CCOVI News

A NEWSLETTER FROM THE COOL CLIMATE OENOLOGY AND VITICULTURE INSTITUTE, BROCK UNIVERSITY, ST. CATHARINES, ONTARIO





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Brock and Inniskillin Hall celebrate 10 years of grape and wine research

n August 19, over 50 people gathered in the hot summer sunshine to help Brock University celebrate the 10th anniversary of Inniskillin Hall. The Hall is home to the Cool Climate Oenology and Viticulture Institute, a research entity created by the University, the Grape Growers of Ontario and the Wine Council of On-

Before giving way to tours and a Pond Inlet reception, the anniversary party began with welcoming remarks by university officials, grape and wine industry guests and CCOVI founders such as

Donald Ziraldo. The guest list included former university president Terry White, who oversaw the creation of CCOVI; the famous winemaker and Brock alumnus Karl Kaiser; and Inniskillin Hall architect Michael Zuberec.

Brock President Jack Lightstone told the crowd that Inniskillin Hall and CCOVI demonstrate "how this university can compound its contribution to our community when we work arm in arm with that community."

Liette Vasseur, Vice-President of Research at Brock, paid tribute to the researchers whose work has defined the mission at Inniskillin. "I salute these scientists who have sent waves of graduates into vine-yards and wineries across the



Donald Ziraldo (left) and Professor Andrew Reynolds (right) are celebrating the event in style.

Photo: Bob Tymczyszyn

continent," she said. "CCOVI wrote a chapter of history, giving us the first class of expert vintners, wine business managers and vineyard management professionals this country has ever produced."

Bruce Walker, Senior Vice-President of Vincor International and chair of the CCOVI advisory council, said CCOVI's vision remains "unaltered and uncompromised" after a decade of work in Inniskillin Hall. "We have a research institute dedicated to providing sophisticated technical assistance, support and guidance to our grape and wine industry."

CCOVI's Director, Debbie Inglis, spoke of some of the contributions to industry that have come from Inniskillin Hall. She cited research that characterized the unique chemical signature of Icewine, helping Niagara producers maintain highest quality for global competitiveness.

CCOVI also worked on the MALB task force when the industry was threatened with the multi-coloured Asian lady beetle. And there has been work to address the threat of winter injury to vines. "More recently we have been mobilizing resources to find solutions to grape sour rot — again, working together with industry partners," said Inglis. "When you add this all up, it is clear that together, we have come a long way and created a wonderful asset. I know I speak for my CCOVI colleagues when I say we are looking forward to the next 10 years and beyond." ■

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Exciting Events at CCOVI



Nearly 100 growers, winemakers and vineyard enthusiasts tracked their way through three vineyard sites to listen to Dr. Mark Greenspan for the 6th installment of the **Triggs International Premium Vinifera Lecture Series at CCOVI** held in September.

Day 1 Vineyard Visits:

- Riverbend Farm
- Koop Farms Limited
- Tawse Winery (who also hosted the BBQ Lunch).

Special thanks to the **Grape Growers of Ontario** for sponsoring the BBQ Lunch. Day 2 focused on the Public Lecture *Vineyard Nutrient and Water Management* and was held at Brock University. Special thanks to **Jackson-Triggs Niagara Estate Winery** for sponsoring the reception that followed the lecture.



This lecture series was created by **Donald and Elaine Triggs** to bring a leading international speaker to address key issues related to premium vinifera.

VINES Magazine and CCOVI presented *Meet the Winemakers* seminars at the 58th Annual Niagara Wine Festival. This 10th anniversary of the seminars featured OEVI graduates: Steve Trussler (Coyote's Run); Richie Roberts (Fielding Estate); Lydia Tomek (Hernder Estate); Jessica Wallace (Diamond Estates); and Marc Pistor (Inniskillin). Weekend 2 featured Ed Madronich (Flat Rock Cellars); Paul Lizak (Legends Estates); Marc Bradshaw (Pillitteri Estates); and Jeff Hundertmark (Marynissen Estates). Thank you to everyone who gave of their valuable time to make the seminars a great success! Seminars are hosted by Chris Waters and Barb Tatarnic. ■



Marc Pistor speaks while OEVI student Taylor Whelan pours Icewine.

2010 Upcoming Courses CCOVI Continuing Education Program

Wine Appreciation:

Courses geared to the general wine enthusiast and industry professionals wishing to upgrade their credentials

- Introduction to the Wines of Ontario (OEVI 0N02)
- Wine Appreciation II Wine Regions of the World (OEVI 0N03)
- Certification Program in Wine Sales & Service (OEVI 0N04)

WSET

The most highly respected wine certification available

- Level 1 Foundation in Wine (OEVI 0N05)
- Level 2 Intermediate Certificate in Wines & Spirits (OEVI 0N06)
- Level 3 Advanced Certificate in Wines & Spirits (OEVI 0N07)



Contact Barb Tatarnic, CCOVI: 905-688-5550 ext. 4652 Email: ccovi@brocku.ca

For more information and to register online go to www.brocku.ca/ccovi/ then click on Continuing Education.

CCOVI has been offering quality continuing education to the industry and the public since 1997.

Wine Tasting Challenge

The sixth annual Wine Tasting Challenge

Monday, Nov. 23, 2009 **Location:** Four Seasons Hotel, Toronto

The 2009 prize purse will exceed \$150,000!

Registration and full details at:

winetastingchallenge.com

Participation in the Challenge continues to be FREE

Research Q&A

Grape Sour Rot.

CCOVI Professional Affiliate Dr. Wendy McFadden-Smith is spearheading the investigation of grape sour rot disease and its management along with CCOVI Researcher Dr. Debbie Inglis and University of Guelph colleague Dr. Helen Fisher. Dr. McFadden-Smith is the tender fruit and grape integrated pest management specialist for OMAFRA.

What causes sour rot?

Different organisms (fungi, yeasts, bacteria) have been implicated in sour rot; the organisms seem to vary from one grape-growing area to another. Preliminary research suggests that sour rot is caused by yeasts and bacteria in Ontario vineyards. These organisms may not work independently; rather, one group may breach the defences of the grape berry and the other break down the flesh. This will be investigated in a lab study.

Why does sour rot seem to be more of a problem when it's rainy?

The organisms that cause sour rot flourish under wet, humid conditions. Lab tests have shown that the yeasts and bacteria identified as causal organisms can cause



sour rot without any visible injury to the berry. However, if berries are injured and leak juice, sour rot tends to be much more severe. Water can move into grape berries through the skins under wet conditions, stretching the skin. In some cases, this may cause microscopic cracks through which we think the sour rot organisms can enter. If the berries split due to squeezing or just plain diffusion of water, sour rot can be much more

How can I control sour rot?

At present, there is nothing registered to control the sour rot-causing organisms in Niagara. Potassium metabisulphite (KMS) looks promising in research trials for reducing volatile acidity (VA). However, we do not have a good handle on rates or timing for this yet, nor do we know how it is working - what effect it has on the micro-organisms on the surface and/or inside berries and how it is reducing VA. We are also going to be looking at the effects of some treatments that affect cluster compactness and the effect of leaf removal (fruit set vs. veraison) on skin and wax characteristics as well as sour rot. We are testing preharvest treatments that start at veraison for their effectiveness as well. At the present time, the best advice is to try to reduce berry injury from bunch rot and grape berry moth and get the clusters dry as quickly as possible.

Brock harvests first PhD in viticulture



Javad Hakimi outside Inniskillin Hall at Brock University. Hakimi defended his thesis in August.

Javad Hakimi, graduate of the Biological Sciences Doctoral program in Plant Sciences and Oenology and Viticulture at Brock University, defended his PhD thesis in August. His dissertation, "Delineation of within-site terroir effects using soil and vine water measurement. Investigation of Cabernet Franc.", is a prime example of a broader research project at CCOVI, aimed at characterization of the impact of terroir.

Hakimi defended his the-

sis before Examining Committee members: Rick Cheel, Chair, Examining Committee; Joan Davenport, External Examiner, Department of Crop and Soil Sciences, Washington State University; Andrew Reynolds, Supervisor; Douglas Bruce, Vincenzo De Luca and Jeffrey Atkinson, Committee Members.

CCOVI and Brock University congratulate Hakimi for all his years of hard work and diligence in completing his PhD. ■

Gail Higenell recipient of the Jack Noble Book Prize

Congratulations are extended to Gail Higenell, Senior Laboratory Demonstrator at CCOVI, for being awarded the Jack Noble Book

This award is given out twice each year (during convocation) to a Master of Education student achieving the highest academic standing in the program. Gail was chosen among 70 of her peers for this prestigious honour.

"Well done Gail. I know I speak for all when I express just how very proud we are of your accomplishments," said Debbie Inglis, Director of CCOVI.

CCOVI Briefs

VITICULTURE

- Hakimi Rezaei, J. and Reynolds, A.G. 2009. Vine water status influence on sensory evaluation of Cabernet Franc Wines in the Niagara Peninsula. CSHS Annual Conference Quebec City, June 18-19 2009 (poster winner).
- Balint G. and Reynolds, A.G. 2009. Effect of ABA on vine physiology and grape quality of Cabernet Sauvignon in a cool-climate area. Abstract, ASEV 60th Annual Meeting 23–26 June 2009, Napa, CA. Am. J. Enol. Vitic. 60: 386A-409A.
- Bowen, P., Bogdanoff, C. and Estergaard, B. 2009. Effects of irrigation and stage of berry development on leaf gas exchange in Merlot and Cabernet Sauvignon grown on a coarse soil. Proc. 16th International GiESCO Symposium, Davis, CA, 12-16 July 2009. pp. 229-232.
- Hakimi Rezaei, J. and Reynolds, A.G. 2009. Evaluation of Cabernet Franc Wines in the Niagara Peninsula. Proc. 16th International GIESCO Symposium, Davis, CA, 12-16 July 2009 and poster presentation.
- Reynolds, A.G., C. de Savigny, and J. Willwerth. 2009. *Riesling* terroir in Ontario vineyards. The roles of soil texture, vine size and vine water status. Proc. 16th GiESCO Conf., Davis, CA, 12-16 July 2009 and poster presentation.
- Reynolds, A.G., M. Marciniak, R. Brown, L. Tremblay, and L. Baissas. 2009. Using GPS, GIS and airborne imaging to understand Niagara terroir. Proc. 16th GiESCO Conf., Davis, CA, 12-16 July 2009 and poster presentation.
- Willwerth, J.J., Reynolds, A.G. and Lesschaeve, L. 2009. Terroir factors: Their impact in the vineyard and on the sensory profiles of Riesling wines. Proc. 16th International GIESCO Symposium, Davis, CA, 12-16 July 2009 and oral paper presentation.
- Bowen, P. 2009. Foundations of canopy management: The contributions of Dr. Mark Kliewer. In: Recent Advances in Canopy Management, Proc. W.M. Kliewer Symposium. July 16, Davis CA. pp. 1-6.

OENOLOGY

- Pickering, G.J. and Bajec, M. R. (2009). Food, flavour and phantoms: individual variation in taste perception. Proceedings of the 3rd International Conference on Psychology, June 8-11, 2009, Athens, Greece.
- Pickering, G.J. (2009). 2-alkyl-3-methoxypyrazines: impact on wine and juice quality and modification during processing. Proceedings of the Euro Food Chem XV conference, 5-8 July 2009, University of Copenhagen, Copenhagen, Demark.
- Pickering, G.J. and Bajec, M. (2009). Thermal taster status is a proxy for general taste responsiveness. Proceedings of 11th European Congress of Psychology. Oslo, Norway, 7-10 July 2009.
- Bajec, M.R. and Pickering, G.J. (2009). Biological-based variation in perception of oral sensations and liking of alcoholic beverages: role of gender, PROP responsiveness, and thermal taste. Proceedings of the 8th Pangborn Sensory Science Symposium, 26-30 July 2009, Florence, Italy.
- Bajec, M.R. and Pickering, G.J. (2009). Association of thermal taste phenotypes with food liking. Proceedings of the 8th Pangborn Sensory Science Symposium, 26-30 July 2009, Florence, Italy.
- Pickering, G.J. and Gaudette, N. (2009). Individual variation in oral perception of health promoting polyphenolics. Proceedings of the 8th Pangborn Sensory Science Symposium, 26-30 July 2009, Florence, Italy.

Students for hire

Recruit our students in the Oenology and Viticulture program at Brock University who are skilled in winemaking, viticulture and wine business. To have a position posted for our students call 905-688-5550, ext. 4949 or e-mail: jennifer.roberts@brocku.ca

New Marketing & Communications Officer

Debbie Inglis, Director of the Cool Climate Oenology and Viticulture Institute, welcomes Nathalie Dreifelds as the new CCOVI Marketing & Communications Officer.

"We are looking forward to working with Nathalie as she designs and implements a m a r k e t i n g a n d communications plan that will support the new CCOVI strategic direction," said Inglis.

Nathalie graduated with a Master's degree from Brock Biological Sciences and a MBA from McMaster University. She has 10 years experience in Marketing, with her latest position as the Director of



Marketing for the Grape Growers of Ontario.

She is now part of the University Marketing and Communications group but will dedicate her time to promote CCOVI to its stakeholders and the public. To reach Nathalie:

Tel: 905-688-5550 ext. 4471 Email: ndreifelds@brocku.ca ■

Publications

VITICULTURE

• Owen, S.J., Lafond, M., Bowen, P., Bogdanoff, C., Usher, K., and Abrams, S. 2009. Profiles of abscisic acid and its catabolites in developing Merlot grape (*Vitis vinifera*) berries. *Am. J. Enol. Vitic.* 60:277-284.

OENOLOGY

- Pickering, G.J., Blake, A., and Kotseridis, Y. (2009). Effect of closure, packaging and storage conditions on impact odorants of wine. *Czech Journal of Food Science*, 27, S62-S65.
- Blake, Y. Kotseridis, I. D. Brindle, D. Inglis, M. Sears and G. J. Pickering (2009). Effect of closure and packaging type on 3-alkyl-2-methoxypyrazines and other impact odorants of Riesling and Cabernet Franc wine. *Journal of Agricultural and Food Chemistry*, 57 (11), 4680–4690.

BUSINESS

- De Clercq, D., & Voronov, M. (2009). The Role of Cultural and Symbolic Capital in Entrepreneurs' Ability to Meet Expectations about Conformity and Innovation. *Journal of Small Business Management*, 47, 398-420.
- De Clercq, D., & Voronov, M. (2009). Toward a Practice Perspective of Entrepreneurship: Entrepreneurial Legitimacy as Habitus. *International Small Business Journal*, 27, 395-419.
- Voronov, M., De Clercq, D., & Hinings, C.R. (2009). Social Classification and Interests in Ontario Wine Industry. *Cahiers du CEREN*, 27, 43-55

WINE CULTURE

• Linda Bramble, CCOVI Professional Affiliate, has published a book entitled *Wine Visionaries of Niagara: Profiles of the Pioneering Winemakers* based on the history of the Ontario wine industry with a focus on the modern industry. Publisher: James Lorimer & Company Ltd.

CCOVI *News* is a publication of the **Cool Climate Oenology and Viticulture Institute** at Brock University. The newsletter is produced quarterly. CCOVI is located at Inniskillin Hall, Brock University.

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