

**Cool Climate
Oenology &
Viticulture Institute**

2022-23
Year in Review



Brock
University

2022-23 Snapshot

	1,821,974 million in research funding
	41 Highly Qualified Personnel (HQP) trained
	376 Professional & Continuing Studies students
	11,197 grapevine virus tests
	1,225 work orders processed by Analytical Services
	112 news articles and media releases
	14,648 Lifetime YouTube views to CCOVI Lecture Series Videos
	1,426 Instagram followers
	2,246 X (formally Twitter) followers
	674 Facebook followers



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Message from the Director

When we reflect on the past year, it is evident that our research, education and outreach work has had a significant impact on the growth and advancement of the Canadian grape and wine industry.

CCOVI remains at the forefront of cutting-edge research, with projects that provide innovative solutions and approaches to industry challenges and priorities. The Institute is playing a key role in combatting grapevine viruses including maintaining high-quality, virus-free plant materials with the launch of the national grapevine germplasm repository project and exploring methods for early detection using a portable Sensor-based Hyperspectral Imaging System. Our researchers are also investigating best practices related to identifying and isolating indigenous yeasts and mitigating the impacts of climate change with respect to cold hardiness and improving freeze tolerance in *Vitis vinifera* amidst a changing climate.

Our industry outreach programs also continue to be in high demand, with over 3,700 industry and community members participating in our programs this past year. This year we launched TanninAlert, an outreach service developed in partnership with industry, which measures skin and seed tannin separately in red grape varieties. In addition, the Grapevine Virus Testing Lab completed more than 11,000 virus tests for clients and research purposes, while the Analytical Services department processed over 1,200 work orders.

CCOVI's commitment to community engagement also remained an important priority. This year saw the return of a number of in-person events, including the much-anticipated 10th instalment of the International Cool Climate Wine Symposium at Brock.

As the Institute has grown our high-quality continuing education offerings have evolved to meet the ever-changing needs of the industry. We offer a continually expanding range of studies in wine, spirits, cider and perry production as professional development opportunities. This year, CCOVI launched



Ontario's first micro-credentials in winemaking and cider production, ensuring that employees throughout both the grape and wine and craft cider industries have the latest and most relevant skills to be effective in their fields.

As we continue to evolve and expand our research programs, outreach services and professional and continuing studies offerings, we remain committed to working closely with the industry who has helped to shape the Institute for over 25 years.

Best regards,

Debbie Inglis

About CCOVI

The Cool Climate Oenology and Viticulture Institute (CCOVI) at Brock University was founded in partnership with industry in October of 1996 and continues with those partnerships through the Grape Growers of Ontario, Ontario Craft Wineries and Wine Growers Ontario.

Our internationally recognized research institute is dedicated to supporting the growth of the Canadian grape and wine industry and advancing cool climate winemaking globally.

CCOVI's research, education and outreach activities are based on three pillars – quality, innovation and sustainability. Our key responsibilities include:

- Engaging in leading edge research programs in cool climate viticulture, oenology, wine business, wine tourism and wine culture targeted at industry priorities.
- To provide continuing education, professional development opportunities and outreach services for the grape and wine community and the 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.

CCOVI's partnerships extend to other academic communities, federal and provincial government research organizations, national and regional grape and wine industry associations within Canada and in other cool climate wine regions across the globe.

For over 25 years, the continued support from industry partners has been critical to the growth and development of the Institute.



Research

As Brock University's flagship multidisciplinary research institute, CCOVI consistently demonstrates the power of partnership between industry and academia to achieve common objectives.

As the Institute evolves, CCOVI continues to expand its research focus beyond the disciplines of oenology and viticulture to all aspects of the grape and wine value chain. CCOVI's research initiatives are focused on the priorities that have been identified by the industry itself, responding to industry challenges by developing innovative solutions, identifying new growth opportunities and accelerating the commercialization of globally competitive products and services.





CCOVI's 2022-23 research projects are:

- Microbial terroir: the identification of natural indigenous yeasts during fermentation
- Early detection of grapevine viruses in young and asymptomatic grapevines using portable, Sensor-based Hyperspectral Imaging System (SHIMS)
- Development of micro-shoot tip tissue culture-based protocols for maintaining virus-free grapevine germplasm for elite and local varieties
- Unique cover crops, rootstocks, and irrigation techniques for Canadian vineyards
- Mobilizing knowledge for the Adoption of BMPs in Ontario's Horticulture Sector
- CLEAn pLAnt extractionN SEquencing Diagnostics (CLEANSED) for Clean Grapevines in Canada
- Grapevine evaluation and cold hardiness program to ensure superior plant material for the Canadian Grapevine Certification Network and to improve the sustainability of the Canadian grape and wine industry
- Improving sparkling and still wine quality: preventing high volatile acidity, honey off-flavour and other faults that reduce wine quality through natural Canadian indigenous yeast isolates
- TanninAlert: Improving Ontario red wine quality and consumer acceptance
- Grapevine virus and virus vector control
- Spotted lanternfly monitoring and risk assessment
- Using Ultraviolet Light to Manage Leafhoppers on Grapes
- Improving freeze tolerance of Vitis under a changing climate
- Characterisation and implications of the thermal tasting phenotype
- Redox balance in wine yeast under hyperosmotic stress and the relation to wine quality
- Investigating the impact of sugar and nitrogen on Maillard Reaction-associated (MR) flavours



Highly Qualified Personnel (HQP) BY THE NUMBERS

2

post-doctoral fellows

6

PhD students

9

Masters students

14

Undergraduate students

9

Research Assistants

1

Intern

Publications

As an industry-driven research institute, CCOVI is committed to ensuring that research is shared both academically and with local, national and international stakeholders. The Institute's work is shared through the publication and dissemination of research through both proactive and reactive media relations.

Research is communicated formally through published books, book chapters and journal articles, as well as through conference proceedings worldwide. As part of CCOVI's outreach activities, researchers also share their work through participation at industry meetings, webinars, events and media interviews.

Throughout the 2022-23 year, Brock-affiliated CCOVI researchers published 20 academic publications and one book focused on a wide range of grape and wine-related topics. In addition to the research presented as part of the 2022 CCOVI Lecture Series at Brock University, CCOVI researchers also presented their findings with 82 conference presentations around the world.

CCOVI has also continued to utilize social media as a channel of communication and knowledge mobilization for the grape and wine industry and broader community. CCOVI increased the number of followers on its Instagram, Facebook and Twitter accounts to over 4,300 people, showcasing the Institute's ongoing commitment to increasing its reach and connecting with industry and community members across a range of platforms.

The Institute was also featured in over 100 print media and broadcast news stories that highlighted CCOVI's research and activities.

Training of highly qualified personnel

Highly qualified personnel working in CCOVI play an important role in advancing the progress of the Institute's research work. CCOVI Researchers, Scientists and Fellows lead dynamic teams and lab groups that they mentor, train and develop.

The high calibre of talent in these teams is validated by the external recognition they have received this fiscal year, including the 2022-23 American Society of Enology and Viticulture (ASEV) Dennis Martin Scholarship, 2022 ASEV-Eastern Section Scholarship, 2022 American Wine Society Educational Foundation academic scholarship and 2022 AWSEF-Cleveland Chapter Scholarship in Memory of Bill Davey.

The Institute was represented by its highly qualified personnel at several academic presentations including the 2022 In Vino Analytica Scientia, 73rd ASEV National Conference, 2022 Canadian Institute of Food Science & Technology (CIFST) Food Summit, 46th Annual Meeting ASEV-Eastern Section, International Cool Climate Wine Symposium 2022 and 2023 Ontario Fruit and Vegetable Convention.



Grants and funding

In 2022-23, CCOVI’s innovative ideas led to the Institute securing funding that will keep it at the forefront of developments in cool climate grape and wine research. Brock researchers associated with CCOVI received \$1,821,974 in government and industry support in 2022-23.

\$1,154,564 came from government for projects done in collaboration with industry, while industry themselves contributed \$295,012 in cash and \$191,039 in kind for projects. Projects funded by government that did not involve industry partners totaled \$181,359.

Over the past five years, the Institute has received over \$9.5 million in government and industry support.

Funding Source	2022-23	2021-22	2020-21	2019-20	2018-19
Government funding with industry partners	\$1,154,564	\$1,281,818	\$1,394,374	\$1,307,961	\$665,419
Funding directly from industry partners	\$295,012	\$278,065	\$505,794	\$590,797	\$335,659
Government Funding without industry partners	\$181,359	\$132,350	\$52,000	\$117,500	\$151,500
Total	\$1,630,935	\$1,692,233	\$1,952,168	\$2,016,258	\$1,152,578
In-kind from partners	\$191,039	\$253,107	\$233,922	\$252,248	\$175,658
Total incl. In-kind	\$1,821,974	\$1,945,340	\$2,186,090	\$2,268,506	\$1,328,236

Affiliated institutes and international partners

As an industry-leader in cool climate wine research, CCOVI has research partners both at home and abroad. The Institute's researchers further establish and develop new opportunities through the professional organizations they belong to.

CCOVI leads provincial grape and wine initiatives and works closely with national partners to address Canada's national priorities. This work takes a coast-to-coast approach, linking research and researchers from Atlantic Canada, Quebec, Ontario and British Columbia. As part of this national approach, CCOVI has formal Memorandum of Understandings to work cooperatively with Agriculture and Agri-Food Canada (AAFC), the Canadian Food Inspection Agency (CFIA) and the Canadian Grapevine Certification Network (CGCN) to advance Canada's grape and wine sector. These networks use knowledge and technology transfer of research outputs to help strengthen the \$11-billion economic impact of the sector nationally.

CCOVI Researchers, Scientists and Fellows are active members of respected professional networks such as the American Society of Enology and Viticulture, the Academy of Wine Business Research and the American Association of Wine Economists. These networks help researchers raise the profile of both the Institute and their work in international academic circles, while making and maintaining connections for future research partnerships.



Research helps strengthen the
\$11 billion
national economic impact
of the grape and wine sector

Industry Outreach

CCOVI plays a critical role in the growth and sustainability of Canada’s grape and wine industry through its innovative outreach programs. This includes services that help growers and winemakers make informed decisions in their operations, as well as workshops, seminars and conferences that focus on knowledge mobilization and technology transfer.

In 2022-23, more than 3,000 industry professionals took part in or utilized CCOVI’s outreach programs and services. Through close collaboration with the industry, CCOVI continues to develop and adapt its programs and services to meet the shifting needs of the industry.



Industry members participation in CCOVI outreach activities

Outreach activity	2022-23	2021-22	2020-21	2019-20	2018-19
Workshops and seminars	250	139	426	857	472
Lecture Series video views	1,527	1,571	1,142	1,088	1,369
Conferences	660	n/a*	n/a*	350	350
Outreach services	750	683	650	636	572
Total participants	3,187	2,393	2,218	2,931	2,763

* Due to COVID-19 restrictions around the world, CCOVI was unable to host any in-person conferences these fiscal years.

Analytical Services

CCOVI’s Analytical Services lab is a full-service facility that offers a wide range of standard analytical services to the grape and wine, cider, beer and distillery industries. The juice, wine and alcoholic beverage analysis lab fills a void in available services in Canada and provides clients with timely service at competitive rates. The services offered by the lab continue to expand year-over-year and are continually evolving to serve the needs of its growing client base across the industry.

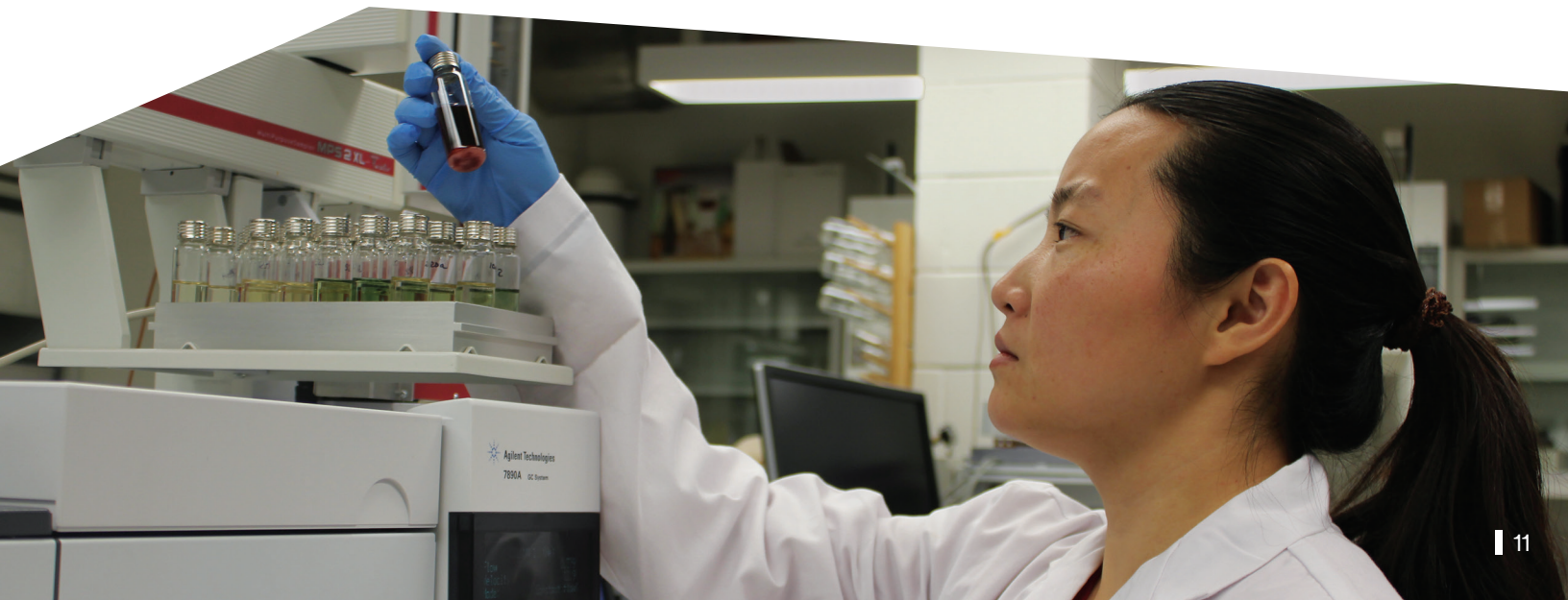
CCOVI also conducts research projects for clients, utilizing the Institute’s expertise to help analyze client data and assist in project design in a confidential environment.

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



Analytical Services by the numbers

Harvest season	2022-23	2021-22	2020-21	2019-20	2018-19
Number of work orders	1,225	1,139	1,121	976	941
Numbers of clients	149	144	140	136	128





Preharvest Monitoring

Since 2010, CCOVI’s Preharvest Monitoring has been tracking the progress of Niagara’s wine grape harvest. Using data obtained at four sites per variety 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 (ccovi.ca/preharvest) that allows users to compare varieties and vintages at different sites across

the region. This allows users to put the data into context by comparing current numbers to previous harvests to make informed vineyard management decisions.

During the 2022 harvest, the database received 549 page views with people in nine countries checking in to see how Niagara’s harvest was progressing.

Preharvest Monitoring by the numbers

Preharvest monitoring	2022-23	2021-22	2020-21	2019-20	2018-19
Database page views	549	832	990	1,313	1,120
Number of countries	9	12	16	12	27

VineAlert

VineAlert is one of the Institute’s flagship outreach programs. Now that the research and development of the system has been completed and as growers have come to rely on the program since its launch in 2010, CCOVI has licensed VineAlert to the Grape Growers of Ontario and Centre de Recherche Agroalimentaire de Mirabel, to ensure the service continues to support grape growers in Ontario and Quebec.

It tracks the cold hardiness of grapevines throughout the dormant period in Ontario’s three designated growing regions – the Niagara Peninsula, Lake Erie North Shore and Prince Edward

County – and several growing regions across Quebec. The data is then used as an early warning system that alerts growers to turn on wind machines or take other precautionary measures to mitigate potential damage from extreme weather events.

The alert system has 577 subscribers that generated more than 11,600 page views of the program’s data in 2022-23. In addition to assisting Ontario and Quebec growers, the online cold hardiness database (ccovi.ca/vine-alert) has been of interest to researchers and growers around the world, with users in 51 countries looking at VineAlert’s data.

VineAlert statistics

Winter	2022-23	2021-22	2020-21	2019-20	2018-19
Database page views	11,692	6,811	8,058	7,637	11,270
VineAlert subscribers	577	515	487	472	444
Number of countries	51	36	32	32	36



Grapevine Virus Testing

Grapevines are susceptible to many virus and virus-like agents that can negatively impact the health and quality of grapevine and its products. Detection is the first step in the management of grapevine virus diseases.

CCOVI offers highly sensitive and accurate molecular virus diagnostics through its virus testing services to help manage the health status of grapevines. CCOVI operates the national testing platform for the Canadian grape and wine cluster program funded through AAFC's Canadian Agricultural Partnership program administered through the CGCN. In 2022-23, more than 11,000 grapevine virus tests were performed at CCOVI.

Our ongoing research and testing assist in the management of these diseases through dissemination of science-based knowledge, innovation and collaborations to serve the Canadian grape and wine industry.



Over
11,000
grapevine virus
test performed

Virus testing statistics

Grapevine virus testing	2022-23	2021-22	2020-21	2019-20	2018-19
Number of samples	5,716	7,488	7,448	7,731	8,090
Number of virus tests	11,197	16,343	15,064	22,224	27,111
Number of clients	23	24	23	28	29

Harvest season 2022-23 TanninAlert BY THE NUMBERS

1

Number of work orders

1

Numbers of clients

TanninAlert

Tannins are key components to manage in red wine production, as sufficient skin tannin extraction is required to stabilize colour and offer structure to the wine, but over extraction of seed tannin can result in bitterness and astringency. As red wine is fermented on both the skins and seeds, winemakers must balance extracting sufficient skin tannin, without over extracting seed tannin.

TanninAlert now available through CCOVI's Analytical Services, measures skin and seed tannin separately in red grape varieties. The skin and seed tannin measurements are then compared to CCOVI's database of measurements (dating from 2015 to present) and subsequently categorized as low, medium or high to assist with winemaking decisions.

Along with tannin measurements, winemakers also have access to the TanninAlert site, which includes benchmarked skin and seed tannin ranges, a database of skin and seed tannin development for current and past harvest seasons and various winemaking protocols tailored to variety and tannin level based the on measurements, in order to optimize red wine quality.

Outreach events

CCOVI's workshops, conferences and lectures facilitate knowledge translation and technology transfer by connecting industry partners to experts who speak about timely and relevant topics.

Conferences



After a two-year delay, CCOVI welcomed 350 delegates from across the globe to Niagara for the International Cool Climate Wine Symposium (ICCWS) 2022. The symposium's 10th instalment, which took place July 17 to 21, marked the first time the prestigious conference was held in Canada.

The ICCWS covered all aspects of cool climate winemaking, from vine to glass to consumer. The dynamic programming lineup served to examine how adversity drives innovation to achieve success across the entire value chain of the grape and wine industry.

The theme throughout the programming was climate change adaptation and innovation. Within this framework, sessions were classified under four pillars:

- Innovations and Adaptations in Viticulture
- Oenological Challenges and Solutions
- The Business of Winery Sustainability: People, Place and Finance
- Science Communication

Along with participating in keynote sessions, presentations, workshops and panel discussions, delegates were invited by CCOVI and industry partners from across Canada to experience Canadian hospitality at networking events throughout the symposium, featuring cool climate wines from more than 60 wineries from British Columbia, Ontario, Quebec and Nova Scotia.

The full conference proceedings are available at **iccws2022.ca**



International Cool Climate Chardonnay Celebration (i4C)

In collaboration with industry partners, CCOVI continued to develop educational sessions as part of the i4C’s School of Cool in Niagara-on-the-Lake. This year’s event featured a special edition of the Great Chardo Swap — an initiative developed and organized by CCOVI that saw a dozen winemakers from east and west of the Welland Canal swap grapes to make Chardonnay. The annual event attracted 250 industry and media participants from across Canada and internationally. CCOVI also executed the “What Kind of Cool Are You?” sensory tasting experience at the Chardonnay in the Vineyard World Tour and Tasting Dinner.



Fizz Club

Fizz Club, a networking group for sparkling winemakers organized by CCOVI, drew 42 winemakers from across Canada for the first in-person gathering since 2019. The theme for the eighth season of Fizz Club was Focusing on the flavour of fizz.

The annual outreach event began as a networking opportunity for Ontario sparkling winemakers to openly discuss sparkling wine production methods, issues and the latest research. Since its inception, the event has evolved to include winemakers from B.C., Nova Scotia, New Brunswick and Quebec.

Thanks to the technical foundation provided by Fizz Club, Canadian sparkling wine production has grown in terms of both scale and quality. In Ontario alone, sparkling wine production has doubled in the past 10 years and there are now over 250 wineries across the country crafting both Traditional and Charmat Method sparkling.

CCOVI Lecture Series

The 2022 CCOVI Lecture Series ran from January to April and featured 10 lectures presented by CCOVI Researchers, Scientists, Fellows, Professional Affiliates and their collaborators. Topics spanned the entire grape and wine value chain including lectures on exploring cover crops to adapt to changes in climate, Ontario beverage alcohol evolution and trends, emerging grapevine virus diseases, wine and food pairing and grapes, wine and public memory.

Due to ongoing COVID-19 restrictions, the CCOVI Lecture Series was once again held in a virtual format. Despite the inability to host the lectures in person, 139 people from around the world still tuned in to stream the lectures live online.

Archived lecture series videos from previous years also continued to remain popular online, receiving 1,527 views in 2022 from people around the world.

Lecture Series views	2022	2021	2020	2019	2018
Videos watched	1,527	1,571	1,142	1,088	1,369
Live views	139	363	179	250	375
Total views	1,666	1,934	1,321	1,338	1,744

Community Engagement

“What Kind of Cool Are You?” sensory tasting experience

CCOVI hosted a blind tasting as part of the i4C’s Chardonnay in the Vineyard World Tour and Tasting Dinner, focused on helping guests to determine their preferred style of Chardonnay. The tasting helped guests to uncover their preferred style — crisp, fruity, rich or smooth — which helped them to navigate through the cool climate Chardonnays from regions around the world available at the tasting.

Total number of participating individuals in community engagement events

2022-23	2021-22	2020-21	2019-20	2018-19
175	18	3,079	1,656	1,256

*Due to ongoing COVID-19 restrictions community events such as the Cuvée Grand Tasting, Niagara Wine Festival and i4C were postponed or canceled.



Award-winning team

This year two members of the CCOVI team were recognized for their exceptional contributions to the grape and wine industry and Brock community.

CCOVI Director Debbie Inglis was awarded the prestigious Canadian Wine Industry Champion Award, which recognizes individuals who have made significant contributions to the growth and development of the Canadian wine industry. Inglis has been a driving force behind CCOVI’s growth and development, leading the Institute to become a world-renowned centre for wine research and education. From the agricultural challenges and needs of grape growers to the science of wine tasting, effects of climate change and advancements in technology to assess consumer preferences and marketing techniques, Inglis was honoured as she has consistently demonstrated her commitment to knowledge transfer rooted in an approach that makes it useful and accessible to those who can benefit from it.

Additionally, Barb Tatarnic, CCOVI’s Manager of Continuing Education and Outreach, was awarded the Brock University President’s Distinguished Staff Service Award, in recognition of her outstanding service to the University community. Tatarnic was part of the original team to bring the concept of Brock’s flagship research institute to fruition in 1996. Since then, she has worked tirelessly to grow the Institute and in doing so, has been instrumental in CCOVI’s pursuit to advance the Canadian grape and wine industry through knowledge and technology transfer.

We are incredibly proud of our award-winning team and their contributions to the grape and wine industry, wider Brock community and the ongoing success of the Institute.

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.

In the 2022-23 academic year there were 24 students studying at the undergraduate level, with 20 registered in the Honours BSc degree program and four in the Certificate in Grape and Wine Technology.

At the graduate level, CCOVI Researchers, Scientists and Fellows train students in the fields of oenology and viticulture, wine business and geography. During this period, there were nine students pursuing master's degrees, six engaged in PhD studies in grape and wine related fields, and two post-doctoral fellows studying with CCOVI affiliates. In addition, 14 undergraduate students and one summer intern did research projects in CCOVI while 10 research assistants were trained, totaling 41 highly qualified personnel trained in 2022-23.



2022-23
Academic Year

24

undergraduate students

20

Honours
BSc degree
program

4

Certificate
in Grape
and Wine
Technology





Professional and Continuing Studies

CCOVI provides education opportunities for wine enthusiasts as well as professional development courses for the industry. In 2022-23, CCOVI offered 14 courses that instructed 376 students.

As a program provider for the Wine & Spirit Education Trust (WSET) program, a highly respected and internationally transferable wine certification, the continuing education program attracts students from around the world to take part in sessions offered both in-class and online.

This year CCOVI launched Ontario’s first micro-credentials in winemaking and cider production. Industry partners from the Ontario Craft Wineries (OCW) and the Ontario Craft Cider

Association (OCCA) have indicated the micro-credential programs, which are eligible for Ontario Student Assistance Program (OSAP) funding, fill important workforce development needs, including targeted skills and knowledge needed for entry and advancement in careers related to wine and cider production. The programs also meet the learning goals of those in the wine or cider industries in non-production roles, who need to know more about the production process to advance their careers, as well as home producers and those with a general interest.

Professional and Continuing Studies courses

	2022-23	2021-22	2020-21	2019-20	2018-19
Number of courses	14	11*	14	14	9
Number of students	376	362	333	237	282

*Six courses cancelled in 2021-22 due to COVID-19 restrictions.



CCOVI Executive Committee, Advisory Council and Outreach Committee

CCOVI Executive Committee

Tim Kenyon

Chair, Vice-President of Research, Brock University

Allan Jackson

Industry representative, CCOVI Advisory Council

Allan Schmidt

Industry representative, Ontario Craft Wineries

Matthias Oppenlaender

Industry representative, Grape Growers of Ontario and Ontario Grape and Wine Research Inc.

John De Sousa

Wine Growers Ontario

Don Cyr

CCOVI Fellow, Brock University

Debra Inglis

Ex-officio, CCOVI Director

CCOVI Outreach Committee

Barb Tatarnic

Chair, CCOVI manager of professional Studies & outreach

Steven Trussler

CCOVI Microcredential Coordinator

Belinda Kemp

CCOVI oenologist

Sudarsana Poojari

CCOVI virologist

Kevin Ker

CCOVI research associate

Kevin Buis

Industry representative, Grape Growers of Ontario

Lawrence Buhler

Industry representative, Ontario Craft Wineries

Nick Gizuk

Industry representative, Wine Growers Ontario

Nadia Senchuk

Industry representative, Ontario Craft Wineries

Yvonne Irvine

Industry representative, Wine Growers Ontario

Roger Vail

Industry representative, Wine Growers Ontario

Allison Christ

Industry representative from grape and wine region outside of Niagara

Colin Stanners

Industry representative from grape and wine region outside of Niagara

Scott Wilkens

Industry representative from grape and wine region outside of Niagara

Debra Inglis

Ex-officio, CCOVI Director



CCOVI Advisory Council

Allan Jackson	Chair, Industry representative
Allan Schmidt	Industry representative, Ontario Craft Wineries
Len Pennachetti	Industry representative, Ontario Craft Wineries
Ed Madronich	Industry representative, Ontario Craft Wineries
Richard Linley	Industry representative, Ontario Craft Wineries
Klaus Reif	Industry representative, Ontario Craft Wineries
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
Aaron Dobbin	Industry representative, Wine Growers Ontario
Del Rollo	Industry representative, Wine Growers Ontario
Doug Hernder	Industry representative, Wine Growers Ontario
John De Sousa	Industry representative, Wine Growers Ontario
Rob Enns	Industry representative, Wine Growers Ontario
Dan Paszkowski	Industry representative, Wine Growers Canada
Tania Humphrey	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
Jen Liptrot	Government representative, Ontario Ministry of Agriculture, Food and Rural Affairs
Laurie Macdonald	Regulatory agency representative, VQA Ontario
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
Lynn Wells	Brock Representative, Vice-President, Academic and Provost
Tim Kenyon	Brock representative, Vice President, Research
Gary Pickering	Brock representative, CCOVI Researcher
Don Cyr	Brock representative, CCOVI Fellow
Barb Tatarnic	CCOVI representative, Manager of Outreach and Continuing Education
Debra Inglis	Ex-officio, CCOVI Director



CCOVI Researchers, Scientists, Fellows and Professional Affiliates

CCOVI Researchers

Debbie Inglis
Gary Pickering
Jim Willwerth

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

CCOVI Scientists

Belinda Kemp
Sudarsana Poojari

Senior Scientist in Oenology
Senior Scientist in Grapevine Virology

CCOVI Fellows

Ralph Brown
Don Cyr
Dirk De Clercq
Vincenzo De Luca
Charles Després
Ronald Jackson
Lester Kwong
Amy Lemay
Antonia Mantonakis
Baozhong Meng
Annette Nassuth
Michael Ripmeester
Joachim Scholz
Tony Shaw
Jeffrey Stuart
Narongsak (Tek) Thongpapanl
George van der Merwe
Liette Vasseur

Professor, School of Engineering, University of Guelph
Professor, Goodman School of Business, Brock University
Professor, Goodman School of Business, Brock University
Professor, Biological Sciences, Brock University
Associate Professor, Biological Sciences, Brock University
Sensory Science, University of Manitoba
Associate Professor, Social Sciences, Brock University
Post-doctoral Fellow, Niagara Community Observatory, Brock University
Professor, Goodman School of Business, Brock University
Associate Professor, Department of Molecular and Cellular Biology, University of Guelph
Associate Professor, Molecular and Cellular Biology, University of Guelph
Professor, Social Sciences, Brock University
Assistant Professor, Goodman School of Business, Brock University
Professor Emeritus, Social Sciences, Brock University
Professor, Biological Sciences, Brock University
Professor, Goodman School of Business, Brock University
Associate Professor, Molecular and Cellular Biology, University of Guelph
Professor, Biological Sciences, Brock University



CCOVI Professional Affiliates

Carl Bogdanoff

Viticulturist, AAFC's Summerland Research and Development Centre

Pat Bowen

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

Linda Bramble

Wine writer, author and educator

Janet Dorozynski

Trade Commissioner, Wine, Beer & Spirits, Global Affairs Canada

Kevin Ker

Viticulture consultant

Tom Lowery

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