

Spring 2015

CCOVInews

A newsletter from
the Cool Climate Oenology
and Viticulture Institute



CCOVI

Brock University

Cuvée Grand Tasting establishes legacy fund

A sold-out crowd of more than 700 people celebrated excellence in Ontario VQA winemaking Feb. 27 at the 2015 Cuvée Grand Tasting.

This year marked an exciting milestone as CCOVI took over stewardship of the annual event hosted at Fallsview Casino Resort.

The success of the 2015 event has allowed CCOVI to establish a legacy fund that will fund student scholarships and research that benefits the grape and wine industry.

"When CCOVI took over the stewardship of Cuvée, we knew we were taking on one of Canada's most prestigious wine celebrations," said Cuvée manager Barb Tatarnic.

"We are so pleased that through the success of the event, we were able to create the legacy fund that will impact the industry long after the final glass of wine is served."

A portion of the event proceeds also went back to the Niagara Community Foundation, the organization which previously organized Cuvée.

The Cuvée Grand Tasting featured 52 Ontario VQA wineries that each poured their winemaker's favourite wine. Thirteen of Ontario's finest chefs served guests signature dishes at live cooking stations.

Before the tasting got underway the 2015 Cuvée Awards were presented during a VIP reception.

Niagara-on-the-Lake grape grower Don Forrer was honoured with the



Laurie Macdonald and Don Forrer speak with the Honourable Elizabeth Dowdeswell

Cuvée Vineyard of Excellence Award sponsored by BASF Canada Inc. The award recognizes a grower who promotes excellence in their vineyard practices. The winner is chosen by an expert panel that makes field visits throughout the growing season to monitor quality.

The Tony Aspler Cuvée Award of Excellence was presented to Laurie Macdonald, executive director of VQA Ontario, for overseeing the development of a provincially regulated appellation system with grace and humanity.

Ontario Lieutenant Governor the Honourable Elizabeth Dowdeswell was one of many dignitaries in attendance, and took the opportunity to meet and speak with members of the Ontario wine industry.

The night ended with the Après Cuvée after party that featured VQA sparkling and Icewine as well as local craft beer.

"An event as large as Cuvée could not have happened without the integral role our sponsors, winery and culinary partners, volunteers and organizing committee played," said CCOVI director Debbie Inglis. "Thank you on behalf of everyone who will benefit from this fund."

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VQA promoters recognized at 26th annual Experts Tasting

During a weekend celebrating excellence in Ontario wine, sommeliers, wine writers and industry professionals gathered at Brock University Feb. 28th for the 26th annual Experts Tasting.

Organized by CCOVI, the event promotes Ontario VQA wine and celebrates individuals who have made contributions to growing and promoting the province's grape and wine industry.

This year's tasting examined rising white varietals that are enjoying better-than-ever consumer acceptance including Pinot Gris/Grigio, Sauvignon Blanc and Viognier. The tasting also featured a full flight of Gamay which, one of the first commercially grown viniferas in Ontario, which is currently enjoying a recent resurgence in consumer acceptance.

VQA Promoters Awards

The 2015 VQA Promoter Award winners were announced at the Cuvée Grand Tasting and were presented to the recipients at the Experts Tasting. The awards acknowledge individuals who celebrate through promotion and/or education the Ontario VQA wine industry with unselfish enthusiasm, constructive input and unsolicited promotion.

Len Pennachetti, this year's recipient of the Lifetime Achievement Award, took the award ceremony as an opportunity to reflect back to 40 years ago when he was one of the first growers to start planting vinifera vines in Niagara.

"Those of us who were already growing Vitis Vinifera in Niagara knew that it could be done,"



Len Pennachetti accepting his award

Pennachetti said. "And sometimes I have to pinch myself when I come to events like last night (Cuvée) or here today and see what we have been able to achieve as an industry, and that's because of innovation that we have completely transformed the Niagara peninsula."

The 2015 VQA Promoter Award winners in each category are:

Education: Evan Saviolidis, sommelier and wine educator.

Hospitality: Darcy MacDonell, owner/operator of Farmhouse Tavern.

LCBO: Ed Smith, Ontario wine leader customer service representative at the Ottawa-Orleans LCBO.

Media: John Szabo, partner and principal critic at Wine Align.

Promoter-at-Large: Kimberly Hundertmark, executive director of the Niagara Grape and Wine Festival.

Lifetime Achievement: Len Pennachetti, president and co-founder of Cave Spring Cellars.

A fond farewell

After 15 years working as CCOVI's senior lab demonstrator and academic advisor for the OEVI program, Gail Higenell retired from Brock University May 29.

Higenell says what she will miss most about her position is being part of the students educational journey from the minute they start to well after they finish the program.

Higenell's best piece of advice to students is to "stay calm and learn to expect the unexpected."

In her retirement, she's looking forward to spending more time with her family and taking more classes towards her visual arts degree at Brock.

CCOVI director Debbie Inglis said that Higenell's impact on her students went well beyond helping them understand their course material.

"The compassion and guidance Gail gave her students has left a lasting legacy on the graduates of our program," said Inglis.

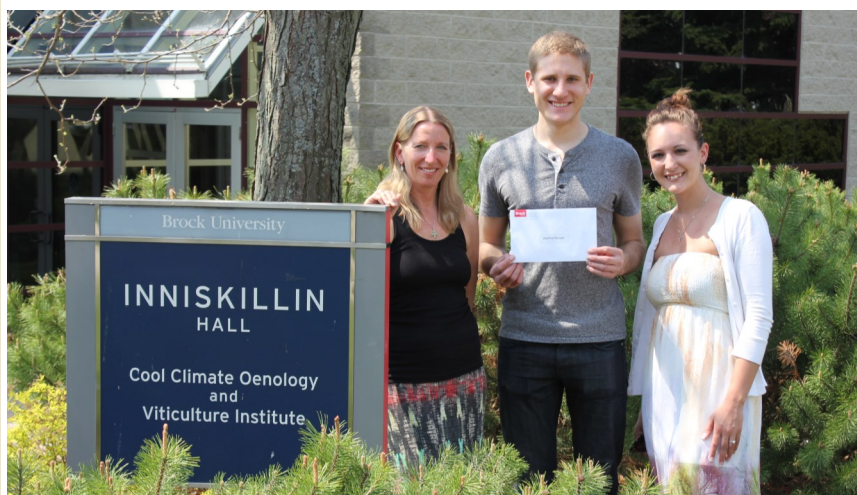
Earlier this year, Higenell was honoured by Brock's Faculty of Mathematics and Science with the Distinguished Staff Award for her commitment to innovation in the classroom and her dedication to recruiting and retaining students.

BASF Canada Inc. sponsorship sends top OEVI students to Cuvée



From left: Esther Onguta, BASF's Scott Hodgins, Breanne Gillie, Sebastien Savard, Damian Espinase, Jennifer Kelly, Heather Bouwhuis and Margaret Thibodeau.

Educational tasting supports local charity



Steffanie Bjorgan (left) and Claire Harris with OEVI student Paul van der Merwe

When OEVI student Paul van der Merwe had the idea to turn his passion for wine into a fundraiser for a local charity, he turned to CCOVI to help execute the event.

He approached CCOVI's outreach manager Barb Tatarnic who helped structure an educational tasting that would interest Niagara wine enthusiasts.

The sold-out tasting held Feb. 4 compared wines from California, British Columbia and Niagara and raised \$1,000 for Red Roof Retreat—a Niagara-on-the-Lake facility that

provides programming for children with special needs.

Constellations Brands' Eugene Mlynczyk, a Masters of wine candidate, led the tasting which examined four varietals from the three regions including Sauvignon Blanc, Chardonnay, Pinot Noir and Cabernet Sauvignon.

"Donations like this help keep the cost of our programs affordable," said Steffanie Bjorgan co-founder of Red Roof Retreat. Bjorgan accepted the donation with colleague Claire Harris.

Students supported by scholarships

A number of graduate and undergraduate students have recently been honoured for their achievements with scholarships that will help support their studies.

Jennifer Kelly, an MSc candidate in biotechnology, has been awarded 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.

Kelly was also awarded the W.D. Hatch Memorial postgraduate scholarship in the amount of \$1,330 based on her first-class academic standing.

Esther Onguta, also an MSc candidate in biotechnology, received the OEVI Alumni Graduate Award which has a \$270 value.

Fourth-year OEVI student Paul van der Merwe was recognized by the Ontario Hospitality Institute and received their \$3,500 Oenology and Viticulture scholarship.

Lecture series wraps up season

The CCOVI Lecture Series wrapped up its 2015 season mid-April, capping another year of providing timely research with the grape and wine industry.

This year, the series covered some current research on sparkling wine, table grapes, vine viruses, appassimento wine, climatology in Ontario wine regions and optimizing grapevine cold hardiness and winter survival.

To reach an audience beyond the Niagara region, each presentation was also livestreamed, with people able to ask real-time questions. However, the series doesn't end with the final lecture, videos of the presentations are posted in a online video archive. That archive now features more than 60 lectures by CCOVI researchers, fellows, scientists and professional affiliates.

To watch the lecture series videos, visit brocku.ca/ccovi/outreach-services/

What kind of cool are you?

Guests attending the International Cool Climate Chardonnay Celebration's (i4c) signature event have the opportunity to participate the interactive 'what kind of cool are you' activity hosted by CCOVI.

The palate profiling exercise will take place during the Cool Chardonnay World Tour Grand Tasting and Dinner Saturday July 18, and participants will learn which styles of Chardonnay best match their taste preferences.

Tickets for the tasting and dinner are \$150 and can be purchased on the i4c's website.

Alumna named Winemaker of the Year

Emma Garner, an OEVI alumna (BSc '04), was recently recognized with the Winemaker of the Year title at the 2015 Ontario Wine Awards.

Garner has been the winemaker at Thirty Bench since 2010. Congratulations on this prestigious recognition Emma, from the team at CCOVI.

Briefs

Business

- Thongpapanl, T., Ashraf, A. and M. Razzaque (2015). The influence of online customers' regulatory fit on their attitude and purchase intention. *Academy of Marketing Science (AMS)* May 12-14, Denver, CO.
- Thongpapanl, T., Wang, K. and S. Spence (2015). When do anticipated guilt ads lead to ethical consumption? Identifying moderating variables from a literature review. *Academy of Marketing Science (AMS)* May 12-14, Denver, CO.

Oenology

- Kemp, B. (2015) Rosé and Sparkling Wine: Production costs and potential trends. *Symposium Vigne et Vin*. Feb. 9, Drummondville, QC.
 - Pickering, G., Lucas, S., Klodnicki, C. and N. Gaudette (2015). Taste Sensitivity and Obesogenic food behaviour: the case of thermal tasting. *12th Annual Research Multilingual Conference on Advancement in Business, Education, Science and Technology*, London, United Kingdom.
 - Pickering, G. (2015). Psychological Barriers to Climate Change Mitigation in Canadians: the Importance of powerlessness, perceived risk, uncertainty, and the commons dilemma. *Seventh International Conference on Climate Change: Impacts and Responses*, Vancouver, BC.
 - Pickering, G. and N. Gaudette. (2015). Don't be bitter: Strategies for reducing aversive oral sensations in functional beverages. *2015 New Zealand/Australia Sensory Science Symposium*, Auckland, New Zealand.
- Proc. 19th GIESCO Congress, Gruissan, France, May 31-June 5 (in press).
 - Willwerth, J. (2015). Freeze protection in vineyards. *Symposium Vigne et Vin*. Feb. 9-10, Drummondville, QC.
 - Willwerth, J. (2015). Protecting grapevines from freeze injury using geotextiles. *Ontario Fruit and Vegetable Conference*. Feb. 18-19, Niagara Falls, ON.
 - Willwerth, J. and H. Fraser (2015). Bird repellent research project; New Zealand polarized light system and predator Kestrels. *Ontario Fruit and Vegetable Conference*. Feb. 18-19, Niagara Falls, ON.
 - Willwerth, J. (2015). Viticultural practices and their impact on cold hardiness: Optimizing grapevine winter hardiness. *Ontario Fruit and Vegetable Conference*. Feb. 18-19, Niagara Falls, ON.
 - Willwerth, J. (2015). From bubbles to appassimento: Grape and wine production in Ontario. *Michigan Grape and Wine Conference*. March 4-6, East Lansing, MI USA.
 - Willwerth, J. (2015). Grapevine cold hardiness and new ways to improve overwintering success. *Prince Edward County Grape Spring Tune-up and Trade Show*. March 21, Wellington, ON.
 - Reynolds, A.G., R.B. Brown, E. Kotsaki, Hyun-Suk Lee. 2015. Utilization of proximal sensing technology (Greenseeker) to map variability in Ontario vineyards. *Proc. 19th GIESCO Congress*, Gruissan, France, 31 May-5 June 2015 (in press).

Publications

Oenology

- Kemp, B., Alexandre, H., Robillard, B. and R. Marchal (2014). Review: Effect of production phase on bottle-fermented sparkling wine quality. *Journal of Agriculture and Food Chemistry*. 63 (1) 19-38.

CCOVI set to host sparkling wine master class

The focus of local wine industry personnel will turn from the glass to the vineyard when CCOVI hosts a master class in viticultural effects on sparkling wine quality June 9 at Brock University.

The session will feature keynote speaker Fiona Kerslake, a cool climate viticulture expert from Tasmania, and CCOVI's senior scientist in viticulture Jim Willwerth who will present findings from Ontario research trials.

"Just like still wine, great sparkling wine production begins in the vineyards," said Belinda Kemp, CCOVI's senior scientist in oenology.

Kerslake's presentation will focus on viticultural effects on sparkling wine quality in cool climates. Her research predominantly looks at how vineyard cultural practices impact the quality of sparkling wine made from Pinot Noir and Chardonnay.

Willwerth will talk about what Ontario research trials have revealed about the impact soils, clones and rootstocks has on sparkling wine quality.

"Like Ontario, Tasmania has a thriving sparkling wine industry," Kemp said. "Ontario grape growers and winemakers will benefit from Fiona's knowledge and expertise in vineyard management dedicated to producing quality sparkling wine."

The master class is looking to build off the success of the Sparkling Wine Technical Symposium held in May 2014, and Fizz Club a series of meetings for sparkling winemakers.

Triggs Lecture will return this August

The Triggs International Premium Vinifera Lecture Series will take place again this August in both Ontario and British Columbia. The series brings grape growers and winemakers together in the vineyard and the classroom in an open dialogue to enhance premium grape growing.

Stay tuned to the CCOVI website for an announcement of this year's dates and speaker soon.