

October 2012

# CCOVi news

A newsletter from  
the Cool Climate Oenology  
and Viticulture Institute



CCOVi  
Brock University

## Monitoring Niagara's harvest



Jim Willwerth sampling for the 2012 preharvest program

Making informed harvest decisions was once again made easier this year thanks to the Cool Climate Oenology and Viticulture Institute's (CCOVI) preharvest monitoring initiative.

The program helped guide winemakers and grape growers through the earliest harvest on record in the program's three year history.

A new interactive website ([ccovi.ca/preharvest](http://ccovi.ca/preharvest)) provides users with the opportunity to easily view grape maturity data and compare sites and varieties across the Niagara Peninsula. The website also allows for users to compare this year's vintage to harvests from 2010 and 2011 giving users a comprehensive overview of this year's progress.

Local winemakers and grape growers appreciate the data that the program provides.

"Tracking historical data and comparing seasonal influences give winemakers great insight into what's going on in their vineyards and provides a valuable benchmark," says Craig McDonald, sr. winemaker for Trius Winery at Hillebrand. "It really sets up our harvest planning and varietal strategy within the different sub-appellations."

Jim Willwerth, CCOVI's staff viticulturist, provided a harvest update on the website and through social media to keep stakeholders informed of the changes in this year's crop.

The vineyard sites sampled represent the climate and soil variations of the Niagara Peninsula with two sites on each side of the Welland Canal.

"This program is an integral part of CCOVI's outreach to the

### By the numbers

- Four varieties are monitored: Chardonnay, Riesling, Cabernet Sauvignon and Cabernet Franc
- Four sites across the Niagara Peninsula are used for sampling
- Four key indicators of fruit ripeness are measured: sugar, titratable acidity, pH and volatile acidity

grape and wine industry," says CCOVI Director Debbie Inglis. "With 2012 being the earliest harvest on record, and having a long growing season, this year is destined to be an iconic vintage for Ontario wines."

As the program moves forward, the database of historical harvest information will continue to grow making it easier to predict and monitor vintage variations.

This initiative is supported by funding through Agriculture and Agri-Food Canada's (AAFC) Developing Innovative Agri-Products initiative and the Ontario Ministry of Economic Development and Innovation's (MEDI) Ontario Research Fund, which support industry-led research and innovation. This project is a collaboration between AAFC, MEDI, the Grape Growers of Ontario and CCOVI.

## Wine Tasting Challenge 2012

Registration is open for the 2012 Wine Tasting Challenge happening on November 26 at The Boroughs in Toronto.

This free challenge has one of the largest prize purses in the world for events of this kind.

For more information visit: [winetastingchallenge.com](http://winetastingchallenge.com) or follow the challenge on Twitter @wineTchallenge.

## What's inside

Niagara Wine Festival Seminars	2
A week of wine	2
New crop of OEVI students	3
From cork to screwcap lecture	3
Research Q&A	3
Triggs Lecture date set	4
Arts and wine	4
Continuing education	4
Briefs and publications	4

# Educating your senses at the Niagara Wine Festival

This year the Educate Your Senses wine seminars at the Niagara Wine Festival added a new element—food pairings.

The wine and food seminars were put on by Brock University's Cool Climate Oenology and Viticulture Institute (CCOVI) and Niagara College's Canadian Food and Wine Institute, presenting a food and wine pairing at each of the 11 sessions.

Leading seminar attendees on a exploration of taste was Linda Bramble who hosted sessions with a local winemakers and chefs. One session a day featured cheese pairings by Debbie Levy of the Dairy Farmers of Canada.

"You come for insight from the people who make the wines and cook the food in a casual atmosphere, but you will come away learning something you never knew about wine, food and your palate," said Bramble.

For some, the seminars have become a part of their annual trip to the festival. Tom Malone is part of a group of 16 that have been coming up from the Cleveland area annually to visit the Niagara Wine Festival.

"One of the first things I hooked up with when we started coming was the wine seminars," said Malone. "Not because I wanted to be a connoisseur but because I wanted to be a good consumer. Besides all the great food and wine I want to get a little bit of knowledge."

This year's seminars featured Brock alumni Steve Trussler (Coyote's Run Estate Winery), Marc Pistor (J-T, Constellation Brands), Rob Power (Creekside Estate Winery), Fred DiProfio (Pondsvale Estate Winery), Lydia Tomek (Hernder Estates Winery), Angela Kasimos (Riverview Cellars Winery) and Richie Roberts (Fielding Estate Winery).

Niagara winemakers who presented included Steve McAdam (Cattail Creek Estate), Gavin Robertson (Niagara College Winery), Archie Hood (Reif Estate Winery) and Marc Bradshaw (Strewn Estate Winery).

Thank you to participating chefs Erik Peacock, of Wellington Court Restaurant, and the chefs from the Canadian Food and Wine Institute including Tony DeLuca, Bruce Worden, Mark Picone and Keith Ellis.



Seminar host Linda Bramble with CCOVI's Barb Tatarnic, Angela Kasimos from Riverview Cellars and Bruce Worden, Chef and Manager, Benchmark Restaurant at Niagara College.

## A week of wine

Next June, Brock University will be hosting a week of wine education with two back-to-back international conferences at the University.

The first is the 2013 Riesling Experience. This will be the third time Brock's Cool Climate Oenology and Viticulture Institute (CCOVI) has held the conference to bring together producers, media and wine enthusiasts from Canada, the United States and around the world to share and learn more about the diversity and versatility of Riesling.

The second event is the International Conference of the Academy of Wine Business Research, which will be hosted at Brock's Goodman School of Business and marks the first time this conference will be held in Canada.



**What:** The 2013 Riesling Experience  
**When:** June 11-12, 2013  
**Registration:** starts Mon Jan. 7, 2013  
**Website:** rieslingexperience.com



**What:** Academy of Wine Business Research Conference  
**When:** June 12-15, 2013  
**Registration:** deadline June 10, 2013.  
**Website:** academyofwinebusiness.com/2013/

## Nominations open

Nominations are now open for the 2013 VQA Promoters' Award.

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](http://brocku.ca/ccovi). Click on 'Outreach Services' and then on 'Expert Tasting/Promoters' Awards.'

The winners will be announced in March 2013 at CCOVI's Experts' Tasting event.

Deadline for nominations is Feb. 13, 2013.



## New crop of OEVI students start at Brock

September marked the beginning of another academic year at Brock. To welcome the new students in the Oenology and Viticulture (OEVI) program, the Cool Climate Oenology and Viticulture Institute (CCOVI) hosted its annual orientation BBQ and wine tour.

This year the program gained 12 new students, 10 enrolled in the BSc. in Oenology and Viticulture degree program while two joined the Certificate in Grape and Wine Technology program.

After a lunch with faculty and staff, both new and returning students boarded a bus to tour two wineries with OEVI alumni connections to get

a taste of what they can except after graduation.

The first stop was Peninsula Ridge Estate Winery where the students heard from Brock alumni Jamie Evans and Natalie Gorejko. The two walked students through three different wines and what made them so unique.

At the next stop, the tour visited Brock alumna Richie Roberts at Fielding Estates Winery. With harvest in full swing during the visit, students saw the crush pad in use and the machine harvester at work.

The alumni's advice to the students—be curious and adventurous.

Students listening intently at Peninsula Ridge Estates Winery



## Upcoming seminar



On Monday Nov. 12, the Cool Climate Oenology and Viticulture Institute (CCOVI) and wine

equipment supplier AO Wilson are partnering to present guest speaker Dr. Paulo Lopes at Brock University.

The seminar is titled "From Cork to Screw Cap—Closure Research Revealed". Dr. Lopes

will present the latest research on how closures can influence wine development and its quality after bottling, including aspects such as gas barrier properties and chemical composition.

### Details

Location: H313  
Date: Monday, November 12  
Time: 1-2:30 p.m.  
Parking: is available in Lot 'E' at a rate of \$2.50 per hour

## Research Q&A

### Wine trade barriers within Canada



Alexandra Mayeski is a Professional Affiliate with the Cool Climate Oenology and Viticulture Institute (CCOVI) at Brock University and a lawyer with Dykeman Dewhirst O'Brien LLP. Although her firm's head office is in Toronto, Alexandra lives and works from one of Ontario's burgeoning wine regions, Prince Edward County.

**Can you give our readers an update on recent changes to Canadian wine trade law?**  
On June 28, 2012, Bill C-311 received Royal Assent and became law amending the federal *Importation of Intoxicating Liquors Act*.

The Bill removes an archaic barrier that previously prohibited individuals from moving wine from one province to another for personal use. It also authorizes the provinces to set limits on personal importations of wine.

What's unique about this bill is that it was introduced as a private member's bill and it received unanimous support in the House of Commons.

### What is your opinion on these changes?

I think this is a positive step for the Canadian wine industry - especially for smaller wineries. It opens up

a new avenue to sell Canadian wines. The previous law stifled the growth of the industry. As most wines are sold through the individual wineries, purchases from out-of-province visitors will likely increase as well as online orders for shipment directly to consumers.

### What barriers still exist to shipping Canadian wine from one province to another?

There are still some perceived barriers to shipping wine across the country. For example, in Ontario, mixed messages are being given. The Liquor Control Board of Ontario has issued a policy statement that it won't allow the interprovincial shipment of wine unless it's done in person. However, there is nothing in the legislation that prohibits the inter-provincial importation of wine. In my view, there is currently no basis upon which Ontarians can be prohibited from purchasing out-of-province wine online.

### What is the next step going forward?

I think that consumers and wineries need to embrace this change in the law. There is still more work to be done and there appears to be public momentum in trying to break down the barriers that prohibit Canadians from drinking the Canadian wine of their choice. The momentum needs to continue and provincial governments need to wake up to the reality that anything other than the free flow of Canadian wine across provinces is not only absurd, but arguably unconstitutional as well.

## CCOVI Briefs

### Business

- Bhargave, R. and Mantonakis, A. (2012). Memories Jogging at High Intensity: The Effect of Recollecting Past Hedonic Experiences on their Retrospective Evaluations. Association for Consumer Research Conference, Vancouver, BC, Oct. 4-7, 2012.
- Hills, S., Veronov, M., De Clercq, D., and Hinings, C.R. (2012). Rhetorical History as a Theorization Strategy: The case of Ontario fine wine. Annual Conference of the Academy of Management, Boston, MA, August 3-7, 2012.
- Voronov, M., De Clercq, D., and Hinings, C.R. (2012, August). Changing, Stabilizing or Coping? Investigating mundane institutional work in Ontario Wine Industry. Annual Conference of the Academy of Management, Boston, MA, August 3-7, 2012.

### Viticulture

- Willwerth, J. (2012). Understanding Key Factors Affecting Cold Hardiness in Ontario: Optimization of Cold Tolerance and Reduction of Cold Injury in Grapevines. 39th Annual Conference of the Plant Growth Regulation Society of America. Denver, CO, 22-26 July, 2012.

## CCOVI Publications

### Geography

- Shaw, T. (2012). A climatic analysis of wine regions growing pinot noir. Journal of Wine Research, Vol. 23, Issue 3 203-228.



The Cool Climate Oenology and Viticulture Institute (CCOVI) is pleased announce the 2013 Triggs International Premium Vinifera lecture series will be presented by Dr. Kobus Hunter next August in both Ontario and British Columbia.

Hunter is from the Department of Viticulture and Oenology at Stellenbosch University, South Africa.

The lecture series would also like to formally welcome new sponsor BASF Canada.

#### Ontario

Wed., Aug 21: Vineyard Visits and Technical Workshop

Thur., Aug 22: Public Lecture,

Brock University

#### British Columbia

Tues., Aug 27—Vineyard Visits and Technical Workshop

Wed., Aug 28—Public Lecture,

PARC

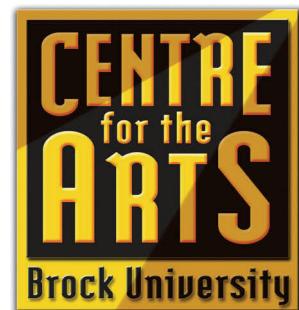
## Arts and wine

As Brock University's Centre for the Arts (BCFA) begins their 2012-2013 performance season, they will be once again pouring local VQA wines.

For the third time, BCFA has partnered with the Cool Climate Oenology and Viticulture Institute (CCOVI) to invite Niagara wineries to participate in a competition to serve their wines at the BCFA.

"In partnering with the local wineries our patrons are trying the best of Niagara. They're getting two really first class acts—the wine and the entertainment," says Elaine Smithies, BCFA Audience Services Manager.

This year, 30 wineries submitted 76 varieties for tasting. CCOVI's Barb Tatarnic, organized the tasting using a panel of qualified tasters, with various levels of wine experience including BCFA patrons. They evaluated the submissions and selected eight wines to be served this season. Congratulations and thank-you to all who submitted.



## Continuing Education

### OEVI ON02: Wines of Ontario

Mondays, Jan 21- March 25 (nine weeks)

Focuses on the wines of Ontario and familiarizes students with VQA wines and the areas that they are grown. This course includes the Wine Council of Ontario Certification.

### OEVI ON03—Wine Regions of the World

Wednesdays, Jan 16- April 3 (12 weeks)

Designed to deepen and refine your wine tasting skills as you explore the major wine regions of the world.

### OEVI ON05—WSET Foundation Award in Wine

Saturday, Jan 26, 9:15 a.m. to 5 p.m.

Provides basic product knowledge and skills in the service and retail of wine.

### OEVI ON07 WSET Level 3:

#### Advanced Award in Wines & Spirits

Tuesdays, Jan 22—April 30(14 weeks).

Provides in-depth knowledge of a wide range of wines and spirits. Open to students who hold the WSET Level 2 Intermediate award or can demonstrate knowledge at this level.

To register online or see a complete list of courses visit [brocku.ca/ccovi](http://brocku.ca/ccovi) then click on Continuing Education.