

April 2010

CCOVInews

A newsletter from
the Cool Climate Oenology
and Viticulture Institute



CCOVI

Brock University

Brock University opens its testing lab to the grape and wine industry



Linda Tremblay, CCOVI Technologist,
hard at work in CCOVI's lab

Ontario's grape and wine industry is welcoming a lab at Brock University that provides vital juice and wine analysis.

The initiative is part of Brock's Cool Climate Oenology and Viticulture's (CCOVI) heightened focus on outreach to the grape and wine community.

This project, the first in a series of new outreach programs, is part of the larger project announced last December by Agriculture and Agri-Food Canada. This funding results from the collaboration between the government through its Developing Innovative Agri-Products (DIAP) program, the Grape Growers of Ontario and Brock's CCOVI.

Winemakers are saying the new service at CCOVI will help

Ontario produce more consistently high quality wines because the analysis that wineries need can now be done less expensively and right in their backyard.

"This is a nice change from having to send my samples to a Californian lab," said Brian Hamilton, associate winemaker at Southbrook Vineyards in Niagara-on-the-Lake. "That was expensive, and just dealing with the paperwork at the border was very time-consuming."

Under the new service, growers and wineries can bring samples to the Brock lab where they will be tested for everything from sugar and acidity levels to alcohol content.

In addition, the lab will also offer project design analysis services for both

industry and CCOVI research projects.

"This is great for smaller wineries who don't have the equipment necessary for testing," said Richie Roberts, winemaker at Fielding Estate Winery in Beamsville. "This is the kind of service that will help Ontario produce better wines."

Debbie Inglis, the Director of CCOVI who is a scientist as well as a grape grower herself, said the validated test methods used by the lab produce accurate results that enable the industry to more consistently understand and improve their product.

Inglis continues by saying, "We are proud to provide this innovative outreach service which will help advance the grape and wine industry."

Additional community outreach programs will be developed in the coming months with the addition of two new researchers to the CCOVI team.

The search is now underway for a viticulturist specializing in grapevine cold hardiness and an oenologist focusing on grape and wine flavour chemistry. These positions will be on hand to support grape growers and winemakers through industry-driven research and outreach.

For more information on the new analytical services, contact Linda Tremblay at 905-688-5550 x3510 or email ltremblay@brocku.ca

Students for hire

Planning to hire vineyard, winery or retail staff?

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

Students in the Oenology and Viticulture (OEVI) program at Brock University are seeking jobs for 2010.

To have a position posted for our OEVI students call: 905-688-5550 x4949 or e-mail: jennifer.roberts@brocku.ca

What's inside

Brock grads win big at Cuvée	2
Ontario wine industry top promoters	2
Research Q&A	3
Brock joins forces with AAFC to create research network	3
CCOVI new look	3
Briefs & Publications	4
OHI honours CCOVI's best	4
CCOVI Lecture Series continues	4
3-Mondays in May	4

Brock grads win big at Cuvée wine awards



From left to right: Lawrence Buhler, Rob Power, Emma Garner, Natalie Reynolds, Eric Pearson

Graduates of Brock University's Oenology and Viticulture program Rob Power, Natalie Reynolds, Marc Pistor, Eric Pearson, Emma Garner, Lawrence Buhler, Richie Roberts, Tom Green and Jason Roller — all of whom have gone on to work at some of Canada's leading wineries — collectively won 13 out of a total of 26 coveted Cuvée gold awards handed out at the 22nd annual Cuvée Gala on Feb. 19 at the Niagara Fallsview Casino.

Winemakers and assistant winemakers won awards for their wines in the following categories (makers' names in brackets):

- Red wine: Inniskillin Wines, Reserve Series Cabernet Franc 2007 (Marc Pistor)
- Limited edition white wine: Creekside Estate Winery, Reserve Viognier 2008 (Rob Power)
- LCBO white wine: Creekside Estate Winery, Pinot Grigio 2008 (Rob Power)
- Sweet wine: Konzelmann Estate Winery, Vidal Icewine 2007 (Eric Pearson)
- Riesling: Thirty Bench Wine Makers, Small Lot Riesling "Steel Post Vineyard" 2008 (Natalie Reynolds and Emma Garner)
- Sauvignon Blanc: Creekside Estate Winery, Reserve Sauvignon Blanc 2007 (Rob Power)
- Viognier: Creekside Estate Winery, Reserve Viognier 2008 (Rob Power)
- Cabernet Franc: Inniskillin Wines, Reserve Series Cabernet Franc 2007 (Marc Pistor)
- Meritage: Thirty Bench Wine Makers, Small Lot Benchmark Red 2007 (Natalie Reynolds and Emma Garner)
- Merlot: Peller Estates Winery, Signature Series Merlot 2007 (Lawrence Buhler)
- Red assemblage: Wayne Gretzky Estates, Estate Series Shiraz Cabernet 2007 (Rob Power)
- Syrah/Shiraz: Fielding Estate Winery, Syrah 2007 (Richie Roberts)
- Sweet wine: Dan Aykroyd Wines, Signature Vidal Icewine 2006 (Tom Green and Jason Roller)

Ontario wine industry toasts its top promoters

A wine writer, an educator and one of Canada's leading wine enthusiasts are on the podium as the Ontario wine industry honours its leading advocates with its 2010 Promote the Promoters Awards.

The awards acknowledge those individuals that celebrate the Ontario VQA wine industry with unselfish enthusiasm, constructive input, and unsolicited promotion.

They were announced during the Experts' Tasting which is hosted by Brock University's Cool Climate Oenology and Viticulture Institute.

Toronto-based wine writer Michael Pinkus - the Grape Guy, won in the media category for his dedication to keeping the wine industry well informed through OntarioWineReview.com while Niagara's own Jennifer Wilhelm from Niagara College was recognized in the Education category. The promoter-at-large award, a new category, was given to Ken Burford, President of the

Ontario Wine Society, who has been instrumental in promoting VQA wines through educational events.

The Experts' Tasting is an annual by invitation only event designed and targeted to the wine trade - primarily media, product consultants, sommeliers and wine educators who promote VQA wines through education and/or promotion.

The best Ontario VQA wines are pre-judged and chosen for their tasting suitability to demonstrate a theme.

The theme for this year's Experts' Tasting was "Does place matter? Exploring Ontario's single vineyard and sub-appellation wines."

This year more than 125 guests tasted, swished and expectorated the 33 wines presented over five flights.

For a complete listing of the wines presented go to: brocku.ca/ccovi and click on "Experts' Tasting/Promoters Awards".



Ken Burford, on the left, winner of promoter-at-large award with Charles Baker from Stratus Vineyards

Research Q&A

Protection against winter injury in the vineyard



Dr. Kevin Ker, Research Associate and CCOVI Professional Affiliate, is part of a research group studying winter injury in vineyards. The funding for this project is as a result of the partnership program between the Grape Growers of Ontario, Agriculture and Agri-Food Canada, Ontario Grape & Wine Research Inc. and Brock's CCOVI.

What is your project about and what is its purpose?

The intention of this project is to provide growers with rapid and ongoing assessment of vine hardiness levels at different times over the winter season - from leaf fall through to bud break the following spring. From this information we can show the hardiness levels, which will assist growers in determining if protective measures such as wind machines are needed based on weather events. We want to focus on cultural practices and weather influences (wet or dry season, crop levels, pests and irrigation, etc.) that impact vine hardiness, and look at ways of ensuring premium production standards while keeping vine hardiness at best levels.

What have you found?

Preliminary information is showing that we have had

extremely hardy vines during the winter of 2009/2010, with only one marginal cold event that caused less than 10% bud injury, which is normal. We have also demonstrated significant vine hardiness differences from year to year and cultivar to cultivar, based on locations within the Niagara region. Vine hardiness is different each year, even at the same location, so regular testing must be done to provide the best information.

What is the future of the project?

Looking at vine management, cropping levels, rootstock and clone interactions are all part of future endeavours to help us know which vines are performing best, how vineyard site location can influence vine hardiness and how grower practices can help improve hardiness. With new researchers starting soon at CCOVI, we can now look at vine health, hardiness and impacts on wine quality from many different perspectives, and measure the impacts in a direct and quick manner.

How does this project help the industry?

Knowing how practices affect vine health and winter hardiness, and being able to accurately measure hardiness means we can develop best practices that will help ensure a regular supply of grapes for processors and a consistent supply of high quality wines for local, national and international markets. Grape growing is expensive so we need to ensure vines are healthy and productive each and every year. Vine hardiness measurement can assist growers in using best practices in the most timely and economical fashion.

Brock joins forces with AAFC to create research network for grape and wine industry

CCOVI has signed an agreement with Agriculture and Agri-Food Canada (AAFC) to increase research efforts that will strengthen Canada's grape growers and wineries.

A memorandum of understanding spanning the country between CCOVI in Ontario and Agriculture and Agri-Food Canada's Pacific Agri-Food Research Centre (PARC) in British Columbia creates a new national research network that will focus on national grape and wine research priorities of the Canadian industry.

The new PARC-CCOVI Wine Grape Research Network will support exchange of ideas and information related to viticulture and oenology. This collaboration will advance the industry via a number of ways such as joint research to address national research priorities; communications ac-

tivities including lectures and seminars to share information across the country; as well as career and skills development for students, technicians and research professionals in both provinces.

Dr. Pat Bowen, Research Scientist at PARC based in Summerland, B.C. welcomes the news. "This agreement is a first for Canada and will strengthen cooperation between researchers in Ontario and British Columbia which in turn will advance the grape and wine industry," she said.

CCOVI Director Dr. Debbie Inglis hailed the partnership as a breakthrough to strategically address national research priorities. "All the pieces are in place to implement concrete collaborative projects that will generate useful information for grape growers and wineries across Canada."

The new CCOVI look

Many changes have been taking place at CCOVI. From a new focus on research across the entire grape and wine value chain, to expanded outreach services, we are working toward making CCOVI a national institute of advanced grape and wine research.

CCOVI features a new logo and look to illustrate those changes.

We are pleased to introduce the new CCOVI News. Although featuring a new look, the quarterly newsletter still offers the same quality information that you have come to rely on.

Let us know how you feel about the new CCOVI News by emailing Nathalie Dreifelds, CCOVI's Marketing & Communications Officer at ndreifelds@brocku.ca



Brock University

CCOVI Briefs

OENOLOGY

- E.L. Robb and J.A. Stuart presented "Discovering the biological activities of resveratrol - an emerging nutraceutical" at the research café "Curing what ails us - from discovery to market" during the 3-part series "Mapping the New Knowledge" organized by the Grad Students' Association at Brock University, St. Catharines, March/10.

BUSINESS

- D. Cyr and J. Kushner presented "Optimal size in the Californian wine industry: A survivor technique analysis of 1984 to 2009" at The World's Wine Markets by 2030: Terroir, Climate Change, R&D and Globalization in Adelaide, Australia, Feb./10.
- D. Cyr, M. Kusy and A.B. Shaw presented a poster entitled "Weather contracts for hedging risk in the viticulture industry" at the Ontario Fruit and Vegetable Conference 2010 in St. Catharines, Feb./10.
- A. Mantonakis, N. Schwartz, A. Wudarszewski and C. Yoon presented "How the numbers in your rating scale influence taste perception and willingness to pay" at the Society for Consumer Psychology Conference, in Tampa, Florida, Feb./10.

CCOVI Publications

OENOLOGY

- Rezaei, J. H. and A. G. Reynolds. 2010. Characterization of Niagara peninsula Cabernet Franc wines by sensory analysis. *Amer. J. Enol. Vitic.*, 61: 1-14.
- Blake, A., Y. Kotseridis, I. D. Brindle, D. Inglis and G. J. Pickering. 2010. Effect of light and temperature on 3-alkyl-2-methoxypyrazine concentration and other impact odorants of Riesling and Cabernet Franc wine during bottle aging. *Food Chemistry*, 119 (3): 935-944.

OHI honours some of CCOVI's best!

Congratulations to Linda Bramble, CCOVI Professional Affiliate, who will be honoured as the top Educator at the 20th Anniversary Ontario Hospitality Institute (OHI) Gold Awards presentation. David Saysomsack (OEVI 3rd year student) will receive the CCOVI OHI Scholarship and Lydia Tomek (OEVI Class of 2004) will be a recipient of the Ontario Hospitality Institute 2010 *Top 30 Under 30* Award.

2010 CCOVI Lecture Series Continues

Featuring talks by CCOVI Fellows and Professional Affiliates.
Visit brocku.ca/ccovi "CCOVI Lecture Series" for more information.
All lectures are taking place at Brock University.

Admission is FREE!

Adjunct Professor
Wendy McFadden-Smith
Biological Sciences, Brock
University/OMAFRA

Date: Monday, April 12 at 3 p.m.
Location: H313
Topic: New initiatives in the
management of grape sour rot

Professor Vincenzo De Luca
Biological Sciences,
Brock University
Date: Monday, April 19 at 3 p.m.
Location: Sankey Chambers
Topic: Sustainability in grape
production and commerce

Associate Professor Don Cyr
Finance, Brock University
Professor Martin Kusy
Finance, Brock University
Professor Tony Shaw
Geography, Brock University
Date: Monday, April 26 at 3 p.m.
Location: Sankey Chambers
Topic: "Weathering the Storm" vs.
your financial bottom line

Associate Professor Dirk De Clercq
Organizational Behaviour, Brock U.
Assistant Professor Maxim Voronov
Marketing, Brock University
Date: Monday, May 3 at 3 p.m.
Location: H313
Topic: Creating an identity for the
Ontario wine industry

Professor Ralph Brown
College of Physical and Engineering
Science, University of Guelph
Date: Monday, May 10 at 3 p.m.
Location: H313
Topic: Precision viticulture - Unlock-
ing unseen mysteries of the vineyard

Associate Professor
George Van der Merwe
Molecular and Cellular Biology,
University of Guelph
Date: Monday, May 17 at 3 p.m.
Location: H313
Topic: Understanding the impact of
fermentation stresses on yeast
during wine production

Dr. Kevin Ker
CCOVI Professional Affiliate, Brock U.
Date: Monday, May 31 at 3 p.m.
Location: tbd
Topic: Penglai China - The rapidly
developing wine region in China

Live webcasts of the
presentations are now
available at
brocku.ca/ccovi

3-Mondays in May Presents *Then & Now* *Savouring the evolution of flavour*

Dates: May 3, 10 and 17, 2010
Cost: \$160 (parking included)

One of fine wine's most celebrated traits is its ability to age; however, many wine lovers seldom have the chance to experience mature examples. *Then & Now* offers a unique opportunity to taste and evaluate the current release of wine alongside a mature example. Join host Christopher Waters and special guests for this comparison tasting of classic varietals and wine styles from Canada, France, Germany, Italy, Portugal and other blue-chip wine regions. Enrollment will be limited to 20 due to the rarity of some of the wines being presented. Go to: brocku.ca/ccovi and Continuing Education for details and to register.