

2018 CCOVI Lecture Series

Monday, January 15 – Monday, March 26



Cool
Climate
Oenology &
Viticulture
Institute

Brock University

Open to the public – free admission

Lectures start at 2 p.m. EST
Mackenzie Chown Complex room H313, Brock University
Or watch live on the web at <https://call.lifesizecloud.com/call/8600991>
Archived video presentations will also be available online: brocku.ca/ccovi/outreach/lecture/

January

Monday, Jan. 15

DAVID SHEPPARD

Winemaker, Flat Rock Cellars

Topic: Dr. Karl J. Kaiser's popular talk:

Pinot Noir: The Savage Yet Seductive Grape

Monday, Jan. 22

JANET DOROZYNSKI

Trade Commissioner, Canadian Wine, Beer,
Spirits and Tourism at Global Affairs
Canada

Topic: Promoting Canada Internationally
through Wine and Food

Monday, Jan. 29

BELINDA KEMP

CCOVI Senior Oenologist, Brock University

Topic: How method, timing and severity of leaf
removal impacts Cabernet franc wine flavour

February

Monday, Feb. 5

RONALD JACKSON

Wine Writer, Author

Topic: Get Corked (the intricacies of cork
closures and their alternatives)

Monday, Feb. 12

ANNETTE NASSUTH

Associate Professor of Molecular and Cellular
Biology, College of Biological Sciences,
University of Guelph

Topic: Do grapes SCREAM for frost tolerance?

Monday, Feb. 26

JIM WILLWERTH

CCOVI Senior Viticulturist, Brock University

Topic: Effects of Abscisic acid form,
concentration and application timing on
grapevine cold hardiness

March

Monday, Mar. 5

GEORGE SOLEAS

President & CEO at LCBO

Topic: To be determined

Monday, Mar. 12

TEK THONGPAPANL

Professor of Marketing and Product Innovation,
Marketing, International Business & Strategy,
Goodman School of Business, Brock University

Topic: Why we buy the sparkling wine that we
buy

Monday, Mar. 19

BAOZHONG MENG

Associate Professor, Department of Molecular
and Cellular Biology, University of Guelph

Topic: Grapevine viruses, their impact and
their distribution in Ontario

Monday, Mar. 26

JEFF STUART

Associate Professor of Biological Sciences
Faculty of Mathematics and Science,
Brock University

Topic: Sweet, sticky, and healthy - using
metabolomics to develop a 'green' protocol for
extracting resveratrol and other polyphenolics
from the waste pomace of Ice Syrup production

Come and listen to the latest research updates from CCOVI's network of
Researchers, Scientists, Fellows and Professional Affiliates

Students: receive recognition on your Experience Plus transcript for attending these lectures