

Spring 2014

# CCOVInews

A newsletter from  
the Cool Climate Oenology  
and Viticulture Institute



CCOVI

Brock University

## CCOVI set to host sparkling wine symposium

At a time when consumer interest is exploding, winemakers from across North America will gather at Brock University May 6 to focus on sparkling wine.

Hosted by CCOVI, the sold-out Ontario Sparkling Wine Technical Symposium will be a blend of technical theory and practical solutions.

International experts will share global success stories as well as the latest developments in sparkling wine research. The afternoon will involve structured tastings featuring local and international sparkling wines.

The symposium comes at a time when interest in Ontario sparkling wine is growing, says Shari Mogk-Edwards, vice-president products, sales and merchandising at the LCBO.

“Our cool climate is yielding world class products,” Mogk-Edwards said, “and I am thrilled to say our customers have discovered the value of Ontario VQA sparkling wines.

“There is a growing interest in fizz, so we are very pleased with the success of this premium category. The future of Ontario VQA sparkling wine is bright.”

And the numbers are backing this up. In 2013, sales in Vintages at the LCBO of VQA sparkling wine were up 59.2 per cent from 2012 sales data.

There are 36 Ontario wineries producing sparkling wine, with others expressing interest in starting a sparkling program in the near future.



Ontario winemakers tasting sparkling base-wines at the December Fizz club event.

The symposium is the latest in sparkling wine outreach events organized by CCOVI. The idea for the event came out of Fizz Club, a one-day session for sparkling winemakers held last December at Brock. At the event, participants indicated they were interested in learning more.

The symposium’s speakers will bring with them knowledge and research from around the world.

Bertrand Robillard, director of research and development at the Institut OEnologique de Champagne (IOC), will travel from France to discuss factors that affect foaming.

Ed Carr, sparkling winemaker at Accolade Wines in Australia, will talk about Tasmanian sparkling wine production, including phenolic and malo-lactic fermentation management.

Larry Mawby will discuss the challenges he has experienced during production when using alternative grape varieties for sparkling wine at his

winery L. Mawby Vineyards in Michigan.

British wine writer Jamie Goode will present on sparkling wine closures and how consumers perceive local, national and international sparkling wines.

Participants will also be taken through two structured tastings. The first, moderated by CCOVI oenologist Belinda Kemp, will examine sparkling wine research trials. The second, moderated by Goode, will include three flights of local and international sparkling wines and champagne.

The symposium’s presenting sponsors are CCOVI, Scott Labs and Wine Country Ontario. Friends of Fizz sponsors are AO Wilson Ltd., Cellar Tek Supplies Ltd., Chateau des Charmes Estate Winery, Colio Estate Winery, Giusti Wines, Fielding Estate Winery, Jackson-Triggs Niagara Estate, Millesime Sparkling Wine Processing Inc., Trius Winery at Hillebrand and Vines to Vintages.

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## Experts Tasting celebrates 25th anniversary

Over 150 wine writers, sommeliers and industry professionals gathered at Brock University on March 1 to celebrate the 25th anniversary of the Experts Tasting.

Hosted by CCOVI, the event promotes Ontario VQA wine and celebrates the industry's top promoters.

This year's tasting focused on Riesling, Chardonnay, Pinot Noir and Bordeaux blends. Wineries from across the province submitted more than 160 VQA wines for consideration; a judging panel at CCOVI narrowed down the wines to the 31 served at the tasting.

As part of the 25th anniversary celebrations, the event took a look back at Ontario wines through the years with presenters highlighting the times and issues facing the Ontario industry.

### VQA Promoters Awards

Throughout the tasting, the annual VQA Promoters Awards were handed out. The awards acknowledge individuals who celebrate the Ontario VQA wine industry with unselfish enthusiasm, constructive input and unsolicited promotion.

Wine writer David Lawrason, this year's recipient in the media category, took the opportunity to share his pride in what was happening in the Canadian wine industry.

"We are really onto something here in Canada," Lawrason said. "If I do nothing else, I want to get everyone on that same page to know that we have to go out into the world now, as a country working together, to do whatever it takes to present one clear message that we are all about quality wines."

### 2014 winners

- \* Hospitality: Erik Peacock, proprietor, Wellington Court restaurant
- \* Media: David Lawrason, wine writer
- \* LCBO: William Mancini, LCBO product consultant at the Toronto Kingsway store
- \* LCBO: David Churchill, awarded posthumously, writer and researcher for the LCBO's *Vintages* magazine
- \* Promoter-at-Large: Shawn McCormick, uncorkOntario.com and The Great Canadian Wine Challenge
- \* Lifetime achievement: Lloyd Schmidt, viticulturist

## Osoyoos Larose wine tasting benefits local charity

Niagara wine enthusiasts had the opportunity to learn more about wine from British Columbia at a tasting held March 4 at Brock University.

The vertical tasting of wine from Osoyoos Larose was organized by oenology and viticulture student Paul van der Merwe and CCOVI's Barb Tatarnic and led by Eugene Mlynczyk of Constellation Brands. At the end of the tasting, participants competed in a challenge to test their ability to blend wine.

The tasting raised \$840 for Red Roof Retreat— a Niagara-on-the-Lake facility that provides respite and recreational programs for children with special needs.

## Wine Tasting Challenge returns

The world's largest wine-tasting competition returned April 14, with nearly 300 amateur and professional wine lovers testing the strength of their palates.

The 10th edition of the competition was held in Toronto at the Liberty Grand, and offered more than \$100,000 in prizes.

After the competition, Lanny Huff of Huff Estate Winery was recognized with the event's distinguished sponsor award.

Brothers Paul, Matthew and Daniel Speck from Henry of Pelham Family Estate Winery were recognized with the Donald Ziraldo Award acknowledging innovation, development and inspiration in the food and wine industry.

The event's 2014 winners will be posted online May 15 at [winetastingchallenge.com](http://winetastingchallenge.com)

## Continuing education

Are you looking to advance your certification in wine and spirits this summer?

CCOVI is once again offering an online distance education class for students looking to obtain their Wine & Spirit Education Trust (WSET) Level 2 award.

The course runs from June 7 to July 11 and the registration deadline is May 23.

More details are available at [ccovi.ca/ce](http://ccovi.ca/ce)



VQA Promoters winners McCormick, Mancini, Lawrason and Schmidt

## Ontario Hostelry Institute inducts CCOVI's Barb Tatarnic

The Ontario Hostelry Institute (OHI)— an organization dedicated to creating well trained and educated hospitality professionals— inducted Barb Tatarnic, CCOVI's manager of outreach and continuing education, as a fellow of the institute.

Tatarnic accepted the honour at the organization's annual gala April 24. Charles Grieco, OHI president, says that her dedication to CCOVI and the Ontario wine and hospitality industry makes her an ideal candidate for the honour.

"I would like to congratulate Barb as she becomes a fellow of the Ontario Hostelry Institute," Grieco said. "This award recognizes her professional and institutional achievements to the grape and wine industry."

Tatarnic oversees CCOVI's continuing education program and outreach activities.

"Barb has been a driving force in developing our wine outreach and continuing education programs at CCOVI," said CCOVI director Debbie Inglis. "This award recognizes her passion for and dedication to advancing the Ontario wine industry."

## Lecture series wraps up season

The CCOVI Lecture Series has wrapped up its seventh season. The series shares timely research with the grape and wine industry.

This year, the nine-week event examined topics across the grape and wine value chain including business, geography, law, psychology, oenology and viticulture.

However, the series doesn't end with the final lecture. Videos of the presentations are posted online for people who were unable to attend.

"Being able to put the series online has allowed CCOVI to expand our outreach activities from our own backyard to a truly global audience," said CCOVI director Debbie Inglis.

To watch the lecture series videos, visit [brocku.ca/ccovi/outreach-services/](http://brocku.ca/ccovi/outreach-services/)

## Oenology and viticulture student receives co-op honour

Oenology and viticulture (OEVI) student Paul van der Merwe has been recognized recently as one of Brock University's 2014 co-op students of the year.

Van der Merwe spent his summer 2013 placement in British Columbia working as a vineyard and winery junior assistant at Culmina Family Estate Winery.

At the awards ceremony, Culmina co-proprietor Don Triggs praised van der Merwe for his initiative, ideas and energy in a congratulatory video.

OEVI students must complete three co-op terms as part of their degree. If you are interested in hiring a student, contact Alesia Dane at [alesia.dane@brocku.ca](mailto:alesia.dane@brocku.ca)

## Graduate student receives scholarship

Jennifer Kelly, an MSc candidate in Biotechnology, has been recognized with two prestigious scholarships.

Kelly is the latest recipient of the Dr. Joseph A. Peller graduate scholarship in oenology and viticulture. The \$5,000 award is given to a student who demonstrates outstanding academic achievement and shows compassion to others.

She has also been awarded the Donald Ziraldo and Laura McCain CCOVI Director's Award in the amount of \$1,000.

Kelly is working under the supervision of CCOVI director Debbie Inglis. Her thesis is characterizing a natural yeast isolate from grapes in Niagara for use in appassimento wine production. This study is part of the larger appassimento project being conducted at Brock.

"These scholarships will allow me to focus on my research," Kelly said. "I appreciate being able to work on a project where the local industry can benefit directly from our findings."

## Students gain cross-border perspectives during knowledge exchange

Brock students studying winery equipment and processing took a break from their regularly scheduled lecture Jan. 21 to network and learn from a visiting class from Finger Lakes Community College in Canandaigua, N.Y.

The knowledge exchange gave both classes a chance to learn about another wine region. Gail Higenell, the senior lab demonstrator for Brock's oenology and viticulture program, organized the visit after seeing how beneficial the event had been for students last year.

Finger Lakes instructor Paul Brock and Ontario winemaker Jamie

Quai took turns giving an overview of their respective region's geography and grape varieties.

The students also participated in a blind tasting of wines from each region.



Winemakers Jamie Quai and Paul Brock give overviews of the Ontario and Finger Lake wine regions



## CCOVI takes over organization of prestigious Cuvée Grand Tasting

Cuvée, one of the most prominent celebrations of Ontario wine and food, will now be organized by CCOVI.

Announced at the grand tasting's 26<sup>th</sup> anniversary Feb. 28, Brian Hutchings, Brock's Vice-President of Finance and Administration, said CCOVI's new role with Cuvée is a good fit, given the University's strong relationship with Ontario's grape and wine industry.

The format of the event will stay the same with proceeds from the wine weekend going to support student bursaries and research that will benefit the Ontario grape and wine industry.

"This is a terrific development," said Hutchings. "It will ultimately support some of the very students and researchers who are crucial to sustaining and growing the industry in the future."

CCOVI has been a longtime supporter of Cuvée and is excited to take on the organizational role, says director Debbie Inglis.

CCOVI takes over leadership of Cuvée from the Niagara Community Foundation, which has organized the event for the past 11 years.

BASF Canada Inc. once again sponsored the tickets of Brock's top oenology and viticulture students so they could attend Cuvée.

The students are pictured below with BASF Canada's Bruce Irons. From left back row: Stephan St. Pierre, Irons, Vanessa Campbell, Jennifer Kelly, Rachel Kvas and Marnie Crombleholme.

Front row: Jessa Black, Breanne Gillie, Andreanne Hebert-Hache, Damian Espinase and Julie Lupia.



## Publications

### Biology

- Barron, C., Moore, J., Tsakiridis, T., Pickering, G. and E. Tsiani (2014). Inhibition of human lung cancer cell proliferation and survival by wine. *Cancer Cell International*, 14(1):6.
- Bering, A., Pickering, G. and P. Liang (2014). TAS2R38 single nucleotide polymorphisms are associated with PROP—but not thermal- tasting: a pilot study. *Chemosensory Perception* 7(1): 23-30.

### Briefs

#### Business

- Bhargave, R., Mantonakis, A. and K. White (2014). The cloud that rains information: Accessibility on the internet impacts how consumers process marketplace information. Society for Consumer Psychology Conference, Miami, Florida, March 7.
- Kettle, K. and A. Mantonakis (2014). Look for the signature: How the infusion of personal signatures affects product evaluations and purchase behavior. Society for Consumer Psychology Conference, Miami, Florida, March 8.

#### Geography

- Shaw, T. (2014). Climate extremes and impacts on cool climate wine regions of Ontario. Annual Meeting of the Association of American Geographers, Tampa, Florida, April 8-12.

#### Oenology

- Inglis, D. (2013). Harvesting innovation: Conquering challenges facing the Canadian grape and wine industry. Bacon and Egghead Breakfast Seminar Series for Parliamentarians, Partnership Group in Science and Engineering, Ottawa, Ontario, Oct. 24.
- Inglis, D. (2013). Harvesting innovation: Conquering challenges facing the Canadian grape and

wine industry. NSERC Science Kiosk with Senator Ogilvie Food for Thought, the Science Behind Food and Agriculture, Ottawa, Ontario, Nov. 4.

- Inglis, D. (2014). How can the wine industry adapt to climate change? Research Matters Queens Park pop-up research park, Toronto, Ontario, Feb. 26.
  - Kemp, B. (2014). TanninAlert: Phenolic ripeness and tannin management in red wine production. Ontario Fruit and Vegetable Convention, Niagara Falls, Ontario, Feb. 19.
  - Kemp, B., Harrison, R. and G. Creasy (2014). Managing wine flavours despite vintage variation: A perspective from New Zealand with application to Ontario. Ontario Fruit and Vegetable Convention, Niagara Falls, Ontario, Feb. 19.
  - Pickering, G. (2014). Climate change adaptation in the Ontario grape and wine industry. The Centre for Viticulture and Oenology Seminar Series, Canterbury, New Zealand.
  - Pickering, G., Jain, A., and R. Bezawada (2014). Taste phenotypes and wine behavior: What genes can tell us about wine preferences. International Symposium on Fundamental and Applied Sciences, Tokyo, Japan, March 28.
- #### Viticulture
- Willwerth, J. (2014). Precision viticulture and use of unmanned aerial vehicles (UAVs) in vineyards. Eastern Winery Exposition, Lancaster, Pennsylvania, March 4-5.
  - Willwerth, J. (2014). Protecting vineyards using large data sets: VineAlert and monitoring cold tolerance in grapevines. Data Analytics for the Wine and Tree Fruit Growing Industries, Acadia University, Wolfville, Nova Scotia, March 29.