

Spring 2019

ccovinews

A newsletter from
the Cool Climate Oenology
and Viticulture Institute



Cool
Climate
Oenology &
Viticulture
Institute

Brock University

Record crowd pours in for Cuvée Grand Tasting



It was another packed event this year as the 31st annual Cuvée Grand Tasting brought almost 900 guests together to celebrate excellence in the thriving Ontario wine industry.

Organized by Brock University's Cool Climate Oenology and Viticulture Institute (CCOVI), the record crowd came to Scotiabank Convention Centre in Niagara Falls Saturday, March 23 to sample from the largest selection of Ontario wines under one roof and taste unique culinary dishes from local chefs.

"This is the largest event of its kind and the strong turnout of guests year after year truly showcases the importance of our grape and wine industry and the strong level of support it garners from our community," said Cuvée manager Barb Tatarnic.

The Grand Tasting also honours the talented people who work in the \$4.4-billion Ontario grape and wine industry.

The Tony Aspler Cuvée Award of Excellence, presented to the individual or institution that best furthers the aims and aspirations of Ontario's wine industry, was awarded to Doug Whitty and 13th Street Winery. Whitty is a third-generation Niagara grape grower and was the 2017 Grape King. As he called Whitty to the stage to receive the award, Tony Aspler credited him and 13th Street Winery with "enhancing the winery experience with art and sculpture and, of course, butter tarts." Whitty called Aspler a "pioneer in this industry."

"He was there right from the beginning supporting us," he said. "It is really a great

honour for me to win this award, I am very humbled and thankful."

The Winemaker of Excellence Award winner was Bruce Nicholson from Inniskillin, who was selected for his contributions to the industry, his commitment to excellence and his mentorship to winemakers across Canada.

This year's Cuvée Vineyard of Excellence Award went to Martin Schuele, a grape grower in Beamsville. Sponsored by BASF Canada Inc., the award recognizes a grape grower who promotes excellence in vineyard practices.

"The Cuvée Grand Tasting is a great opportunity for BASF to not only celebrate Ontario wines with our grape customers, but to also introduce those customers to some of the future industry leaders from Brock University and Niagara College," said Scott Hodgins, Crop Manager, Horticulture for BASF Canada Inc.

Schuele and his family, who grow for Arterra Wines Canada, have about 120 acres of vineyards and it's been a family-owned operation since they arrived from Germany in the early 1980s.

"Schuele vineyards have long been associated with vineyard excellence," said CCOVI Senior Scientist Jim Willwerth. "Martin's Chardonnay block was pristine with high quality fruit even in the tough 2018 vintage."



A trio of award winners were recognized at the VIP reception. From left: Doug Whitty, of 13th Street Winery, receives the Tony Aspler Cuvée Award for Excellence; Bruce Nicholson, Inniskillin, accepts the Cuvée Winemaker of Excellence award; Martin Schuele receives Cuvée Vineyard of Excellence Award sponsored by BASF Canada Inc.



Photo Above: Cuvée Manager Barb Tatarnic (left) and CCOVI Director Debbie Inglis (right) awarded Cuvée scholarships to students Jennifer Kelly, Jeffrey Moote, Jessica Oppenlaender, and Marnie Crombleholme

Cuvée Legacy Fund yields scholarships

Cuvée supports the future of the grape and wine industry by providing scholarships to Brock University Oenology and Viticulture undergraduate and graduate students through the Cuvée Legacy Fund.

"We are so pleased to provide these scholarship opportunities and industry recognition for the very deserving students of Brock's Oenology and Viticulture programs," said CCOVI Director Debbie Inglis. "The Cuvée Grand Tasting is a full-circle celebration of excellence in our industry, honouring the best and brightest in the business today, and looking forward to those who will shape the industry in the future."

The Cuvée Scholarship winners are:

Cuvée Hosting Award for Academic Excellence: Marnie Crombleholme

Cuvée Award for Academic Excellence: Jessica Oppenlaender

Cuvée Award for Academic Excellence in OEVC: Jeffrey Moote

Cuvée Graduate Scholarship: Jennifer Kelly

Brock grad recognized for cider success

In the basement lab of Brickworks Ciderhouse, among the shiny fermenters and wine barrels, you can often find Emily Gillard eagerly testing new recipes.

The 25-year-old Brock alumna (BSc '15) is always in search of the next great mixture, having created 40 different ciders for the downtown Toronto cidery last year alone.

Gillard's passion for the industry has not gone unnoticed. In February, she was honoured at the annual CiderCon conference in Chicago, where Brock University joined other Cider Institute of North America (CINA) program providers to announce new advanced-level courses.

Gillard received the inaugural Peter Mitchell award for educational excellence in cider production for her achievements in the CINA foundation-level certification course as well as her work at Brickworks. The foundation course was developed by Mitchell, an internationally recognized authority in cider who will teach an advanced course at Brock in June.

"It was an honour just to be nominated, then to win is pretty crazy," Gillard said. "There are so many talented people in the cider industry, and everyone is very supportive of each other. I am very happy to work for a company that values education and wants me to keep learning and growing."

The creativity of Brickworks staff is apparent in the 10 taps behind the bar of the cidery's 3,000-square-foot restaurant, which pour interesting flavours such as Mint Basil, Tequila Mockingbird and Wild Thing.

"We experiment with lots of herbs, spice and different fruits. We have also done very traditional ciders using Sauvignon Blanc, Cabernet Franc, tequila, rum and bourbon barrels," said Gillard. "There are endless possibilities. If you can imagine it, then you can make it and hopefully you can make it taste good."

That innovation has cider makers creating a range of products that appeal to a large and growing consumer base. Brock's Cool Climate Oenology and Viticulture Institute (CCOVI) is helping apple growers and hard cider producers meet the demands of this rapidly growing market.

Brock is the only program provider in Canada to offer professional development courses at two levels of certification in cider production through CINA, and also provides analytical testing services to help cider makers deliver the best product possible.

"I just think you can never stop learning in this industry. Ontario is growing and growing in terms of craft cider," said Gillard, who has been the assistant cider maker for Brickworks since January 2018.

Cider wasn't always her focus, as she began her career in the wine industry. After graduating from Brock's Oenology and Viticulture program (OEVI), Gillard travelled to New Zealand to learn about winemaking there, and also worked in California.

"When I got back to Ontario, I realized there had been a huge cider boom. Orchards were being planted and more wineries were starting to produce cider," she said. "I was



Brock alumna Emily Gillard, assistant cider maker at Brickworks Ciderhouse, spends much of her time in the cidery's lab on Queen Street West in downtown Toronto.

really excited to learn more and wanted a new challenge."

A little more than five years ago, there was only a handful of cider producers in Ontario, but that number now sits at more than 60.

Gillard took what she learned at Brock's CCOVI and the hands-on co-op experience she gained while she was a student in OEVI and applied it to making cider.

"Cider is essentially the same process, you are taking fruit and fermenting it," Gillard said. "A big part of cider making is blending and having things work together, which is similar for winemaking."

It takes about six weeks to complete a micro batch of cider, which is then put into a keg and sent up to the Brickworks restaurant for guests to enjoy.

"There have been quite a few ciders where we have actually gone out and picked the fruit ourselves. We have spent a day picking mulberries or crab apples," Gillard said. "For one of our batches, Second Chronicles of Hop, we used fresh hop buds. We went up to the hopyard, which looks like a jungle, got up on the back of a tractor with machetes and chopped down the hops. We brought them back, put them in a mesh bag and immersed them in the cider."

With her innovative ideas supported by a strong educational foundation, Gillard is a "great example of how Brock students and alumni are in a position to be leaders in the growing Canadian cider industry," said Steven Trussler, the CINA-certified instructor in CCOVI's cider program.

"The advanced-level courses at Brock, two of which will be offered this summer, will play a key role in helping cider makers develop their technical skills and gain industry-recognized qualifications."

BASF Canada Inc. sponsorship sends OEVI students to Cuvée



From left: Patrick Elliott, Liisa MacLean, Catherine Cahill, Genevieve Dublow, Bingyao Guo, Rodela Kaleci, Leah de Felice Renton, Lauren Barber, Marcus Duben

WHAT'S HAPPENING AT CCOVI

ADVANCED CIDER & PERRY PRODUCTION COURSES

CCOVI is now offering advanced cider training!

- Science and Practice of Cider & Perry Production | June 10-14 (taught by CINA's Peter Mitchell)
- Cider & Perry Production - A Foundation | August 19-23
- Essential Laboratory Testing of Cider & Perry | October 16-18



Instructor Steven Trussler leads a cider tasting during the Cider at Perry Production Foundation course in April offered at Brock's Cool Climate Oenology and Viticulture Institute

CCOVI VIDEOS

Visit our CCOVI Video page to see what's happening at the Cool Climate Oenology and Viticulture Institute, hear from alumni about their work in the industry, and see what our researchers and students are working on.

VQA PROMOTERS AWARD - NOMINATIONS OPEN

Help recognize individuals for their outstanding achievements in the grape and wine industry.

Categories Include:

Media; LCBO; Hospitality; Retail (Winery Advocate); Education; Lifetime Achievement; Promoter-at-Large; Non-Ontario VQA Promoter.

Deadline to nominate: May 17

Award recipients will receive their award at the Experts Tasting at Brock University on June 18.

TRIGGS LECTURE SERIES

Vaughn Bell (Ph.D.), Senior Scientist, New Zealand Institute for Plant and Food Research is the 2019 featured speaker

Topic: A pathway towards leafroll virus management: The New Zealand experience

Ontario dates: August 8 & 9

British Columbia dates: August 13 & 14



New business program expands Brock's offerings to the grape and wine industry



After more than 20 years of its researchers supporting the grape-growing and wine-making disciplines of Ontario's \$4.4-billion grape and wine industry, Brock University is expanding its professional development offerings to include programming from Brock's Goodman School of Business.

Starting this spring, the new Wine Business Management Certificate will be delivered by industry leaders and top scholars to help industry personnel develop the core competencies needed to take a forward-thinking approach to managing of wine-related businesses.

"This is a space that's not occupied today in terms of professional development for the wine industry," said Goodman Dean Andrew Gaudes.

"We've been successful in this region developing winemakers, and we now have an abundance of winemakers ready to lead, manage, market and strategically place their wineries."

Goodman officials worked with Brock's Cool Climate Oenology and Viticulture Institute (CCOVI) to establish the program. CCOVI, an internationally recognized research base, has for decades been providing professional development courses for the industry as well as continuing education opportunities for wine enthusiasts.

"We have seen an interest for this type of programming from the grape and wine industry and are thrilled to see it developed and launched this summer through Goodman Group," said CCOVI Director Debbie Inglis. "We look forward to continuing to work together with Goodman to support the growth of our industry across Canada."

LCBO President and CEO George Soleas said that, from an industry standpoint, the Wine Business Management Certificate program will help develop a fundamental understanding of wine business management.

"Having worked closely with Brock

University's academics and wine business leaders for many years, I know this program will give participants the confidence and expertise to propel their career in the wine sector forward," he said.

Facilitated by Goodman Group, this new program will be instructed by leading business scholars from Goodman as well as other recognized Canadian and global institutions. This academic knowledge will be paired with the expertise of such industry leaders as Ontario wine industry pioneer Donald Ziraldo, and Greg Berti, Vice-President Global Markets and Industry Relations at Andrew Peller Limited.

Topics include an overview of wines and Canadian vineyards; understanding wine markets and legislation; international wine logistics and operations; financial analysis for the wine industry; wine marketing and brand building; wine and spirits supply change management; direct-to-consumer sales and retail management; and turning a wine business concept into reality.

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