2018 CCOVI Lecture Series

Monday, January 15 — Monday, March 26

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