

February 2021

# CCOVInews

A newsletter from  
the Cool Climate Oenology  
and Viticulture Institute



Cool  
Climate  
Oenology &  
Viticulture  
Institute

Brock University

## CCOVI launches first-of-its-kind winemaking course

With a new year on the horizon, wine enthusiasts can look forward to engaging in a new learning opportunity from CCOVI. Adding to its slate of successful online continuing education courses for professional development, the institute is launching the new Foundations in Winemaking in April.

It is the first standalone course from an accredited institution that will offer a foundation in winemaking to people of all experience levels and educational backgrounds. It is open to everyone, from those with a general interest in how wine is made, to home winemakers and entry-level or non-production members of the grape and wine industry looking for a solid foundation in winemaking.

Students who want to know more about winemaking after taking this introductory course can also opt to continue their learning through undergraduate programs such as Brock's Certificate in Grape and Wine Technology (OVEC).

The course will cover the entire winemaking process, from receiving grapes to packaging the final wine. Students will receive a winemaking kit (with supplies to make their own wine), a faults kit and a wine sensory kit of commercial wines.

CCOVI's Outreach and Continuing Education Manager Barb Tatarnic says the course is a natural fit within CCOVI's portfolio of continuing education.

"We're excited that this will be a first of its kind and CCOVI has the expertise to lead the way," she says. "The course will take a multi-faceted approach, allowing our students to make their own wine, acquire



*CCOVI Senior Lab Instructor Steven Trussler, who will be the certified instructor for CCOVI's new Foundations in Winemaking course, takes a sample of finished wine from a carboy using a wine thief.*

foundational techniques and sensory skills, and learn from top winemakers in the industry as they develop a well-rounded foundation in winemaking."

The course is like a "Winemaking 101," she adds, and utilizes a combination of weekly online sessions, live chats, guest speakers, and hands-on practical applications.

Steven Trussler, CCOVI Senior Lab Instructor, will be teaching the course. Trussler (BSc '09) is a graduate of Brock's Oenology and Viticulture program and has also worked as a professional winemaker for six years. That experience, paired with having both a bachelor's and master's degree in Education (BEd '17, MEd '19), gives Trussler the unique skill set needed to lead the new course.

"This course meets a long-standing need and CCOVI has the in-house knowledge and scientific expertise needed to provide a sound understanding of what it takes to make wine at home, or in a small-to-

medium-sized winery," he says.

"Winemaking requires a level of hands-on practical instruction that can be difficult to achieve in an online format, but thanks to our past experience, we have adopted pedagogical practices that not only allow us to fulfil that objective, but also open us up to new learning opportunities offered by an online model."

The first offering of the course will run online from April 19 to June 28. The course will also be offered in an in-person model when Brock fully returns to in-person learning.

Due to current shipping restrictions, the inaugural session is open to Canadian residents only. Interested U.S. residents are encouraged to contact [ccovi@brocku.ca](mailto:ccovi@brocku.ca) for further information and to be added to a priority wait list.

For more information and to register, visit [brocku.ca/ccovi/continuing-education](https://brocku.ca/ccovi/continuing-education) or email [ccovi@brocku.ca](mailto:ccovi@brocku.ca).

## Cuvée grand tasting to go online again for 2021

The Cuvée Online Experience will be returning in 2021, allowing the institute to safely offer its annual showcase of high-quality Ontario VQA wines and local cuisine in light of ongoing COVID-19 restrictions.

“Given the uncertainty and safety concerns surrounding the pandemic, we have made the decision to proceed with hosting Cuvée in an online format again for this year,” says Barb Tatarnic, Manager of Cuvée. “We are cautiously optimistic that we will be able to raise our glasses together for an in-person Grand Tasting again in 2022, but until then, we will be celebrating the accomplishments of the grape and wine

industry with a virtual experience again this year.”

The full event program is in development and the launch date is to be determined. The 2021 Online Experience will closely resemble that of 2020, with exclusive video content from the Cuvée winemakers (unveiling the Winemakers Favourites wines), a showcase of Cuvée’s Culinary Partners, and links to purchase the wines and culinary dishes of Cuvée.

Nadia Senchuk, co-founder of Leaning Post Wines, says she welcomes the ability to still celebrate Cuvée during these challenging times.

“We certainly saw a significant increase in online orders during the period that included the Cuvée 2020 Online Experience and I certainly think that additional exposure for the wine industry as a whole supports us all,” she says. “The more people order online from one winery, the more likely they will do it again from another. We would love the opportunity to participate in Cuvée again this year.”

Watch [cuvée.ca](http://cuvée.ca) and follow @cuvéegrandtasting on social media for further information on the Cuvée 2021 Online Experience.

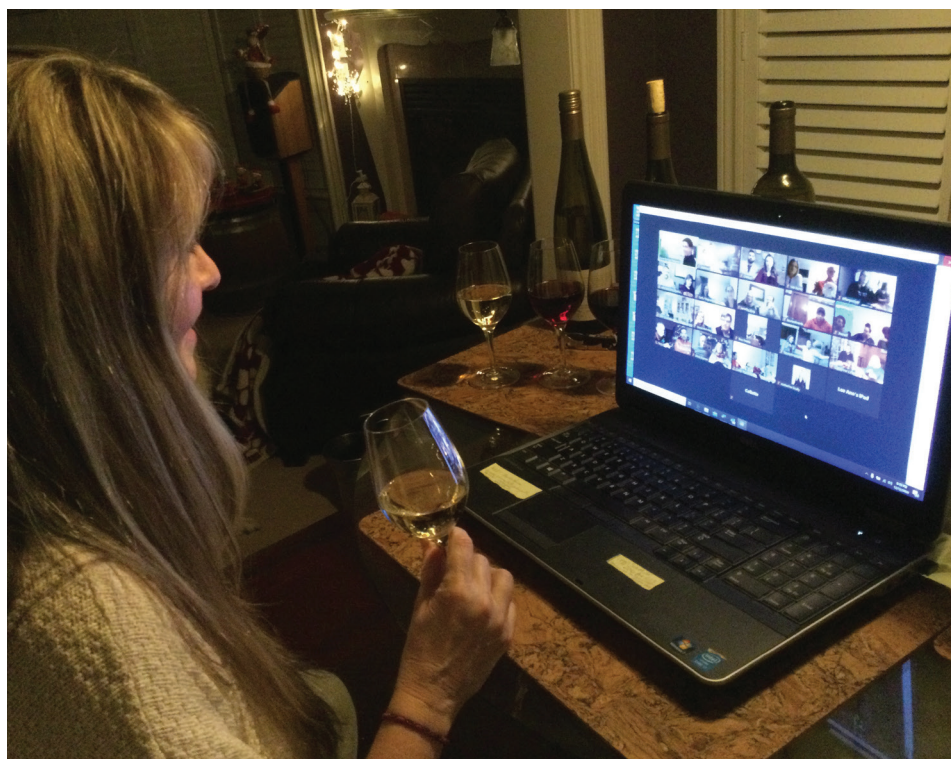
## CCOVI connects industry with wine lovers in virtual tasting experiences

CCOVI has been working with local industry partners to bring fun and educational wine tasting experiences to an online platform. The first of these online tasting events was hosted by Brock alumnus Gabriel Demarco (BSc '13), Winemaker and Viticulturist at Cave Springs Vineyard, on Saturday, Dec. 12. CCOVI co-ordinated the online tasting event for the Brock University Alumni Association a part of an extended slate of Homecoming programming and celebrations.

Participants were shipped three bottles of wine from Cave Spring Vineyards, along with flavour pairings and tasting notes for each.

CCOVI Outreach Manager Barb Tatarnic says the tasting provided a unique educational opportunity that simultaneously supports and strengthens connections between Brock’s growing network of alumni within the grape and wine industry.

“We have such a talented and passionate network of graduates working within the industry and this collaboration with Gabriel and Cave Spring Vineyard offered a unique opportunity to share knowledge, build connections, and have some fun.”



*Barb Tatarnic sat in on the recent virtual tasting with Gabriel Demarco of CSV.*

Demarco added that he is “truly honoured to be both a Brock alumnus and an active member of the wine industry,” and that his experiences and training from Brock allowed him to “rise to the high level of expectation” placed on him when making wine at Cave Spring Vineyard.

CCOVI plans to continue to host other similar virtual experiences in the future, the first of which will be hosted by Mitchell McCurdy (BSc '18),

Winemaker at Marynissen Estates Winery, on March 6. This virtual tasting will be open to everyone and will take a fun approach to wine and junk food pairings.

For more information please watch [brocku.ca/ccovi](http://brocku.ca/ccovi) and follow @ccovibrocksu on social media. You may also contact Barb Tatarnic, at [ccovi@brocku.ca](mailto:ccovi@brocku.ca), to be added to the e-mail list and find out more about this alternative way to stay connected during the pandemic.

# WHAT'S HAPPENING AT CCOVI

## CCOVI Lecture Series returns with latest grape and wine research

The CCOVI Lecture Series is back with a full slate of cutting-edge research from grape and wine industry experts. The free lectures are open to the public and will take place remotely via livestream every week until March 31. Due to current health and safety protocols, there will be no in-person attendance. Visit: [brocku.ca/ccovi/outreach/lecture](https://brocku.ca/ccovi/outreach/lecture) for details on how to watch the lectures.

### SCHEDULE

**Wednesday, Jan. 20:** Gary Pickering, Professor of Biological Sciences and Psychology, Brock University — *Bursting the bubbles: Consumer insights on Ontario sparkling wine highlight opportunities*

**Wednesday, Jan. 27:** Sudarsana Poojari, CCOVI Senior Virologist, Brock University — *Advances in grapevine certification standards*

**Wednesday, Feb. 3:** José Ramón Urbez Torres, Research Scientist, Agriculture and Agri-Food Canada, Pacific Agri-Food Research Centre — *Be aware! Do not get caught! Understanding and managing grapevine trunk diseases, the sleeping giant in your vineyard*

**Wednesday, Feb. 10:** Wendy McFadden-Smith, Tender Fruit and Grape IPM Specialist, Ontario Ministry of Agriculture, Food and Rural Affairs — *Going viral: Update on grapevine virus research project in Ontario*

**Wednesday, Feb. 24:** Tom Lowery, Research Scientist, Agriculture and Agri-Food Canada, Agriculture Pacific Agri-Food Research Centre — *Sustainable management of leafhopper pests of grapevines*

**Wednesday, March 3:** Belinda Kemp, CCOVI Senior Oenologist, Brock University — *Why do Ontario wine consumers buy local wine?*

**Wednesday, March 10:** Annette Nassuth, Associate Professor of Molecular and Cellular Biology, University of Guelph — *GRAPEling with low temperatures*

**Wednesday, March 17:** Joachim Scholz, Assistant Professor, Goodman School of Business, Brock University — *Augmented reality marketing in the wine industry*

**Tuesday, March 23 \*Special lecture date:** Jim Willwerth, Assistant Professor of Biological Sciences, Brock University — *The impact of cultivar, clone and rootstock selection on grapevine cold hardiness*

**Wednesday, March 31 \*Special start time of 1 p.m.:** Lester Kwong, Associate Professor of Economics, Faculty of Social Sciences, Brock University — *Judging wines: Preferences, evaluation and aggregation*

### Continuing Education Courses

**NEW Course: Foundations in Winemaking (online)**

April 19 - June 28

Registration deadline: April 15

**Cider & Perry Production-Foundation (online)**

April 13 - June 8

(\*New 8-week option)

**Certificate in Ontario Wines (online)**

May 14 - June 19

**WSET Level 1 Award in Wine (online)**

Monday April 26 - May 23

**WSET Level 2 Award in Wine (online)**

March 8 - April 11

April 19 - May 23

May 10 - June 13

**WSET Level 2 in spirits (online)**

March 15 - April 18

May 10 - June 6

## International Cool Climate Wine Symposium postponed to 2022

Due to continued uncertainty surrounding the pandemic, the International Cool Climate Wine Symposium (ICCWS) has been postponed to July 17 to 21, 2022. It will now be referred to as ICCWS 2022.

"While we are disappointed that we have to further postpone, we take everyone's health, safety and their enjoyment of the symposium very seriously," said Debbie Inglis, CCOVI Director and ICCWS 2022 Advisory Organizing Committee Chair. "We have opted to delay the conference until we can safely welcome guests from around the world to learn about cool climate grape growing and winemaking together as intended."

Although many conferences have moved to digital formats in the wake of the pandemic, organizers stressed that the spirit of the symposium relies on the opportunity to come together in person.

"Wine is a highly experiential, cultural and sensory product and we want our delegates to be able to experience all that Canada has to offer together in a physical setting," said Inglis. "The ICCWS program will deliver cutting-edge academic programming and uniquely Canadian experiences that we cannot wait to share with all of you in 2022."

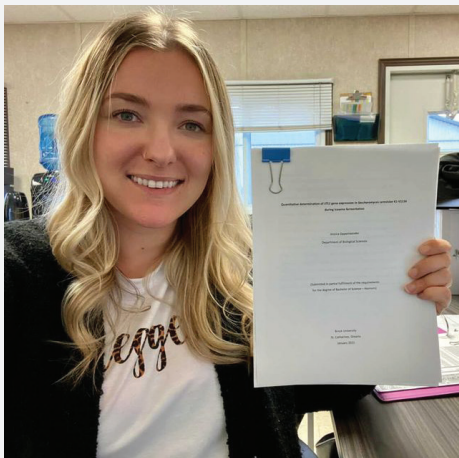


# Thesis defences

Congratulations to Leah deFelice Renton and Jessica Oppenlaender on their successful thesis defences.



Leah's MSc thesis is titled "Hard Pressed To Find A Difference: Evaluating the total tannin content of L cv. Cabernet franc wines, made using pre- and post-fermentation pressing treatments," and was completed under the co-supervision of Debbie Inglis and Belinda Kemp.



Jessica's BSc thesis is titled "The quantitative determination of STL1 gene expression in *Saccharomyces cerevisiae* K1-V1116 during Icewine fermentation," and was completed under the supervision of Debbie Inglis, with Sudarsana Poojari serving as an advisor.

## PUBLICATIONS & BRIEFS

- Jasinski, M., Hughes, M., Fraser, H., Fitzgerald, S. and Willwerth, J.J. (2021). Kestrel nest box occupancy and fledging rates and the effect of kestrel presence and absence on bird abundance and activity in fruiting crops in the Niagara Region and Norfolk County. *Crop Protection*. 139. <https://doi.org/10.1016/j.cropro.2020.105377>
- Gary Pickering, Belinda Kemp. (2020). Focus the Fizz: Using Consumer Insights to Inform Branding, Labelling and Development of Ontario Sparkling Wine. 43. Report to Ontario Grape and Wine Research Inc. <https://ontariograpeandwinereseach.com/file/download/hGctL5whAd4irTcVvaHUvQ>
- Samara, R., D.T. Lowery, L.W. Stobbs, P.M. Vickers, and L.A. Bittner. 2020. Assessment of the effects of novel insecticides on green peach aphid (*Myzus persicae*) feeding and transmission of Turnip mosaic virus (TuMV). *Pest Management Science* 77(3): 1482-1491 (Nov. 2020) DOI: 10.1002/ps.6169
- Richards, A., M. Estaki, J.R. Urbez-Torres, P. Bowen, T. Lowery, and M. Hart. 2020. Cover crop diversity as a tool to mitigate vine decline and reduce pathogens in vineyard soils. *Diversity* 12(4): 128 (30 pps) (Pub. online March 2020). DOI: 10.3390/d12040128
- Bowen, P., C. Bogdanoff, J. Úrbez-Torres, S. Poojari, K. Usher, and T. Lowery. 2020. Effects of Grapevine red blotch disease on cabernet franc vine physiology, bud hardiness, and fruit and wine quality. *American J. Enology Viticulture* 71(4): 308-318 (Oct. 2020). DOI: 10.5344/ajev.2020.20011
- Acheampong, S., E. Lord, and D.T. Lowery. 2020. Monitoring of *Drosophila suzukii* in Okanagan Valley vineyards, British Columbia, and assessment of damage to table and wine grapes. *Canadian Entomologist* 152(4): 415-431. DOI:10.4039/tce.2020.39.
- Vukicevich, E., M. MacDonald, D.T. Lowery, and M. Hart. 2020. The effect of vineyard groundcover on the abundance of naturally occurring entomopathogenic fungi isolated using a quantitative Galleria bait method. *Rhizosphere* 15 (2020) 100232 (7 pps.). Available online 25 July 2020. DOI: 10.1016/j.rhisph.2020.100232
- Vukicevich, E., D.T. Lowery, D. Eissenstat and M. Hart. 2019. Changes in arbuscular mycorrhizal fungi between young and old *Vitis* roots. *Symbiosis*, published online 18 January 2019. 10pps. <https://doi.org/10.1007/s13199-019-00598-3> (Springer Nature)
- Vukicevich, E., T. Lowery, and M. Hart. 2019. Effects of living mulch on young vine growth and soil in a semi-arid vineyard. *Vitis* 58:113-122. DOI: 10.5073/vitis.2019.58.113-122 (open access).
- Vukicevich, E., D.T. Lowery\*, J.A. Bennett, and M. Hart. 2019. Influence of groundcover vegetation, soil physicochemical properties, and irrigation practices on soil fungi in semi-arid vineyards. *Front. Ecol. Evol.* 7:118 10pps. DOI: 10.3389/fevo.2019.00118.
- Lowery, T. 2021. Management of Grape Leafhoppers: it's a lot about timing. Grower newsletter article posted Jan. 2021 on BC Wine Grape Council (BCWGC), BC Grape Growers Association (BCGGA), and Canadian Grapevine Certification Network (CGCN) websites. 4 pages with 8 photos.
- Lowery, T. Insect & Mite Pests of Grape: October 2020 Edition. Chapter 5.3, Best Practices Guide for Grapes for British Columbia Growers, BCMA and BCWGC. 32 pages. Available online at the BCWGC (<https://www.bcwgc.org/>) and BCGGA websites (<https://www.grapegrowers.bc.ca/other-resources>).
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- Glemser, E., W. McFadden-Smith, J.P. Parent. 2020. Evaluation of compounds for repellency of the multicoloured Asian lady beetle (Coleoptera: Coccinellidae) in vineyards. *The Canadian Entomologist*, First View, pp. 1 – 12 DOI: <https://doi.org/10.4039/tce.2020.82>

## PRESENTATIONS

- Belinda Kemp. Factors to Consider When Making Sparkling Cider. CiderCon 2021. American Cider Association. 5th February 2021. <https://ciderassociation.org/cidercon2021/>
- Gary Pickering (2020). The importance of wine label information to Ontario sparkling wine consumers. The Vintners' Quality Alliance of Ontario Standards Development Committee, Canada.
- Hannah M. Charnock\*, Graham Cairns, Gary Pickering, Belinda Kemp. (2020). Impact of production method on metal content in sparkling wines. 2020 American Society of Enology & Viticulture National Conference, Portland, United States. [https://www.youtube.com/watch?v=eZFckvct21c&feature=emb\\_logo](https://www.youtube.com/watch?v=eZFckvct21c&feature=emb_logo)
- Belinda Kemp, Hannah Charnock and Gary Pickering. (2021). The influence of sugar-type and metal-ion content on sparkling wine flavour. From grapes to wine: Cool climate seminars hosted by Perennia Food and Agriculture Inc. Nova Scotia, Canada. 28th January 2021. <https://www.youtube.com/watch?app=desktop&v=sYD0eq54NdM>
- Gary Pickering and Belinda Kemp. (2021). Bursting the Bubbles - Consumer insights on Ontario sparkling wine highlight opportunities. CCOVI Lecture Series, Brock University, Ontario, Canada (online). 22nd January 2021. <https://www.youtube.com/watch?v=51eDgsKSzrs&feature=youtu.be>
- S Poojari. CGCN-RCCV webinar series. January 20th, 2021. Update on grapevine red blotch virus. <https://www.cgcn-rccv.ca/site/webinars-cgcn>
- S Poojari. CCOVI lecture series 2021. January 27th, 2021. Advancements in Grapevine Certification Standards. <https://brocku.ca/ccovi/outreach/lecture/>
- Willwerth, J. and Londo, J. (2020) Modeling and monitoring how grapevines gain and lose cold tolerance. Eastern Viticulture and Enology Forum: A webinar series from Cornell and Penn State for Eastern Growers and Winemakers. 16 December, 2020. <https://extension.psu.edu/modeling-and-monitoring-how-grapevines-gain-and-lose-cold-hardiness>