



Media release

Cool Climate Oenology and
Viticulture Institute (CCOVI)



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For Immediate Release

Third Bacchus Wine Conference at Brock University a Sparkling Success

Nearly three hundred passionate grape and wine delegates descended upon Brock University for three days of lively discussions, addresses, wine tastings and culinary events at the third international and interdisciplinary Bacchus Wine Conference. This diverse gathering looked at wine from all angles, disciplines and social points of view. There were many scholarly presentations from international authorities, lively panel debates, practical workshops, unique wine tastings and food and wine dinners that showcased the best of Ontario.

The most current research (and proposed research) was revealed at the conference that will have significant affects on decisions in the tasting room, board rooms, dining rooms, vineyards and wine production cellars. Bacchus really delivered on its interdisciplinary promise.

Dr. Isabelle Lesschaeve, director of CCOVI and Conference Chair commented, "I am so proud of our Bacchus team that delivered such an outstanding program. International delegates from as far away as New Zealand, France, and Australia were all very impressed by the depth of the offerings in addition to the sheer beauty, and "great taste" of Niagara itself. I believe a number of our guests will be returning very soon to work with us at CCOVI and capture more of the Niagara spirit. It was also wonderful to see our oenology and viticulture students mingling and chatting with some of the most influential and best international minds in grape and wine."

Many of Ontario's premiere wineries hosted special "Experience Niagara" dinners that were well attended and memorable. With the sometimes reluctant cooperation of the weather, many delegates were treated to the best Ontario-based cuisine and wine under a ceiling of stars. The conference ended literally on a high note thanks to lead singer Chef J. Mark Hand and the premier of the local rock and roll band Chefs Without Hats. This newly created troupe from active local chefs was formed for Bacchus as another unique offering to the delegates. Chefs Without Hats played in the vineyard of the current grape king, Matthias Oppenlaender, and under the stars on Saturday night to close out Bacchus. Before serving up some rock and roll they were serving up great BBQ taste treats at their food stations. It was fun and lively Ontario hospitality at its best!

Bacchus at Brock was honoured and pleased to be supported by the following: Andrew Peller Estate Winery, PALL Canada, Spiegelau Crystal, Vineyard and Winery Management Magazine, Deloitte & Touche, Golden Horseshoe Biosciences Network, Grape Growers of Ontario, Ontario Ministry of Agriculture, Ontario Ministry of Tourism, STANPAC, Vincor, Wine Council of Ontario, CCOVI, Brock Co-op, Brock Business, Brock Mathematics and Sciences, Ontario Centres for Excellence, St. Catharines Chamber of Commerce, The Tasting Group, World Cooperage, Brock Research and International Development and many others who assisted with in-kind contributions.

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