Science of Wine

Wine is a major industry in this part of the country but with the ongoing drought how can production become more sustainable? UC Davis has created a new center to develop these technologies in order to address this issue. Learn how this industry can change while tasting and learning about what they are producing.

Jill Brigham is the Executive Director of the UC Davis’ new Sustainable Wine & Food Processing Center. Jill develops and manages a research portfolio addressing a broad variety of wine, food and beverage industry needs in the areas of water and energy minimization, rainwater recovery and treatment, alternative energy generation, and byproduct recovery. She leads the development of technologies and processes necessary to enable the UC Davis Teaching & Research Winery to be fully self-sustainable and carbon neutral.

COMMUNITY PRESENTATION

Aug. 24

5:30 – 7 p.m.

Tahoe Center for Environmental Sciences, 291 Country Club Dr., Incline Village, Nevada

$5 suggested donation, refreshments and no-host bar. 5:30 p.m., presentation begins at 6 p.m.

Please register for your seat at http://terc.ucdavis.edu/events/

UCDAVIS
TAHOE ENVIRONMENTAL RESEARCH CENTER

The Tahoe Environmental Research Center (TERC) is a global research leader providing the science for restoring and sustaining Lake Tahoe and other treasured lakes worldwide. TERC educates the next generation of leaders and inspires environmental stewardship.