

Fall 2017

# ccovinews

A newsletter from  
the Cool Climate Oenology  
and Viticulture Institute



CCOVI

Brock University

## Preharvest monitoring program returns to track Niagara grape harvest

Niagara's grape growers and winemakers are keeping a steady eye on the grapes ripening in their vineyards and once again, have been turning to the Cool Climate Oenology and Viticulture Institute (CCOVI) to help them make informed harvest decisions.

Every week until harvest, CCOVI's annual preharvest monitoring program is tracking key indicators of ripeness at four different vineyard sites in the Niagara Peninsula. At those sites, CCOVI viticulturist Jim Willwerth and CCOVI oenologist Belinda Kemp are sampling grape clusters from five core Ontario varieties: Chardonnay, Riesling, Pinot Noir, Cabernet Franc and Cabernet Sauvignon.

After the samples are selected, key ripeness indicators such as brix (sugar levels), titratable acidity, pH levels and volatile acidity (a measure of fruit integrity) are then measured by CCOVI's Analytical Services department.

Willwerth said the program is a joint effort on the part of all CCOVI's outreach services, on the oenology and viticulture side, as well as utilizing the leading-edge testing services provided by the institute's Analytical Services lab.

While this season was not as hot or dry as previous years, he said that "we are on track for some of the similar vintages of 2013 and 2014 – which provided some fantastic cool-climate wines with great character and regional identity."

"Although it's been a challenging year with the wetter weather, the size and health of the crop looks very good – a testament to how our growers have been managing this weather and the delayed maturation."

Willwerth said the preharvest monitoring program, which has been



*CCOVI Viticulturist Jim Willwerth samples grapes in the Niagara region*

running since 2010, provides data that is "an integral part of the industry's decision-making process."

The collected data is available to the industry through an interactive website, providing users with insight into how different grape varieties are responding to the current growing season. It also provides the ability to compare harvests from different areas in the region from year-to-year.

Interest in the program goes well beyond Canada. Last year alone, more than 1,900 users in 17 countries went online to follow CCOVI's monitoring of the Niagara harvest.

Beamsville grape grower Ed Hughes said comparing different harvests helps him track the progress of his own crop and to make predictions about what's ahead.

"Is my crop as it should be? Am I ahead or behind?" the 2011 Grape King explained. "I can also look back at similar years' harvests to help me make assumptions on this year's possibilities, and also look at possible areas of improvement for the next year."

Richie Roberts, winemaker at Fielding Estate Winery in Lincoln, calls the program a "time-saving tool, when time is more valuable than ever."

With a later harvest date expected this year, he said the CCOVI program "will be even more useful to help monitor progress in different parts of Niagara."

Sampling for the preharvest monitoring program will take place every week and the data will be posted online at [ccovi.ca/preharvest](http://ccovi.ca/preharvest) every Tuesday until harvest.

## COMING UP AT CCOVI

### FIZZ CLUB: DEC. 7 "FROM FIELD TO FIZZ"

The 5th annual Fizz Club will include presentations on clones, soil types and leaf removal by Jim Willwerth and Belinda Kemp, accompanied by tastings of research wines. A tasting and discussion on Blanc de blanc and blanc de noir production will follow. The latest international research and its relevancy to Canada, future CCOVI research topics, closures, yeast, and practical winery aspects will be discussed along with winery trial wine tastings.

**Time:** 10 to 3:30 p.m.

**Capacity:** 40 people

**Who can register?** : FIZZ is for sparkling winemakers or winemakers beginning a sparkling wine program ONLY.

**Cost:** \$50

**Email:** [ccovi@brocku.ca](mailto:ccovi@brocku.ca) for information.

### CUVÉE 2018: FRIDAY MARCH 23, 2018 SCOTIABANK CONVENTION CENTRE

Please join us for Cuvée 2018, when we will be marking our 30th anniversary as one of the Top 10 wine events in all of Canada. Let's mark this very special milestone together! Tickets are on sale now. Visit [cuvée.ca](http://cuvée.ca) to purchase and learn more about the event.

### CONTINUING EDUCATION COURSES

CCOVI now offers a range of courses in:

WSET— Wine (in class & online)  
WSET—Spirits (in class & online)  
Wines of Ontario  
Certificate in Ontario Wine (online)  
Wine Regions of the World  
Cider & Perry production

Visit: [brocku.ca/ccovi/](http://brocku.ca/ccovi/) continuing-education to find out more.

## Record turnout as Lecture Series turns 10



*Stefano Poni led the 10th instalment of the Triggs series in both Ontario and British Columbia*

The Triggs International Premium Vinifera Lecture Series marked its 10th instalment by bringing together record crowds to learn between the grape vines and in the classroom in August.

More than 200 grape growers and wine industry professionals attended the two events (in Ontario on Aug. 3 and 4, and in British Columbia's Okanagan Valley on Aug. 8 and 9), making this one of the most successful series since it began in 2004.

This year's instalment featured Stefano Poni, Professor of Viticulture and Chair of the Istituto of Frutti-Viticoltura of the Università Cattolica del Sacro Cuore of Piacenza, Italy.

"Stefano shared a wealth of knowledge about canopy management strategies taking place at home and abroad," said CCOVI Director Debbie Inglis. "Hosting an international viticulture expert in key winemaking regions in Ontario and British Columbia allows our growers and winemakers to collaboratively discuss strategies to further advance and grow the industry on a national level."

Poni said he was honoured to be selected as the featured speaker, as the event provided a unique opportunity for industry professionals from different regions to learn from each other.

"It was a great opportunity to assess if our research work, carried out on a somewhat different climatic area in Italy, could also be beneficial to Canadian viticulture," Poni explained. "It was also a learning experience in

terms of topics specific to the environment, such as the emphasis on cold winter injury here in Canada."

He met with more than 100 industry professionals from across the region at four vineyards near Niagara-on-the-Lake on the first day of the series, discussing the impacts of vine spacing, canopy density and leaf removal on overall crop development. The next day, Poni summarized the discussions held during the vineyard tours in a public lecture at Brock University.

After his stop in Ontario, Poni headed to British Columbia for the second leg of the series. He met with more than 100 growers and members of the wine industry at four different sites, including a research vineyard and organically grown site. Although his public lecture the next day had similarities to the discussion held in Ontario, Poni catered his talk to the specific climate and growing conditions on the West Coast.

The Triggs Lectures are made possible through a generous endowment by Donald and Elaine Triggs. Originating as a means to attract and showcase world leaders in the cultivation of premium vinifera grapes, the series expanded its offerings to both the Ontario and British Columbia grape and wine regions in 2011 thanks to the support of BASF Canada.

For anyone who was unable to attend, the Ontario public lecture and presentation slides are now available online at [brocku.ca/ccovi/](http://brocku.ca/ccovi/).



## CCOVI celebrates 20 years at Niagara Wine Festival with 'Educate Your Senses' seminars

Brock's Cool Climate Oenology and Viticulture Institute (CCOVI) raised a glass to celebrate its 20th year partnering with the Niagara Grape and Wine Festival on Sept. 16 and 23.

Barb Tatarnic, CCOVI's Manager of Continuing Education and Outreach, said the institute is proud to celebrate the important milestone.

"With two decades of bringing quality educational opportunities to the local community through outreach offerings like the Educate Your Senses seminar series, we are dedicated to both our community and the grape and wine industry," she said. "Over the span of 20 years we've poured more than 10,000 glasses of VQA wine to festival-goers and brought education and VQA wine excellence together, one glass at a time."

Continuing the long-standing tradition, CCOVI hosted six of its popular Educate your Senses wine and cheese seminars in Montebello Park in downtown St. Catharines over the two weekends. Some of the sold-out sessions attracted wine lovers from across Ontario, the U.S. and even Australia.

Jason Roller (Brock alumni and Peller Estates winemaker), Ed Madronich (President of Flat Rock Cellars), and Gavin Robertson (Niagara College Winery), led the seminars on the first weekend while Chris Prontonentis (Coyotes



Christopher Waters, left, pictured here with Barb Tatarnic, hosted the seminars

Run Winery), Brock alumni Richie Roberts (Fielding Estate Winery), and Marc Bradshaw (Strewn Winery) closed out the second weekend.

The seminars were hosted by Christopher Waters, *VINES Magazine* editor and CCOVI continuing education instructor.

Waters introduced attendees to some of Niagara's top winemakers, including alumni of Brock's Oenology and Viticulture program, as they shared the experiences and stories behind their wines while sampling wine and cheese pairings.

CCOVI's first sanctioned festival event took place in 1997 and Waters co-founded the seminar series one year later.

"It offers a chance to meet talented winemakers and winery principals who share insights into what they do in a casual, intimate and entertaining tasting seminar," said Waters. "The guests find out what truly goes into making the wine in their glass."

## Belinda Kemp lectures at RCIS

CCOVI senior oenologist Belinda Kemp gave a presentation for the prestigious Royal Canadian Institute for Science (RCIS) in Toronto Sept. 14 on the science of sparkling wine.

Kirsten Vanstone, organizer for the RCIS fall lecture series, said Kemp's presentation, was a "great kick-off" to the society's 2017-18 lecture series.

"Belinda gave a scientific glimpse into the mysterious world of winemaking," she said. "She is an enthusiastic speaker who was not only interesting, she also gave some



Belinda Kemp at the RCIS in Toronto

great tips on how to best enjoy sparkling wine."

More than 60 people attended, ranging from top-tier biochemists and geologists to wine bloggers.

## The 'Great Chardo Swap' is on!

Twelve Niagara-area winemakers are busy making Chardonnay from two specific Niagara vineyards this year.

Nicknamed the "Great Chardo Swap," winemakers from east of the Welland Canal will make wine from grapes grown on the west side of the canal, and vice versa. 14 Chardonnays will be developed in total and featured at the International Cool Climate Wine Symposium, taking place at Brock University in July 2020.

All of the fruit is being donated by Inniskillin Wines and Thirty Bench Wine Makers, who will be making wine from their own vineyards, as well as from one another's vineyards.

Visit [brocku.ca/ccovi](http://brocku.ca/ccovi) and [iccws2020.ca](http://iccws2020.ca) to learn more.

### EASTSIDE WINEMAKERS:

Fabian Reis, Ferox  
Amelie Boury, Château des Charmes  
J.L. Groux, Stratus Vineyards  
Craig McDonald, Trius Winery  
Ann Sperling, Southbrook Vineyards  
Bruce Nicholson, Inniskillin Wines



Pictured: Fabian Reis, Amelie Boury, J.L. Groux, CCOVI's Belinda Kemp, Emma Garner (representing Craig McDonald), Ann Sperling. Not pictured: Bruce Nicholson

### WESTSIDE WINEMAKERS:

Arthur Harder, Westcott Vineyards  
Emma Garner, Thirty Bench Wine Makers  
Angelo Pavan, Cave Spring Cellars  
Sandrine Bourcier, Henry of Pelham Family Estate Winery  
Shiraz Mottiar, Malivoire Wine Company  
Thomas Bachelder, Bachelder Wines



Pictured: Bruce Nicholson, Emma Garner, Angelo Pavan, CCOVI's Belinda Kemp, Shiraz Mottiar, Sandrine Bourcier, Arthur Harder, Thomas Bachelder (at right).

## Wine tourism book named “best in the world”

Congratulations to Linda Bramble, author and Professional Affiliate at CCOVI, and Brock University's Carman Cullen, Chair, Marketing, International Business and Strategy Department (MIBS), for writing a chapter in the book *Best Practices in Global Wine Tourism*, which has won the “Best Wine Tourism Book in the World” award at the 2017 Yantia China International Gourmand World Book Awards.

In their chapter, the two authors document the origin story of the popular Niagara Icewine Festival and how it became a means for wineries to extend their tourism season all year-long

The book has amassed numerous



Carman Cullen and Linda Bramble with their book, *Best Practices in Global Wine Tourism*

accolades since its publication last year, also winning “Best Wine Tourism Book” in the U.S.

## OEVI students graduate



Pictured above are Hanna Lee, Esther Onguta and Heather Bouwhuis.

Congratulations to Bachelor of Science graduates Judah Campbell and Stefa Korda; Certificate in Grape & Wine Technology grads Abigail Metcalfe, Hannah Lee and Heather Bouwhuis; and Master of Science grad Esther Onguta.

## CCOVI Fellow receives international book award

Congratulations to CCOVI fellow Ronald Jackson, whose book, *Wine Tasting: A Professional Handbook*, was awarded

the 2017 “Discovering and Presenting Wines Award” at the OIV (Organization Internationale de la Vigne et du Vin).

### Publications

- Belinda Kemp. (2017). Foam stability in sparkling wines. *ScottLabs Fermentation Handbook 2017*. Pp. 103.
- Thibodeau, M and Pickering, G J. 2017. The role of taste in alcohol preference, consumption and risk behavior. *Critical Reviews in Food Science and Nutrition*.
- Willwerth, J.J., and A.G. Reynolds. 2017. Spatial variability in Ontario Riesling vineyards. I. Soil, vine water status and vine performance. *J. Appl. Hortic.* (accepted).
- Willwerth, J.J., and A.G. Reynolds. 2017. Spatial variability in Ontario Riesling vineyards. II. Berry composition. *J. Appl. Hortic.* (accepted).
- Balint, G. and A.G. Reynolds. 2017. Impact of various irrigation strategies on Baco noir grapevines in a cool climate area. II. Fruit composition and wine quality. *Am. J. Enol. Vitic.* 68:310-24.

### Books

- B. Meng, G.P. Martelli, D.A. Golino, M. Fuchs (Eds.) 2017. *Grapevine viruses: Molecular Biology, Diagnostics and Management*. Springer International Publishing XI, 698 p.

### Briefs

- Belinda Kemp. (2017). The Science of Sparkling Wine. *Lecture Series 2017*, Royal Canadian Institute for Science (RCIS), University of Toronto, Toronto, Ontario, Canada.
- Belinda Kemp. (2017). Sparkling Winemaking: Forming foam and flavour. *Texas A & M University, Oenology Webinar Series*, College Station, Texas, USA.
- Belinda Kemp. (2017). TanninAlert: Aims, method and impact. *Andrew Peller Ltd, Grape Growers Meeting*. 31<sup>st</sup> August 2017. Trius Winery, Niagara on the Lake, Ontario, Canada.
- Belinda Kemp. (2017). *Dosage in-depth! Sparkling wine workshop*. UK WineSkills Extension Program, Hattingley Valley Winery, Hampshire, UK. Friday 7<sup>th</sup> July 2017.
- Cyr, D., Kwong, L. and Sun, L. (2017). An Exploration of the Relationship between Robert Parker and Neal Martin En Primeur Wine Ratings. 10th Academy of Wine Business Research Conference, Sonoma, CA. USA. July 2017.
- Cyr, D., Kwong, L. and Sun, L. (2017). An Exploration of the Relationship between Robert Parker and Neal Martin En Primeur Wine Ratings, American Association of Wine Economists, 11th Annual Conference, Padua, Italy, June 2017. Presentation.
- Willwerth, J. (2017). Improving the Quality and Sustainability of Ontario's Vineyards through Research and Outreach. *Atlantic Canada Wine Symposium*, Halifax, NS. 11-13 June, 2017.
- Aubie, E. and A.G. Reynolds. 2017. Investigation into Impacts of frozen material-other-than-grapes (MOG) on aroma compounds of red wine cultivars. 42nd ASEV/ES Meeting, Charlottesville, VA, July 10-13 2017.
- Hyun-Suk Lee, A.G. Reynolds, R.B. Brown, M. Jollineau, A. Shemrock, E. Aubie, M. Crombleholme, E. Jobin Poirier, Wei Zheng, M. Gasnier. 2017. Zoning vineyards by NDVI data from unmanned aerial vehicles (UAVs) and mapping variability of the vineyards in Ontario, Canada. 42nd ASEV/ES Meeting, Charlottesville, VA, July 10-13 2017.

## New students join OEVI program



This year's new OEVI students are pictured here at Marynissen Estates Winery, during their orientation.

## CCOVI Fellow publishes comprehensive grapevine virus book

Congratulations to CCOVI Fellow Baozhong Meng, who recently published the new book, *Grapevine viruses: Molecular Biology, Diagnostics and Management*. CCOVI researcher Andrew Reynolds also authored the first chapter in this book.

It the most up-to-date and comprehensive book of this kind, covering all important aspects of grapevine viruses, from basic research, to genetic diversity and evolution biology, to major diseases they cause, their diagnostics and control strategies.