

WINES & VINES

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Grape and Wine Scientists Join Brock

Ontario's cool climate institute hires specialists in cold hardiness and flavor chemistry

by Hudson Cattell



Brock University's Cool Climate Oenology and Viticulture Institute chose viticulturist James J. Willwerth (left) and enologist Dr. George Kotseridis to fill its newly created senior scientist positions.

St. Catharines, Ontario -- After a six-month search, Brock University's Cool Climate Oenology and Viticulture Institute in Ontario hired viticulturist James J. Willwerth and enologist Dr. George Kotseridis to fill newly created senior scientist positions.

Agriculture and Agri-Foods Canada announced in 2009 that CCOVI would receive CAD\$1.9 million to fund new research and support the grape and wine industry, with \$1.425 million coming from the Developing Innovative Agri-Products (DIAP) Program and \$475,000 from the Grape Growers of Ontario. The funding included money for two full-time senior scientists: one, a viticulturist specialized in grapevine cold hardiness, and the other an enologist with a specialty in grape and wine flavor chemistry. The time for both will be split between applied research and outreach activities, following priorities identified by the industry.

James J. Willwerth, currently a quality services sensory coordinator with the Liquor Control Board of Ontario, is a graduate of Brock's enology and viticulture program and has a strong background in vine physiology, cold hardiness, viticulture practices, soil/irrigation management and integrated pest management. His viticulture research includes more than 20 publications in refereed journals, presentations and invited addresses to numerous conferences and seminars. At present, he is completing a Ph.D. degree in plant sciences at

Brock University.

Dr. George Kotseridis is assistant professor of enology at the University of Athens in Greece and teaches undergraduate and graduate courses in wine chemistry and wine technology at the Agricultural University of Athens. In 1999, he received his Ph.D. in wine analytical chemistry, Faculty of Enology Bordeaux II, France. His research in wine flavor chemistry, fermentation, aging aroma compounds and winemaking technology has resulted in more than 30 publications in refereed journals and numerous presentations and addresses at conferences and seminars. He has collaborated with CCOVI on research of the multi-colored Asian Lady Beetle (MALB) taint.

Willwerth began working at CCOVI on July 5. Kotseridis will join CCOVI later this year. Announcing their selection, CCOVI director Dr. Debbie Inglis stated, "I am excited to have two leading experts joining the team. CCOVI now has the resources to offer enhanced support to the industry both locally and nationally, and to assist in further developing the international recognition of our industry."