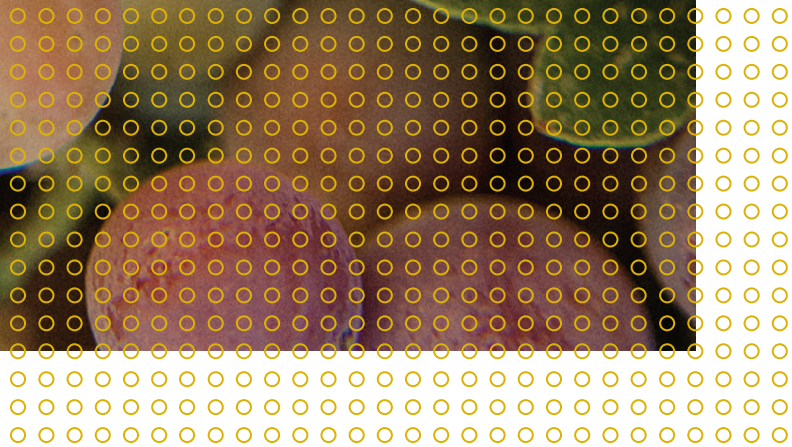
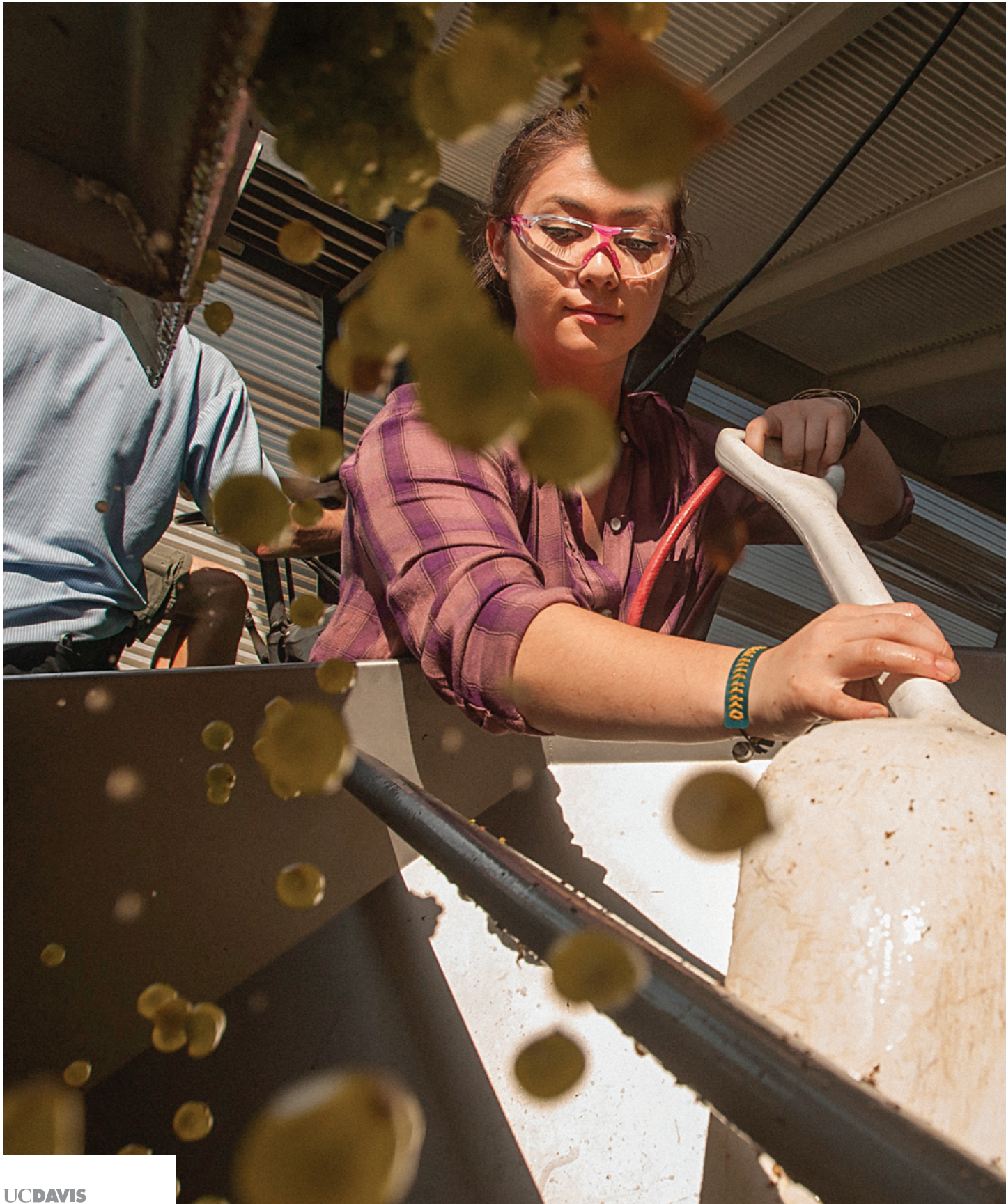



UCDAVIS
VITICULTURE & ENOLOGY

Advancing
Wine **FOR**
California
AND THE World

 **Expect Greater**
From UC Davis. For the World.







The Next Generation of Challenge & Possibility

Over the past century, UC Davis steadily has been advancing the state of the art in grape growing and winemaking—giving California vintners a place of pride at the global table and changing how the world makes wine.

From helping to revitalize the California wine industry after Prohibition and shaping modern sanitation standards, to debuting drought-tolerant grape varieties and energy-efficient processing technologies that set the gold standard for sustainability,

UC Davis consistently has defined the leading edge. Since the beginning, philanthropic and industry partnerships have been key to driving this innovation—positioning our Department of Viticulture & Enology (V&E) at the vanguard of grape and wine knowledge.

Today, as the **world's top-ranked research institution for viticulture and enology**, and the **global academic leader in sustainability and agriculture**, UC Davis' leadership is more crucial than ever in responding to the global challenges and opportunities facing the wine industry.



The Vision

At the heart of the College of Agricultural and Environmental Sciences—the nation’s No. 1 college of agriculture and a world leader in fields ranging from agronomy, ecology and entomology to managerial economics, soil science and toxicology—V&E faculty and students leverage unparalleled interdisciplinary expertise to forge sustainable solutions to global challenges. Our vision is to steward a new era of grape growing and winemaking, driven forward by cutting-edge research and teaching that focus on:

- 1 Challenging climate change with world-class innovation,** from genetic sequencing that sheds new light on drought tolerance and disease resistance, to defining greener industry best practices
- 2 Creating next-generation technologies** that yield more sustainable models of grape growing and elevate standards of wine production
- 3 Pushing the boundaries of wine chemistry and microbiology** to uncover the molecular processes and sensory characteristics that contribute to an exceptional wine
- 4 Preparing the next generation of grape growers and wine innovators** to lead these efforts forward, through unmatched experiential learning and continuing education opportunities throughout their careers



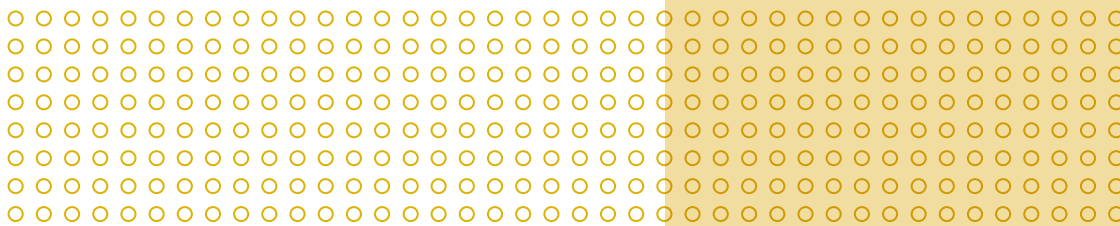
Leading-edge grape growing and winemaking

For decades, forward-looking philanthropists have partnered with UC Davis to accelerate advances in wine—in California and around the globe. These visionaries include some of the industry’s most legendary leaders, and together with UC Davis, their names have a special and enduring place in the story of California wine.

Now, as we enter a new chapter of grape and wine innovation, today’s change makers are taking their place in this legacy of leadership.

In partnership with those who share our deep passion and commitment, we can achieve even greater impact. Together, we will develop solutions and innovations that move grape growing and winemaking forward while conserving precious resources for our planet’s health.

We invite
you to
join us in
leading the
way toward
wine’s next
horizon.

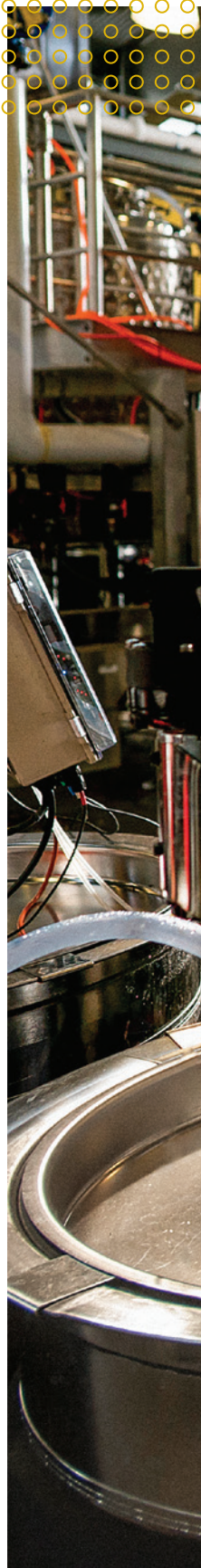


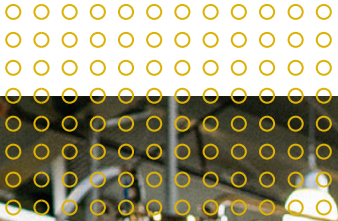
Transformative Solutions for a Changing World

This is a watershed moment for grape growing and winemaking, which face unprecedented challenges in the face of climate change, water issues, labor shortages and related problems. The wine industry also must confront persistent inequities, with a vital need to ensure its leadership, professional opportunities and consumer base better reflect the rich diversity of the world we work in.

UC Davis brings unmatched expertise, innovation and passion to meet all of these challenges head-on. Our world-renowned V&E faculty are among the most influential global leaders in their fields. We are educating a diverse cadre of talented students who work directly alongside these cutting-edge scholars—gaining a rigorous, uniquely hands-on education that prepares them to lead as tomorrow’s industry innovators. And we are the definitive source for industry information and continuing education—the go-to resource for growers, producers and winemakers across California and beyond.

From innovating technologies that advance vineyard and winery sustainability, to pointing the way to a more inclusive industry, UC Davis is setting the pace and the standard for how wine is produced and enjoyed around the world. And at every step, we are working to anticipate tomorrow’s industry needs—creating forward-looking solutions for a new era of winemaking, and striving toward a brighter, more equitable future.





Setting the global standard in grape and wine innovation

1st University of California department created by an act of state legislature (1880)

1st among the world's universities for research productivity and scholarly citations in the area of grapes and wine

1st LEED Platinum certified winery—our Teaching and Research Winery is the world's most advanced and sustainable winery and a model for both commercial and academic wineries

20 countries on **6** continents are home to UC Davis-educated winemakers

85% of all wine made in the U.S. is produced by companies that employ UC Davis V&E alumni

4,500 wineries and **900,000** acres of California vineyards are supported by V&E Extension programs

1

Challenging climate change with world-class innovation

UC Davis V&E faculty are at the forefront of shaping bold solutions to the wine industry's most pressing challenges, including climate change, disease and scarce water resources.

As the world's top-ranked university for sustainability, UC Davis has leading-edge expertise in every area essential to building vineyard resilience, including:

- Breaking new ground in **molecular viticulture** through genomic research focused on **high-quality, disease-resistant grapes**
- Innovating **carbon capture and water reduction technologies** and other **sustainable winemaking practices**
- Fortifying new stocks with **natural resistance to pests and pathogens** and the ability to **thrive in future climates**
- Using **predictive modeling and remote sensors** to enhance our understanding of **how grapevines respond to drought and other stressors**

Support from philanthropic and industry partners is key to moving the needle on this vital research. In 2010, we opened the LEED Platinum Teaching and Research Winery—the world's most advanced and most sustainable winery, as well as UC Davis' first building to be almost entirely supported by private giving. Three years later, a leadership gift from Barbara Banke and the Jackson family enabled us to open the Jess S. Jackson Sustainable Winery Building. This state-of-the-art facility will, when fully equipped, make the Teaching and Research Winery the world's first to be self-sufficient in both water and energy use.



I am proud to support UC Davis because we have benefited for decades from the research they continue to conduct and share with the wine industry. Today more than ever, with changes in our climate, it is vital that we continue to advance our understanding of plant biology, chemistry and physiology. We have learned so much in recent years, and now with new technologies and methods at our disposal, we'll have even more and better guidance to respond to rapid changes in the environment.”

WARREN WINIARSKI

OWNER, ARCADIA VINEYARDS

FOUNDER AND FORMER
WINEMAKER, STAG'S LEAP
WINE CELLARS





Optimizing performance under heat and water stress

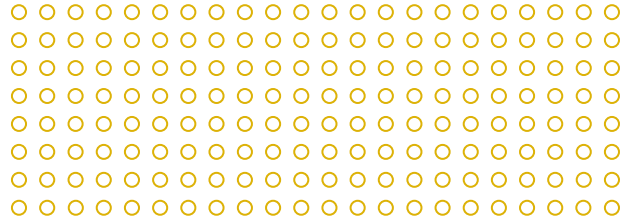
Two of California agriculture's signature strengths, grape growing and winemaking, are closely entwined with one of its greatest threats—drought. The challenge is clear: How do we maintain California's competitive advantage as a global force in the wine industry while stretching already strained water resources?

Improving grapevine performance is a critical priority that will only grow more urgent with climate change and population shifts, as agricultural concerns increasingly compete with large cities for water resources. V&E plant physiologist **Megan Bartlett** is investigating this challenge at

the cellular level, working to identify traits that can improve grapevine performance under water-stressed conditions. **2019 Rossi Postdoctoral Fellow Ryan Stanfield**, part of the Bartlett Lab, is conducting related investigations of how grapevines regulate their sugar transport under heat and drought, a key factor in addressing climate-driven imbalances in the ripening rates of sugars, acids and tannins.

The traits Bartlett and her lab team are targeting will unlock crucial knowledge for helping grape breeders develop drought-tolerant, water-efficient rootstocks for a changing climate.





2 Creating next-generation agricultural technologies

Eliminating vinegar contamination with the introduction of modern sanitation methods in the 1950s. Solving post-bottling problems with sterile filtration technologies in the 1960s. Gathering industry-changing knowledge with the genomic sequencing of grape species and bacterial strains in the 21st century. Shaping the future of sustainable agricultural innovation with a “touchless” experimental vineyard at UC Davis’ Oakville Station that helps growers cope with critical labor shortages through mechanical pruning, canopy management and harvesting.

For decades, UC Davis has been a global leader in catalyzing advances in agricultural technology to help move the wine industry forward.



“Sustainability is a key priority for the future of the industry, and UC Davis’ expertise in advancing technologies and practices that can help us reduce water, carbon, energy and waste is an incredible resource. The knowledge that they share accelerates our ability to meet a new set of goals and standards for environmental impact that will reap benefits for generations to come.”

COURTNEY FOLEY

2ND GENERATION VINTNER,
FOLEY FAMILY WINES

With new challenges to the global wine industry come new opportunities for UC Davis to leverage its distinctive strengths and share them with industry partners through our research, extension, and continuing professional education programs. We are using cutting-edge technologies to break new ground in sustainable viticulture and winemaking practices, including safe reduction of pathogens, water capture and reuse, carbon dioxide capture, alternative energy sources and more—helping the industry to prepare for a changing world and ushering in a new era of winemaking.

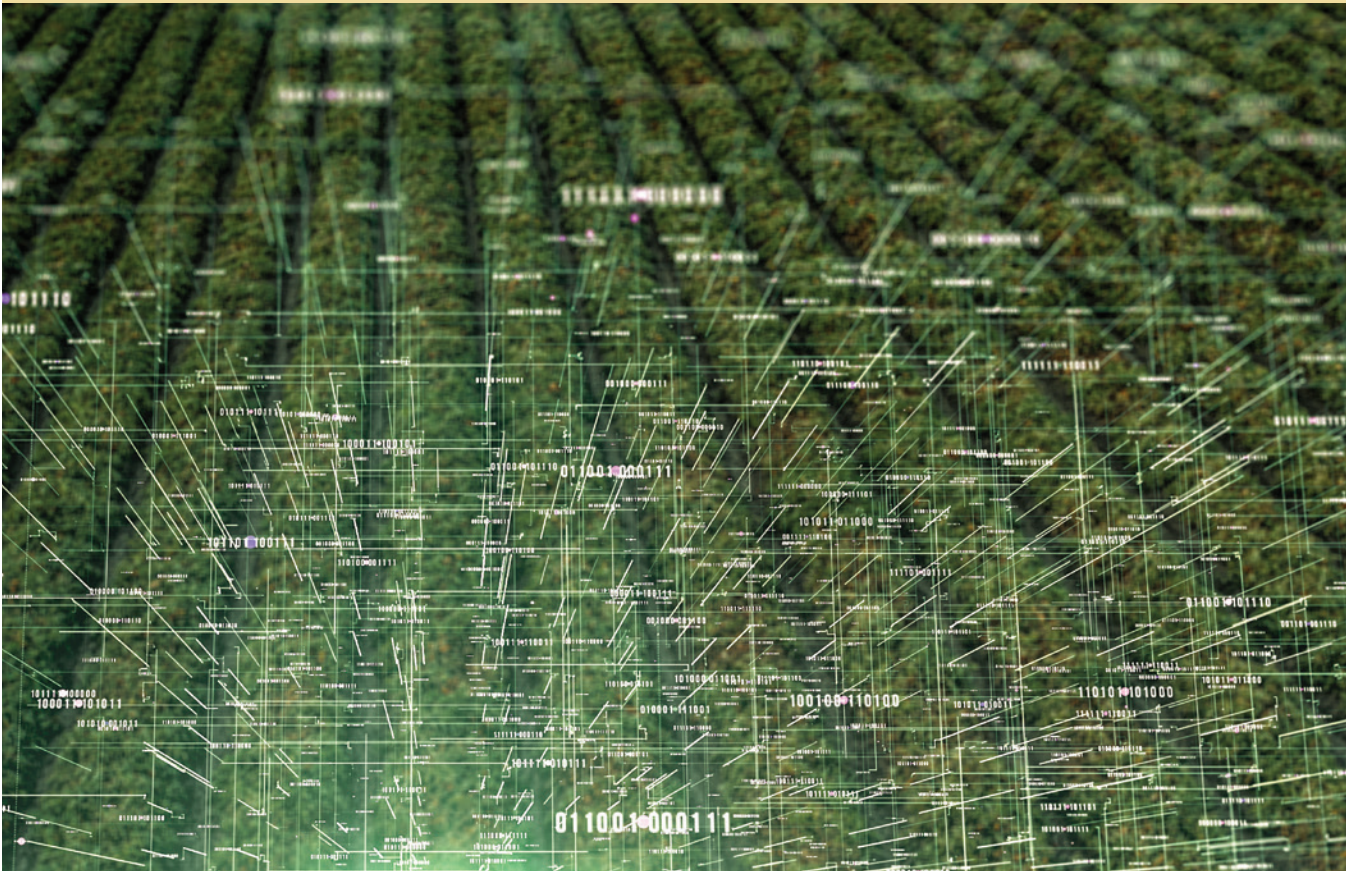
Data-driven solutions for tomorrow's industry challenges

Big data, artificial intelligence (AI) and machine learning are shaping the future of agricultural production, and UC Davis has a vision—Smart Farm—to harness these leading-edge practices in harmony with the planet and its people. Smart Farm is advancing breakthrough solutions, from robotic sensors that rapidly interpret plants' environmental responses, to data analytics that optimize nutrient and water-use efficiency.

Mason Earles, assistant professor in the Department of Viticulture & Enology and the Department of Biological and Agricultural Engineering, is demonstrating that big data

and AI have a wealth of fruitful applications in the vineyard—like machine learning models that predict how grapes will respond under simulated growing conditions, sensors that can detect the origins of disease, and algorithms that help grape growers reduce water, fertilizer and pesticide use.

At their heart, these next-generation technologies are powered by human collaboration and expertise. “Part of the future involves making systems that learn from failures and improve in real time by using feedback from the growers themselves,” said Earles. “Their practical knowledge is invaluable.”



3

Pushing the boundaries of wine chemistry and microbiology

From giving the world a shared vocabulary to describe wine taste and aroma with the Wine Aroma Wheel, to precisely tracking the molecular processes that determine a winegrape's life cycle from the berry to the glass, UC Davis has remarkable breadth of expertise in wine chemistry and microbiology.

In 2008, we opened the buildings of the Robert Mondavi Institute for Wine and Food Science that house our state-of-the-art research, teaching and sensory labs. These facilities, initiated by a gift from Robert Mondavi, have enabled us to define the cutting edge of research in sensory science, microbiology, plant biology, mathematical modeling, and analytical chemistry and engineering as applied to grapes and wine. Together with philanthropic partners, we will set the bar even higher—informing industry standards and transforming how the world understands and savors wine.

“The UC Davis Viticulture & Enology program is really the top in the world. Not only does UC Davis have the first LEED Platinum certified winery in the world, but also in terms of research and publications, UC Davis does more research and is cited more often than any other winemaking and viticulture institution in the world.”

LAURA CATENA

PRESIDENT AND CHIEF OPERATING OFFICER,
BODEGA CATENA ZAPATA

CHAIR, V&E EXECUTIVE LEADERSHIP BOARD





Understanding wildfire-driven smoke impact

Climate-related wildfire is all too quickly becoming California's new normal, with devastating implications for the wine sector. Six of the 20 most destructive fires in California's history took place in 2020 alone, with billions of dollars in losses sustained by grape growers and winemakers. With unmatched breadth and depth of expertise, College of Agricultural and Environmental Sciences researchers are working to address the impacts of catastrophic wildfires.

Among them is **Anita Oberholster**, V&E wine chemist and cooperative extension specialist in enology, who studies smoke impact on wine grapes and winemaking. Burning wood releases volatile phenols that are readily absorbed by grapes—a desirable effect in small doses, as when a barrel is

toasted to add depth and complexity to the wine aging inside. But these same compounds have an altogether different effect at the levels produced from wildfire exposure. “At a high level, too much of a good thing is not a good thing anymore,” Oberholster explained. “It overpowers the wine and causes a taint.”

Until Oberholster began her smoke impact experiments at UC Davis' Oakville Station vineyard in the wake of the devastating October 2017 wildfires that blazed across the Napa region, little research had been conducted on smoke impact in wine grapes outside of Australia. Now her work is changing how California winemakers understand and mitigate the impacts of smoke exposure—an achievement that promises to have enduring relevance for the industry.

4

Preparing the next generation of wine innovators

UC Davis has long been a trusted partner to California’s wine community, creating new knowledge that drives the industry forward, sharing expertise through extension and continuing professional education programs, and training the winemakers and vineyard managers who will innovate for the future. V&E students gain invaluable hands-on experience working alongside some of the field’s foremost scholars and industry experts—from the state-of-the-art labs and vineyard spaces at the Robert Mondavi Institute and the Teaching and Research Winery, to UC Davis’ 40-acre research vineyard and laboratory at Oakville Station in the Napa Valley, a central hub for work in precision viticulture, vineyard mechanization, water use and soil health.

“There is no better way to support the wine industry than nurturing the next generation of leaders. UC Davis has been at the forefront of developing talent for decades and will continue to build on their tradition of cultivating innovators and visionaries well into the future.”

JEFFREY B. O’NEILL
CHIEF EXECUTIVE OFFICER
O’NEILL VINTNERS & DISTILLERS



Now, we have a vision to build even further on this leadership—ensuring more equitable access to these exceptional opportunities, while enriching the industry with a diverse and inclusive cadre of experienced leaders. The department’s efforts to recruit, retain and support a diverse student body are among our highest priorities.

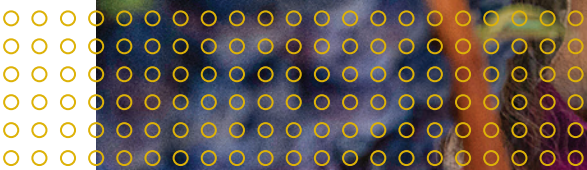
Scholarship support, research fellowships and internship opportunities for undergraduate and graduate students alike are key to enhancing our capacity to make extraordinary experiential learning opportunities accessible to talented V&E students from all backgrounds, helping to develop and diversify the pipeline of skilled talent needed to drive innovation, build a more inclusive consumer base and lead the wine industry into the future.



Learning by doing, leading by example

Gabriela Fontanesi '20 is passionate about making vineyards more sustainable—and thanks to the hands-on experiences she had working on the UC Davis Student Farm, she is brimming with ideas for how to improve wine industry practices. After two years as an intern on the farm, where she was mentored by Field Operations Coordinator Jim Muck, she was awarded a Green Fellowship—funded by alumni, staff and community members—that supported a project advancing social justice and environmental sustainability.

The V&E major's goal was to make training in sustainable viticulture accessible to those who can't afford unpaid experiential learning opportunities by creating a new paid internship at the Student Farm vineyard. The Department of V&E recognized Fontanesi's significant contributions to the campus—and this proud Aggie's leadership is a powerful example of the far-reaching impact of experiential learning, for students and for the wine industry alike.



Fruitful Partnerships

Philanthropic leadership driving V&E forward

1978

Ernest Gallo Educational Trust establishes the university's first endowed chair

In V&E and across the university, endowed faculty positions are decisive tools for attracting and retaining top scholars who lead discovery, engage with the broader community and empower students to become the change makers and problem solvers of tomorrow. Created through funds that are permanently invested and provide income in perpetuity, faculty endowments leave a lasting legacy felt year after year, generation after generation.

1983

Wine Spectator Scholarship Foundation begins supporting V&E students

Since establishing this scholarship, the foundation has expanded transformational educational opportunities by supporting talented students with nearly \$4 million in scholarship funds.

2007

Louise Rossi's \$12.5 million gift establishes a permanent source of funding for research and two endowed chairs

To date, these funds have extended continuous support for two senior faculty members, provided key funding to help eight new faculty members build research teams and launch high-impact projects, and supported three postdoctoral fellows. This invaluable support has, in turn, helped to secure millions of dollars in additional research funding.

2008

The Robert Mondavi Institute for Wine and Food Science opens, initiated by the Mondavis' \$25 million gift

Today, the complex offers a central hub for students, faculty and researchers within both V&E and the Department of Food Science and Technology. Together, these entities contribute groundbreaking basic and applied research, hands-on educational opportunities, and community engagement that aids the continued advancement of the wine, food and beverage industries.



2010

LEED Platinum Teaching and Research Winery becomes the first UC Davis building constructed almost entirely with private funding, with gifts totaling over \$20 million

One of the world's most environmentally advanced wine production facilities, the winery accelerates cutting-edge research, advances the training of tomorrow's leaders, and allows UC Davis to share with industry partners a new set of global standards in wine innovation and sustainability.

2012

T.J. Rodgers, founder and CEO of Cypress Semiconductor, designs and donates a \$3 million network of the world's most advanced research fermentors

Individually programmed for real-time wireless data transmission and automated temperature control, the 152 tanks have transformed V&E research and teaching. Rodgers and Cypress Semiconductor recently delivered the third generation of controllers to the winery, and Rodgers also funds two graduate fellowships in electrical engineering, supporting next-generation sensor development for advanced wine processing.

2013

Jess S. Jackson Sustainable Winery Building opens following a \$3 million gift from the late icon and his wife Barbara Banke

Research within the facility has advanced practices for water management, renewable energy and carbon sequestration. To date, the facility has enabled V&E to achieve nearly two-thirds of its goals toward becoming water positive, energy positive and carbon neutral.

2016

Jeff L. Mangahas, M.S. '03 creates the Mangahas Family Scholarship

Through generous annual contributions, this gift continues to support the next generation of students as they broaden their experiences through hands-on learning opportunities. Such support is a vital part of preparing future leaders to meet the world's most pressing challenges.

2021

Jerry Lohr, J. Lohr Vineyards & Wines, surpasses \$2.5 million investment in the department's strategic initiatives

With investments in facilities, personnel, research and extension, this support has impacted all facets of our mission, from students, faculty and postdoctoral fellows to industry education and events. Jerry's support as one of the lead donors for the world-class Teaching and Research Winery, including the J. Lohr Vineyards & Wines Fermentation Room and the J. Lohr Wine Sensory Lab, was instrumental in securing the first-ever LEED Platinum certification for a facility of its kind.

Present day

Philanthropic support deepens the impact of V&E's world-leading research, teaching and industry engagement, and launches the expansion of the Teaching and Research Winery





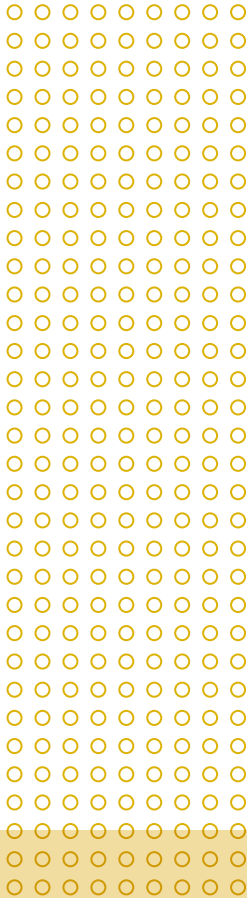
Over the years, philanthropic support has played a major role in helping to position UC Davis as one of the world's great resources in grape growing and winemaking—ensuring its enduring impact on the wine industry regionally, nationally and globally.



From faculty endowments and research funds that have transformed vineyard and winery practice, to scholarship support, internships and professional education opportunities that prepare tomorrow’s industry innovators, gifts from university and industry partners have been critical to advancing V&E’s bold vision every step of the way.

Among the most powerful of these investments was the creation of the LEED Platinum Teaching and Research Winery, whose grand opening in 2011 ushered in a new era of winemaking innovation. In addition to lead gifts from Robert Mondavi, Silverado Vineyards proprietors Ron and Diane Miller, Jerry Lohr, and the V&E Executive Leadership Board, over 150 alumni, university friends, corporations and foundations contributed to making the Teaching and Research Winery a reality.

This support has paved the way for extraordinary progress in research, education and engagement over the past decade. The winery’s leading-edge research environment has made possible numerous revolutionary achievements, including groundbreaking genomic research, the introduction of new disease- and drought-resistant rootstocks and new sensory discoveries about the chemical processes that impact wine aroma and flavor. In the process, it has also transformed the hands-on educational experience available to our V&E students as well as the hundreds of industry, extension and educational visitors who visit the winery each year.



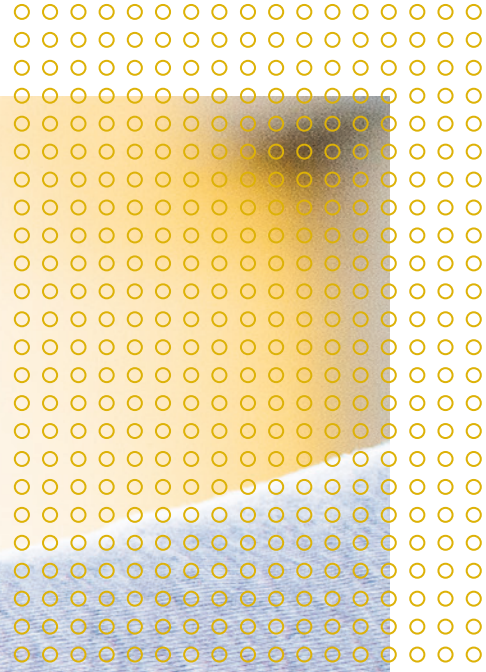
Today, as more future innovators seek out opportunities to study and conduct research at one of the world’s most technologically advanced and most sustainable wineries, now is the time to expand its capacity to meet this surging demand—while continuing to invest in faculty research, student opportunities and industry engagement that bring this facility to life.

AN Invitation

The story of California's emergence as a premier global hub for wine is a story of fruitful partnerships—between the winemaking families, industry leaders and legendary visionaries who power the wine world, and the world's leading university for viticulture and enology. Our shared passion is advancing the art and science of grape growing and winemaking.

Today, we invite the next generation to add their voices to this story by partnering with us as we embark on the next chapter of leadership.





Greater Together

Now more than ever, philanthropic giving to UC Davis deepens the impact and expands the reach of one of the world's great public research universities. In an era of declining public investment, private support is vital to advancing our mission to serve the greater public good through our ideas, innovations and partnerships. And it's critical to preparing a diverse pipeline of skilled, deeply knowledgeable future leaders who will build even further on these achievements.

Your gift to the Department of Viticulture & Enology creates transformative opportunities for the people and programs that advance our ambitious vision for the future. Investments in our students, faculty, and continuing and professional education programs—as well as in the state-of-the-art physical environment that supports all this work—amplify the impact of our research, teaching, innovation and engagement.

Together, we can create a brighter, more sustainable and more inclusive future for the benefit of all connected to the wine industry, from growers and winemakers to business owners and consumers.

Philanthropic Opportunities

● INVESTING IN OUR FACULTY

Name **endowed faculty and extension specialist positions** that help attract and retain world-class scholars and experts by providing a stable base of support to pursue innovative research and teaching
ENDOWED PROFESSORSHIPS STARTING AT \$1.5M; ENDOWED CHAIRS STARTING AT \$2M

Create **endowed research funds** that provide a lasting source of support that moves grape growing and winemaking forward
ENDOWED GIFTS STARTING AT \$250,000

Provide **seed funding** that catalyzes innovation and discovery in high-risk, high-reward research projects
CURRENT-USE GIFTS OF ANY AMOUNT OR ENDOWED GIFTS STARTING AT \$250,000

Support **research funds** that advance groundbreaking scholarship in high-impact fields, from sustainable winery practices to the molecular profiling of disease strains
CURRENT-USE GIFTS OF ANY AMOUNT OR ENDOWED GIFTS STARTING AT \$50,000

Investing in the People and Places That Power Wine's Future

● INVESTING IN OUR STUDENTS

Support the recruitment and retention of a diverse and dynamic population of students from all backgrounds

GIFTS OF ANY AMOUNT WELCOME

Fund **graduate fellowships** that attract diverse and talented future leaders

CURRENT-USE GIFTS STARTING AT \$50,000 OR \$100,000 TO ENDOW

Create **undergraduate scholarships** that open doors to a premier education in viticulture and enology

CURRENT-USE GIFTS STARTING AT \$25,000 OR \$50,000 TO ENDOW

Support **internships and experiential learning opportunities** that enable students to gain critical first-hand experience with top viticulturists

GIFTS OF ANY AMOUNT WELCOME

● INVESTING IN OUR IMPACT AND ENGAGEMENT

Support the V&E Extension and Industry Relations Program, providing grape and wine industry professionals with access to the latest advancements in research and teaching

GIFTS STARTING AT \$5,000

Advance continuing and professional education opportunities for industry professionals and aspiring viticulturists alike

GIFTS OF ANY AMOUNT WELCOME

Fund lecture series and industry events that share UC Davis expertise with industry professionals and the general public

GIFTS OF ANY AMOUNT WELCOME

● INVESTING IN A CUTTING-EDGE TEACHING AND RESEARCH ENVIRONMENT

Name the **Teaching and Research Winery complex** with a leadership gift to advance the winery expansion

Name **classroom, lab and collaboration spaces** in the expanded Teaching and Research Winery

Invest in **state-of-the-art equipment and key technology upgrades** to classroom and lab facilities



A Signature Opportunity: The Teaching and Research Winery Expansion

Enlarging and enhancing the physical environment that supports our faculty’s work will be key to amplifying the impact of their game-changing research. At the same time, a winery expansion will bring our students an even greater array of opportunities to gain relevant, hands-on experience in the field.

A signature gift to name the full winery facility will take the Teaching and Research Winery to the next level, training future leaders and cementing the California wine industry’s continued stature as an international powerhouse. This is an unprecedented opportunity to raise the global standard for winemaking education and expand the boundaries of wine research further than ever before.

The three principal components of the expansion also present key naming opportunities to expand our fermentation hall, create new teaching laboratories, and build a new lecture hall and student lounge.

“As a proud UC Davis alum, it has been important for me to give back and support the next generation of students. I was inspired by the incredible learning opportunities that were part of my experience, and it is my hope that my gifts help create those for others.”

JEFF L. MANGAHAS, M.S. '03
VP & DIRECTOR OF WINEMAKING,
WILLIAMS SELYEM WINERY

As we take the next steps forward with visionary philanthropic partners, a leadership gift to support the winery expansion is a powerful investment in the future of the California wine industry.





Fermentation Hall

The winery expansion will add 6,000 square feet to the main fermentation hall—effectively doubling its size—while expanding mission-critical processing space. Doing so will accommodate our peerless collection of wireless fermentors while increasing our capacity to showcase new ideas in winery automation and sustainability, and to safely teach our students the skills the industry demands. Naming this hall will open up bold new directions in important research and experience-based education that prepares tomorrow's leaders.



Teaching Laboratories

Our teaching laboratories will occupy a new space adjacent to the winery and lecture hall. This will allow us to use these labs synergistically with our winery, enhancing the hands-on experience that is critical to preparing our students for skilled leadership. Moreover, it will restore the space currently housing the teaching labs to its intended purpose: advancing research to solve key industry problems. Naming the new teaching labs will allow us to expand our faculty by 15%—enabling us to provide an exceptional education to even more promising students.



Lecture Hall and Student Lounge

The final key element of the winery expansion will focus on building a signature lecture hall to house core classes, industry outreach events and continuing education. With flexible seating to allow for group exercises, and convenient proximity to our winemaking facilities and teaching vineyards, we will significantly enhance experiential learning opportunities for all students while elevating course quality and advancing our teaching mission. Additionally, the lecture hall and adjacent lounge will provide optimal space for studying, networking and collaboration, giving students a sense of place and a home for social connection.



WITH Gratitude

California's rich history as one of the world's premier wine regions is inseparably intertwined with UC Davis' expertise in grape growing and winemaking. UC Davis and the Department of Viticulture & Enology are critical to the industry's future, in California and worldwide.

The support of visionary industry leaders and philanthropists has played a key role at every stage of the department's growth, and will be just as vital to realizing its bold vision for the future.

With your partnership, we are ideally positioned to point the path forward to a new era of winemaking, and to prepare the next generation of innovators who will lead the way.





Ways of Giving

We respect that, for each donor who wishes to provide significant philanthropic support, there are personal, financial and gift planning aspects to consider. We will work with you to realize your philanthropic vision and develop the gift plan that best meets your needs. At your request, we can also work with your tax and financial advisors.

Following are various gift types and their associated benefits. You may wish to consider a mix of gift types to help you achieve both your philanthropic and financial objectives.

CASH GIFTS

- Are the simplest and most popular giving method
- Can be tax deductible in the year they are given

GIFTS OF REAL PROPERTY

- Include in-kind contributions from donors and industry suppliers who support our vineyard and winery facilities, as well as land, farms, personal residences, and rental or commercial property
- Can avoid capital gains tax on appreciated assets
- Can provide an income tax deduction for the full fair market value of long-term, appreciated property
- Can eliminate property expenses and taxes
- Can provide continued use for life through a retained life estate gift

GIFTS OF SECURITIES

- Include stocks, mutual funds and bonds
- Can avoid capital gains taxes
- Can provide an income tax deduction for the full fair market value of long-term, appreciated securities

BEQUESTS AND LIVING TRUSTS

- Establish the UC Davis Foundation as a beneficiary of your estate
- Can provide an estate tax deduction equal to the value of the gift
- Offer flexibility by allowing you to provide for family first

RETIREMENT PLAN GIFTS

- For current gifts, utilize the IRA Charitable Rollover provision (for donors aged 70½ and older)
- Name the UC Davis Foundation as a beneficiary
- Can eliminate income tax on the plan distributions
- Preserve the plan's full value for gift purposes

LIFE INCOME GIFTS

- Include charitable remainder trusts and gift annuities
- Can provide potential tax savings on income, estate and capital gains
- Generate income for you and/or your loved ones for a fixed period of time or until your passing
- Distribute the remaining assets to the UC Davis Foundation

UCDAVIS

VITICULTURE & ENOLOGY

For more information about giving
to the Department of Viticulture &
Enology, please contact:

Annie Roeser
Senior Director of Development
College of Agricultural and
Environmental Sciences
Phone: (530) 752-2952
Email: aroeser@ucdavis.edu



VITICULTURE & ENOLOGY
UNIVERSITY OF CALIFORNIA DAVIS

