

Publications: Dr Gary Pickering

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Publication List

REFEREED PAPERS/BOOK CHAPTERS/PROCEEDINGS/THESES

1. Bezawada, R., **Pickering, G.J.**, and Jain, A.K. (2012). Marketing Organic Wines: Make Sure the Label Helps the Buyer. *Journal of Wine Research* (submitted).
2. Botezatu, A., and **Pickering, G.J.** (2012). Determination of Ortho- and Retronasal Detection Thresholds and Odor Impact of 2, 5 - Dimethyl - 3 - Methoxypyrazine in Wine. *Journal of Food Science* (submitted).
3. **Pickering, G. J.**, (2012). Wine market segmentation and exploitation based on taste phenotypes: evidence and opportunities. (Refereed) Proceedings of the International Conference on Innovation and Trends in Wine Management, Dijon, June 22, 2012. Groupe ESC Dijon Bourgogne, Institut Du Management Du Vin (submitted).
4. Pickering, K., **Pickering, G.J.**, Inglis, D., Shaw, T., and Plummer, R. (2012). Innovation and adaptation in the Ontario grape and wine industry: An integrated, transdisciplinary response to climate change. (Refereed) Proceedings of the International Conference on Innovation and Trends in Wine Management, Dijon, June 22, 2012. Groupe ESC Dijon Bourgogne, Institut Du Management Du Vin (submitted).
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CONFERENCE, SYMPOSIUM, SEMINAR AND WORKSHOP PRESENTATIONS – Oral or poster presentations without proceedings:

Pickering, G. J. (2011). *Prohibition, politicians and plagues: the surprising triumph of the Ontario wine industry*. Invited presentation to the 2011 Canadian Association of University Research Administrators Ontario Conference, Scotiabank Convention Centre, Niagara Falls, November 21, 2011.

Pickering, G. J. (2010). Food, flavour and phantoms: individual variation in taste perception. Invited seminar to the Department of Psychology, Brock University, October 8th, 2010.

Pickering, G. J. (2010). Ladybug (*Coccinellidae*) taint in wine. Joint Ontario Grape and Wine Research Cluster and Champagne-Ardenne Grape and Wine Cluster Workshop, Brock University, 22-24th February, 2010.

Pickering, G. J. (2008). Oenological options for mediating ladybug taint. Uncorked Grape and Wine Industry Conference. Niagara College, Niagara-on-the-Lake, Ontario, May 27th-28th 2008 (invited oral presentation).

Pickering, G. J. (2008). *Overview of common wine faults*. Oral presentation to the Vintners' Quality Alliance-Ontario Tasting Panel Faults Workshop, Hillebrand Estates Winery, Niagara-on-the-Lake, Ontario, 4th March (invited presentation).

Gary Pickering (2007). Trembling on a threshold. Oral presentation to the CCOVI Annual General Meeting, Brock University, St Catharines, Ontario, May 10th.

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Pickering, G. J. (2006). 'Ladybug taint' - origin, impact and remediation. Oral presentation to the Pennsylvania State University and Pennsylvania Agriculture Multicolored Asian Lady Beetle

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American Legion, Post 105, North East Erie County, PA, November 29, 2006 (invited presentation).

G. J. Pickering (2006). Touch and taint. Oral presentation to the Staatliche Lehr- und Versuchsanstalt für Wein- und Obstbau, Weinsberg, Germany, 24th May (invited presentation).

Gary J. Pickering (2006). When Djehuti Meets Hethert - An Oenologist's Foray Into Statistics. McMaster University, Hamilton, Canada, January 17th (invited presentation).

Amy Bowen, Andrew Reynolds and **Gary Pickering** (2005). Validation of Analytical Tests for the Authentication of Canadian Icewines. Impact of Harvest Date and Crop Load on Riesling and Vidal Icewines. Poster presentation to the CCOVI Annual General Meeting, Brock University, St Catharines, Ontario, December 2nd.

Gary Pickering (2005). Baco, bugs and bitterness. Oral presentation to the CCOVI Annual General Meeting, Brock University, St Catharines, Ontario, December 2nd.

G. J. Pickering (2005). Overview of current research. Oral presentation to the FVM Research Institute for Viticulture and Oenology, Pécs, Hungary, April 26th (invited presentation).

G. J. Pickering (2004). Survival of the Super-Tasters: what Darwin didn't tell you about the secret lives of wine drinkers. Oral presentation at the Grape and Wine Research Seminar Series. Brock University, December 9th (invited presentation).

G. J. Pickering, Y. (James) Lin, A. Reynolds, R. Riesen, G. Soleas and I. Brindle (2004). The Impact of Asian Lady Beetle (*Harmonia axyridis*) on Wine Quality. Poster presentation for the Great Lakes Fruit Workers Meeting. Guelph, Ontario, November 10-12.

A.G. Reynolds, C. Ross, **Gary J. Pickering**, Amy Bowen, C. Nurgel, D.L. Inglis, and I. Brindle. (2004). Elucidation of novel odour-active compounds in Riesling and Vidal icewines from Canada. Colloquium on Late and Post-Harvest Grapes for Wine Production. 5th ISHS Postharvest Symposium, Verona, Italy, June 5th (invited presentation).

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Pickering, G. J. (2003). *Mouthfeel - Measurement and Manipulation*. Oral presentation to the Vintners’ Quality Alliance-Ontario Tasting Panel Workshop, Brock University, 9th September (invited presentation).

K.J. Wilson, D. Boreham, J. Lin, **G. Pickering**, and G. Moran (2003). *Applications of Radiation within the Wine Industry*. International Congress of Radiation Research, Brisbane Convention and Exhibition Centre, Brisbane, Australia, August 17-22, 2003.

Pickering, G. J. (2003). *Body – Physiological Interactions, Acidity, Alcohol and Sweetness*. Key-note oral presentation at the Vintners’ Quality Alliance Body Building for Winemakers Seminar, DoubleTree Hotel, Rohnert Park, California, May 15th (invited presentation).

Pickering, G.J., and McFadden-Smith, W. (2003). *Juice composition and yield from Ontario Vitis vinifera, cultivar Chardonnay grapes are moderated by severity of powdery mildew infection*. Poster for the 24th IFU Symposium, Moscow, June 22-27.

Pickering, G. J., Lin, J.Y., Riesen, R., Reynolds, A., Brindle, I., and Soleas, G. (2003). *Impact of Harmonia axyridis (Asian Lady Beetle) on the Sensory Properties of White and Red Wine*. Oral presentation to Vintners’ Quality Alliance-Ontario Winemakers Seminar, Brock University, 26th March (invited presentation).

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McFadden-Smith, W., Ker, K., and **Pickering, G.** (2003). *Grape Diseases - to Know Them is to Control Them*. Oral presentation at the Niagara Peninsula Fruit and Vegetable Growers Association Convention, St. Catharines, Ontario, February 18-19.

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