



Sacramento Section American Chemical Society  
69th Annual Meeting and Steak Barbecue  
Co-sponsored by the Chemistry Department of University of the Pacific & the  
San Joaquin Valley Chapter of Sigma Xi, the Research Society



**SATURDAY, APRIL 21, 2018**

Department of Chemistry, University of the Pacific, Stockton, CA

9:30 a.m.	10:30 a.m.	12:00 p.m.
<b>Registration, Coffee, and Conversation</b>	<b>American Chemical Society Meeting</b>	<b>Annual Steak Barbecue</b>
Inside the Mendocino Avenue Entrance to the Pacific Sciences Classroom Building	Announcements and Lecture CR 170, Lecture Hall, Classroom Building	Lawn & Patio Area of Classroom Building

**Lecture topic:**

**A Toast: To Better Wine for Better Living ... Through Chemistry\***  
(\*DuPont, 1935-82; 1964, <https://www.youtube.com/watch?v=tJtKkBYIHFw>)

**Presenter: Dr. Susan Ebeler**  
**College of Agricultural and Environmental Sciences**  
**University of California, Davis**



**Abstract:** Wines are a complex mixture of volatile and nonvolatile compounds that combine to give unique flavors (aromas, tastes, color, mouth feel). These flavor compounds arise from the grapes, from fermentation processes, and from post-fermentation storage and aging. A variety of analytical tools are increasingly used to characterize components that contribute to flavor and for authentication purposes. Using these tools, we are obtaining increasing insight into the genetic, viticultural, and winemaking variables that influence grape and wine composition and flavor.

**About the Speaker:** Dr. Susan E. Ebeler is a Professor in the Department of Viticulture and Enology at the University of California, Davis. Her research focuses on the development and application of analytical chemistry techniques to study wine flavor chemistry and the physico-chemical interactions of flavors with nonvolatile wine components. Dr. Ebeler teaches classes on 'Analysis of Grapes and Wines', 'Flavor Chemistry of Foods and Beverages', and 'Introduction to Winemaking'. She has been invited to speak about wine flavor chemistry and health effects at a number of national and international meetings, and has organized and served as co-chair for special symposia on wine flavor chemistry at national and international meetings, including the American Chemical Society and the American Society of Enology and Viticulture.

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You may send in the reservation form below, call the Chemistry Department at 209-946-2271, or email [smccann@pacific.edu](mailto:smccann@pacific.edu). We would appreciate your reservations before April 19th; however, if you find at the last minute that you are able to come, you will be most welcome. See our website at <http://www.pacific.edu/Academics/Schools-and-Colleges/College-of-the-Pacific/Academics/Departments-and-Programs/Chemistry.html>

Please make checks payable to University of the Pacific and send in with the form below to:  
**Chemistry Department, University of the Pacific, 3601 Pacific Avenue, Stockton, CA 95211**

*69th Annual American Chemical Society Meeting and Barbecue*

Please make \_\_\_\_\_ reservations at \$15.00 per person for Saturday, April 21, 2018 (no charge for children under 10).

Check enclosed: \$ \_\_\_\_\_ Name \_\_\_\_\_

Address \_\_\_\_\_ Telephone \_\_\_\_\_

City, State, Zip \_\_\_\_\_ e-mail \_\_\_\_\_