



San Joaquin Geological Society

VIRTUAL MEETING Optional

Date: Tuesday, February 8th, 2022

Time: 6:00 PM Social Hour

7:00 PM Dinner (Zoom link open)

7:30 PM Lecture

PSAAPG Members

\$30 with reservation

\$35 without reservation

Non PSAAPG Members

\$35 with reservation

Full-time Students with ID:

\$15

**Place: American Legion Hall (Zoom link to follow)
2020 H Street, Bakersfield, CA 93302**

*** RSVP ***

**By: noon Monday,
February 7th, 2022**

Register online:

<http://www.SanJoaquinGeologicalSociety.org/>

Pay online *or* at the door

**Our virtual lecture will
be held via Zoom.**

**Meeting link and
access code to follow!**

SJGS WEBSITE

<http://www.SanJoaquinGeologicalSociety.org/>

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Meditations on Terroir

Presented by:

Maia Davis, PG.

Abstract: Terroir (ter-wah) has many definitions but, in essence, is described as the unique character of a wine that is attributed to the place from which it came – “of the land.” But what does “of the land” mean? Is it strictly confined to the natural components of a place – the amount of sun in a growing season, the soil profile? Does it include human influences, such as pruning decisions and winemaking style? This talk reviews a variety of elements that contribute to terroir and distills them into four main components – temperature regime, soil properties, farming practices, and winemaking style – that set the framework for terroir. I speculate on how stresses are imparted upon, and mitigated against, grapevines and discuss the question “is winemaking style really a component of terroir, or does it overprint it?”

I invite you to grab your favorite wine, then also grab a different bottle of the same variety and vintage from a different (or the same) wine region, pour yourself a glass of each, and see what differences you notice. And join me for a discussion of what the origin of those differences may be.

Biography:

Maia Davis is a Professional Geologist and the owner and Principal Geologist of Maia C. Davis, Inc., working as a geoscience consultant in energy, agriculture, and environmental services. Her geologic education began at Santa Barbara City College, and she went on to receive her BS in geology from UC Santa Barbara in 2009. She began her career in the oil patch in 2010, working internationally shooting offshore seismic surveys. She eventually returned to California to earn her MS in geology at Long Beach State in 2018, while continuing to work in the oil industry. In 2021, Maia completed a winemaking certificate program through UC Davis Continuing and Professional Education and spent a harvest season in Napa, California as a “cellar rat” for a new custom winery. Maia is currently expanding her knowledge and professional prowess into the realms of soil, viticulture, and winemaking. She currently resides in Georgetown, California, on the family vineyard where she was raised, working as a viticulturalist and playing as a home-winemaker.

<http://linkedin.com/in/maiacdavis>