

# **BROCK UNIVERSITY**

## **MEDIA RELEASE**

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Cool Climate Oenology & Viticulture Institute, Brock University  
905-688-5550 x4471

### **Brock celebrates 10 years of oenology and viticulture education excellence**

When Elizabeth Grant-Douglas graduated from Brock University a decade ago with a degree in oenology and viticulture, she entered the grape and wine industry and never looked back.

Today she and her husband David — also a Brock grad — are players in California's world-famous wine region, two examples of Brock grads who have gone on to influence grape growing and winemaking across North America and around the world. Elizabeth is winemaker at La Crema Winery in Sonoma County, while David works at a nearby winemaking supply company.

And this weekend the couple is returning to Brock with dozens of other alumni to celebrate the 10<sup>th</sup> anniversary of the first graduating class from Brock's renowned Oenology and Viticulture (OEVI) program.

Created in 1997, Brock's OEVI was the only grape and wine degree program of its kind in Canada. OEVI students and researchers also benefit from the Cool Climate Oenology and Viticulture Institute (CCOVI) at Brock, one of a handful of cool climate research centres in the world. A Brock grad was the winemaker who helped create the vintage served at U.S. President Barack Obama's inauguration.

Students from the OEVI program receive a comprehensive scientific education, combined with practical skills in grape growing and winemaking, and exposure to business, tourism and wine appreciation.

CCOVI has trained over 40 PhD, master's students and post-doctoral fellows, and Brock overall has produced close to 100 graduates through the OEVI program.

Grant-Douglas says her Brock degree helped open doors and was instantly recognized by U.S. wineries. "This career is better than I ever hoped for," she said. "I really do have a dream job."

Debbie Inglis, Director of CCOVI, says Brock's graduates have made a significant impact on the Canadian and international industries by applying skills and knowledge acquired from the OEVI program.

"Canadian oenologists and viticulturists traditionally had to train elsewhere," said Inglis. "But the OEVI program provided students interested in grape growing and winemaking with the opportunity to perfect their craft in their own country."

"Our successful graduates represent the next generation of grape growers, winemakers and wine industry leaders. We're proud to celebrate 10 years of wine education excellence with our graduates."

For info about the 10<sup>th</sup> anniversary or about Elizabeth Grant-Douglas (check story on Brock News at <http://www.brocku.ca/brock-news/?p=4494>), contact Nathalie Dreifelds, Marketing and Communications Officer, CCOVI, Brock University, 905-688-5550 x4471; [ndreifelds@brocku.ca](mailto:ndreifelds@brocku.ca)

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**PHOTO: The first Oenology and Viticulture (OEVI) graduating class**

Brock's OEVI program graduated its first students in 2000. It was the first program of its kind as well as the first teaching winery in Canada. The program admits a small number of students each year in order to train highly qualified and sought-after graduates for the grape and wine industry.

Back row: Megan Schofield, Robin Johnson, Elizabeth Grant Douglas, David Douglas, David Sorokowsky, Rob Power; Sitting: Nicole Mercier and Shiraz Mottiar

