



Cool
Climate
Oenology &
Viticulture
Institute

Brock University

Cool Climate Oenology
and Viticulture Institute
2016-17
Year in Review

In 2016-17:



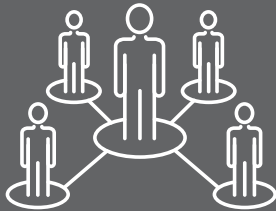
CCOVI had
1,689
Twitter followers



CCOVI's activities contribute
\$91 million to the Ontario
economy each year



751
work orders from industry
partners & researchers processed
by CCOVI's analytical services
department



2,295
people participated in CCOVI
programs or services

\$37,000

was raised for the
Cuvee Legacy Fund,
for scholarships &
research



46,140
buds were sampled
for CCOVI's
VineAlert program

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Message from the Director

When we look back on the 2016-2017 fiscal year, it is clear that the work we are doing to further support and grow the vital grape and wine industry has been extremely fulfilling.

Working with the grape and wine community to achieve the goals we all share, CCOVI has focused its leading-edge research on industry needs that help increase the growth, profitability and sustainability of the \$4.36-billion Ontario grape and wine industry; provided education opportunities to train the industry leaders of tomorrow; and hosted international conferences and events as a means to further knowledge transfer to the grape and wine community and the community at large.

Focusing on those three pillars has helped raise the profile of Canadian wine on a global scale and led to several milestone achievements for CCOVI.

The number of customers utilizing our Analytical Services department increased by 35 per cent in the past year, and the number of work orders processed was up by 30 per cent, showcasing the vital need that the institute's first-class testing facility fills for the industry.

CCOVI also furthered its commitment to offering high-quality educational opportunities for wine enthusiasts and industry professionals by expanding its course offerings substantially in the past fiscal year.

Newly launched courses, such as the Wine and Spirit Education Trust Specialization in Spirits, the inaugural Certificate in Ontario Wine online course and the first-ever offering of the Cider and Perry Production – A Foundation course in Canada, were among the 10 courses offered by CCOVI this year. This marked a record number of continuing education opportunities provided by the institute.

The 2017 Cuvée Grand Tasting, organized by CCOVI, also showcased the achievements of the industry by highlighting excellence in Ontario VQA winemaking. With CCOVI at the helm for the third time, the celebration reflected the vitality of the industry and the innovation and successes that can be achieved through strong working partnerships. CCOVI also continued to support the next generation of grape growers and winemakers by raising more than \$37,000 for the Cuvée Legacy Fund through the event, which supports important research projects and scholarships for future industry professionals.

CCOVI has been actively committed again this fiscal year to pursuing leading-edge industry-directed research projects. These include the examination of the impact taste phenotypes has for food and beverage behaviour, the impact of materials other than grapes (MOGs) on red wine cultivars and the use of Greenseeker and drone technology to assess vineyard variability and productivity. Further, CCOVI's award-winning work on the use of kestrels as field test tools to prevent bird damage in horticultural crops has saved the industry millions of dollars, and current research into the management of sour rot and volatile acidity in grapes and red blotch virus will serve to help the industry tremendously in the years to come.

Our successes this past year have proven that by working closely with the industry that helped create us back in 1996, we can deliver on our objective of increasing the growth, profitability and sustainability of the Ontario grape and wine industry.

CCOVI will continue to build on that 20-year-long partnership in order to support and grow the industry and increase our institute's impact over the next 20 years and beyond.

Best regards,



Debbie Inglis
CCOVI Director



21 years and counting

The Cool Climate Oenology and Viticulture Institute (CCOVI) at Brock University was developed in partnership with the Grape Growers of Ontario and the Wine Council of Ontario.

Established on Oct. 26, 1996, CCOVI is an internationally recognized research institute focused on the research priorities identified by the Canadian grape and wine industry, furthering the needs of that community through continuing education and knowledge transfer services.

In 1999, CCOVI officially opened the doors of Inniskillin Hall, thus cementing the formal creation of the institute. This development was made possible thanks to the generous support of Donald Ziraldo, John Howard and the broader Canadian grape and wine industry, which raised the \$2.1 million necessary to build Inniskillin Hall through the Harvesting Knowledge Campaign.

Over the past two decades, the continued support from the industry has been critical to the growth and development of the institute. Those continued investments in CCOVI's industry-driven research and education have translated into an economic contribution of more than \$91 million to the provincial economy every year.



Vision

Our vision is to be Canada's centre of excellence with respect to the generation and dissemination of knowledge on cool climate viticulture, oenology, wine business, policy, wine tourism and wine culture.

Mission

CCOVI is dedicated to the advancement of the grape and wine industry, both in Canada and in other cool climate grape and wine producing regions around the world.

Our research, continuing education and outreach activities are based on three pillars — quality, innovation and sustainability — which reflect the values and goals of the individuals, organizations and institutions associated with the \$9-billion dollar Canadian grape and wine industry.

Key responsibilities:

- To engage in leading-edge research programs in cool climate viticulture, oenology, wine business, policy, wine tourism and wine culture targeted at priorities identified by the industry.
- To provide continuing education, professional development opportunities and outreach services for both the grape and wine community and the broader community at large in order to facilitate the advancement of the industry.
- To train highly qualified personnel for the industry through the Brock oenology and viticulture (OEVI) undergraduate programs and graduate research programs at the MSc, MA and PhD levels conducted under CCOVI auspices.



Creating knowledge through research



The Cool Climate Oenology and Viticulture Institute (CCOVI) is Brock University's flagship multidisciplinary research institute.

The institute embraces breaking free from convention and developing innovative partnerships to foster excellence in research, scholarship and creativity. CCOVI also continues to contribute to the economic impact of the sector, in direct alignment with Brock's strategic priorities.

CCOVI succeeds at meeting the needs of individuals, organizations and institutions involved with the grape and wine industry — both across Canada and internationally — by leading research, continuing education and outreach activities that are based on the three pillars of quality, innovation and sustainability.

At its inception, CCOVI's research and services focused specifically on the science disciplines of oenology and viticulture. However, over the past two decades, the institute has evolved and expanded its activities to span all areas of the grape and wine value chain.

The institute is unique in that its research initiatives focus directly on the priorities identified by the industry itself. Taking a multidisciplinary team approach to problem-solving has allowed CCOVI's research team to meet those priorities by working with industry partners and industry stakeholder organizations to further advance the grape and wine industry.

Developed in partnership with research colleagues across Canada and abroad (including financial support from OGWRI and inclusive of individual growers and wineries), the institute's globally competitive research programs will develop solutions to immediate

industry challenges and identify new growth opportunities across the industry's entire value chain.

Extreme weather events and dramatic temperature swings during the growing season can harm fruit quality, while extreme cold snaps during warmer-than-normal winters threaten the very survival of grapevines. Increased levels of CO₂ in the air also have the capacity to attract new strains of disease-carrying insects, while the very viability of current varieties in 30 to 50 years is uncertain.

The institute's proven capacity to continually develop innovative solutions that will both mitigate and capitalize on the effects of rapidly changing climatic conditions on wine grape production will be critical to the industry's continued economic viability.

Along with these challenges, changing climatic conditions in the region also pose unexploited opportunities that could transform the grape and wine industry. These opportunities include the development of new products matched to our climate, defining new Canadian clone/rootstock combinations for our future climate using varieties with proven consumer appeal, establishing a national domestic clean plant program to support the industry's long-term sustainability, creating a focus on high quality wines and expanding Canadian wines into new markets.

CCOVI's research programs are increasing Canada's visibility and reputation as a global leader in oenology and viticulture, and in recruiting, training and retaining world-class personnel to support the industry in the years to come.



Publications

The publication and dissemination of research is a critical component of CCOVI's knowledge mobilization activities. CCOVI researchers, scientists and fellows communicate the results of their research formally through books, book chapters and academic publications, as well as at conference proceedings worldwide. They informally expand the knowledge transfer process by receiving coverage of their work in the media and participating in outreach events.

During the 2016-17 fiscal year, Brock-affiliated CCOVI researchers published one book and 35 academic publications on wine-related topics. In addition to the research presented as part of the 2017 CCOVI Lecture Series at Brock University, CCOVI researchers also presented their findings at 38 conference presentations around the world.

In order to further communicate the institute's findings and continue vital knowledge transfer, CCOVI also issued 21 news media releases and was featured in 88 print media and broadcast news segments that highlighted the institute's activities in the past fiscal year.

38
Conference
presentations



35
Academic
Publications



21
Media releases



88
News articles



Training of highly qualified personnel (HQP)

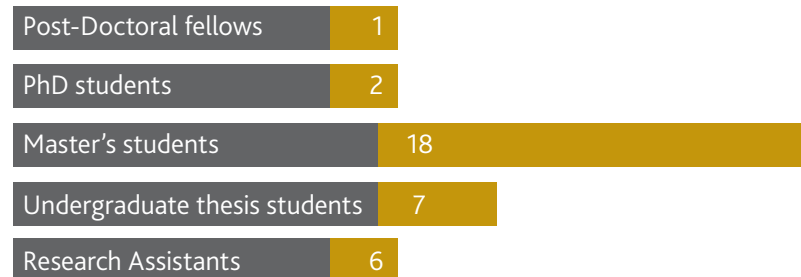
CCOVI is committed to training and mentoring highly qualified personnel across the grape and wine value chain. CCOVI researchers, scientists and fellows have a strong track record of student supervision and are committed to advancing the skills of future industry professionals.

Although the undergraduate program is not run out of the institute, CCOVI has close ties to the program and has worked to create a culture for undergraduate research. Students in the Honours BSc OEVI program have the opportunity to study under the supervision of CCOVI researchers,

scientists and fellows to complete their fourth-year research thesis. Students work with their supervisors for eight months, managing their project throughout the research process.

Working under CCOVI researchers, undergraduate and graduate students gain experience contributing to industry-driven research that directly impacts the industry and partners they are working with. The institute is also committed to the development of skilled research technicians.

Highly qualified personnel by the numbers





New research programs

Developing new, globally competitive research projects based on industry-driven priorities is the focus of CCOVI's research programs. The programs aim to develop solutions to immediate industry challenges, identify new growth opportunities across the industry's entire value chain and accelerate the commercialization of globally competitive products and services to improve effective knowledge transfer back to the industry.

CCOVI's research programs in 2016-17 took an integrative approach to improving grapevine health, wine quality, and the competitiveness and sustainability of the Canadian wine industry as a whole.

CCOVI Research programs in 2016-17 focused on:

- Monitoring bud cold hardiness for the VineAlert program
- Improving cold hardiness and delaying deacclimation using long-lasting abscisic acid analogs
- Furthering the development and implementation of field-test tools to prevent

bird damage in horticultural crops

- Evaluation and validation of existing grapevine cold hardiness models for Ontario
- Innovative applications of proximal and remote sensing to assess variability in viticultural productivity
- Developing high-quality sparkling wines with regional identity in Ontario
- An automated weather alert system for Ontario tender fruit producers
- Red blotch virus research
- The further development of Tannin Alert, which will track tannin levels and provide Ontario grape growers and winemakers with information to help consistently create rich and robust Ontario red wines.
- Use of proximal sensing (GreenSeeker) for delineation of unique management zones in Ontario vineyards
- Investigation into the impact of materials other than grapes and compound on red wine cultivar
- The use of immobilized methoxyprazine binding proteins to remove ladybug taint from juice and/or wine.



Grants and funding

Brock researchers associated with CCOVI have received significant funding in the form of operational research grants.

The more than \$400,000 in funding directly from industry partners in 2016-17 demonstrates that CCOVI is committed to its mandate of working on industry-driven research solutions to support and grow the Canadian grape and wine industry.

Over the past 5 years, the institute has received more than \$5.6 million in government and industry funding.

Funding source	2016-17	2015-16	2014-15	2013-14	2012-13
Government funding with industry partners	\$407,102	\$491,268	\$985,500	\$786,163	\$1,219,000
Funding directly from Industry partners	\$432,560	\$251,120	\$132,235	\$148,365	\$65,000
Government funding without industry partners	\$85,610	\$85,000	\$285,140	\$256,140	\$99,408
TOTALS	\$925,272	\$827,388	\$1,402,875	\$1,190,668	\$1,383,408



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CANADA · 2020

Affiliated institutes and international partners

CCOVI has become a sought-after partner across the country and around the world thanks to its strong international reputation for trailblazing research.

CCOVI leads and develops new opportunities for Ontario's Grapevine and Wine research Network and strengthens Canada's national grape and wine strategy through a coast-to-coast research network linking Atlantic Canada, Quebec, Ontario and British Columbia. These efforts bring forth advances in knowledge, training opportunities for students and solutions to industry issues, as well as strengthening the \$9.0-billion economic impact of the sector to Canada through technology and knowledge transfer.

CCOVI researchers and scientists belong to professional networks such as the American Society of Enology and Viticulture and the Academy of Wine Business Research. These

networks help raise the profile of the researchers work while making connections for future research partnerships.

International Cool Climate Wine Symposium

Last summer, CCOVI's rising profile and the utilization of its strong relationships with stakeholder groups nationwide helped secure Canada's first-ever bid to host the International Cool Climate Wine Symposium.

The event, which will be held at Brock University in July 2020, takes place every four years and attracts hundreds of grape and wine researchers, trade professionals and media from wine regions around the world.

With ever-changing conditions within the grape and wine industry, the conference will examine how adversity drives innovation to achieve success. Learn more at ICCWS2020.ca



Industry outreach



CCOVI's outreach programs play a critical role in the growth and sustainability of the increasingly vital grape and wine industry. The institute's innovative outreach programs include services that help growers and winemakers make informed decisions in their operations, as well as workshops, seminars and conferences that focus on knowledge mobilization.

In 2016-17, 1,568 industry professionals took part in or utilized CCOVI's in-person

outreach programs and services, and even more took advantage of the institute's online resources.

The breadth of available CCOVI programs and services is constantly being developed and adapted in order to continually meet the changing needs of the industry – both today and into the future – through close collaboration with industry partners.

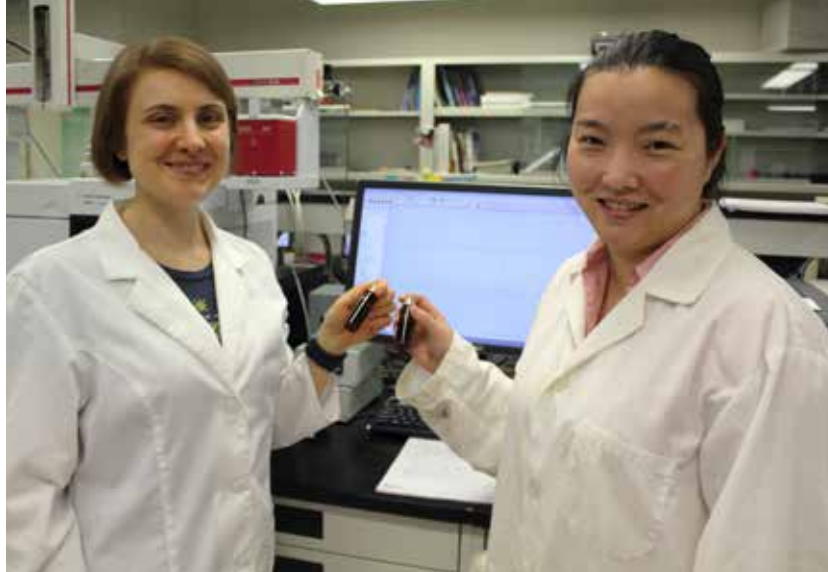
Industry participation in CCOVI outreach activities:

Outreach activity	Number of Participating Individuals				
	2016-17	2015-16	2014-15	2013-14	2012-13
Workshops and seminars	713	510	315	627	424
Conferences	350	350	360	380	200
Outreach services	505	325	287	231	189
Total number of participating individuals	1,568	1,185	962	1,238	813

Analytical Services

CCOVI's Analytical Services department offers a variety of standard testing services to the grape and wine industry. The juice and wine analysis the department offers fills a void in available services in Canada and provides winemakers with timely service at competitive rates.

Along with providing support to CCOVI researchers, the department also acts as the third-party dispute resolution facility for the Grape Growers of Ontario.



Analytical Services by the Numbers

	2016-17	2015-16	2014-15	2013-14	2012-13
Number of work orders	751	567	602	515	314
Number of customers	134	99	95	100	109

Preharvest monitoring program

CCOVI's wine grape preharvest monitoring program has been tracking Niagara's harvest for seven years. Using data obtained at four sites across the Niagara Peninsula, the program tracks key fruit ripeness indicators for Chardonnay, Riesling, Pinot noir, Cabernet sauvignon and Cabernet franc. This data is made readily available to the industry through an interactive online

database that allows users to compare varieties and vintages at different sites across the region. Doing so allows users to put the data into context by comparing current numbers to previous harvests in years past.

During the 2016 harvest, the database received more than 1,900 page views from people in approximately 20 countries checking in to see how Niagara's harvest was progressing.

Preharvest monitoring database views

Harvest season	2016	2015	2014	2013	2012
Database page views	1,945	1,658	2,106	2,510	2,803
Number of Countries	17	38	23	n/a	n/a



VineAlert & Tender Fruit Alert

VineAlert is one of the institute's flagship outreach programs and operates in collaboration with Ontario Grape and Wine Research Inc.

It tracks the cold hardiness of grapevines throughout the dormant period in the province's three largest grape growing regions: the Niagara Peninsula, Lake Erie North Shore and Prince Edward County. That data is then leveraged to act as an early warning system that alerts growers in the region to turn on wind machines or take other precautionary measures in order to mitigate potential damage against impending extreme weather events.

In addition to assisting Ontario growers, the online cold hardiness database has been of interest to researchers and growers around the world. In 2016-17, users in 61 countries looked at VineAlert's cold hardiness data.

In 2016, VineAlert was also selected by the Council of Ontario Universities' Research Matters campaign as one of 50 'game-changing' research partnerships between industry and universities. This recognition, and the overall success of the VineAlert program, illustrates how CCOVI's strong industry partnerships advance research and innovation while simultaneously overcoming challenges identified by the industry.

Subscribers

371

To gather the data for VineAlert,

46,140

buds were tested during the winter of 2016-17

VineAlert by the Numbers

Winter	2016-17	2015-16	2014-15	2013-14	2012-13
Database page views	11,077	14,713	15,533	16,742	9,117
VineAlert subscribers	371	226	192	131	80
Number of countries	61	82	67	43	n/a

Based on the success of VineAlert, a similar system was launched for the tender fruit industry in 2014. Over the past three years, the system has

been a vital tool for the industry, with 678 users signed up to utilize the alert system.

Tender Fruit Alert

Winter	2016-17	2015-16	2014-15
Database page views	1,227	3,325	5,291
Tender Fruit subscribers	678	528	672
Number of countries	19	26	28



CCOVI's workshops, conferences and lectures are a pivotal component of the outreach activities undertaken by the institute. These activities directly connect industry partners to experts who speak about topics of high priority and relevance and facilitate knowledge translation and technology transfer.

Conferences

In 2016, CCOVI once again worked collaboratively with industry partners to develop educational sessions as part of the 2016 International Cool Climate Chardonnay Celebration's (i4C) School of Cool in Niagara-on-the-Lake. The fifth-annual event attracted 350 industry and media participants from across Canada and around the world.

Hosting and participating in sessions such as i4C, and other conferences that focus

on emerging topics in the grape and wine industry, is an important component of CCOVI's commitment to transfer knowledge and technology to the industry to further support its growth.

As well as developing educational material for the grape and wine industry at the i4C conference, CCOVI had a presence in panel discussions about relevant industry topics including leading a session titled "Skins & Stems: Whole cluster winemaking (or Not): Pinot noir and Chardonnay." CCOVI also hosted the "What Kind of Cool Are You" sensory tasting experience at the Cool Chardonnay World Tour event.

Sparkling wine programming

With sales of Ontario VQA sparkling wine up by 25 per cent, CCOVI renewed its focus on fostering a networking opportunity for sparkling winemakers to openly discuss the

region's sparkling wine production, issues and latest research by hosting its popular winemaker-only group, Fizz Club, again this year.

CCOVI also welcomed two international speakers, Denis Bunner, Deputy Cellar Manager from France's renowned Bollinger Champagne, and Italian winemaker and industry consultant Marcello Galetti, to share their insights into Champagne, Prosecco and other production methods of sparkling wine at the Shaping Bubbles seminar. CCOVI's Belinda Kemp provided the programming for the seminar's presentation on the rise of Ontario sparkling wines. Seventy-five industry professionals attended.

Hosting these international speakers was possible thanks to Nuance Winery Supplies. This collaboration speaks to the many strong partnerships CCOVI has fostered in order to provide quality outreach activities for the grape and wine industry.



CCOVI Lecture Series

The 2017 CCOVI Lecture Series ran from February to April and featured eight lectures presented by CCOVI researchers, scientists, fellows, professional affiliates and their collaborators. Topics spanned the entire grape and wine value chain and included current research in oenology and viticulture, opportunities and challenges for the grape and wine industry as the result of a changing climate, new possibilities that exist for the utilization of unmanned aerial vehicles (also known as drones) in the vineyard and understanding and managing grapevine viruses.

Other topics, such as avoiding and remediating greenness in wine, the application of copula function modelling to Bordeaux en primeur wine ratings and a comparison of clones grown in Ontario for sparkling wine production, were also discussed during the lecture series.

The lecture series drew an engaged audience of approximately 200 people, spanning all areas of the industry, who attended either in-person or watched the livestream online. Archived lecture series videos from previous years have continued to remain popular online. There were 1,245 views of the online videos from 51 countries in 2016.



Global impact: lecture series videos have been viewed in more than 51 countries worldwide

Lecture Series Views on YouTube

	2016	2015	2014	2013	2012
Page views	1,245	1,118	1,528	1,510	1,426
Number of countries	51	43	35	30	n/a



Community engagement

CCOVI's community engagement activities aim to grow the profile of the institute in the community and the presence of wine education opportunities at local wine events.

In 2016-17, the institute's community engagement activities reached 1,113 people at four diverse events, including people attending Brock University Homecoming events.

Community engagement statistics					
	2016-17	2015-16	2014-15	2013-14	2012-13
Total number of participating individuals	1,113	1,379	1,002	492	610

Niagara Wine Festival

CCOVI is proud to celebrate its 20-year partnership with the Niagara Wine Festival. From our first sanctioned festival event (Cool Climate Reds – a guided tasting) held in 1997 to the Fine Food, Fine Wine, Fine Arts event and the popular Educate your Senses wine and cheese seminars held at Montebello Park in St. Catharines, CCOVI has built a tradition of bringing education and entertainment to festival attendees. The Educate your Senses

wine and cheese seminars hosted by CCOVI allow attendees the chance to meet the local winemakers behind their favourite wines in an intimate and educational setting. By participating in the festival, CCOVI provides the community with an insightful and unique learning opportunity that many would not experience otherwise.

The interactive sessions CCOVI presented in September 2016 were enjoyed by more than 180 people from across the region and beyond.

CCOVI at the Niagara Wine Festival — celebrating 20 years of learning:

4,483

Number of attendees

158

Number of participating winemakers

10,112

Total number of glasses poured

281

Number of wines featured

9

Number of unique events held

What Kind of Cool Are You?

In July of 2016, CCOVI hosted the “What Kind of Cool Are You” sensory tasting experience at the Cool Chardonnay World Tour event, hosted as part of the annual International Cool Climate Chardonnay Celebration (i4C). The sensory preference tasting attracted more than 150 attendees and served to further fulfill CCOVI’s commitment to providing knowledge transfer, continuing education, professional development opportunities and outreach

services for the broader community at large.

The “What Kind of Cool are You?” program was designed to help consumers discover their own Chardonnay palate. Guests were invited to taste four different Chardonnays from four different taste profiles – crisp, fruity, smooth and rich. The program is one of self-discovery and helps the guests as they then navigate through the more than 100 vintage wines featured at the Cool Chardonnay World Tour event.



Cuvée Grand Tasting

On March 24, 2017, the Cool Climate Oenology and Viticulture Institute (CCOVI) hosted more than 750 guests at the Scotiabank Convention Centre for the 29th annual Cuvée Grand Tasting. This marked the third year that CCOVI organized the prestigious celebration of excellence in Ontario VQA winemaking.

With the help and support of generous sponsors, the event brought together 48 VQA wineries and 11 local culinary partners. Unique to Cuvée is that the winemakers feature two of their favourite wines, bringing out the very best in Ontario VQA wines to be poured.

The Après Cuvée after party featured local craft ciders and breweries, as well as sparkling wine and Icewine for guests to sip

and enjoy while dancing the night away to a live band.

The Cuvée en Route program allowed guests to continue the wine celebration through the March 25-26 weekend by tasting exclusive flights from each of 38 participating wineries across the Niagara region.

The 2017 event generated net revenues of more than \$37,000, which supports the Cuvée Legacy Fund. The fund provides scholarships to the next generation of winemakers and grape growers in Brock University’s Oenology and Viticulture program, as well as critical research dollars to support research projects identified by the grape and wine industry. More than \$107,000 has been generated by Cuvée since CCOVI took over the organization of the event in 2015.

Cuvée Legacy Fund scholarships

- Cuvée Hosting Award for Academic Excellence (\$5,000): Jacob Johnsson-Werner
- Cuvée Award for Academic Excellence (\$2,500): Stephanie Van Dyk
- Cuvée Award for Academic Excellence (\$2,500): Hannah Lee
- Cuvée Graduate Scholarship (\$5,000): Jennifer Kelly



2017 VQA Promoters Award winners

- Lifetime Achievement: Roberto Martella, owner of Toronto's Grano Italian restaurant
- Education: Barb Tatarnic, manager of Continuing Education and Outreach at CCOVI
- LCBO: Melissa McFadden, customer service representative in Owen Sound
- Media: Angela Aiello, founder and editor of Toronto's iYellowWineclub.com and editor at Chloe magazine
- Hospitality: Mike Fish, sommelier and owner of London restaurant Glassroots
- Retail: Brian Hanna, sommelier at Prince Edward County's Huff Estates Winery



Awards and recognition

Niagara-on-the-Lake's Gerald Klose was honoured with the Cuvée Vineyard of Excellence Award in 2017, which is presented by BASF Canada Inc. and recognizes a grape grower who promotes excellence in vineyard practices. Klose was selected by an expert panel for maintaining a high level of quality in his Chardonnay vineyard.

The Tony Aspler Cuvée Award of Excellence, honouring those who further the aims and aspirations of Ontario's wine industry, was presented to award-winning wine journalist Ian D'Agata. He was recognized as a "great ambassador for Ontario wines on the world stage."



Education



Oenology and Viticulture degree program

With CCOVI's resources, Brock is uniquely positioned in Canada to offer undergraduate, graduate and certificate programs in Oenology and Viticulture (OEVI). Although CCOVI does not administer the degree programs, the institute has close ties to how they operate. CCOVI also offers education sessions and volunteer opportunities to students and supports alumni with professional development after graduation.

For the 2016-2017 academic year, there were 33 students studying at the undergraduate level. Of that, 28 were registered in the Honours BSc degree while five were taking the Certificate in Grape and Wine Education. During this period, there were 18 students pursuing master's degrees and two students pursuing their PhD in grape and wine related fields.

Continuing education

CCOVI provides education opportunities for wine enthusiasts as well as professional development courses for the industry. The number of courses offered by the institute increased substantially from three in 2015-16 to 10 during the past fiscal year, providing educational opportunities to 244 students.

As a program provider for the Wine & Spirit Education Trust (WSET), a highly respected and internationally transferable wine certification, the continuing education program attracts students from around the

world to take part in sessions offered in class and online. In 2016-2017, CCOVI expanded its offerings to also include the WSET specialization in spirits.

CCOVI also launched its Certificate in Ontario Wine online course, which is the wine industry's first integrated online program specific to Ontario wine. This first-of-its-kind online opportunity removes geographical barriers for those looking for a formal introduction to Ontario wine.

CCOVI further expanded its educational offerings this fiscal year by offering the first ever cider and perry production course in Canada. The sold out course attracted students from across the country and is the only certification program of its kind in the country.

With many wineries now making cider, CCOVI's commitment to providing quality educational programming to the industry made the institute a natural fit for expanding its offerings to meet the demand for those looking to branch into the booming cider and perry markets.

The program, which was offered through a partnership with the Cider Institute of North America (CINA) and Cornell University, was an intensive, week-long workshop that covered all elements of the production process, including growing practices, economics, legal framework and terminologies, as well as tastings to develop product profiles.

Wine appreciation and WSET courses

	2016-17	2015-16	2014-15	2013-14	2012-13
Number of courses	10	3	4	6	6
Number of students	244	77	117	103	131

CCOVI Executive Committee

Joffre Mercier, Chair, Vice-President of Research — Interim, Brock University
Allan Schmidt, Industry representative, Wine Council of Ontario
Allan Jackson, Industry representative, CCOVI Advisory Council
Matt Dixon, Industry representative, Winery and Grower Alliance of Ontario
Matthias Oppenlaender, Industry representative, Ontario Grape and Wine Research Inc. and the Grape Growers of Ontario
Don Cyr, CCOVI fellow, Brock University
Debbie Inglis, Ex-officio, CCOVI Director

CCOVI Advisory Council

Allan Jackson, Chair, Industry representative
Allan Schmidt, Industry representative, Wine Council of Ontario
Ed Madronich, Industry representative, Wine Council of Ontario
Richard Linley, Industry representative, Wine Council of Ontario
Klaus Reif, Industry representative, Wine Council of Ontario
Eleanor Hawthorn, Industry representative, Grape Growers of Ontario and Ontario Grape and Wine Research Inc.
Matthias Oppenlaender, Industry representative, Grape Growers of Ontario and Ontario Grape and Wine Research Inc.
Bill Schenck, Industry representative, Grape Growers of Ontario
Debbie Zimmerman, Industry representative, Grape Growers of Ontario
Erwin Wiens, Industry representative, Grape Growers of Ontario
Doug Hernder, Industry representative, Winery and Grower Alliance of Ontario
Matt Dixon, Industry representative, Winery and Grower Alliance of Ontario
Rob Enns, Industry representative, Winery and Grower Alliance of Ontario
Dan Paszkowski, Industry representative, Canadian Vintners Association
Jim Brandle, Industry representative, Vineland Research and Innovation Centre
Eugene Jaworski, Government representative, Agriculture and Agri-Food Canada
George Soleas, Government representative, Liquor Control Board of Ontario
Jeff Leal, Government representative, Ontario Ministry of Agriculture, Food and Rural Affairs
Laurie Macdonald, Regulatory agency representative, VQA Ontario
Michael Toombs, Government representative, Ontario Ministry of Agriculture and Food
Craig Youdale, Education representative, Canadian Food and Wine Institute, Niagara College
Rene Van Acker, Education representative, Dean of the Ontario Agricultural College, University of Guelph
Thomas Dunk, Brock representative, Vice-President, Academic and Provost — Interim
Joffre Mercier, Brock representative, Vice President-Research — Interim
Gary Pickering, Brock representative, CCOVI researcher
Don Cyr, Brock representative, CCOVI fellow
Barb Tatarnic, CCOVI representative, Manager of outreach and continuing education
Debbie Inglis, Ex-officio, CCOVI Director

CCOVI Outreach Committee

Barb Tatarnic, Chair, CCOVI manager of outreach and continuing education
Belinda Kemp, CCOVI oenologist
Jim Willwerth, CCOVI viticulturist
Kevin Ker, CCOVI research associate
Kevin Buis, Industry representative, Grape Growers of Ontario
Jamie Evans, Industry representative, Wine Council of Ontario
Gerald Klose, Industry representative, Winery and Grower Alliance of Ontario
Daniel Speck, Industry representative, Wine Council of Ontario
Sue Ann Staff, Industry representative, Wine Council of Ontario
Colin Stanners, Industry representative from a grape and wine region outside of Niagara
Dan Sullivan, Industry representative from a grape and wine region outside of Niagara
Roger Vail, Industry representative, Winery and Grower Alliance of Ontario
Kevin Watson, Industry representative, Grape Growers of Ontario
Scott Wilkins, Industry representative from a grape and wine region outside of Niagara
Debbie Inglis, Ex-officio, CCOVI Director

CCOVI Executive Committee, Advisory Council and Outreach Committee

CCOVI Researchers, Scientists, Fellows, Professional Affiliates

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Gary Pickering,
Andrew Reynolds,

CCOVI Director, Associate Professor, Biological Sciences
Professor, Biological Sciences
Professor, Biological Sciences

CCOVI Scientists

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Jim Willwerth,

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Senior Scientist in Viticulture

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Vincenzo De Luca,
Ronald Jackson,
Lester Kwong,
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Professor, Goodman School of Business, Brock University
Professor, Goodman School of Business, Brock University
Professor, Biological Sciences, Brock University
Sensory Science, University of Manitoba
Associate Professor, Social Sciences, Brock University
Associate Professor, Goodman School of Business, Brock University
Associate Professor, Molecular and Cellular Biology, University of Guelph
Professor, Social Sciences, Brock University
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Pat Bowen,

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Viticulture research scientist, AAFC's Summerland Research and Development Centre

Linda Bramble,
Margaret Cliff,

Wine writer, author and educator
Sensory research scientist, AAFC's Summerland Research and Development Centre

Janet Dorozynski,
Karl Kaiser,
Kevin Ker,
Tom Lowery,

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Entomology research scientist, AAFC's Summerland Research and Development Centre

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