

December 2011

CCOVi news

A newsletter from
the Cool Climate Oenology
and Viticulture Institute



Brock grad tips his hat to CCOVi as he collects another elite global award

Derek Kontkanen has done it again. For a second consecutive year, the Brock University graduate won top prize for dessert wine at one of the world's most prestigious wine competitions.

In late November, Kontkanen was celebrated for his 2007 Jackson-Triggs Okanagan Estate Proprietors' Reserve Riesling Icewine at the International Wine and Spirits Competition in England.

When Derek contacted his former MSc thesis supervisor, CCOVi Director Dr. Debbie Inglis, he was excited to share that he had used the techniques he developed during his master's degree to produce the award winning wine. As part of his thesis, he researched how to improve the intricate and complicated process of making Icewine after the industry approached CCOVi for assistance in better understanding and improving this iconic Canadian wine style.

Kontkanen developed an acclimatization procedure for yeast that reduces their stress response when placed in the high-sugar and extremely acidic Icewine juice environment. This, in turn, has a positive impact on Icewine quality.

Since he has continued to use this established method for Icewine production, the practice has earned him global distinction two years in a row.

Inglis said Kontkanen's global success story is a reflection of CCOVi's focus on industry driven research priorities at



Derek Kontkanen, right, accepts the Best Dessert Wine award from IWSC president, Prince Robert of Luxembourg.

the Brock institute.

"CCOVi's commitment to technology transfer back to industry has made the application of Derek's method possible, for him and for other winemakers," said Inglis. Derek's procedure has been shared with industry winemakers at CCOVi workshops, seminars and at the OFVGA annual conference.

"With our heightened focus on outreach and knowledge transfer, Derek's achievements illustrate the type of tangible difference CCOVi is making in the industry. Derek is thrilled to be part of this groundbreaking work, and it is easy to see he is leading the way."

Inglis said the new generation of winemakers and viticulturists trained at CCOVi are prime examples of how knowl-

edge transfer improves industry, as they implement methods learned during their studies in their industrial operations.

A winemaker at Jackson-Triggs operations in British Columbia, Kontkanen is a 2005 Brock MSc graduate from Biological Sciences specialized in Oenology and Viticulture, which he attained subsequent to his BSc in OEVI granted in 2002. He credits this education and his research conducted at CCOVi for giving him a solid foundation in understanding the important role microbiology plays in producing high-quality Icewines.

He said learning key chemical reactions in wine processes has allowed him to branch out into what he calls "the science and art" of winemaking.

Students for hire

Students in the OEVI program at Brock University are seeking jobs for 2012. To have a position posted for our students, call: 905-688-5550 x4949 or e-mail: jennifer.roberts@brocku.ca

The Wine Tasting Challenge

Congratulations to all of our competitors. Results will be posted on the website January 31, 2012 at: winetastingchallenge.com

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CCOVI instructor, writer wins RBC business award

Christopher Waters, wine writer and longtime CCOVI instructor at Brock University has been presented with the RBC Business Citizen of the Year award. He received the award for his exceptional service to Canada's wine industry, especially in Niagara.

"Chris has been a great supporter of Niagara's wine industry for more than 10 years," said Dr. Debbie Inglis, Director of CCOVI. "He is a valued member of our team and we are so proud of him."



Chris Waters with his award

CCOVI seminars please the palate at Wine Festival



CCOVI teamed up once again with VINES Magazine and the Dairy Farmers of Canada for their wine and cheese seminars held during the 2011 Niagara Wine Festival.

The interactive 50-minute seminars were hosted by Christopher Waters, Editor of VINES Magazine and CCOVI Continuing Education Instructor as well as Barb Tatarnic, Coordinator, Continuing Education and Wine Educational Events.

The sessions gave winemakers the opportunity to share the story behind their

wines and their approach to winemaking.

Seminars this year featured OEVI graduates Lydia Tomek (Hernder Estates); Steve Trussler (Coyote's Run Winery); Brian Hamilton (Southbrook Vineyards); Shiraz Mottiar (Malivoire Wine Co.); Rob Power (Creekside Estates) as well as Niagara winemakers Jeff Hundertmark (Marynissen Estates); Paul Lizak (Legends Estates); Ed Madronich (Flat Rock Cellars); Brian Schmidt (Vineland Estates); and Barry Katzman (Mike Weir Winery).

Continuing Education at CCOVI

OEVI ON02- Introduction to the Wines of Ontario: This course focuses on the wines of Ontario. Become familiar with VQA wines and the viticultural areas in which they are grown. Course runs Monday evenings for 9 weeks starting Jan. 23, 2012

OEVI ON03-Wine Appreciation - Exploring Varietals: Designed to deepen and refine your wine tasting skills as you explore the major wine regions of the world. Discover wines from Old World regions as well as from the New World. Course runs Wednesday evenings for 12 weeks starting Jan. 11, 2012



OEVI ON06- Wine & Spirit Education Trust® Intermediate Certificate in Wines & Spirits: Geared for anyone employed in the wine industry wishing to broaden their knowledge in a structured way. This level of certification is acknowledged worldwide. Course runs Wednesday evenings for 9 weeks starting April 11, 2012



OEVI ON07- Advanced Certificate in Wines & Spirits: The advanced certification will provide in-depth knowledge and tastings in a wide range of wines and spirits and builds on the knowledge gained in Level 2. Course runs Tuesday evenings for 14 weeks starting Jan. 24, 2012

Distance Education options are available. For more information go to brocku.ca/ccovi and click on Continuing Education.

VQA Promoters' Awards - nominations now open

It's that time of year again, when Ontario wine aficionados get to help identify the industry's top promoters.

The VQA Promoters' Awards acknowledge individuals who celebrate the Ontario VQA wine industry with unselfish enthusiasm, constructive input and unsolicited promotion. Nominees are considered for awards in categories of retail, hospitality, media, education, promoter-at-large and lifetime

achievement.

If you know someone who has made a significant contribution to the awareness and promotion of Ontario's VQA wines, nominate them by going to brocku.ca/ccovi

Click on "Outreach Services" and then "Experts' Tasting/Promoters' Awards"

The awards are announced in March at Cuvée, and presented during the Experts' Tasting.

Another Grape King with a Brock pedigree



CCOVI Researcher and 2010 Grape King Debbie Inglis hands off the title to 2011 Grape King Ed Hughes.

Beamsville grape grower Ed Hughes is the 2011 Grape King. When the Brock University grad received the chain of office in a vineyard ceremony, it was from his former professor Dr. Debbie Inglis — last year's Grape King who is also CCOVI's Director and area grape grower.

Hughes began growing grapes in 1995 on a three-acre farm, then in 1999 expanded his operation by purchasing an established 21-acre vineyard. He enrolled in the OEVI program at Brock to study how to improve grape

quality.

"Ed is a wonderful choice," said Inglis. "His training at Brock is now helping him set up research trials to achieve vine balance and pest control, reduce costs and improve fruit quality. It's a great example of innovation by a grape grower toward the sustainability of our industry."

Each year the Grape King is selected from a list of nominees, judged by the Ontario Ministry of Agriculture, Food and Rural Affairs.

Growers, sign up now for cold hardiness database

Ontario regional grapevine cold hardiness monitoring is ongoing again for 2011/12.

Monitoring bud cold hardiness is an invaluable tool to assist grape growers in managing winter injury.

Sign up to ensure you get the latest updates on all grapevine cold hardiness related information including regional specific bud hardiness, bud survival and cold weather alerts.

To receive alerts, you must register at:
www.ccovi.ca/vine-alert

2012 CCOVI Annual Lecture Series

CCOVI is set to kick off another Lecture Series with a new lineup for 2012.

Speakers will include CCOVI scientists, researchers, fellows and professional affiliates and topics will range from marketing choices of wineries to best viticulture practices.

You may attend the lectures in person or tune in via webcast through the Brock University website.

Cost: free

When: Wednesdays from 3-4p.m., begins January 2012

Where: H Block of Mackenzie Chown Complex, room H313.

Parking is available at a rate of \$2.50 per hour.

For more information, including speaker lineup, go to www.brocku.ca/ccovi

Click "Outreach Services" and "CCOVI Lecture Series"

MSc in Management thesis defence



Dr. Antonia Mantonakis, Supervisor and Sarah Clemente

Sarah Clemente, a candidate for the Master of Science in Management (Marketing) program at Brock University, defended her thesis on Friday Dec. 2, 2011.

Her thesis, "The Effects of Perceived Product-Association Incongruity on Consumption Experiences," examined the relationship between a product (wine) and its associated sponsor (athletes). Her research can be used to better understand how consumers respond to product-extrinsic

cue incongruity differently than product-intrinsic cue incongruity.

Sarah defended her thesis before Examining Committee members: Dr. Karen Arnell, Chair; Dr. Katherine White, External Examiner, University of British Columbia; Dr. Antonia Mantonakis, Supervisor; Dr. Eric Dolansky and Dr. Kai-Yu Wang.

CCOVI and Brock University congratulate Sarah for her hard work and diligence.

CCOVI Briefs

VITICULTURE

- Pickering, G.J., Botezatu, A., Inglis, D. and Carter, N. A comparison of the contributions of *Covvinela septempunctata* and *Harmonia axyridis* to ladybug taint in wine. 9th Pangborn Sensory Science Symposium, Sheraton Centre Toronto Hotel, Toronto, Sept. 4-8, 2011. (in press)
- Botezatu, A., Inglis, D., Kotseridis, G., Hallett, R., McFadden-Smith W., and Pickering, G. Ladybug taint in wine: review and new results on origin and prevention. American Society for Enology and Viticulture Eastern Section Annual Conference and Symposium, Baltimore, July 11-14, 2011. (in press)
- Pickering, G., Glemser, E. J., Hallett, R. Inglis, D., McFadden-Smith, W and Ker, K. Good bugs gone bad: Coccinellidae, sustainability and wine. Paper presented at Food and Environment 2011, New Forest, UK. Management of Natural Resources, Sustainable Development and Ecological Hazards 2011, June 2011. (in press)

OENOLOGY

- Bering, A., Pickering, G., Liang, P. TAS2R38 and its relationship to PROP and Thermal taste. 12th International Congress of Human Genetics (ICHG), Montreal, Canada, Oct. 11-15, 2011. (in press)
- Gaudette, N.J., and Pickering, G.J. 2011. Modifying the bitterness of functional ingredients. 9th Pangborn Sensory Science Symposium, Sheraton Centre Hotel Toronto, Toronto, Canada, September 4-8 2011 (accepted).
- Hayes, J.E. and Pickering, G.J. Food and Beverage Adventurousness and Taste Phenotype among Wine Experts and Wine Consumers. Proceedings of the AChemS XXXIII Annual Meeting, Tradewinds Island Grand St. Pete Beach, Florida, Sept. 4-8, 2011. (in press)
- Bajec, M.R and Pickering, G.J. Perception of orosensory stimuli: influence of temperature and sources of individual variation. Proceedings of the AChemS XXXIII Annual Meeting, Tradewinds Island Grand St. Pete Beach, Florida, April 13-17, 2011. (in press)

CCOVI Publications

VITICULTURE

- Di Profio, F.D., A.G. Reynolds, and Kasimos, A. 2011. Canopy management and enzyme impacts on Merlot, Cabernet franc, and Cabernet Sauvignon. I. Yield and berry composition. *American Journal of Enology and Viticulture*, 62, 139-151.
- Di Profio, F.D., Reynolds, A.G. and Kasimos, A. 2011. Canopy management and enzyme impacts on Merlot, Cabernet franc, and Cabernet Sauvignon. II. Wine composition and quality. *American Journal of Enology and Viticulture*, 62, 152-168.

OENOLOGY

- Gaudette, N.J. & Pickering, G.J. 2011. The efficacy of bitter blockers on health-relevant bitterants. *Journal of Functional Foods*. (In press)
- Gaudette, N.J. & Pickering, G.J. 2011. Modifying bitterness in functional food systems. *Critical Reviews in Food Science and Nutrition*, (accepted).
- Sorokowsky, D., Reynolds, A.G. and Gensler, W.G. 2011. Impact of training system on fruit composition and sensory attributes of 'Syrah' in California's Dunnigan Hills. *International Journal of Fruit Science*, 11, 1-17.
- Gaudette, N.J. & Pickering, G.J. 2011. Sensory and chemical characteristics of trans-resveratrol fortified wine. *Australian Journal of Grape and Wine Research*, 17:249-257.

2011 TRIGGS Lecture was bigger and better than ever



The 2011 lecture series featured Dr. Glen Creasy of Lincoln University in New Zealand speaking on Vine Balance. This year the event was held in Niagara on August 24-25, then repeated a week later in the Okanagan, British Columbia. Between the two provinces more than 200 grape growers and wine industry officials turned out to hear Glen speak about maintaining production of high-quality vinifera grapes.

In both Canadian stops, Creasy spoke of the challenges that face growers in all wine-producing countries, and pointed out the need to balance many aspects of viti-

culture in order to achieve high fruit quality, healthy vines and good economic returns.

"It was an overwhelming success" said Debbie Inglis, CCOVI Director. "This event has evolved to support the wider Canadian Grape and wine industry, and we are now on track to keep the Ontario-BC format."

The expanded Triggs series ties in with a national research network between CCOVI in Ontario and Agriculture and Agri-Food Canada's Pacific Agri-Food Research Centre (PARC) in British Columbia.

CCOVI seasonal celebration

On Dec. 13, members of the grape and wine industry and academia attended CCOVI's annual seasonal celebration.

In the spirit of the holidays, attendees socialized, enjoyed light snacks and shared a glass of wine. The wines being served were made by OEVI graduates in their current careers in the grape and wine industry.

On behalf of CCOVI and Brock University, we hope

you have a safe and happy holiday season.



From L to R: Tony Shaw (Geography Dept.), Kevin Lawr (Cen. Receiving), Barb Tatarnic (CCOVI), Patrick Gedge (WGAO)

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