

Fall 2016

# CCOVInews

A newsletter from  
the Cool Climate Oenology  
and Viticulture Institute



## OEVI alum is King of the vineyards

Ontario has another Grape King with a Brock University pedigree.

Jamie Quai (BSc '07) was named by the Grape Growers of Ontario (GGO) as the 2016 Grape King for his outstanding vineyard management skills. Chosen each September, the Grape King acts as an ambassador for Ontario's grape and wine industry at events across Canada.

A graduate of the OEVI program in CCOVI, Quai is a third-generation grape grower who is co-proprietor and winemaker at his family's Quai Du Vin Estate Winery in St. Thomas.

He said his years at CCOVI were invaluable, as he participated in three grape harvests, gained experience at craft and larger wineries and researched an undergraduate thesis on Icewine production.

"My time at Brock profoundly shaped the person I am today," Quai said while accepting the honour at the GGO's Celebrity Luncheon Sept. 14.

After graduation he stayed involved with Brock, instructing a course in Winery Processing and Equipment (OEVI 3P21) from 2007-16.

"I recognized the value of my degree was tied to the quality of the education I received. People who have gone through the program have gone on to do great things. This comes up in discussions you have with others in the industry. People say, 'that person is a CCOVI grad', or 'that person went to Brock'."

But Quai's affection for Brock is based on more than education. It's



2016 Grape King Jamie Quai (Photo credit: Denis Cahill)

where he also met his wife Kim (nee Vandersluis), a concurrent ed student who graduated in 2005 with a degree in Child and Youth Studies.

Quai is just the latest Grape King with a strong Brock connection. In 2011 the honour went to Brock OEVI grad and Beamsville grape grower Ed Hughes, and a year earlier the Grape King was CCOVI Director Debbie Inglis, who is a scientist as well as a Niagara grape grower.

Inglis, who was also Quai's thesis advisor, said it's a proud moment for CCOVI to see Quai recognized with this honour.

"His dedication to his vines and his enthusiasm for this industry are second to none, and will be reflected in the excellent wines from this harvest," Inglis said.

The Quai du Vin winery has 22 acres of vineyards, planted with Riesling,

Chardonnay, Pinot gris, Merlot, Cabernet franc, Baco noir, Marechal Foch, Vidal, Seyval blanc, Seve villard, Aurore, Concord, Niagara, New York Muscat, and Ehrenfelser.

Quai's installation as the 61<sup>st</sup> Grape King took place Sept. 30 at his winery.

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## Cross-Canada trek to Brock was worth it for award-winning OEVI student

After a decade spent trying to climb the career ladder in British Columbia's wine industry, Stephanie Van Dyk realized that not having a university degree was keeping her from becoming a head winemaker at a larger winery.

"I had a working knowledge of how to do things in the winery, and experience making wine," Van Dyk said recently, "but I wanted to understand the 'why' behind the actions we take."

After considering her options, the reputation of Brock University's Cool Climate Oenology and Viticulture Institute led her to apply to its Oenology and Viticulture (OEVI) degree program.

It was not an easy decision. Upgrading her assistant winemaker certificate from Okanagan University College meant uprooting her husband and two children and moving across the country to make a new home in St. Catharines.

But now, two years later, it's all paying off. Van Dyk is close to completing her OEVI degree, and was recently named the winner of the prestigious 2016 Ontario Hostelry Institute (OHI) Oenology and Viticulture Award.

The OHI, an organization dedicated to recognizing top Ontario

hospitality industry achievers, selects the recipient of this \$3,500 scholarship based on academic excellence as well as the student's achievements and experiences outside the classroom.

"This award is reinforcement that the decision I made to move my family was the right one," Van Dyk said. "It also justifies the time spent away from them working on this degree."

Now in her final year of the OEVI program, Van Dyk is working on her undergraduate research thesis, examining the fermentation of red table wines with yeast isolated from local grapes – Brock isolate *Saccharomyces bayanus* – under the supervision of CCOVI director and researcher Debbie Inglis.

With most of her coursework now complete, Van Dyk realizes the OEVI program's strong science background is an invaluable asset that will open up future opportunities and address those obstacles on the career ladder.

Van Dyk isn't sure if she'll stay in Ontario after graduating next spring or return to B.C., but wherever she ends up, she knows she has the knowledge and confidence needed to leave her mark on the industry.

## Continuing education

Are you looking to increase your knowledge of wine and spirits this winter?

Popular continuing education courses Wines of Ontario and Wine Regions of the World both return in January.

For students looking for advanced learning, the Wine & Spirit

Education Trust (WSET) Level 3 Award in wine will also return in January, while the Level 2 Award is offered online at various points throughout the year.

This winter, one of CCOVI's newest offerings will go digital as WSET's Level 2 Award in spirits will be offered online for the first time in March.

To register, visit: [ccovi.ca/ce/](http://ccovi.ca/ce/)

## Fizz Club to focus on rosé

Keeping up with the industry demand for knowledge about sparkling wine, CCOVI's Fizz Club will turn its attention to rosé bubbly when the group meets on December 13.

Fizz Club is a unique networking group for winemakers to hear the latest research developments, and acts as an open forum to discuss all issues relating to sparkling wine production.

Bernard Richet from the Institut Oenologique de Champagne (IOC) in France will be this session's guest speaker. He will talk about rosé sparkling wine production including controlling colour, flavour and foam.

CCOVI oenologist Belinda Kemp, in consultation with winemakers, has created an agenda that focuses on tackling production issues and will include structured sensory and blind tastings. Guests will also hear the latest sparkling wine research results from CCOVI's current trials.

Fizz Club will run from 10 a.m. to 3 p.m. at Brock University. Registration for this event is open to winemakers only and will open on Nov. 15; watch [brocku.ca/ccovi](http://brocku.ca/ccovi) for details.

## Champagne industry tour

Looking to learn more about sparkling production, Kemp led a group of 26 Ontario winemakers to France's Champagne region for a technical tour in July.

During the week-long tour, the group met with top champagne producers, heard from equipment suppliers and learned more about the latest sparkling wine products and research from consultants.



Winemakers and researchers in Champagne.

## VineAlert recognized provincially

CCOVI's VineAlert program was recently lauded by the Council of Ontario University's Research Matters campaign for its success in partnering with industry.

Research Matters, a program that promotes Ontario's most innovative university research, has identified 50 'game-changing' research partnerships across the province.

VineAlert measures the cold hardiness of grapevines and warns grape growers when they need to turn on frost-fighting wind machines or take other protective measures against impending extreme weather conditions.

The program is a collaboration between CCOVI researchers Debbie Inglis, Jim Willwerth, Kevin Ker and Ontario Grape and Wine Research Inc.

"Our cold hardiness research program would not be possible or successful without strong industry partnerships," Willwerth said. "VineAlert is a great example of how strong partnerships can advance research and innovation while simultaneously overcoming challenges and improving the economics and sustainability of an industry."

To view the VineAlert data or to sign-up for updates, visit: [ccovi.ca/vine-alert](http://ccovi.ca/vine-alert)

## New crop of students start at Brock

Before hitting the books, students starting the OEVI and OEVC programs met with faculty classmates and alumni at CCOVI's orientation event and industry tour.

Organized by the program's academic adviser Steven Trussler, also an OEVI alumnus, the orientation gives students a realistic preview of what they can expect.

"The students and graduates of our program are a close-knit group," said Trussler. "The orientation tour exposes students to this unique culture starting on their first day."

The first tour stop was at Riverview Cellars to visit alumna and winemaker Alyssa Bator who gave students a vineyard and winery tour.

Next they visited alumna Rachel Kavas at Constellation Brands who talked about career opportunities in research and development.

## Grad students recognized at international conference

Being at the forefront of research on emerging Ontario wine styles is yielding positive recognition from the academic community for two grad students studying at CCOVI.

Jennifer Kelly and Esther Onguta were recently recognized with both of the oenology student awards presented at the 41<sup>st</sup> annual meeting of the American Society for Enology and Viticulture Eastern Section (ASEV-ES) in St. Louis, Mo.

The conference, attended by top scholars, researchers and students, shares the latest research findings and developments in the grape and wine industry across the Eastern United States and Canada.

Kelly, a PhD candidate in biotechnology, is examining how various winemaking decisions impact wine quality and consumer preference in appassimento-style wine made in Ontario. This emerging wine style gives winemakers the opportunity to make full-bodied red wines in growing seasons that may not allow grapes to fully mature on the vine.

She attended the conference as a recipient of one of seven 2016 ASEV Student Scholarships. While there, Kelly received the award for Best Student Enology Presentation for the second year in a row. She works under the supervision of Debbie Inglis and Gary Pickering, both CCOVI researchers.

"It was an honour for Brock students to sweep the student oenology awards at this year's conference," Kelly said. "It demonstrates the respect amongst fellow researchers for the work going on here."

Onguta, a MSc candidate in biotechnology, is studying how to



Esther Onguta and Jennifer Kelly

optimize the quality of Ontario sparkling wine - a style that is increasing in both production and consumption within the province. At the conference, she was recognized with the Best Student Enology Poster. She also works under the supervision of Inglis.

"I was the only student presenting on sparkling wine," Onguta said. "Being recognized for my work helped me realize that people appreciate the effort that's gone into my project and how the work is being presented."

The student competitions featured 32 students representing 17 universities including Cornell University, Virginia Tech, Pennsylvania State University, Ohio State University, Missouri State University and Laval University.

Both of these projects are funded through grants received by CCOVI researchers. Kelly's work is funded by the Ontario Research Fund's Research Excellence program and through in-kind support from Cave Spring Cellars and Pillitteri Estates Winery.

Onguta's work is funded by the Ontario Ministry of Agriculture, Food and Rural Affairs and through in-kind support from Trius Winery at Hillebrand, Fielding Estate Winery and Millesime Sparkling Wine Processing Inc.

## Monitoring program returns to help Niagara's wine industry prepare for harvest

CCOVI researchers are helping Niagara's grape growers and wineries navigate the impact the hot, dry summer has had on their crops.

CCOVI's preharvest monitoring program returned this summer for a seventh harvest season, tracking key indicators of fruit ripeness across the Niagara Peninsula.

"The 2016 growing season was marked with hotter and drier conditions in Niagara," says CCOVI viticulturist Jim Willwerth. "Through our preharvest program, we found that all varieties matured earlier than the past three years and just slightly behind the 2010 and 2012 vintages which were considered exceptional."

Each week until the varieties are harvested, Willwerth and CCOVI oenologist Belinda Kemp collect samples at four sites across the Niagara region, tracking the most popular Niagara varieties – Chardonnay, Riesling, Cabernet

sauvignon, Cabernet franc and Pinot noir.

Once the samples return to Brock, sugar levels, titratable acidity, pH and volatile acidity are measured by CCOVI's Analytical Services team and are posted on the program's website each Tuesday.

The data is available to the industry through an interactive website that lets users compare varieties and vintages at different sites across the region. This allows users to compare current numbers to previous harvests in order to put the data into context.

Last year, the online database received more than 1,500 page views with people in 38 countries checking in to see how Niagara's harvest was progressing.

CCOVI's Analytical Services also offers grape or juice testing for any grower or winery interested in having their own samples tested.

To view the database, visit [ccovi.ca/preharvest](http://ccovi.ca/preharvest) today.

## Seminars a hit at the Niagara Wine Festival

Wine enthusiasts filled the Roy T. Adams Bandshell at this year's Niagara Wine Festival to take in the Educate Your Senses wine and cheese seminars.

Hosted by CCOVI, the seminars were hosted over the festival's two weekends by CCOVI educator Chris Waters and CCOVI oenologist Belinda Kemp. Each presentation featured a local winemaker or winegrower, two of their wines and was paired with cheese from the

Cheese Cellar at Stoney Ridge Winery.

OEVI alumni winemakers Richie Roberts (Fielding Estate Winery) and Jessica Wallace (Diamond Estate Winery) were two of the featured presenters. Other industry leaders who shared the stories behind their wines were Marc Bradshaw (Strewn Winery), Rob DiDomenico (Reif Estate Winery) and Jamie Slingerland (Pillitteri Estates Winery).

## Publications

### Business

- Bhargave, Rajesh, Antonia Mantonakis, and Kathrine White. "The Cue-of-the Cloud Effect: When Cues of Online Information Availability Increase Purchase Intentions and Choice," *Journal of Marketing Research*.

### Oenology

- Botezatu, A., Kemp, S., and G.J. Pickering (2016). Chemical and sensory evaluation of silicone and polylactic acid based remedial treatments for elevated methoxypyrazine levels in wine. *Molecules*, 21(9), 1238, 1-13.
- Kemp, B. and J. Willwerth (2016). Current Pinot noir research projects in Ontario. The Grape Press. *United Kingdom Vineyards Association (UKVA) magazine*. August 2016. 165, 37- 39.

### Viticulture

- Bowen, A.J., A.G. Reynolds, and I. Lesschaeve (in press). The effect of harvest date and crop level on Vidal blanc and Riesling Icewines from the Niagara Peninsula: Relating sensory and instrumental analysis. *Food Res. Int.*

## Briefs

### Business

- Thongpapanl, N., De Clercq, D., and Voronov, M. (2016). What's market turbulence, network embeddedness, and innovation orientation got to do with sustainable behavior? University of Auckland's Lecture Series, Auckland, New Zealand.
- Thongpapanl, N., De Clercq, D., and Voronov, M. (2016). Explaining SME Engagement in Local Sourcing: The Roles of Location-specific Resources and Patriotism. Lincoln University's Lecture Series, Lincoln, New Zealand.

### Oenology

- Inglis, D. (2016). Cabernet franc in appassimento Wines. 17th annual Enology and Viticulture Conference and Tradeshow, Penticton, BC, Canada, July.
- Inglis, D. (2016). Panel on Agri-Food Innovation. 6th Annual America's Competitiveness Exchange on Innovation and Entrepreneurship, Niagara College, ON, Sept.

### Viticulture

- Reynolds, A.G., R.B. Brown, E. Kotsaki, and H.-S. Lee (2016). Utilization of proximal sensing technology (Greenseeker™) to map variability in Ontario vineyards. 41<sup>st</sup> ASEV/ES Meeting, St Louis, MO, July 18-22 and 11th Terroir Congress, McMinnville, OR, July.