July 07, 2008 (1 page) Cool Climate Oenology and Viticulture Institute (CCOVI) 905-688-5550, ext. 4949

Brock to host first international Riesling Experience

In July <u>Brock University</u> will host the first ever <u>Riesling Experience</u>, an international wine tasting and educational event co-organised by Brock's <u>Cool Climate Oenology and Viticulture Institute</u>, the <u>Grape Growers of Ontario</u> and the <u>Wine Council of Ontario</u>.

Participants will taste Rieslings from Ontario and around the world while learning more about the wine variety from expert producers.

Riesling – the fastest growing white wine in terms of worldwide sales volume – is a variety that the cool climate winegrowing regions of Ontario produce as well as or better than anywhere else on the planet.

WHEN: Thursday, July 17, 2008, 9 a.m. (Registration opens at 8 a.m.).

See program of events.

WHERE: Room 203, Academic South, Brock University, 500 Glenridge Ave., St. Catharines, Ont. See campus map.

ADMISSION: \$75 CDN per registrant. Fee includes all wines to be tasted and lunch prepared by Chef Jason Parsons of the Peller Estates Winery Restaurant

Olivier Humbrecht, Domaine Zind Humbrecht, will be the keynote speaker at the event. Panelists will include: David Peterson, General Manager, Swedish Hill, Goose Watch and Penguin Bay Wineries, Romulus, NY; Uli Fischer, University of Hannover, Germany; and Jim Willwerth, Ph.D. candidate, CCOVI, Brock University.

Members of the media wishing to attend the event are asked to complete and submit a <u>Media Registration Form</u>. Media are asked to bring appropriate credentials with them.

Please RSVP to <u>Barb Tatarnic</u>, Co-ordinator, Continuing Education and Wine Education Events, CCOVI, Brock University, 905-688-5550, ext. 4652; ccovi@brocku.ca

Please direct media inquiries to James Cooper, Communications Officer, CCOVI, Brock University, 905-688-5550, ext. 5222; <u>james.cooper@brocku.ca</u>