



**Brock  
University**



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Summer Issue

## Seven-spotted lady beetle proves as potent as MALB

Photo: Cheryl Moorehead



Photo: Stan Reinbold

Multicoloured Asian lady beetle, left, and seven-spotted lady beetle.

New findings from researchers at the Cool Climate Oenology and Viticulture Institute (CCOVI) at Brock suggest that the seven-spotted lady beetle (SSLB) is as potent as the multicoloured Asian lady beetle (MALB) in terms of causing ladybug taint (LBT) in wines.

Gary Pickering, CCOVI Researcher and LBT research team leader, reports new results that show, under practical winemaking conditions, SSLB secretes as much of the compound responsible for ladybug taint, 2-isopropyl-3-methoxy-pyrazine (IPMP), in wine as MALB. The findings come after a separate group of researchers published a study suggesting that, under laboratory-created conditions, SSLB produced far less IPMP than MALB.

Pickering's team discovered the LBT potency of SSLB by measuring and comparing the levels of IPMP in wines made from Vidal and Cabernet Sauvignon grapes, which were treated in separate lots with known quantities of either SSLB or MALB, and then processed into wine using commercial winemaking techniques.

"One benefit of the SSLB finding is that growers and wineries should no longer have to differentiate between the two species of beetles when assessing fruit quality on the vine or in harvest bins," says Pickering.

Previously, Pickering's team was the first to identify IPMP as the culprit behind LBT. And the team recently put forth a harvest quality

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## CCOVI evolves to capitalize on new opportunities

Terry Boak, Vice President Academic and Provost at Brock, has approved the next step in the evolution of CCOVI: governance restructuring to empower the Institute to capitalize on new opportunities and better serve the Canadian grape and wine community.

Earlier this year, Joffre Mercier, Acting Dean, Faculty of Mathematics and Science, was tasked by Brock's senior administrators to form a plan to change CCOVI's governance. Mercier's plan follows assessments in 2006-07 by the Allan Management Group and an ad hoc Brock committee headed by David

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## Are you hiring?

Planning to hire vineyard, winery or wine retail staff?

Recruit our graduates and students who are skilled in winemaking, viticulture and wine business.

To post a position for our grads and students, contact Jennifer Roberts:

905-688-5550, ext. 4949;  
jennifer.roberts@brocku.ca

To recruit students for co-op placements, contact Cara Boese, Co-op Programs Office:

905-688-5550, ext. 5334;  
cboese@brocku.ca



### Triggs International Premium Vinifera Lecture Series 2008

*Growing Premium Winegrapes on Challenging Soils: Rootstock, Ripping and Water*

Speaker: Dr. Daniel Roberts of Integrated Winegrowing  
Vineyard visits: Sept. 2, 2008  
Public lecture: Sept. 3, 2008, 7 p.m., Brock University

#### FREE Admission

RSVP to: 905-688-5550, ext. 4949; or [ccovi@brocku.ca](mailto:ccovi@brocku.ca)

### Consumer Perception & Cognition Laboratory

The Consumer Perception and Cognition Laboratory at Brock is looking for individuals to participate in wine consumer research this summer.

Sign-up at: [consumerlaboratory.ca](http://consumerlaboratory.ca)

### The Wine Tasting Challenge

#### The Fifth Annual Wine Tasting Challenge

Monday, Nov. 24, 2008 at the Toronto Four Seasons Hotel

This year's prize purse is expected to be worth more than \$100,000.

Registration opens online on Sept. 01, 2008:

[winetastingchallenge.com](http://winetastingchallenge.com)

## After 37 years at Brock, Grant will be missed



Photo: Barb Tatarnic

Brian Grant (fourth from left) at his retirement party with friends and colleagues, from left: Linda Bramble, CCOVI Professional Affiliate; Debbie Inglis, CCOVI Researcher; Barclay Robinson, Oenology and Viticulture student; and Bramble's husband, Ben Bramble. The party was held at Alphonse's Trough at Brock in late June.

After 37 years of service to Brock University, Brian Grant retired at the end of June from his post as Coordinator of Experiential Learning/Co-op for the Oenology and Viticulture (OEVI) program.

At a retirement party held at Brock, Joffre Mercier, Acting Dean, Faculty of Mathematics and Science, spoke on behalf of Brock to thank Grant for his years of contributions to the University, and to wish him well in his retirement.

"We wish you the best of retirements. We will miss you, Brian," said Mercier.

Grant started at Brock in 1971 as a senior lab demonstrator in the Department of Geology. He later became a lecturer in several geology courses.

"I hadn't planned to become a teacher; it just sort of happened," Grant said.

In January 1997 Grant officially joined CCOVI

though he'd been involved with the Institute since the fall of 1996.

On top of his regular duties, Grant often played the part of unofficial photographer at CCOVI. He says he plans to further develop this skill in retirement.

"It's been great to work with the dedicated group of people who've made CCOVI what it is today," said Grant.

"He has been a wonderful colleague, friend and teacher to so many, and a CCOVI fixture since its inception," said Barb Tatarnic, who's worked with Grant since CCOVI opened.

Cara Boese, Senior Relationship Manager, Co-op Programs Office will assume Grant's duties in handling co-op and experiential learning for OEVI students. Gail Higenell, Senior Lab Demonstrator, OEVI program, will take over his academic and admissions advising for the undergrad program. ■

### Seven spot lady beetle...

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control limit for MALB of 200 to 400 beetles per tonne of grapes, which translates to a rough rule of thumb in the vineyard of "no more than one beetle per vine".

If SSLB is indeed as potent as MALB, it is likely that its quality control limit in the vineyard will be similar to that for MALB. But further research is required to confirm this theory and the preliminary results of the SSLB study.

Pickering says it's important to note, however, that SSLB are typically not as prevalent as MALB in vineyards during harvest.

Ontario Grape and Wine Research Inc. (OGWRI), formerly the Ontario Grape and Wine Research Foundation, has plans to provide research funding for applied grape and wine research, such as the MALB and SSLB studies, using levies collected from members of the Grape Growers of Ontario and the Wine Council of Ontario.

"We are happy to continue this applied LBT research, but are anxious for OGWRI to be 'open-for-business' as soon as possible so that we do not miss another field season," says Pickering.

Along with researching the effects that SSLB has on wine quality, Pickering's team is working to identify acceptable population levels of SSLB in vineyards, and develop treatments for juice and wine tainted by the beetle.

To find regular updates on the MALB and SSLB projects, go to:

[www.brocku.ca/ccovi](http://www.brocku.ca/ccovi) ■

**CCOVI evolves...***Continues from page 1.*

Photo: Divino Mucciantie

Joffre Mercier

Siegel, Dean of the Faculty of Social Sciences, which examined CCOVI's strengths, challenges and opportunities.

According to the plan, CCOVI will be overseen by the Vice-President, Research, rather than, as previously, the Dean of the Faculty of Mathematics and Science.

"The changes will open CCOVI to Brock researchers from all disciplines – not just those in the natural sciences," says Ian Brindle, Interim Associate VP, Research.

"It will also enhance collaborative research opportunities between CCOVI members and other researchers, particularly those at the new Vineland Research and Innovation Centre (VRIC), University of Guelph and Niagara College," says Brindle.

CCOVI will continue to have an Advisory Council and will now have an Executive Committee, which will include: the VP Research, replacing the Dean, Faculty of Mathematics and Science; the Chairs of the CCOVI Advisory Council and the Ontario Grape and Wine Research Corporation; two other members of the CCOVI Advisory Council;

one CCOVI researcher, one CCOVI senior scientist; and, once named, the new CCOVI Director.

Reporting to the VP Research, the CCOVI Director will serve a three-year term, be responsible for administration and industry relations, and develop a five-year strategic plan for the Institute.

It is expected that the strategic plan will provide a detailed roadmap for CCOVI's goals in terms of research, liaison, outreach and communications activities.

"The governance restructuring will enable improved communications between CCOVI and its external stakeholders," says Mercier.

As in the past, the CCOVI Research Advisory Committee, with representatives from small and large wineries, grape growers, and grape and wine organizations, will provide CCOVI with input regarding industrial needs and research priorities. It is intended that the CCOVI Director will ensure the Committee meets at least once a year to advise CCOVI members on the needs of the grape and wine industry, and to develop ideas and set priorities for future research projects.

The CCOVI Director will regularly provide summaries about the research, liaison and outreach activities of the Institute to the Executive Committee, while obtaining information from the Committee about industrial activities and needs.

The changes to CCOVI's governance take effect immediately and will be re-evaluated one year from now. ■

## Oenology and Viticulture student earns Vincor scholarship



Photo: James Cooper

Jay Wright, Vincor President and CEO, and Ryan Corrigan, second-year Brock Oenology and Viticulture student, pictured after Wright presented Corrigan with a "Grow Our Own" scholarship at Jackson-Triggs Winery in Niagara-on-the-Lake.

At a recent reception held at Jackson-Triggs Estate Winery in Niagara-on-the-Lake, Jay Wright, President, CEO, Vincor Canada, presented Ryan Corrigan, a second year student in Brock's Oenology and Viticulture (OEVI) program, with one of the company's new "Grow Our Own" scholarships.

"As a leader in the wine industry, Vincor is proud to give back to our community and invest in the development of students' talent," said Wright.

Along with \$1,500 per student per year in scholarship funds, the Grow Our Own program will put student recipients in paid co-op placements at Vincor's vineyards and wineries in the Niagara Region, British Columbia's Okanagan Valley, and Australia or New Zealand.

Representatives from Brock, Vincor and Niagara College attended the event.

Ian Brindle, Associate Vice-President, Research spoke on behalf of Brock to

congratulate Corrigan and thank Vincor for its generous support.

"The Vincor scholarship is of enormous value in providing incentive to our students to stay on and become leaders in the grape and wine industry," said Brindle.

Corrigan, a native of Campbellville, Ont., near Milton, has worked as a retail associate at one of Vincor's Wine Rack stores, and as a field technician, scouting Niagara area vineyards and collecting grape samples he said, "I'm extremely pleased to be part of the Grow Our Own program, and I thank Vincor and Brock University for the opportunities they have given me."

In 2007, Corrigan transferred from the University of Ottawa, where he was studying biomedical sciences, to the OEVI program at Brock.

Anne-Marie Bitton, a student in Niagara College's Grape and Winery Technician certificate program, also received a Grow Our Own scholarship from Vincor. ■

## CCOVI Briefs

**Andy Reynolds**, CCOVI Researcher, gave a talk entitled "Flavour Development in the Vineyard" at the Agricultural University of Alnarp, Sweden in June. He also toured and spoke with winegrowers at vineyards in southern Sweden. ■

**Debbie Inglis**, CCOVI Researcher, gave a presentation entitled "WCO funding to Brock University: Update from CCOVI to the Wine Council of Ontario" at the Annual General Meeting of the Wine Council of Ontario. ■

**Gary Pickering**, CCOVI Researcher, gave a presentation entitled "Oenological options for mediating ladybug taint" at the 2008 Uncorked Grape and Wine Industry Conference at Niagara College, Niagara-on-the-Lake, Ont., in May. ■

**Pickering** was interviewed for a July 13 article in the Telegraph, an English newspaper, entitled *New wine words send texture messages* in which he commented on his newly published research on white wine mouthfeel and texture. ■

**Isabelle Lesschaeve**, CCOVI Researcher, presented a paper entitled "Recent research in consumer issues" at the Uncorked Grape and Wine Industry Conference. ■

**Antonia Mantonakis**, Assistant Professor of Marketing, Faculty of Business, and a newly-appointed CCOVI Fellow, recently appeared on CTV's Canada AM to talk about wine consumer research at Brock's new Consumer Perception and Cognition Laboratory (CPCL). ■

**Lesschaeve, Mantonakis** and **Erika Neudorf**, Research Coordinator, CPCL, were interviewed for an article in *Wines & Vines Magazine* online and in the June print issue entitled *Researchers consider factors of wine selection*. ■

**Gail Higenell**, Senior Lab Demonstrator, OEVI Academic and Admissions Advisor, co-ordinated the 2008 Scientifically Yours, a three-day workshop for Grade 11 girls to explore science, in May. CCOVI graduate students helped out as discussion leaders in workshops. ■

**Rob Power**, a 2000 CCOVI grad and winemaker at Creekside Estate Winery, and co-winemaker Craig McDonald, shared the Winemaker of the Year Award at the Ontario Wine Awards on April 26, 2008. ■

**Gina Haverstock**, Winemaker at Gaspereau Vineyards in Nova Scotia, and Brock Oenology and Viticulture graduate, has won seven gold medals so far this year for wines she's made: five at the All-Canadian championships and a pair at the Tasters Guild International competition. ■

**James Cooper**, CCOVI Communications Officer, and **Jim Willwerth**, CCOVI PhD student, hosted a group of Bulgarian wine industry professionals who were visiting Niagara on an exchange organized by the St. Catharines Rotary International Club. ■

## Education and Events

### Triggs International Premium Vinifera Lecture Series 2008

Speaker: Dr. Daniel Roberts of Integrated Winegrowing

Vineyard visits: Sept. 2, 2008

Public lecture: Sept. 3, 2008, 7 p.m., Brock University

### Berry Sensory Analysis Course: *A hands-on approach to identifying grape ripeness*

Sept. 11, 2008, Inniskillin Hall, Brock University. Contact Barb Tarnic: 905-688-5550, ext. 4652; [ccovi@brocku.ca](mailto:ccovi@brocku.ca)

### Wine Appreciation I: Exploring Varietals (12 classes)

Wednesdays at 7 p.m. at Brock, starting Sept. 17, 2008

Course fee: \$300

### Brock Oenology and Viticulture student orientation

12 noon, Sept. 13, 2008

Free admission. RSVP to Gail Higenell: [ghigenell@brocku.ca](mailto:ghigenell@brocku.ca)

### Wine Tasting Challenge 2008

Nov. 24, 2008 (Registration opens: Sept. 1, 2008)

To find out more and to register: [www.winetastingchallenge.com](http://www.winetastingchallenge.com)

**Consumer Perception and Cognition Laboratory** at Brock is looking for individuals to participate in consumer research this summer.

Sign-up at: [www.consumerlaboratory.ca](http://www.consumerlaboratory.ca)

For complete event listings: [www.brocku.ca/ccovi](http://www.brocku.ca/ccovi)

## Publications

**G. J. Pickering, M. Spink, Y. Kotseridis, I. D. Brindle, M. Sears and D. Inglis.** (2008). Morbidity of *Harmonia axyridis* mediates ladybug taint in red wine. *Journal of Food, Agriculture and Environment* (in press).

**G. J. Pickering, M. Spink, Y. Kotseridis, I. D. Brindle, M. Sears and D. Inglis.** (2008). The influence of *Harmonia axyridis* morbidity on 2-Isopropyl-3-methoxy-pyrazine in Cabernet Sauvignon wine. *Vitis*, 46 (2) (in press).

**G. J. Pickering, A. Karthik, D. Inglis, M. Sears and K. Ker.** (2008). Detection Thresholds for 2-Isopropyl-3-Methoxy-pyrazine in Concord and Niagara Grape Juice. *Journal of Food Science* (in press).

**M. Bajec and G. J. Pickering.** (2008). Astringency: mechanisms and perception. *Critical Reviews in Food and Nutrition* (in press).

**G. J. Pickering and P. DeMiglio.** (2008). The white wine mouthfeel wheel: a lexicon for describing the oral sensations elicited by white wine. *Journal of Wine Research* (in press)

**P. Yu and G. J. Pickering.** (2008). Ethanol difference thresholds in wine and the influence of mode of evaluation and wine style. *Amer. J. Enol. Vitic.*, 59 (2) (in press).

**P. De Miglio and G. J. Pickering.** (2008). The influence of ethanol and pH on the taste and mouth-feel sensations elicited by red wine. *Journal of Food, Agriculture and Environment* (in press).

**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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