

Summer 2018

# CCOVInews

A newsletter from  
the Cool Climate Oenology  
and Viticulture Institute



Cool  
Climate  
Oenology &  
Viticulture  
Institute

Brock University

## CCOVI to play key role in national research cluster

For the first time, the Canadian grape and wine industry is coming together with the goal of strengthening the sector in a sustainable way.

Canada's Minister of Agriculture and Agri-Food, Lawrence MacAulay, recently announced a commitment of \$8.4 million in funding to establish the Canadian Grape and Wine Science Cluster, a collaborative project which includes university researchers, grape growers and industry partners in Ontario, B.C., Quebec and Nova Scotia.

The cluster will be overseen by the national grape and wine not-for-profit, Canadian Grapevine Certification Network (CGCN) which is working to advance the \$9-billion industry with a sustainable supply of quality grapevine material.

CCOVI will lead the research in Ontario and will be involved in additional research across the country, said Director Debbie Inglis.

"In the past, we've had lots of regional programs, but this is the first time we've been able to jointly come together with a funded project on a national level to support issues of national importance to the grape and wine industry," she said.

Inglis pointed out that this project – to be called *Fostering Sustainable Growth of the Canadian Grape and Wine Sector* – is unique because it was driven by the industry, with the CGCN applying for Agriculture and Agri-Food Canada (AAFC) funding.

"Research plays an important role in the continuous enhancement of the quality of grapes and wine and the reduction of the environmental footprint of the entire production cycle," said Hans Buchler, Chair of the CGCN. "We're grateful for the investment that the Government of Canada and Minister MacAulay provided toward the ongoing success of the Canadian grape and wine sector."



CCOVI Director Debbie Inglis and Niagara grape grower Matthias Oppenlaender, centre, listen as PhD student Jennifer Kelly speaks with Canada's Minister of Agriculture and Agri-Food Lawrence MacAulay during a tour of CCOVI.

Matthias Oppenlaender, Chair of Ontario Grape and Wine Research Inc. (OGWRI) and the Grape Growers of Ontario, said the announcement is "a culmination of many years of hard work."

"This research is vital to the growth and profitability of the grape and wine industry," he said.

Prior to making the announcement July 4, 2018, Minister MacAulay toured the CCOVI laboratories at Brock and met with researchers and students.

"The funding we announced today will help increase innovation and sustainability in Canada's wine and grape sector," he said. "I was also pleased to have the opportunity to meet with student researchers from the University, who represent the next generation of Canada's grape growers and winemakers, and will play a key role in ensuring the future prosperity of the sector."

In addition to the \$8.4 million in government funding, the grape and

wine industry will also contribute \$3.7 million in cash and in-kind donations toward the research project.

The CCOVI-based research, with industry cash support provided by OGWRI, will focus on five areas including:

- Improving red wine quality and consumer acceptance through CCOVI's TanninAlert program.
- Understanding the impact and management of grapevine diseases in Ontario.
- Grapevine cold hardiness evaluation to improve the sustainability of the Canadian grape and wine industry.
- Improving sparkling and still wine quality with natural Canadian indigenous yeast.
- Vineyard pest management.

To complete this work, six Brock-based researchers will collaborate with 13 of their federal AAFC and provincial research colleagues across Canada.

## The creation of a national network: 10 years in the making

When Agriculture and Agri-Food Canada (AAFC) Minister Lawrence MacAuley announced the creation of the Canadian Grape and Wine Science Cluster July 4, 2018, it not only marked the first national cluster dedicated to grape and wine research, it capped off more than a decade of work towards the goal.

“Although the work on the cluster application started in 2016, the foundation for the national network started more than a decade ago,” said CCOVI Director Debbie Inglis.

Inglis recalls talks of a national research network starting in 2008 while she and Pat Bowen, AAFC scientist from Summerland, BC, were serving as elected co-chairs of the technical committee of the National Wine Sector Research Advisory Council (NWSRAC). Building on the NWSRAC national strategy for grape and wine, a collaboration between the country’s two largest grape and wine research centres, CCOVI and AAFC’s Summerland Research and Development Centre (SRDC), was forged.

Soon after signing a Memorandum of Understanding between the two organizations in 2010, research and technology transfer between CCOVI and AAFC began to expand rapidly. This

collaboration has yielded progress on a number of national priorities including: grapevine cold-hardiness research, grapevine virus research and tannin management in red winemaking.

“This collaboration really allowed us to tackle issues of national importance,” Inglis said. “Working together allowed us to use the same methods, share technologies and establish the same systems in both research centres to build research capacity in these fields.”

“Had we not have had this very strong relationship, Canada would not have the capacity to do the research proposed in the cluster application today,” said Bowen.

Both Bowen and Inglis are excited about how the new formalized network can help advance the industry nationally.

“Having a national network recognizes the value of sharing expertise,” said Bowen. “It allows our two well-established centers (CCOVI and SRDC) to take our expertise outside British Columbia and Ontario and help emerging areas in Nova Scotia and Quebec fast-track their ability to do research.”

### National Network Timeline

**2007:** AAFC’s Pat Bowen becomes a CCOVI Fellow marking the first formalized connection between the two organizations.

**2008:** CCOVI Director Debbie Inglis and Bowen become co-chairs of the technical committee of the National Wine Sector Research Advisory Council (NWSRAC).

**2010:** To strengthen the cooperation between their organizations, AAFC and CCOVI sign a Memorandum of Understanding to focus on national grape and wine research priorities.

**2010:** Additional AAFC researchers from the SRDC join CCOVI’s Professional Affiliate program bringing the number to 7, strengthening research dissemination and partnerships.

**2011:** CCOVI’s Triggs Premium Vinifera Lecture Series expands to British Columbia offering the public lecture at AAFC’s SRDC.

**2013:** CCOVI together with AAFC-SRDC

coordinate to apply for a Network of Centres of Excellence for grape and wine bringing together 13 participating institutions and 25 private sector and receptor community partners across Canada. The application is not successful.

**2016:** Talks begin between CCOVI, AAFC and industry stakeholders about the next round of national cluster applications in agriculture and agri-food.

**2017:** The Canadian Grapevine Certification Network (CGCN) forms bringing together grape and wine industry stakeholder groups across Canada. CGCN leads the national grape and wine cluster application coordinating the research community across Canada to address national priorities.

**2018:** July 4, Agriculture Minister Lawrence MacAuley announces the creation of the Canadian Grape and Wine Science Cluster which will be overseen by CGCN and involve 23 activities and 27 researchers from coast-to-coast.

## Seriously cool outreach at i4C

At this year’s International Cool Climate Chardonnay Celebration (i4C), CCOVI’s team took a seriously cool approach to education outreach at two events.

Guests attending the July 21 Cool Chardonnay World Tour Grand Tasting were able to take part in CCOVI’s activity What Kind of Cool Are You?

Organized by outreach manager Barb Tatarnic, the activity helps guests discover their Chardonnay profile. OEVI students lead guests through a blind tasting of four wines. Based on the consumers preference, they are given a list of Chardonnays being featured at the event that match their preferred style.

“With more than 100 Chardonnays being poured at this event, this activity takes a fun and fresh way to help consumers understand their preferences,” said Tatarnic. “Our hope is that by participating in events like this, it leads consumers to want to further their wine education.”

CCOVI is also a sponsor of the i4C’s School of Cool education day with senior scientist Belinda Kemp sitting on the advisory committee. This year’s sessions looked at the perception of Chardonnay, pairing cheese and wine and a panel discussion on the past, present and future of the variety.



OEVI students Jeff Moote and Ashleigh Curtis (left) assist CCOVI’s Barb Tatarnic at the Cool Chardonnay World Tour.

## ASEV recognizes Brock students

The American Society of Enology and Viticulture (ASEV) has named Brock PhD student Jennifer Kelly the 2018 recipient of ASEV Presidents' Award for Scholarship in Enology, the highest award for a student studying in her field.

"I hold ASEV in high regard, so for the committee to select me is extremely humbling," Kelly said. "They are the gold standard for information in both the oenology and viticulture sector."

Working under the supervision of CCOVI Director Debbie Inglis and Researcher Gary Pickering, Kelly is examining how yeast choice impacts wine quality and consumer preference in appassimento-style wine made in Ontario.

The \$16,000 award also included attending the organization's annual conference and having the opportunity to meet and address the board in

Monterey, California from June 18 to 21.

ASEV also announced its traditional scholarships recognizing MSc students Andrea Barker and Briann Dorin.

Barker, who is co-supervised by Inglis and CCOVI Senior Scientist Jim Willwerth, received a scholarship valued at more than \$3,900. Her research looks at identifying the most suitable clones and rootstocks for Ontario grape growers by examining the vineyard performance, fruit quality and winemaking potential for Pinot Noir, Chardonnay and Riesling grapes.

Dorin, a student in CCOVI Researcher Andy Reynolds' lab, received a \$2,500 scholarship. Her research looks at the effectiveness of remote sensing technologies in detecting vineyard variation in Riesling vineyards, which can lead to more uniform vineyards.

## Oenologist honoured as industry influencer

Belinda Kemp, CCOVI's senior scientist in oenology, is being lauded as one of 16 women who have made an indelible mark on the wine world.

Kemp is highlighted in the May 26th edition of the LCBO's *Vintages* magazine in a feature about wine industry innovators from around the world.

"The women on this list are a group of forward-thinking industry trailblazers," said Kemp. "To be named alongside them is truly an honour."

Kemp was praised for being at the forefront of research on aroma and flavour in sparkling and appassimento wines.

In her role at CCOVI, she splits her time between researching priorities identified by the grape and

wine industry and providing outreach and support to that community.

With a winemaking passport that includes work on three continents, it was CCOVI's international reputation and the allure of working on research that was relevant to the industry that brought Kemp to Brock in 2013. What kept her here was the collaborative culture of local winemakers.

"Ontario winemakers are so open to research collaboration and new ideas, and are genuinely interested and understand the value of wine research," Kemp said. "What really kept me in Canada was when I realized winemakers were changing aspects of their winemaking based on the results of our research."

## Fizz club on tour

Fizz Club, a networking group for Canadian sparkling winemakers, traded in its usual classroom meeting spot at Brock University for the scenic views of the Italian countryside in June.

Thirty winemakers from four provinces joined Fizz Club organizer Belinda Kemp, CCOVI's Senior Scientist in Oenology, on a five-day technical tour of Italian sparkling wine facilities. The tour connected the Canadian winemakers with their highly regarded colleagues and sparkling wine scientists in Franciacorta, Trentino and Conegliano.

"We are often able to get Ontario winemakers together but to have winemakers from British Columbia, Nova Scotia and New Brunswick join us is a great opportunity," Kemp said. "Organized Fizz Club excursions like this give busy winemakers time and space to talk to each other and

learn from their international colleagues."

To plan the tour, Kemp worked with Niagara winemakers Craig McDonald, Vice-President of Winemaking at Andrew Peller Limited, and Elisa Mazzi, Assistant Winemaker at Malivoire Wine.

"Our region is really collegial among winemakers," McDonald said. "We need to maintain and nurture that and Fizz Club is the greatest platform we have not only within Ontario but also nationally to do that."

This marks the second time that Fizz Club has gone abroad. In 2016, Kemp led 26 Ontario winemakers on a technical tour of France's Champagne region.

Fizz Club was created at Brock five years ago to provide the technical foundation for the growth of Canada's sparkling wine industry.

## WHAT'S HAPPENING AT CCOVI

### CONTINUING EDUCATION COURSES

**Sept. 1 - Oct. 5:** Online WSET Level 2 Award in Wines and Spirits

**Sept. 8 - Oct. 5:** Online WSET Level 1 Award in Wines and Spirits

**Sept. 11 to Nov. 27:** Wine Appreciation—Exploring Varietals

**Sept. 15 to Oct. 12:** Online WSET Level 1 in Spirits

**Sept. 29 to Nov. 2:** Online WSET Level 2 in Spirits

**Oct. 4 to Nov. 29:** WSET Level 2 Award in Wines and Spirits

**Oct. 27 to Dec. 1:** Online Certificate in Ontario Wines

Details at: [brocku.ca/ccovi](http://brocku.ca/ccovi)

### ICCWS 2020

#### Website launch:

From July 12 to 17, 2020, leading researchers, winemakers, grape growers, and educators will come to Brock for the 10th instalment of the International Cool Climate Wine Symposium.

Guests can start to plan their trip with the launch of a new website:

[iccws2020.ca](http://iccws2020.ca)

**SAVE THE DATE  
2019 CUVÉE WEEKEND  
March 22 to 24**

The 2019 Cuvée Grand Tasting will take place March 23 at the Scotiabank Convention Centre in Niagara Falls.

## Publications

- Thongpapanl, N., Ashraf, A., Lapa, L. and Venkatesh, V. (2018). "Differential Effects of Customers' Regulatory Fit on Trust, Perceived Value, and M-commerce Use among Developing and Developed Countries", *Journal of International Marketing*, <https://doi.org/10.1509/jim.17.0129>
- Thongpapanl, N., Kaciak, E., and Welsh, D. (2018). "Growing and aging of entrepreneurial firms: Implications for job rotation and joint reward", *International Journal of Entrepreneurial Behavior & Research*, <https://doi.org/10.1108/IJEBR-03-2018-0135>
- Reynolds, A.G., Knox, A. and DiProfio, F. (2018). Evaluation of macerating pectinase enzyme activity under various temperature, pH, and ethanol regimes. *Beverages* 4(10), doi.org/10.3390/beverages4010010.
- Willwerth, J., Reynolds, A. and Lesschaeve, I. (2018). Sensory analysis of Ontario Riesling wines from various water status zones. *Oeno One*, 52:145-171.

## Briefs

- Barker, A., Willwerth, J., Kemp, B. and Inglis, D. (2018). The effect of grapevine clone on vine performance, fruit composition and oenological potential for core-Ontario varieties. 43<sup>rd</sup> Annual Meeting American Society for Enology and Viticulture (ASEV) Eastern Section, King of Prussia, P.A., July 9-11.
- Cyr, D., Kwong, L. and Sun, L. (2018). Who will Replace Parker? A Copula Function Analysis of Bordeaux En Primeur Wine Raters. *American Association of Wine Economists, 2018 Annual Conference*, Cornell University, Ithaca, N.Y., June.
- Dorin B, Reynolds AG, Lee H-S, Shemrock A, Brown RB and Jollineau M. (2018). Utilization of remote sensing technology to detect Riesling vineyard variability. 43<sup>rd</sup> ASEV Eastern Section Meeting, King of Prussia, P.A., July 9-11.
- Hébert-Haché A., Willwerth, J., Kemp, B. and Inglis, D. (2018). Isolation of dehydrin proteins in dormant buds of *Vitis vinifera* cv. Riesling and Sauvignon blanc. 43<sup>rd</sup> Annual Meeting ASEV Eastern Section, King of Prussia, P.A., July 9-11.
- Reynolds, A., Lee, H-S., Dorin, B., Brown, R., Jollineau, M., Shemrock, A., Crombleholme, M., Jobin Poirier, E., Zheng, W., Gasnier, M., Shabanian, M. and Meng B. (2018). Mapping Ontario Cabernet franc vineyards by unmanned aerial vehicles (UAVs) for variability in vegetation indices, water status, and virus titer. Proc. 12<sup>th</sup> International Terroir Congress, Zaragoza, Spain, pp. 285-290.
- Reynolds, A., Brown, R., Jollineau, M., Shemrock A., Shabanian, M., Meng, B., Kotsaki, E., Lee, H-S. and Dorin, B. (2018). Application of remote sensing by unmanned aerial vehicles to map variability in Ontario Riesling and Cabernet Franc vineyards. Silk Road Alliance Congress, Yungling, China, April 19-21.
- Wang, J., Aubie, E., and Reynolds, A. (2018). The impacts of frozen material-other-than-grapes (MOG) on aroma compounds of red wine varieties. 43<sup>rd</sup> Annual Meeting ASEV Eastern Section, King of Prussia, PA, July 9-11.

## Experts Tasting features Cabernet Franc

More than 125 wine writers, educators and industry professionals gathered at Brock Wednesday, May 2 for the 29th annual Experts Tasting.

Organized by CCOVI, the tasting promotes Ontario VQA wine and celebrates individuals who have made contributions to growing and promoting the industry.

The 2018 tasting focused on Cabernet Franc and examined the 2013 to 2016 vintages. Five flights showcased a total of 33 wines with industry experts guiding the attendees through the tasting.

"Cabernet Franc is considered one of the core varieties for this region," said Barb Tatarnic, Manager of Outreach and Continuing Education at CCOVI. "Having the tasting showcase multiple vintages clearly showed what this variety can bring to the Ontario industry year after year."

The event also honours individuals who help raise the profile of Ontario wine with VQA Promoter Awards, which acknowledge people who celebrate, through promotion and/or education, the Ontario VQA wine industry with unselfish enthusiasm, constructive input and unsolicited promotion.

The lifetime achievement award was presented posthumously to Ontario wine industry pioneer and winemaker Karl Kaiser by CCOVI Director Debbie Inglis.

"There would be few in this room who would not recognize the pivotal contributions that Karl made to our VQA wine industry," Inglis said. "From putting Canada on the map as a wine-producing nation to changing

the landscape of agriculture in Niagara, he showed us what could be crafted with the grapes that we grow here. He helped drive this industry forward to be what it is today."

CCOVI Viticulturist Jim Willwerth was recognized in the education category for the opportunities he provides grape growers and winemakers in support of Ontario VQA wines through his outreach and research work.

**The 2018 VQA Promoter Award winners in each category are:**

- Education: Jim Willwerth, CCOVI Scientist, Brock University
- Hospitality: Sarah Scott, Manager of Dining Operations, Benchmark Restaurant
- LCBO: Brittany Gregory, Product Consultant, LCBO Store #381, Kitchener
- Media: André Proulx, Radio Producer and Wine Writer, *Two Guys Talking Wine*
- Out-of-Ontario: Ian D'Agata, Senior Editor, VINOUS and Director, Italian international Indigenous Center for Wine and Food Studies in Barolo, Italy
- Promoter-at-Large: Magdalena Kaiser, Director of Public Relations Tourism and Marketing, Wine Marketing Association of Ontario
- Retail: Tim Coons, Estate Manager, Trius Winery and Restaurant and Wayne Gretzky Estates
- Lifetime Achievement: Awarded posthumously to Karl Kaiser, wine industry pioneer



VQA Promoters award winners (from left): Tim Coons, Andrea Kaiser on behalf of Karl Kaiser's family, Jim Willwerth, Magdalena Kaiser, Brittany Gregory, Sarah Scott (André Proulx and Ian D'Agata are absent from photo).