

<b>Fall Quarter 2008 - Viticulture &amp; Enology VEN 290 Seminar</b>		
<b>Fridays, 12:10-1:00, RMI Sensory Theater</b>		
<b>Date</b>	<b>Name</b>	<b>Title of Talk</b>
<b>September 26</b>	Heymann (25), Steenwerth (25)	Sensory evaluation of wine/ Life under the vines
<b>October 3</b>	Ebeler (50)	Understanding Wine Flavor Chemistry
<b>October 10</b>	<b>GRAND OPENING</b>	
<b>October 17</b>	Waterhouse (50)	Control of Wine Oxidation
<b>October 24</b>	Smart (50)	Water use patterns on complex slopes
<b>October 31</b>	Bisson (25), Wolpert (25)	The Impact of Yeast on Wine Aroma and Flavor: The good, the bad, the ambivalent/Alternative Varieties: Main Event or Side Show
<b>November 7</b>	Walker (50)	Grape breeding as part of sustainable viticulture
<b>November 14</b>	Fidelibus (25), Mills (25)	New uses for plant growth regulators in viticulture/ Wine lactic acid bacteria
<b>November 21</b>	Tony Robinson (50)	Regionality - An Australian Perspective (50)
<b>November 28</b>	<b>Academic Holiday</b>	
<b>December 5</b>	Block(25)	tba/