



OFFICE OF THE PRESIDENT

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February 28, 2008

**CHAIRMAN OF THE BOARD  
CHAIRMAN OF THE COMMITTEE ON GROUNDS AND BUILDINGS  
PRESIDENT OF THE UNIVERSITY**

**ACTION BY CONCURRENCE - AMENDMENT OF THE BUDGET FOR CAPITAL  
IMPROVEMENTS AND THE CAPITAL IMPROVEMENT PROGRAM FOR  
VITICULTURE & ENOLOGY RESEARCH & TEACHING WINERY AND ANHEUSER  
BUSCH BREWERY AND FOOD LABORATORY, DAVIS CAMPUS**

**EXECUTIVE SUMMARY**

- Campus: Davis
- Project: Viticulture & Enology Research & Teaching Winery and Anheuser Busch Brewery and Food Laboratory
- Actions: Approval of project budget of \$16,500,000
- Total Project Cost: \$16,500,000 to be funded from gift funds (\$11,500,000) and campus funds (\$5,000,000, funds available to the College of Agricultural and Environmental Sciences)
- Previous Actions: None
- Project Summary: The Davis campus requests project approval for the Viticulture & Enology Research & Teaching Winery and Anheuser Busch Brewery and Food Laboratory. This project would provide teaching, research and public service facilities to complement the Robert Mondavi Institute for Food and Wine. The campus proposes to deliver the project using the design-build approach.
- Issues:
- This project is currently included in the 2007-08 to 2011-12 Five-Year Capital Program Non-State and State Funds.

## RECOMMENDATION

The President recommends that:

### **Pursuant to Standing Order 100.4(q)**

- (1) The President, subject to concurrence of the Chairman of the Board, and the Chairman of the Committee on Grounds and Buildings, amend the 2007-08 Budget for Capital Improvements and the Capital Improvement Program to include the following:

Davis:            Viticulture & Enology Research & Teaching Winery and Anheuser Busch Brewery and Food Laboratory – Preliminary plans, working drawings, and construction – \$16,500,000 to be funded from gift funds (\$11,500,000) and campus funds (\$5,000,000, funds available to the College of Agricultural and Environmental Sciences)

A Key to abbreviations and the project description are attached.

KEY  
Capital Improvement Program Abbreviations

<b>S</b>	Studies
<b>P</b>	Preliminary Plans
<b>W</b>	Working Drawings
<b>C</b>	Construction
<b>E</b>	Equipment
<b>-</b>	State Funds (no abbreviation)
<b>F</b>	Federal Funds
<b>G</b>	Gifts
<b>HR</b>	Hospital Reserve Funds
<b>I</b>	California Institutes for Science and Innovation
<b>LB</b>	Bank Loans or Bonds (External Financing includes Garamendi, Bonds, Stand-By, Interim and Bank Loans)
<b>LR</b>	Regents' Loans (Internal Loans)
<b>N</b>	Reserves other than University Registration Fee (Housing and Parking Reserves)
<b>R</b>	University Registration Fee Reserves
<b>U</b>	Regents' Appropriations (President's Funds, Educational Fund)
<b>X</b>	Campus Funds
<b>CCCI</b>	California Construction Cost Index
<b>EPI</b>	Equipment Price Index

Budget for Capital Improvements and  
 Capital Improvement Program  
 Scheduled for  
 Regents' Allocation, Loans, Income Reserves, University Registration Fee Reserves,  
 Gift Funds and Miscellaneous Funds

Campus and Project Title ( <u>Total Cost</u> )	Proposed <u>2007-08</u>
<u>Davis</u>	
Viticulture & Enology Research & Teaching Winery and Anheuser Busch Brewery and Food Laboratory	P \$ 1,100,000 X W \$ 300,000 X C \$ 3,600,000 X C \$11,500,000 G
(\$16,500,000)	

**DESCRIPTION**

The Davis campus requests project approval for the Viticulture & Enology Research & Teaching Winery and Anheuser Busch Brewery and Food Laboratory project. This project would provide teaching, research and public service facilities. The campus proposes to deliver the project using the design-build approach. The total project cost of \$16,500,000 would be funded from gift funds (\$11,500,000) and campus funds (\$5,000,000, funds available to the College of Agricultural and Environmental Sciences).

***Background***

The Robert Mondavi Institute for Food and Wine is currently under construction and is anticipated to be completed this summer. Upon completion, this facility would provide new office and laboratory space for faculty of the Viticulture and Enology, and Food Science and Technology Departments. Plans for the Robert Mondavi Institute for Food and Wine have always envisioned an accompanying teaching and research winery, brewery, and food processing plant as an integral part of the teaching, research and public service mission of the Departments. The proposed project would complete this vision.

The Department of Viticulture and Enology makes invaluable contributions to the culture of grapes and the creation and appreciation of fine wines. The Department has educated and trained many of the world's finest winemakers, grape growers, researchers and industry leaders. UC Davis has a long-standing tradition of excellence in teaching, scientific inquiry, and industry service. This combination of academic excellence, innovative research, and comprehensive programs of instruction makes the Department a world leader in viticulture and enology.

The Department of Food Science and Technology is the only food science program in the University of California system and the only food science Ph.D. program in the state. The Department provides the research, knowledge, and training to enable the food industry to produce competitive value-added products. The department is multidisciplinary, including faculty with training in chemistry, biochemistry, engineering, microbiology, and sensory science. The campus produces the largest number of food science graduate students of any academic institution in the U.S.

### ***Project Description***

The Viticulture & Enology Research & Teaching Winery and Anheuser Busch Brewery and Food Laboratory project would construct a single-story building totaling 25,320 asf, supporting the Department of Viticulture & Enology (13,670 asf) and the Department of Food Science and Technology (11,650 asf).

The project would be located south of the Robert Mondavi Institute for Wine and Food Science, currently under construction. A teaching and research vineyard is also planned immediately adjacent to the Robert Mondavi Institute for Wine and Food Science and the proposed project.

The proposed project would provide flexible teaching facilities to demonstrate a variety of traditional and innovative production practices and would provide state-of-the-art research facilities. In addition to student teaching and research activities, the project would provide a venue for extension teaching, industry outreach, and university visitors. Innovative energy efficiency measures and sustainable construction and production practices would be integrated and demonstrated throughout the facility.

The winery would include a fermentation and press room adaptable to both teaching and large-scale research, four flexible temperature-controlled fruit storage and barrel aging cellars, a long-term barrel aging cellar, a 70,000-bottle aging cellar for research, a small donor bottle cellar, a class laboratory, a small analytical laboratory, and two offices. The facility would include a high degree of environmental and process control to enable experimental reproducibility, demonstrate process monitoring and control, and mitigate environmental impacts.

The brewery would include a pilot brewery, a grain milling and dry storage room, and a cooler. The food laboratory would include rooms for general food processing and specialized food processing, a blast freezer, a processing freezer, and a large processing cooler. The brewery and food processing would share access to a small analytical laboratory, a teaching laboratory, one office, and an equipment storage and material receiving area. The food laboratory would be designed as a highly flexible facility, adaptable to a wide variety of commodities and processes, including cheese-making, olive oil production, and tomato analysis.

Sustainability features that would be incorporated into the building include daylighting of all major spaces, “night flush” summer cooling, highly insulated thermal massing, minimized thermal conditioning of non-critical spaces, zero landscaping irrigation, and extensive utilities metering and control. In addition, the building would be designed to accommodate the future addition of other sustainable features as funding permits, including a photovoltaic electrical system, a solar hot water heating system, a rainwater capture system to reduce the demand for reverse osmosis water, and a greywater recycling system.

### ***CEQA Classification***

Environmental review of the proposed project was included in the 2003 Long Range Development Plan (LRDP) Environmental Impact Report (EIR) which was certified by The Regents in November 2003 and was part of the Robert Mondavi Institute Project analyzed in that EIR. Mitigation measures applicable to the proposed project are identified in the EIR, and design and implementation of the project will be consistent with these measures.

### ***Policy on Sustainable Practices***

This project will comply with the *University of California Policy on Sustainable Practices*. As required by this policy, the project will adopt the principles of energy efficiency and sustainability to the fullest extent possible, consistent with budgetary constraints and regulatory and programmatic requirements. Specific information regarding energy efficiency and sustainability will be provided when the project is presented for design approval.

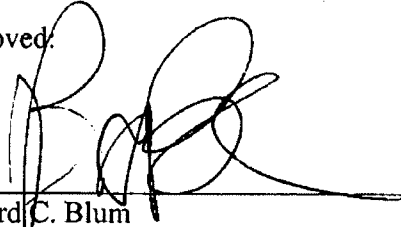
### ***Financial Feasibility***

The total project cost of \$16,500,000 would be funded from gift funds (\$11,500,000) and campus funds (\$5,000,000, funds available to the College of Agricultural and Environmental Sciences). As of January 2008, the gift campaign status is as follows:

Cash Gifts Received	\$8,721,000
Pledges Received	\$2,184,000
<u>Gifts To Be Raised</u>	<u>\$595,000</u>
Total	\$11,500,000

To date, the campus has received cash gifts of \$8,721,000 and pledges for \$2,184,000. It is anticipated that the campus would have \$11,500,000 of gift funds in hand at the time of bid. If all of the gift funds are not in hand at the time of construction bidding, the campus would provide campus funds (funds available to the College of Agricultural and Environmental Sciences) necessary to comply with Regental policy regarding bid and award so that the project may proceed.

Approved:

A handwritten signature in black ink, appearing to be 'R. Blum', written over a horizontal line.

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Richard C. Blum  
Chairman of the Board

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Joanne Kozberg  
Chairman of the Committee on Grounds and Buildings

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Robert C. Dynes  
President of the University

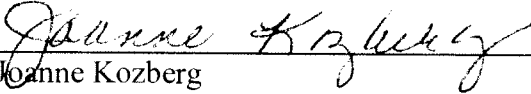
Attachment

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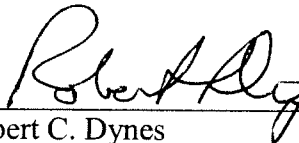
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Richard C. Blum  
Chairman of the Board

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Joanne Kozberg  
Chairman of the Committee on Grounds and Buildings



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Robert C. Dynes  
President of the University

Attachment

ATTACHMENT

**PROJECT STATISTICS  
VITICULTURE & ENOLOGY RESEARCH & TEACHING WINERY  
AND ANHEUSER BUSCH BREWERY AND FOOD LABORATORY  
CAPITAL IMPROVEMENT BUDGET  
DAVIS CAMPUS  
CCCI 5694**

<u>Cost Category</u>	<u>Amount</u>	<u>% of Total</u>
Site Clearance	\$ 300,000	1.8%
Building	12,200,000	73.9%
Exterior Utilities	850,000	5.2%
Site Development	500,000	3.0%
A/E Fees	800,000	4.8%
Campus Administration <sup>(a)</sup>	725,000	4.4%
Surveys, Tests	200,000	1.2%
Special Items <sup>(b)</sup>	500,000	3.0%
Contingency	425,000	2.6%
Total	<u>\$16,500,000</u>	100%
Group 2 & 3 Equipment	\$0	
Total Project	<u>\$16,500,000</u>	

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**Statistics**

Gross Square Feet (GSF)	33,600
Assignable Square Feet (ASF)	25,320
Ratio ASF/GSF (%)	75%
Building Cost/GSF	\$363

**Comparable University Projects @ CCCI 5694**

Robert Mondavi Institute for Wine and Food Science	\$557
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(a) Campus administration includes project management and inspection.

(b) Special items include technical consultants; value engineering, planning and environmental; archaeological monitoring, independent seismic review, and outside agency review.