

Brock
University



**Cool Climate
Oenology &
Viticulture Institute**

**2023-24
Year in Review**

2023-24 Snapshot

	10,076,805 million in research funding
	54 Highly Qualified Personnel (HQP) trained
	378 Professional & Continuing Studies students
	6,015 grapevine virus tests
	1,213 work orders processed by Analytical Services
	16,154 Lifetime YouTube views to CCOVI Lecture Series Videos
	1,570 Instagram followers
	108 LinkedIn followers
	727 Facebook followers
	105 news articles and media releases

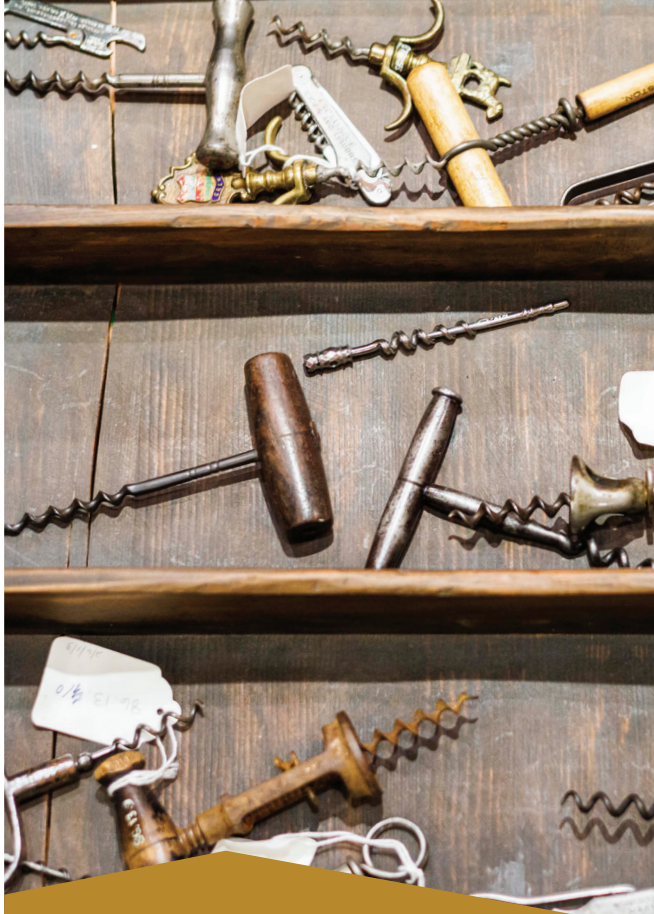


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Message from the Director

Each year, Brock University's Cool Climate Oenology and Viticulture Institute strives to further strengthen its community and industry connections through its research, education and outreach work. Reflecting on the 2023-24 year and its many innovations, I am honoured to say we continued this proud tradition.

This year saw the announcement of the Clean Agriculture for Sustainable Production project, solidifying CCOVI's place at the forefront of cutting-edge research. The initiative includes the establishment of a state-of-the-art research farm as well as a Clean Plant Program and other projects designed to provide innovative solutions and approaches to industry challenges and priorities.

Announced in mid-March, the Clean Agriculture for Sustainable Production field infrastructure, or research farm for short, is taking shape and will play a pivotal role in combatting grapevine viruses by building upon initiatives such as the national grapevine germplasm repository, the Canadian Food Inspection Agency partnership CLEANSED, and the Canadian Grapevine Certification Network (CGCN) partnership.

As a pivotal partner to the industry, our laboratory and analytical services supported the wine and alcoholic beverage community with more than 6,000 grapevine virus tests, and more than a thousand work orders for chemical analysis. Together, we are improving what is possible.

With gathering restrictions lifted, we saw the return of all in-person events, including the Cuvée Grand Tasting, which brought together nearly 500 individuals to celebrate the Ontario grape and wine industry. In addition to course and program offerings, the CCOVI Lecture Series also resumed in person, with 12 free lectures geared at mobilizing industry leading research.

CCOVI continues to innovate and develop high-quality continuing education offerings tailored to reflect the dynamic



needs of the industry including Foundations in Viticulture, a new course developed in consultation with the Grape Growers of Ontario. The Institute has begun offering custom training packages for wineries while also expanding its micro-credentials in winemaking and cider production. This ensures industry professionals have access to the latest and most relevant skills to be effective, whether working front of house, in the cellar or in the field.

For our 2024-25 year, we are expertly positioned to leverage our passion for research, knowledge mobilization, community engagement and education to continue working hand-in-hand with the industry that has helped shape and steer the direction of the Institute for more than two decades.

Best regards,

A handwritten signature in dark ink, which appears to read "Debbie Inglis". The signature is fluid and cursive.

Debbie Inglis

About CCOVI

The Cool Climate Oenology and Viticulture Institute (CCOVI) at Brock University was founded in partnership with industry in October 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.
- Providing continuing education, professional development opportunities and outreach services for the grape and wine community and the community at large to facilitate the advancement of the industry.
- Training 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, and national and regional grape and wine industry associations within Canada and in other cool climate wine regions across the globe.

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



CCOVI welcomes new Advisory Council Chair



Shiraz Mottiar

In March, CCOVI named Shiraz Mottiar (BSc '00) as Chair of its Advisory Council.

The Team Principal and General Manager with Malivoire Wine Company has been with the organization since 2000, joining right after crossing the stage as part of CCOVI's first graduating class.

After time spent as Malivoire's Winemaker, Mottiar now works in his

current role to guide the winery and industry towards a more sustainable future.

Chaired by an industry executive, the CCOVI Advisory Council's role is to present and consider the opinions of the Canadian grape and wine industries on the structure, content and relevance of CCOVI's research and educational mission and mandate; advise CCOVI on the changing needs and priorities of the grape and wine industries; and communicate CCOVI's research and educational activities and achievements to stakeholder communities.

Mottiar brings with him a wealth of industry experience that has seen him recognized with several accolades, including being named Quench Magazine's Winemaker of the Year at the Ontario Wine Awards in 2017, and Malivoire being honoured by WineAlign as Canadian Winery of the Year at the National Wine Awards. He has also been a Board Member and Education Committee Member of the International Cool Climate

Chardonnay Celebration, sits on CCOVI's Fizz Club Steering Group and continues as a longstanding and integral Committee Member of Sustainable Winegrowing Ontario.



Allan Jackson

He succeeds Allan Jackson, co-founder of Jackson-Triggs Winery, who has chaired the Advisory Council since 2011, overseeing the connection between the grape and wine industry's objectives and CCOVI's research, outreach and education goals.

Jackson was Advisory Council Chair through many senior administration changes and helped ensure the Brock community knew the important role CCOVI played

in the ongoing sustainability and resilience of the industry.

A scientist himself, Jackson advocated for staff scientist positions in CCOVI, helped drive the Triggs Vinifera Lecture Series and supported CCOVI's expansion into offering services and training to the industry related to the research being performed at the Institute.

"I believe the reason that my collaboration with Dr. Inglis was successful was that we each had credentials and credibility within both academia and the Niagara wine industry," Jackson said. "Dr. Inglis assumed the lead on selling the potential value of CCOVI to academia and I took the lead in the Niagara wine circles. We both knew we had each other's full support, and it worked."



Research

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

CCOVI is spearheading the creation of a state-of-the-art research farm where scientists are coming together to help transform Canada's agriculture ecosystem into a self-reliant, sustainable model for the world. Officially announced in March 2024, the farm is funded through the Canada Foundation for Innovation, the Ontario Research Fund – Large Infrastructure Fund and Brock University.

Principal Scientist Sudarsana Poojari and CCOVI Researcher and Assistant Professor of Biological Sciences Jim Willwerth are co-leading the multi-institutional project designed to meet a changing climate, increased urbanization and a growing population. The need for sustainable agriculture management has never been more critical.



The Clean Agriculture for Sustainable Production (CASP) project has three parts:

1. The Clean Plant Program will help Ontario's grape and wine industry protect against viral disease by identifying virus-free grapevine material, developing production processes for clean plants, adapting next generation diagnostic tools and maintaining a national germplasm repository.
2. Precision Agriculture and Ecological Interactions, which aim to improve crop yield and resilience while reducing costs and environmental impact by studying how clean grapevines interact with other plants and organisms and farming methods that use a range of technologies to grow crops more efficiently.
3. Urban Applications examines how clean plants and new knowledge on landscape approaches to sustainable agriculture development can be integrated into the greening of urban ecosystems.

CCOVI affiliated researchers are part of a national Grape and Wine Cluster across Canada supporting the \$11.6-billion grape and wine sector. The Canadian Grapevine Certification Network is managing the national network with funding from Agriculture and Agri-Food Canada's Sustainable Canadian Agriculture Partnership program over the 2023-2028 period. The research programs will ensure the grape and wine sector remains sustainable and competitive as it adapts to climate change. Research projects led by CCOVI-affiliated researchers Jim Willwerth, Wendy McFadden-Smith and Debra Inglis will improve the sector's sustainability and competitiveness by responding to industry needs in areas of grapevine cold hardiness, trunk diseases and wine production.

As the Institute evolves, CCOVI continues to expand its research focus beyond the disciplines of oenology and viticulture to all aspects of grape and wine production. 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 2023-24 research projects for Brock University researchers are:

- Clean Agriculture for Sustainable Production (CASP) Field Facilities
- Use of Ecowool as potential soil amendment
- CLEAn plAnt extractionN SEquencing Diagnostics (CLEANSED) for Clean Grapevines in Canada
- Development of micro-shoot tip tissue culture-based protocols for maintaining virus-free grapevine germplasm for elite and local varieties
- Grapevine trunk disease: an under-rated threat to the Ontario grape industry?
- Unique cover crops, rootstocks, irrigation techniques for Canadian vineyards
- Improving freeze tolerance of Vitis under a changing climate
- Selection of superior grapevine material using traditional field evaluations and genomic/metabolic signatures for cold resilience Cold hardiness evaluations for new table grape cultivars in Ontario
- Field testing of ABA analogs
- Laboratory trials of two entomopathogens on Grape mealybug, *Pseudococcus maritimus*
- Spotted Lanternfly monitoring and risk assessment
- Use of glycoside hydrolases to combat grey mold on grapes
- Vinealert Licencing Agreement
- Wine flavour modification through non-traditional yeasts, oenological treatments and taint remediation
- Development of a genetic test for ascertaining natural wine yeast variants
- Redox balance in wine yeast under hyperosmotic stress and the relation to wine quality
- Foodies: Validation and sustainability mindedness
- Individual interventions to transform water governance
- Aviation Management in a Post-Covid World
- Responding to organizational crisis: The role of crisis communication message framing and communication information processing to protect organizational credibility



Highly Qualified Personnel (HQP)

BY THE NUMBERS

3

post-doctoral fellows

5

PhD students

16

Master's students

12

Undergraduate students

18

Research assistants

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, workshops, webinars, events and media interviews.

Throughout the 2023-24 year, Brock-affiliated CCOVI researchers published 27 academic publications focused on a range of subjects impacting the grape and wine industry. In addition to the research presented as part of the 2023 CCOVI Lecture Series at Brock University, CCOVI researchers also presented their findings with 40 conference presentations around the world.

CCOVI has also continued to leverage social media as a valuable tool 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 LinkedIn accounts to more than 4,600 people, while also maintaining a presence on X (formerly Twitter), showcasing the Institute's ongoing commitment to increasing its reach and connecting with industry and community members across various platforms.

The Institute was also featured in 105 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 W. D. Hatch Memorial Scholarship, the Donald Ziraldo-Laura McCain CCOVI Director's Award and the 2024 American Society for Enology and Viticulture-Eastern Section scholarship.

The Institute was represented by its highly qualified personnel at several academic conferences including the International Council for the Study of Virus and Virus-Like Diseases of the Grapevine, 2023 Academy of Wine Business Research conference, 2023 Consumer Culture Theory Conference, 2023 Global Marketing Conference, 47th Annual Meeting of the American Society for Enology and Viticulture, and the 2024 Ontario Fruit and Vegetable Convention.



Grants and funding

In 2023-24, 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 \$10,076,805 in government and industry support in 2023-24.

In total, \$8,808,389 came from government for projects done in collaboration with industry, while industry themselves contributed \$348,631 in cash and \$727,276 in kind for projects. Projects funded by government that did not involve industry partners totalled \$192,509. Over the past five years, the Institute has received more than \$18 million in government and industry support.

Funding Source	2023-24	2022-23	2021-22	2020-21	2019-20
Government funding with industry partners	\$8,808,389	\$1,154,564	\$1,281,818	\$1,394,374	\$1,307,961
Funding directly from industry partners	\$348,631	\$295,012	\$278,065	\$505,794	\$590,797
Government Funding without industry partners	\$192,509	\$181,359	\$132,350	\$52,000	\$117,500
Total	\$9,349,529	\$1,630,935	\$1,692,233	\$1,952,168	\$2,016,258
In-kind from partners	\$727,276	\$191,039	\$253,107	\$233,922	\$252,248
Total incl. In-kind	\$10,076,805	\$1,821,974	\$1,945,340	\$2,186,090	\$2,268,506

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 renewed its formal Memoranda of Understanding to work co-operatively with the Canadian Food Inspection Agency (CFIA) for another 10 years and renewed the Canadian Grapevine Certification Network (CGCN) for another five years to continually advance Canada's grape and wine sector.

These networks use knowledge and technology transfer of research outputs to help strengthen the \$11.6-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
\$11.6 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 2023-24, nearly 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	2023-24	2022-23	2021-22	2020-21	2019-20
Workshops and seminars	205	250	139	426	857
Lecture Series video views	1,714	1,527	1,571	1,142	1,088
Conferences	250	660	n/a*	n/a*	350
Outreach services	779	750	683	650	636
Total participants	2,948	3,187	2,393	2,218	2,931

* 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 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	2023-24	2022-23	2021-22	2020-21	2019-20
Number of work orders	1,213	1,225	1,139	1,121	976
Numbers of clients	154	149	144	140	136



During the 2023 harvest, the database received

460 page views

with people in 12 countries

checking in to see how Niagara's harvest was progressing.



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. Users can then put the data into context by comparing current numbers to previous harvests to make informed vineyard management decisions.

Preharvest Monitoring by the numbers

Preharvest monitoring	2023-24	2022-23	2021-22	2020-21	2019-20
Database page views	460	549	832	990	1,313
Number of countries	12	9	12	16	12



VineAlert

VineAlert is one of the Institute’s flagship outreach programs. Now that research and development of the system has been completed, with growers coming to rely on the program since its 2010 launch, the Grape Growers of Ontario are now offering this service to the industry and VineAlert has once again been licensed to the Centre de Recherche Agroalimentaire de Mirabel to support grape growers in Ontario and Quebec.

It tracks the cold hardiness of grapevines throughout the dormant period of December through April. 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 595 subscribers that generated more than 8,000 page views of the program’s data in 2023-24. The online cold hardiness database (ccovi.ca/vine-alert) has been of interest to researchers and growers around the world, with people from 22 countries exploring VineAlert’s data.

VineAlert statistics

Winter	2023-24	2022-23	2021-22	2020-21	2019-20
Database page views	8,014	11,692	6,811	8,058	7,637
VineAlert subscribers	595	577	515	487	472
Number of countries	22	51	36	32	32



Over
6,000
grapevine
virus test
performed

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 is the only testing service used by the Canadian Grapevine Certification Network for their clean plant program. In 2023-24, more than 6,000 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.

Virus testing statistics

Grapevine virus testing	2023-24	2022-23	2021-22	2020-21	2019-20
Number of samples	2,060	5,716	7,488	7,448	7,731
Number of virus tests	6,015	11,197	16,343	15,064	22,224
Number of clients	36	23	24	23	28

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.

Experts Tasting

The Experts Tasting event is a long-standing educational wine tasting for industry professionals that has been held for 31 years and hosted by CCOVI since 1999. The tasting is theme based and designed for the trade, primarily wine media, LCBO product consultants, sommeliers and wine educators who promote VQA wines through education and/or promotion. The 2023 theme of Defining Red Wines in Ontario welcomed 120 expert tasters to Brock University to taste and learn with their peers from a panel of speakers featuring more than 40 wines vetted from CCOVI’s judging panel.

CCOVI works with the industry to present the event, which was hosted this year by Ron Giesbrecht, Winemaker, Wending Home Estate Winery. Speakers included James Peden, Liberty Ent. Group; Joe Abruscato, LCBO; Lawrence Buher, Winemaker, Henry of Pelham Family Estate Winery; Emma Garner, Director of Winemaking, Andrew Peller Ltd.; Michael Godel, Wine Writer, WineAlign; and Chris Waters, Wine Writer, Globe and Mail.



International Cool Climate Chardonnay Celebration (i4C)

In collaboration with industry partners, CCOVI continued to help develop educational sessions as part of the International Cool Climate Chardonnay Celebration’s (i4C) School of Cool in Niagara-on-the-Lake. The annual event attracted 250 industry and media participants from across Canada and the world.

Part of the celebration included partnering with WineAlign for the 2023 Great Chardo Swap. Six winemakers from each side of the Welland Canal were given grapes from the other side to create something exclusive. The only stipulation was that the wines were made from the same juice and used the same bottles and seals. Each sale of a case of these 12 exclusive wines added a charitable donation of \$150 to the Karl J. Kaiser Memorial Fund at Brock University for students studying grape and wine science, helping to raise more than \$30,000.





Fizz Club

Fizz Club, a networking group for sparkling winemakers organized by CCOVI, drew 40 winemakers from across Canada for the ninth season of Fizz Club entitled A Brand New Fizz.

The daylong event featured a literature review, tasting and discussion of non-traditional sparkling wines, a discussion of sparkling wine sales led by Paul Ferrell, Senior Category Manager of the LCBO, as well as research and sensory exploration of sparkling wine produced through malolactic fermentation led by CCOVI Oenologist Jennifer Kelly.

Endorsed by the Vintners Quality Alliance (VQA), Fizz Club provides a collegial and safe space for learning and sharing between sparkling winemakers from British Columbia, Nova Scotia, New Brunswick, Quebec and Ontario. It supports CCOVI’s mission to mobilize knowledge, engage with the community and promote industry research.

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 increased more than five-fold in the past 10 years and there are now more than 250 wineries across the country crafting both Traditional and Charmat Method sparkling.

CCOVI Lecture Series

The 2023 CCOVI Lecture Series ran from January to April and featured nine 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, and wine and public memory.

With gathering restrictions lifted, winemakers, academics, students, and the curious returned in person to attend the 2023 lecture series, and 208 people from around the world still tuned in to stream the lectures live on line and in person.

Archived lecture series videos from previous years also continued to remain popular online, receiving 966 views in 2023 from across the globe.

Lecture Series views	2023	2022	2021	2020	2019
Videos watched	1,506	1,527	1,571	1,142	1,088
Live views	208	139	363	179	250
Total views	1,714	1,666	1,934	1,321	1,338

Community engagement

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

CCOVI executed the “What Kind of Cool Are You?” sensory tasting experience at the Chardonnay in the Vineyard World Tour and Tasting Dinner. The unique sensory tasting experience is designed to help guests discover their own chardonnay profile and preference between crisp, fruity, rich or smooth. This then helps consumers navigate through the cool climate chardonnays from regions around the world that were available at the event.

Niagara Grape and Wine Festival

CCOVI has been partnering with the Niagara Grape and Wine Festival in Montebello Park, St. Catharines, for more than 25 years, offering interactive and educational seminars as part of its outreach and community engagement. CCOVI Oenologist, Jennifer Kelly hosted ‘Wine Chats’ with celebrated Brock alumni winemakers to almost 200 attendees at the festival. Brock Alumni winemakers included Shiraz Mottiar (Class of 2000) and General Manager, Malivoire Wine Co., and Mitchell McCurdy (Class of 2018) and Winemaker, Marynissen Estates Winery.

Total number of participating individuals in community engagement events

2023-24	2022-23	2021-22	2020-21	2019-20
850	175	18*	3,079**	1,656

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

**An online version of Cuvée took place in 2020-21.

CCOVI Manager of Professional Studies and Outreach recognized for Outstanding contributions

CCOVI remains at the forefront of mobilizing best-in-class knowledge for industry professionals and students alike thanks to the efforts of individuals such as Barbara Tatarnic, Manager of Professional Studies and Outreach at the Institute.

In May 2023, Tatarnic was honoured with the Outstanding Service Award from the Canadian Association for University Continuing Education during their annual conference held in Winnipeg.

The national award recognizes individuals for their outstanding leadership, commitment and service to university continuing education in Canada.





Cuvée

March 29-31, 2024

Triumphant in-person return for Cuvée 2024

Following a pause brought on by the COVID-19 pandemic, Cuvée returned in person for the first time in five years.

Cuvée celebrates Ontario's \$5.5-billion grape and wine industry, offering a venue for the community, wineries and members of the wine industry to interact and engage. The 2024 event featured 38 wineries, 10 gourmet live-food stations, and an exclusive after party with a live band.

Funds raised through the event support the Cuvée Legacy Fund, providing student scholarships and helping to fund research priorities identified by the grape and wine industry.





2024 student award recipients

Sonya Verma

Certificate in Grape and
Wine Technology

Charlotte Roberts

Oenology and Viticulture (OEVI)
second-year student

Boris Mihajlovic

OEVI third-year student

Vincent Heck

OEVI fourth-year student

Daniel Phillipow

Graduate student

The Cuvée Grand Tasting also celebrates growers, producers and winemakers making a tremendous impact on the industry every day.



The **2024 Tony Aspler Cuvée Award of Excellence Award** recognized winemaker Phillip Dowell of Angels Gate Winery for his contribution in furthering the aims and aspirations of Ontario's wine industry.

The **2024 Cuvée Vineyard of Excellence Award** recognized Steve Pohorly of River Bend Farms Inc., acknowledging his tireless efforts in vineyard management. The third-generation grape grower was recognized in this year's Best Red Vinifera category, with his 25-year-old block of merlot vines acknowledged for excellence in vineyard practices supplying outstanding Merlot grapes to the industry.

Rob Power (BSc '00) of Creekside Estate Winery was named the recipient of this year's **Cuvée Winemaker of Excellence Award**, which was presented by 2019 Cuvée Winemaker of Excellence winner Bruce Nicholson. Power was also part of the very first graduating class from Brock University's OEVI program.

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 2023-24 academic year, there were 12 students studying as Honours BSc degree candidates, and five 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 16 students pursuing master's degrees, five engaged in PhD studies in grape and wine related fields, and three post-doctoral fellows studying with CCOVI affiliates. In addition, 12 undergraduate students conducted research projects with CCOVI while 18 research assistants were trained, totalling 54 highly qualified personnel trained in 2023-24.



2022-23
Academic Year

17

undergraduate students

12

Honours
BSc degree
program

5

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 2023-24, CCOVI offered 13 courses that instructed 378 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.

CCOVI is also an educational partner with the Cider Institute of North America (CINA), offering cider and perry programming both online and in-person.

For the 2023-24 year, CCOVI launched Ontario’s first micro-credential in viticulture. This live online asynchronous course is taught with industry leaders and as a micro-credential program, is eligible for Ontario Student Assistance Program (OSAP) funding. The organization of the course focuses on three interacting elements that impact grape quality: the site, the grapevine and the grower. It is designed for individuals with a general interest in how grapes are grown, as well as those who have or are planning to plant a vineyard. It is also appropriate for entry-level or non-viticulture members of the grape and wine community looking for a solid foundation in grape growing and certification. In total, CCOVI now offers 19 micro-credential courses across the grape and wine, cider, perry and spirits spectrum for professional development in the industry.

Professional and Continuing Studies courses

	2023-24	2022-23	2021-22	2020-21	2019-20
Number of courses	13	14	11*	14	14
Number of students	378	376	362	333	237

*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

Shiraz Mottiar

Industry representative, CCOVI Advisory Council Chair

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

Sudarsana Poojari

CCOVI Principal Scientist, Virology

Jennifer Kelly

CCOVI Scientist, Oenology

Malkie Spodek

CCOVI Scientist, Entomology

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

Shiraz Mottiar	Chair, Industry representative
Carolyn Hurst	Industry representative, Ontario Craft Winery
Allan Schmidt	Industry representative, Ontario Craft Wineries
Ed Madronich	Industry representative, Ontario Craft Wineries
Richard Linley	Industry representative, Ontario Craft Wineries
Matthias Oppenlaender	Industry representative, Grape Growers of Ontario and Ontario Grape and Wine Research Inc.
Kevin Watson	Industry representative, Grape Growers of Ontario
Erwin Wiens	Industry representative, Grape Growers of Ontario
Debbie Zimmerman	Industry representative, Grape Growers of Ontario
Doug Hernder	Industry representative, Wine Growers Ontario
John De Sousa	Industry representative, Wine Growers Ontario
Rob Enns	Industry representative, Wine Growers Ontario
Aaron Dobbin	Industry representative, Wine Growers Ontario
Darien Tempriple	Industry representative, Ontario Grape and Wine Research Inc.
Dan Paszkowski	Industry representative, Wine Growers Canada
Hans Buchler	Industry representative, Canadian Grapevine Certification Network
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Jen Liptrot	Government representative, Ontario Ministry of Agriculture, Food and Rural Affairs
Laurie Macdonald	Regulatory agency representative, Ontario Wine Appellation Authority
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
Michelle McGinn	Acting Vice-President, Research
Gary Pickering	Brock representative, CCOVI Researcher
Don Cyr	Brock representative, CCOVI Fellow
Barb Tatarnic	CCOVI representative, Manager of Professional Studies and Outreach
Debra Inglis	Ex-officio, CCOVI Director



CCOVI Researchers, Scientists, Fellows and Professional Affiliates

CCOVI Researchers

Debbie Inglis
Gary Pickering
Jim Willwerth

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

CCOVI Scientists

Jennifer Kelly
Malkie Spodek
Sudarsana Poojari

Scientist in Oenology
Scientist in Entomology
Principal 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
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
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

Linda Bramble

Wine writer, author and educator

Janet Dorozynski

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

Kevin Ker

Viticulture consultant

Alexandra Mayeski

Lawyer, Mayeski Mathers LLP

Wendy McFadden-Smith

Horticulture IPM Specialist, Ontario Ministry of Agriculture, Food and Rural Affairs

Daniel O’Gorman

Research biologist, AAFC’s Summerland Research and Development Centre

Justin Renkema

Research Scientist, AAFC’s Vineland Research and Development Centre

Richard Smart

Viticulture consultant

George Soleas

President & CEO, LCBO

José Ramón Úrbez-Torres

Research Scientist, AAFC’s Summerland Research and Development Centre

Kevin Usher

Research Scientist, AAFC’s Summerland Research and Development Centre



**Cool Climate Oenology
and Viticulture Institute**

Brock University
1812 Sir Isaac Brock Way
St. Catharines, ON L2S 3A1
905 688 5550

   @ccovibrocu

brocku.ca/ccovi