Home-grown director picked to lead CCOVI

Debra Inglis, newly appointed Director of the Cool Climate Oenology and Viticulture Institute at Brock University.

Debra Inglis, a Brock University professor and resident of Niagara who has been involved in the local grape and wine industry since she was a child, has been chosen as the new Director of Brock’s Cool Climate Oenology and Viticulture Institute (CCOVI).

Inglis brings to the position more than 10 years experience in grape and wine research. An Associate Professor of Biological Sciences, Inglis’ research is central to the CCOVI icewine program, which aims to improve icewine quality and guarantee its authenticity on the world stage.

Ian Brindle, Brock’s Associate Vice-President, Research, appointed Inglis to the post. His decision was backed by the CCOVI Advisory Council, which comprises representatives from the University and the grape and wine industry. He notes that, “Dr. Inglis is an ideal fit for this position because of her intimate understanding of the Institute, Brock University and the Ontario grape and wine industry.”

As well as being a CCOVI

Brock hosts first Riesling Experience

In July, Brock University hosted the first ever Riesling Experience, an international wine tasting and educational event co-organised by Brock’s CCOVI along with industry partners from the Grape Growers of Ontario, the Wine Council of Ontario, the Ontario Hospitality Institute, winemakers and winery staff.

More than 150 participants — from Ontario and as far as Nova Scotia, parts of the United States and Germany — tasted Rieslings from Ontario and around the world, and learned more about the wine variety from expert producers.

Riesling — the fastest growing white wine varietal in terms of worldwide sales volume — is a variety that the cool climate winemaking

Are you hiring?

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

To have a position posted 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 Office: 905-688-5550, ext. 5334; cboese@brocku.ca
Dr. Dirt enlightens winegrowers at fifth annual Triggs Lecture

In early September, Daniel (Dr. Dirt) Roberts pleased the crowd at the Triggs International Premium Vinifera Lecture Series, which was presented by Brock’s Cool Climate Oenology and Viticulture Institute as a free event to the public and members of the grape and wine community.

In its fifth year, the event featured a public lecture by Daniel (Dr. Dirt) Roberts, Founder, Integrated Winegrowing, along with vineyard visits and a viticulture workshop. The day in the vineyards included a BBQ, sponsored by the Grape Growers of Ontario.

More than one hundred members of the grape and wine community, Brock University and the public attended the lecture. The event was topped off with a wine reception, featuring Jackson-Triggs wines from the Delaine Vineyard, which is owned by Don and Elaine Triggs.

Roberts is a specialist in soil science and plant nutrition, with a doctorate in agronomy from the University of New Hampshire. Since 1981, he has worked with vineyards in California, Chile, Argentina, Australia, and Italy. His winegrowing expertise includes: viticultural land evaluation, vineyard design, vineyard development, irrigation, fertilization and vine management.

When asked by a local winegrower, at the lecture, what he thought about the Niagara wine industry, Roberts said he’s impressed by the region’s degree of quality and sophistication in terms of viticultural practices and wine production. He went on to say that he thinks cool climate varietals, such as Riesling, Chardonnay and Pinot Noir, made in Niagara are world-class.

The Triggs Lecture Series is made possible thanks to an endowment formed by Donald and Elaine Triggs. The aim of the Lecture Series is to bring leading international viticulture experts to Ontario on a yearly basis to share expertise on current issues concerning quality winegrowing.

Watch for details of next year’s event in the coming months.

Inglis will serve a two-year term in which she will be responsible for administration and industry relations, and for developing and instituting a five-year strategic plan for the Institute.

“This is an exciting time to be part of CCOVI, as we grow our research and services capacity following the Institute’s new governance structure,” says Inglis. “We look forward to capitalizing on external opportunities to develop Ontario’s wine research cluster and to strengthen Canada’s national grape and wine strategy.”

Recent changes to CCOVI’s governance mean that Inglis will report to the Associate Vice-President, Research until January 2009, when a new Vice-President, Research will arrive at Brock.

"I hope to be able to capitalize on this next growth phase for CCOVI, to be able to expand our mandate to include other areas in addition to the sciences," says Inglis. "It’s important because research for the grape and wine industry is not just in the sciences."

Inglis takes over the reins of CCOVI from Joffre Mercier who was Acting Director from January 2008, in addition to his role as Dean, Faculty of Mathematics and Science at Brock.
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 and full details at: winetastingchallenge.com

regions of Ontario produce as well as or better than anywhere else on the planet.
Olivier Humbrecht, Domaine Zind Humbrecht, was the keynote speaker at the event. The panel of speakers included: David Peterson, General Manager, Swedish Hill, Goose Watch and Penguin Bay Wineries, Romulus, NY; Uli Fischer, University of Hannover, Germany; and Jim Willwerth, Ph.D. candidate, CCOVI, Brock University.

Angelo Pavan, Chairman of the event’s organizing committee, said there was great feedback for the conference, and while an annual event is being ruled out, serious consideration will be given to holding a 2010 Riesling Experience.

Riesling ...
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Stephanie Martin, soon-to-be graduate of the Doctoral program in Biotechnology at Brock University, recently presented her PhD thesis defence. Martin’s thesis, entitled “The Osmoadaptive Response of the Wine Yeast Saccharomyces cerevisiae K1-V1116 during Icewine Fermentation” is a prime example of a broader research project, aimed at improving the quality and protecting the unique identity of Canadian Icewine.

Martin defended her thesis before Examining Committee members: Rick Cheel, Chair, Examining Committee; Elizabeth Weretilnyk, Department of Biology, McMaster University, External Examiner; Debra Inglis, Supervisor; Alan Castle, Heather Gordon and Vince De Luca, Committee Members.

Martin is the second to complete doctoral studies in wine biotechnology at Brock. In 2007, Gary Pigeau was Brock’s first PhD graduate in this field.

CCOVI and Brock University congratulate Martin for all her years of hard work and diligence in completing her PhD.

Martin is now working on post-doctoral studies in Inglis’ lab.

Stephanie Martin, right, and her PhD supervisor, Debra Inglis, outside Inniskillin Hall at Brock University, following Martin’s thesis defence in August.

The Science of Icewine in the Fall Lecture Series
Join Debra Inglis, CCOVI Director, as she discusses the science and peculiarities of making icewine: the beverage that has put Canada on the world wine map.
Thursday, Dec. 4, 2008, Noel Ryan Auditorium, Mississauga Central Library, Mississauga, Ont.
Complete details at: www.royalcanadianinstitute.org
CCOVI Briefs

Andy Reynolds, CCOVI Researcher, gave the Bragato address along with a talk on the influences of viticultural practices on grape and wine flavour in cooler regions at the 14th annual Romeo Bragato conference in New Zealand in August. ■

Debra Inglis was interviewed for an article in Wines & Vines Magazine entitled “Inglis to direct cool climate institute”. ■

CCOVI presentations at the 33rd annual American Society for Enology and Viticulture, Eastern Section conference in St. Catharines, Ont., in July:

From Inglis’ research team:

Stephanie Martin presented “The impact of hyperosmotic stress on yeast nitrogen usage during Icewine fermentation”.

Rhiannon Plant, Oenology and Viticulture (OEVI) graduate, presented “Etiology of sour rot in Ontario vineyards”. She won the student competition for best presentation in viticulture. This project was a collaboration with Wendy McFadden-Smith, Ontario Ministry of Agriculture, Food and Rural Affairs.

Lisa Dowling, OEVI graduate, presented “The effect of potassium metabisulfite vineyard sprays on grape juice sulfur dioxide and fermentation”. This was a co-project with McFadden-Smith.

From Reynolds’ research team:

Jim Willwerth, CCOVI graduate student, presented “Sensory Profiles of Riesling Wines from Sub-Appellations Within the Niagara Peninsula”.

Amy Bowen, CCOVI graduate student, presented “Sensory and analytical profiles of Riesling and Vidal icewine: Influence of crop level”.

Javad Hakimi, CCOVI graduate student, presented “Spatial relationships among vine water, yield components and fruit composition in Cabernet franc vineyards of Niagara”.

Gabriel Balint, CCOVI graduate student, presented “Effect of evapotranspiration level and time of irrigation imposition on grape physiology, vigor, yield components, fruit composition and wine quality on Baco noir in a cool climate area”.

Antonia Mantonakis, Assistant Professor of Marketing, Faculty of Business, CCOVI Fellow, and Isabelle Lesschaeve, CCOVI Researcher, were interviewed for an article in Niagara Magazine entitled “Age of persuasion”, featuring research at CCOVI’s Consumer Perception and Cognition Laboratory (CPCL).

Mantonakis will present findings from her consumer research conducted at CCOVI’s CPCL at the North American Association for Consumer Research Conference this fall in San Francisco, CA.

Carman Cullen, Associate Professor of Marketing, Faculty of Business, CCOVI Fellow, presented “The influence of taste sensitivity and adventurousness on generation Y’s liking scores for sparkling wine” at the Fourth International Conference of the Academy of Wine Business Research, Siena, Italy, in July. The study was a collaboration with Gary Pickering, CCOVI Researcher.

Martha Bajec, a CCOVI graduate student in Pickering’s lab, presented “Channels into perception: the perceptual properties of thermal taste and its molecular basis at the 18th Congress of European Chemoreception Research Organization Slovenia.” ■

Education and Events

CCOVI educational booth at the Royal Agricultural Winter Fair Nov. 7 to 16, The Canadian National Exhibition, Toronto, Ont.

Wine Tasting Challenge 2008 Nov. 24, 2008. To find out more and to register: www.winetastingchallenge.com Registration will remain open until all participant spots are taken.

The Science of Icewine in the Royal Canadian Institute for the Advancement of Science’s Fall Lecture Series Speaker: Debra Inglis, CCOVI Director Thursday, Dec. 4, 2008, Noel Ryan Auditorium, Mississauga Central Library, Mississauga, Ont. Complete details at: www.royalcanadianinstitute.org

Wine Appreciation II: Explore the Wine Regions of the World (12 classes) Wednesdays at 7 p.m. at Brock., starting Jan. 14, 2009

Introduction to the Wines of Ontario (9 classes) Mondays at 7 p.m. at Brock., starting Jan. 12, 2009

Certification Program in Wine Sales and Service (9 classes) Thursdays at 7 p.m. at Brock., starting March 17, 2009

For complete education and event listings: www.brocku.ca/ccovi

Publications


