

2020 CCOVI Lecture Series

Monday January 20 - Monday March 30

Open to the public

Free admission



Cool
Climate
Oenology &
Viticulture
Institute

Brock University

Lectures start at 2 p.m. EST

Mackenzie Chown Complex room H313, Brock University

Or watch live on the web: brocku.ca/ccovi/outreach/lecture/

January

January 20

Janet Dorozynski

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

“Are you ready to export? Everything
you’ve always wanted to know but were
afraid to ask.”

January 27

Debbie Inglis

CCOVI Director & CCOVI Researcher,
Brock University

“A locally isolated yeast that consumes
acetic acid. Is there application in wine
production for Appassimento, sour rot
infected fruit, ice wine and sparkling.”

February

February 3

Jeff Stuart

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

“Development and commercial scaling of
green extraction method for polyphenols
from winter grape pomace.”

February 24

Ronald Jackson

Wine Writer and Author

“Sparkling wine, its technological
evolution.”

March

March 2

Wendy McFadden-Smith

Tender Fruit and Grape IPM Specialist
Ontario Ministry of Agriculture, Food and Rural
Affairs

“Going Viral: Update on grapevine virus
research in Ontario.”

March 9

Sudarsana Poojari

CCOVI Senior Virologist, Brock University

“Advances in the diagnosis of grapevine
virus diseases.”

March 16

Jim Willwerth

CCOVI Senior Viticulturist, Brock University

“A decade of freezing buds and blankets.
The trials and tribulations of cold hardiness
and freeze protection research.”

March 23

Belinda Kemp

CCOVI Senior Oenologist, Brock University

“Effect on honey, dusty off-flavours and
acetic acid in sparkling wines made from
varying amounts of sour rotten grapes.”

March 30

Lester Kwong

Associate Professor of Economics
Faculty of Social Sciences, Brock University

“Judging Wines: Preferences, Evaluation,
and Aggregation.”