

Spring 2018

CCOVInews

A newsletter from
the Cool Climate Oenology
and Viticulture Institute



CCOVI

Brock University

Milestone anniversary draws record Cuvée crowd

The Cuvée Grand Tasting rang in a milestone 30th anniversary by bringing more than 850 guests together to celebrate excellence in the thriving Ontario wine industry.

Organized by CCOVI, a record crowd came to the Scotiabank Convention Centre in Niagara Falls on Friday, March 23 to sample from the largest selection of Ontario wines under one roof and taste unique culinary dishes from local chefs.

“The strong turnout of guests from across Ontario truly showcases the importance of our grape and wine industry and local culinary scene and the strong level of support they both garner from our community,” said Cuvée manager Barb Tatarnic.

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

The inaugural **Winemaker of Excellence Award** winner was Angelo Pavan, chosen in a unanimous decision for his major contributions to the industry, his commitment to excellence and his mentorship to winemakers across Canada.

Pavan, Vice-President, Winemaker and Founding Partner at Cave Spring Cellars, is known for his encyclopedic understanding of viticulture in Niagara. He was among the first in the province to work with numerous vitis vinifera

grape varieties and was a pioneer in the quest to improve wine quality and sustainability in vinifera varieties.

“It is humbling to be the first recipient of this great award,” said Pavan. “It validates the passion, time, effort and commitment of over 30 years dedicated to this great wine growing region and having participated in its evolution to international recognition.”

Pavan is also a founding member and Chair of the Vintners Quality Alliance (VQA) Standards Development Committee and has played a key role in determining the most suitable winemaking practices applicable in Ontario.

Teamwork and collaboration is also key to success, he stressed, adding “to be successful and to be acknowledged for your work, one needs to contribute to the industry at large and not just your own operation.”

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 Sue-Ann Staff. She is a fifth-generation Niagara grape grower and internationally recognized winemaker who has won some of the most respected wine competitions in the world. Staff worked for several Niagara wineries before creating her own eponymous facility, and Aspler said

she has since become an “articulate ambassador for the Ontario wine region on the international stage.”

This year’s **Cuvée Vineyard of Excellence Award** went to Albrecht Seeger, an eighth-generation grape grower in Niagara-on-the-Lake and sitting member on the Ontario Grape and Wine Research Technical Committee. Sponsored by BASF Canada Inc., the award recognizes a grape grower who promotes excellence in vineyard practices.

“BASF believes that we achieve excellence not just by using current practices to their fullest potential, but by looking for new innovations to continuously improve and evolve,” said Scott Hodgins, Crop Manager, Horticulture for BASF Canada Inc. “The Vineyard of Excellence Award provides the opportunity to celebrate others in the industry who do the same.”

Alongside his wife Anja Bertelmann, Seeger maintains a sprawling 150-acre vineyard of premium Vitis vinifera grape varieties and has made viticulture his life’s work. He is dedicated to being a grape grower in Ontario, which he calls “one of the best regions in the world to grow grapes.”

CCOVI Senior Scientist Jim Willwerth said Seeger “strives to produce grapes of the highest quality destined for world class wine.”



A trio of award winners were recognized at the VIP reception, from left: Angelo Pavan receives the inaugural Cuvée Winemaker of Excellence award from Donald Zirardo; Sue-Ann Staff accepts the Tony Aspler Cuvée Award of Excellence; Mark Shillingford, Director of Marketing at BASF Canada, presents the Cuvée Vineyard of Excellence Award to Albrecht Seeger.

Cuvée Legacy Fund yields scholarships



Cuvée Manager Barb Tatarnic left, and CCOVI Director Debbie Inglis, right, awarded Cuvée scholarships to students Andréanne Hébert-Haché, Carol McLennan, Nick Pappas, and Grant McKinnon.

Cuvée supports the future of the grape and wine industry by providing scholarships to Brock students through the Cuvée Legacy Fund.

“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,” said CCOVI Director Debbie Inglis.

The 2018 Cuvée Scholarship winners are:

- Cuvée Hosting Award for Academic Excellence: Grant McKinnon
- Cuvée Award for Academic Excellence: Nick Pappas
- Cuvée Award for Academic Excellence in OEVC: Carol McLennan
- Cuvée Graduate Scholarship: Andréanne Hébert-Haché

BASF Canada Inc. sponsorship sends top OEVI students to Cuvée



Front row (from left): Nadia Skorupski, Shannon Daust, Jacob Johnsson-Werner, Marnie Crombleholme, Robin Holford, Emilie Jobin Poirier
Back row (from left): Jennifer Kelly, Marcus Duben, Jeff Moote, Mark Shillingford BASF Canada Inc.

Grad recognized as rising star in Ontario’s hospitality industry

Alumna Rachel Kvas (BSc '14) has joined an elite group of hospitality industry professionals. The Oenology and Viticulture (OEVI) grad was recently recognized as one of the Ontario Hospitality Institute’s (OHI) top 30 hospitality and foodservice professionals under the age of 30.

Kvas, a research and development co-ordinator at Arterra Wines Canada, credits her time at Brock with her early success after graduation.

“Without my degree I wouldn’t be where I am now,” she said. “Specifically the exposure to winemaking, sensory studies and the co-op program through OEVI is really a big part of how I’ve been able to get to where I am today.”

Since its inception in 2006, the Top 30 under 30 program has recognized young talent based on their success in their current roles as well as what they bring to the industry through leadership opportunities, community involvement, industry development and mentoring. The 2018 cohort was celebrated March 28 at George Brown College’s Centre for Hospitality and Culinary Arts in Toronto.

Kvas was nominated by Barb Tatarnic, Manager of Outreach and Continuing Education at CCOVI and a fellow of the OHI.

“From her achievements as a student to the mark she’s already made on Ontario’s wine industry, Rachel is a deserving recipient of this award,”



Barb Tatarnic and Rachel Kvas toast Kvas’ 30 under 30 award.

Tatarnic said. “I look forward to following her accomplishments over the next 30 years.”

At Arterra, Kvas is focused on new product development including running new ingredient trials and testing. Lately, she has focused on improving innovation through sensory science and is working on developing a sensory program including sensory analysis and training.

Kvas’ advice for students and grads starting out in the industry is simple: always be curious and work hard.

“Put the effort in, work hard and be open to new experiences,” she said.

Kvas will be returning to campus May 10 to share her experiences and passion for science as a mentor for Brock’s Scientifically Yours program.



Scholarships support students

Four CCOVI graduate students have recently been honoured for their academic achievements with scholarships that will help support their research.

PhD candidate Margaret Thibodeau was awarded the \$5,000 Harrison-Thompson Bursary Trust, the \$1,830 Donald Ziraldo and Laura McCain CCOVI Directors Award and the \$4,177 Dr. Jack Lightstone and Dr. Dorothy Markiewicz entrance scholarship.

Working under the supervision of CCOVI Researcher Gary Pickering, Thibodeau is focused on understanding thermal taste—a phenomenon by which some individuals perceive taste sensations simply by having the tip of their tongue heated or cooled. Her work looks at understanding how thermal tasters differ in their perception and liking of alcoholic beverages compared to non-tasters.

MSc candidate Andrea Barker received the \$1,700 W.D. Hatch memorial scholarship.

Co-supervised by CCOVI Scientist Jim Willwerth and CCOVI Director Debbie Inglis, Barker is 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.

PhD candidate Andréanne Hébert-Haché received the \$5,000 Cuvée Graduate Scholarship.

Also co-supervised by Willwerth and Inglis, Hébert-Haché is examining the cold hardiness of clones and rootstocks and the underlying biochemical reasons for why there are differences between them.

PhD candidate Jennifer Kelly received the \$340 OEVI Alumni Graduate Award.

Working under the supervision of both Inglis and Pickering, she is examining how yeast choice impacts wine quality and consumer preference in appassimento-style wine made in Ontario.

Innovative research attracts international interns to CCOVI

The international reputation of CCOVI's grape and wine research has attracted top students from France for summer research internships.

For Yuchan Wang, a University of Bordeaux masters student, it was the leading-edge Icewine research in CCOVI Director Debbie Inglis' lab that brought her to Brock.

With the goal of continuing her studies at the PhD level and returning to teach in China, learning the intricacies of producing this delicacy was attractive.

"Icewine is very popular in China," Wang says. "Brock was the place I could learn more about the production and making of it."

She joins Matthieu Bodin, Laura Poli and Noëlle Bourdin from AgroSup Dijon, the French national institute for food and agronomic sciences, as CCOVI's summer internship students.

CCOVI Researcher Andy Reynolds says international interns have been working at the institute since 1999, playing an important role in the CCOVI's research while developing transferable skills they can take back to their own wine regions.

"These students come in with lots of talent and experience in labs and vineyards," Reynolds says. "With limited training they can play a huge role in helping us process data and move our research projects forward."

With an interest in working in viticulture Bodin, who is working with CCOVI Scientist Belinda Kemp, was looking for experience in a cool climate wine region.

"With climate change, northern countries are the vineyards of the future," Bodin says. "I hope to apply the learnings and techniques from here when I go home."

Poli and Bourdin are working under the supervision of Reynolds and are both hoping to work in oenology after graduation.

Poli says the project that her and Boudin are working on mapping vineyard variability with UAVs and remote sensing is something that they can take back with them and apply to vineyards in France.

"Researchers in Dijon are using similar technology," she says, "precision agriculture could be a great help for growers."

WHAT'S HAPPENING AT CCOVI

CONTINUING EDUCATION COURSES

May 12 to June 16: Online Certificate in Ontario Wine

May 12 to June 15: Online WSET Level 2 Award in Wines and Spirits

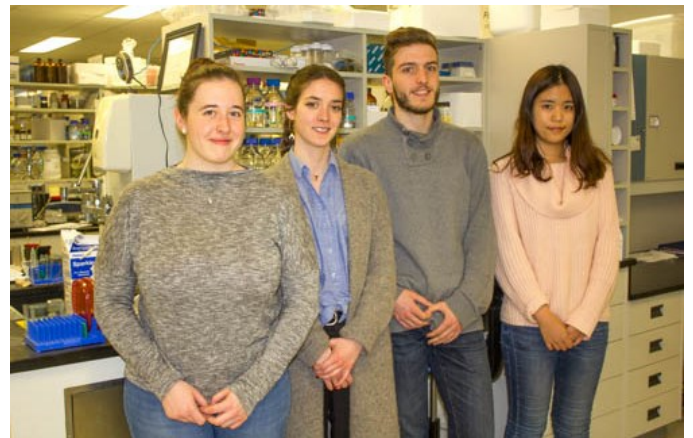
June 9 - July 13: Online WSET Level 2 Award in Wines and Spirits

CCOVI offers a wide range of in-class and online courses, visit: brocku.ca/ccovi/continuing-education/ to learn more.

CIDER AND PERRY PRODUCTION TRAINING

August 13-17: There are a few spots available in the five day foundation program offered through the Cider Institute of North America

Visit CCOVI at the **ONTARIO CENTRES OF EXCELLENCE CONFERENCE** April 30 & May 1 | Metro Toronto Convention Centre ocediscovery.com for more info



International interns Noëlle Bourdin, Laura Poli, Matthieu Bodin and Yuchan Wang.

Publications

- Kemp, B., Condé, B., Jégou, S., Howell, K, Vasserot, Y. and R. Marchal (2018). Chemical Compounds and Mechanisms involved in the Formation and Stabilization of Foam in Sparkling Wines. *Critical Reviews in Food Science and Nutrition*, <https://doi.org/10.1080/10408398.2018.1437535>.
- De Clercq, D., Thongpapanl, N., and M. Voronov (2018). Sustainability in the Face of Institutional Adversity: Market Turbulence, Network Embeddedness, and Innovative Orientation. *Journal of Business Ethics*, Number 148, Issue 2.
- Heit, C., Martin, S.J., Yang, F., and D.L. Inglis (2018). Osmoadaptation of wine yeast (*Saccharomyces cerevisiae*) during icewine fermentation leads to high levels of acetic acid. *Journal of Applied Microbiology*. doi: 10.1111/jam.13733.
- Pickering, G.J. and J.E. Hayes (2017). The Influence of Biological, Experiential and Psychological Factors in Wine Preference Segmentation. *Australian Journal of Grape and Wine Research*. doi: 10.1111/ajgw.12
- Reynolds, A.G., Knox, A. and F. DiProfio (2018). Evaluation of macerating pectinase enzyme activity under various temperature, pH, and ethanol regimes. *Beverages* 4(10), doi.org/10.3390/beverages4010010.
- Spielmann, N. and A. Mantonakis (2018). "In Virtuo: How User-Driven Interactivity in Virtual Tours Leads to Attitude Change." *Journal of Business Research*.
- Thibodeau, M., Bajec, M. and G.J. Pickering (2017). Orosensory responsiveness and alcohol behaviour. *Physiology & Behavior* DOI: 10.1016/j.physbeh.2017.04.019. 177: 91-98.

Briefs

- Inglis, D. (2018) R³ CL at CCOVI. Development of a Virtual, Augmented and

Sensory Reality Wine Consumer Lab. Rotary Club of St. Catharines, ON. February 8.

- Inglis, D. (2018). Appassimento Wines: The Canadian Story. Trends in Eastern Winemaking: Appassimento-Style. US BevX 2018 Conference, Wine America, Washington, DC, US. February 22.
- Kemp, B. (2018). Fruit zone leaf removal for sparkling wine versus and red wine. Andrew Peller Ltd, Grape Growers Meeting. Trius Winery, Niagara-on-the-Lake, ON, April 5.
- Kemp, B. (2018). Viticulture for sparkling wine production. Business, Enology and Viticulture NY (B.E.V. NY), Henrietta, New York State, USA. February 28 - March 2, 2018.
- Kemp, B. (2018). The World of Sparkling Wine: International Production Methods. Business, Enology and Viticulture NY (B.E.V. NY), Henrietta, New York State, USA. February 28 - March 2.
- Kemp, B., Yang, F., Wang, T., Trussler, S., Thibodeau, M., Willwerth, J. and D.L. Inglis (2018). TanninAlert: Making Pinot noir wines based on skin and seed tannin concentrations. Ontario Fruit and Vegetable Conference (OFVC), Niagara Falls, Ontario, Canada. February 21-22.
- Kemp, B. (2018). Leaf removal and press fractioning for sparkling wine. Oregon Wine Symposium, Portland, Oregon, USA. February 20-21.
- Reynolds, A.G. (2018). Crop level management. OMAFRA Niagara Grape Tune Up Meeting, Vineland, ON, March 19 .
- Reynolds, A.G., Aubie, E.A., and J. Wang (2018). The Impacts of frozen material-other-than-grapes (MOG) on aroma compounds of red wine varieties. Ontario Fruit & Vegetable Conference, Niagara Falls, ON, February 21-22.
- Willwerth, J. (2018). Production challenges and managing cold-hardy hybrid grape

varieties Cidres, Vins et alcools d'ici, Boucherville, QC. March 27-28.

- Willwerth, J. (2018). Improving hardiness and maintaining dormancy in grapevines using abscisic acid analogs. Ontario Fruit and Vegetable Convention, Niagara Falls, ON. February, 21-22.
- Hébert-Haché A., Willwerth, J., and D. Inglis (2018). The impact of growing season on cold acclimation of Riesling and Sauvignon Blanc clones. Ontario Fruit and Vegetable Convention, Niagara Falls, ON. February 21-22. (poster)
- Barker, A., Inglis, D. and J. Willwerth (2018). Grapevine clone effects on fruit and wine quality. Ontario Fruit and Vegetable Convention, Niagara Falls, ON. February 21-22. (poster)
- Jobin Poirier, E., Pickering, G.J. and R. Plummer (2018). Doom, gloom or boom? - perceptions of climate change impacts amongst Canadian winegrowers. The Ontario Fruit and Vegetable Convention, Niagara Falls, ON. February 21-22. (poster)
- Pickering, G.J. and S. Small-Kelly (2018). The association of taste sensitivity with perception and liking of beer and cider. 2018 Institute of Brewing and Distilling Convention - Asia Pacific Section, Wellington, New Zealand March 19-23.
- Pickering, G.J. (2018). Recycle your kids, not the garbage: how accurate are public perceptions of how lifestyle choices impact climate mitigation? University of the Sunshine Coast Sustainability Research Centre Seminar Series, Sippy Downs, Australia.
- Pickering, G.J. (2017). Plonk, Plagues and Platypus - the remarkable success of the Ontario wine industry. Department of Horticultural Sciences Seminar Series, Texas A&M University, College Station, United States.

Experts Tasting returns

One of CCOVI's marquee events will return May 2 when the Experts Tasting celebrates its 29th anniversary.

The by invitation-only tasting brings together wine writers, sommeliers, product consultants and wine educators to promote VQA wine.

If you fall into one of these categories and would like to be placed on the list to attend, contact ccovi@brocku.ca with your name and affiliation.

This year, the tasting will feature Cabernet Franc and will explore the 2013 to 2016 vintages.

The VQA Promoters Awards, which honour outstanding achievements in the promotion of VQA wine, will also be handed out.

CCOVI Lecture Series sets attendance record

A diverse lineup of industry experts helped make the 2018 CCOVI Lecture Series the most popular in the series' 11 year history. More than 375 people tuned in to the lectures either in person or by watching live online.

The 2018 series started off with a fitting tribute to the late wine industry mogul Karl Kaiser. Veteran winemaker David Sheppard gave a special presentation of Kaiser's popular talk "Pinot Noir: The savage yet seductive grape" to a full crowd.

As the series continued, topics ranged from promoting Canadian wine internationally, the transformation and modernization of the LCBO, grapevine cold hardiness, and wine closure science.

"Sharing knowledge and providing outreach opportunities like this is an



CCOVI director Debbie Inglis introduces David Sheppard to launch the 2018 series

important part of CCOVI's mandate," said CCOVI Director Debbie Inglis. "For those not able to attend in person, being able to share the recordings online extends our reach globally."

To date CCOVI's video archive contains more than 60 lectures covering all aspects of the grape and wine value-chain. Catch up on any lectures you may have missed here: brocku.ca/ccovi/outreach/lecture