MEMORANDUM

Stephen and Peter Sachs Museum

_Grafting the Grape: American Grapevine Rootstock in Missouri and the World_
Opening May 2021-March 2022
Online/Virtual Program Series

The Missouri Botanical Garden is sponsoring the _Grafting the Grape_ online program series in partnership with the Missouri Humanities Council and with support from the National Endowment for the Humanities.

ASL interpretation and live captioning provided for each program, and presentations will be recorded for later viewing on MOBOT’s YouTube channel.

Event #1 May 18, 2021, 4pm CDT: **Missouri Vines and Wines: Then and Now**
Presentation and discussion on the American wine industry east of the Rocky Mountains, with a focus on American grape vines and the history of winemaking in Missouri. Join MO wine industry expert Michael Leonardelli to learn more on the development of native grapevines into wine producing cultivars in Missouri and other parts of the United States.

After spending 25 years in healthcare finance, Michael Leonardelli decided to turn his wine avocation into a vocation, by earning an M.S. in Food Science from NC State University. His research focused on the wine spoilage yeast known as “Brett” that leads to secondary bottle fermentation and barnyard-like aromas. In 2010, he took a position with Missouri Extension to address quality assurance issues with new Missouri wineries, and to serve as faculty for the new Viticulture and Enology courses offered at UM, Columbia. Through 2016, he served as Food Science adjunct faculty, focusing on wine consumer education. Now retired from MU, he resides in St. Louis and continues his commitment to educating wine consumers through online webinars and research.

Event #2 June 9, 2021, 6pm CDT: **Grafting the Grape: Archaeology of American Indigenous peoples’ use of grapes**
Presentation and discussion on how prehistoric indigenous peoples of the Americas were using the native grapes and grapevines by Dr. Susan Kooiman, whose archaeological research focus on foodways, pottery, and the precontact Indigenous peoples of North America.

Susan Kooiman, Ph.D., Assistant Professor, Department of Anthropology, Southern Illinois University Edwardsville, has focused her past research on culinary and technological change in the Upper Great Lakes region of North America during the Woodland period (200 BC – AD 1600). She explores these topics through functional analysis of pottery and analysis of adhered and absorbed food residues (in collaboration with specialists). Her immediate future research plans are to investigate the relationships between the environment, food selection and food processing in the Great Lakes. She is also interested in pre-Mississippian foodways and pottery in the American Bottom, particularly how evolving social relationships affected foodways and technologies.

Event #3 June 22, 2021, 1pm CDT: **Grafting the Grape: Missouri Viticulture in a Family Vineyard**
Presentation and discussion from Missouri winemakers at Edg-Clif Vineyard with owners and vintners Steffie Littlefield and Cyndy Keesee on the viticulture and winemaking using French-American hybrid grapes, and the historical legacy of using their family farm as the foundation for a 21st century vineyard, winery, and brewery.
Steffie Littlefield, co-owner and viticulturist of Edg-Clif Vineyard, Winery & Brewery, has an A.S. in Horticulture and B.S. in Agriculture/Horticulture. She has served as President of Gateway Greening, Vice President/treasure of Gateway Professional Horticulturist Association (GPHA) and President of the Horticulture Co-op of Metro St. Louis. She has been a landscape designer for over 25 years and given workshops on Gardening, writes a monthly article for the Gateway Gardener Magazine, a frequent speaker and is President of the Members Board of the Missouri Botanical Garden and serves on the Board of the Troutlodge YMCA of the Ozarks. She has designed award-winning garden displays for the St. Louis Flower Show and the St. Louis Post Dispatch Garden Contest. She is now serving as Vice President of the Missouri Grape Growers Association.

Cyndy Keesee, co-owner and winemaker of Edg-Clif Vineyard, Winery & Brewery, has been in the wine-making industry since 2008, when Edg-Clif planted their first 4 acres of grapes and now turns up to 2500 gallons of juice into award winning wines. She is involved in the Grape and Wine Institute at the University of Missouri and the Missouri Wine Technical Group. She finds "the crush" to be the most exciting part of wine-making, but the fermentation is still her favorite, getting to smell the fruit character mixed with yeast bubbling away and the changes it undergoes as it becomes wine. One of her creations, Twilight—a sweet white Chambourcin—was recognized as Best of Class in the rosé category and has been featured in several wine publications.

Event #4 July 19, 2021, 4pm CDT: Grafting the Grape: Choctaw Foodways
Presentation and discussion on Choctaw foodways with Choctaw Nation Tribal Preservation Officer Dr. Ian Thompson on the use of grapes and other plants and animals in the Choctaw Nation, from pre-contact to the present. Dr. Thompson will also present on the indigenous knowledge and land management principles.

Ian Thompson, Ph.D., began learning how to chip stone arrowheads from his uncle at the age of seven. Through his youth, Ian learned a variety of Choctaw traditional arts including hidework and archery. Balancing this cultural education with a western education, he perused a course of study in anthropology and Native American studies, completing his undergraduate work at the University of Missouri and PhD at the University of New Mexico. Dr. Thompson’s dissertation brought to light aspects of sleeping traditional knowledge for revitalization by the Choctaw community. Ian is both a Registered Professional Archaeologist and a Tribal Council-certified community language and culture instructor. Currently, he serves as Tribal Historic Preservation Officer for the Choctaw Nation of Oklahoma and as President of the Oklahoma Bison Association. For the past 12 years, Dr. Thompson’s research has focused on the revitalization of the Indigenous Choctaw foodways as an avenue for improving health and quality of life for community members. This work was the research basis for Choctaw Nation’s Growing Hope Program and the book “Indigenous Choctaw Food”, which presents the pre-contact Choctaw foodways holistically.

Event #5 August 14, 2021, 6pm CDT: Grafting the Grape: Art and Science Dialogue
Presentation and discussion on the impact of the phylloxera epidemic on European vineyards that lead to the development of using native American grapes for grafting, with artist Dornith Doherty and botanist Dr. Allison Miller.

Dornith Doherty is an American artist whose work is concerned with human entanglement in the rapidly changing environment. A 2012 Guggenheim Foundation Fellow, Doherty has also received grants from the Fulbright Foundation, the Japan Foundation, and the United States Department of the Interior. Working primarily with photography, video, and scientific imaging, Doherty’s work is in numerous permanent collections, and has been featured in exhibitions and publications widely in the US and abroad. A monograph of her project Archiving Eden was published in 2018. Among her chief concerns is to actively visualize the philosophical, cultural, and ecological questions that are often left invisible when considering human entanglement in our rapidly changing environment. Doherty was born in Houston, Texas and received a B.A. cum
laude from Rice University and a MFA in Photography from Yale University. She currently resides in Southlake, TX and is Distinguished Research Professor at the University of North Texas, where she has been on the faculty since 1996.

A key organization partner to the *Grafting the Grape* exhibition project is Allison Miller, Ph.D., Professor of Biology, Saint Louis University and Member and Principal Investigator, Danforth Plant Science Center. Dr. Miller is the lead for the Vitis Underground project, which is a five year, multi-institution project investigating the relationship between root, scion, and environment in grafted grapevines. Many perennial woody crops, like grapevine, are routinely grafted to separate the breeding of roots from shoots, which enables their development, clonal propagation, and distribution into diverse environments. The investigators of the project are interested in how the root system of long-lived plants can contribute to and modify scion phenotype and plasticity, the understanding of which has important applications in crop improvement for a shifting climate. The results of the Vitis Underground study will facilitate the development of perennial crops with enhanced phenotypic robustness and plasticity, enabling them to thrive in a range of climates. This research will delineate relative contributions of the rootstock and other environmental factors to phenotypic variability in the shoot, with a long-term goal of facilitating the development of rootstock-scion assemblages that are suited to different climates.

Event #6 September 15, 2021, 6pm CDT: **Grafting the Grape: Climate Change in Art**  
Presentation and discussion with artists Lorraine Walsh and Lei Han whose multi-faceted artwork installations investigate the impacts of global climate change upon the native Missouri grape species.

Lorraine Walsh is an artist, curator, designer, and educator. Her research, inspired by the scientific and natural world, is located in the rich possibilities of the interplay and shared structure in art and science. This interdisciplinary art practice utilizes animation, code, drawing and experimental printmaking. Walsh exhibits her work internationally in venues that include the State Museum of Contemporary Art, Thessaloniki, Greece Biennale; The Museum Ludwig, Cologne, Germany; and the José Martí National Library, Havana, Cuba. She is the recipient of numerous grants and fellowships, including awards from the National Science Foundation, Swiss Arts Council, and the Andrew W. Mellon Foundation. Additionally, her writing and work has been featured in *The New York Times*, the *Leonardo Journal/The International Society for the Arts, Sciences and Technology*, MIT Press, and *SciArt Magazine*. Walsh is currently Visiting Associate Professor of Art, and Artistic Director for the Simons Center for Geometry and Physics at Stony Brook University, NY. Previously, Walsh was Chair of New Media at the University of North Carolina at Asheville, where she founded a department with colleagues that merges art, technology, and science. Other academic appointments and guest artist invitations/presentations include the University of Athens Greece, Drew University, Lafayette College, University of Lapland, Parsons Paris, Pratt Institute, Rutgers University, Vassar College, Wellesley College, Western Carolina University, and the University of Applied Arts Vienna. Walsh received her BFA from Parsons The New School for Design and MFA from the University of Pennsylvania.

Lei Han is an artist, educator and designer. Her work, often inspired by nature and everyday life, explores notions of perception, memory, transience and time. Fascinated by the influences of eastern philosophy in western art, especially in modern and contemporary art, her recent work aims for creating the cohesion between spirituality and creativity, as well as making new connections between the artist, viewer and object/subject. Lei’s current work in experimental video, animation, interactive art and installation, has been exhibited at galleries, museums, and film festivals nationally and internationally. Including Shenzhen & Hongkong Bi-City Biennial, Greece Biennale; Krannert Art Museum, The Arts Center, St. Petersburg, CYFEST, CURRENTS, FILE, {Re}HAPPENING, Asheville Fine Arts Theater, Asheville Art Museum, the North Carolina Visions program and other venues. Lei received her BA from Shenzhen University in China and her MFA from Memphis College of Art in Memphis, Tennessee. She is currently Professor of New
Media at the University of North Carolina at Asheville where she previously served as Chair of the Department for eight years.