*

(Continued on page 6)



Students attend the May 19 dinner
L to R: M. Snyder, S. Holzer, Guest, L. Baehr



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www.FresnoStateWinery.com
www.viticultureenologyalumni.com

www.viticultureenologyalumni.com

ALUMNI & FRIENDS!

Please be sure we have your
current email address!
Email to:
cynthiaw@csufresno.edu

Visit the Viticulture and Enology
Alumni's new web site!
STAY IN TOUCH!

SUPPORT OUR STUDENT CLUBS!

2005-2006 OFFICERS

ENOLOGY CLUB

Sherrie Holzer, President
Mike Lucia, Vice Pres.
Eiji Akabosi, Secretary
Michelle Snyder, Treasurer
Robert Smith & Ryan McAllister,
Acquisitions
Michael Baxi, Social Chair
Derek Taylor, Cheese Whiz

VITICULTURE CLUB

Ryan Decker, President
Krystal Goulart, Vice Pres.
Kira Bennet, Secretary
Michelle Teesdale, Treasurer
Michelle Granicy, Sergeant at Arms
Javier Lopez, Acquisitions

The Viticulture Club and Enology Club
share an office in the Viticulture and
Enology Building. Phone: 559 278-7151

Upcoming Events 2005-2006

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

June-August 2005—Central Calif. Winegrowers Tailgates—Demonstrations at various vineyard locations— visit www.ccwinegrowers.org

August 25, 2005—DVE Welcome Back BBQ—Alumni & friends welcome. Viticulture & Enology lawn.

November 2, 2005—Grape & Raisin Expo featuring Sustainable Wine Growing Workshop - Fresno County.

November 17, 2005—Le Vin Nouveau Wine Tasting featuring Fresno State wines—Fresno State Winery.

December 7, 2005—Filtration Day—sponsored by Pall Corp.—Fresno State Winery.

January 24-26, 2006—Unified Wine & Grape Symposium—Sacramento.

February 1 — Viticulture & Enology Career Day—Job fair for the grape and wine industry—Fresno State.



Students educate the community about Fresno State wine at the *Vino Italiano* wine tasting at Fresno State

February 23-24, 2006—9th Annual Central Coast Viticulture and Enology Issues Conference—Two-day conference —San Luis Obispo Embassy Suites.

March 3-5, 2006—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—Tenaya Lodge Yosemite.

April 4-5, 2006—Wine Microbiology Conference—Two-day conference for the wine industry—Tenaya Lodge Yosemite.

April 20, 2006—Vino Italiano Wine Tasting featuring Fresno State wines—Fresno State Winery.

May 18, 2006—Graduate's Dinner Celebration —Alumni, friends, families welcome.

June 4, 2006—A Celebration of Wine fundraiser for the V. E. Petrucci Library—Madera.

June 28-30, 2006—ASEV Annual Meeting— Sacramento.

TBA - **Grape Day 2006**— Informal field day and open house for grape growers and winemakers at the viticulture and enology facilities at Fresno State.



Grape growers and winemakers at the 2005 Central Coast Conference

Students Get Involved -- Continued

(Continued from page 5)

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, the Viticulture Club also participates 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 *Budbreak 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, increasing their viticultural knowledge while raising funds for their

endowment fund, which supports several annual student scholarships.

The **Enology Club** and **Viticulture Club** share an office in the Viticulture and Enology Building on campus. To contact them, please, call: 559 278-7151.

