Agricultural tradition and scientific inquiry will contribute to a new building and new pedagogy for programs in viticulture and food sciences. Located in a prominent campus gateway, this project supports research programs and completes the Robert Mondavi Institute for Wine and Food Science. Flad Architects and BN Builders were selected to undertake this project through an invited design competition, where they demonstrated the ability to reconcile ambitious goals with a modest budget and a challenging schedule.

The University of California’s Departments of Viticulture & Enology and Food Science & Technology are
recognized internationally for leadership in research and teaching. A flexible and innovative facility that successfully demonstrates best practices in production will further enhance these capabilities. Specific components include process areas for brewing, wine-making, and food production, supported by testing laboratories and classrooms.

Discussion with other users ensured that the design submitted for competition met program requirements and addressed diverse functional concerns. Building organization accommodates these differences, and reflects consensus around key issues—energy and environment, image and identity, and relationship to the campus.

State-of-the-art production techniques fully embrace sustainability and are showcased in the building’s architecture. Design to meet LEED® Platinum certification, the project includes specific innovations—such as process water reclamation and CO₂ capture—that will contribute to a greater understanding of energy conservation throughout these industries.

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