

Summer 2017

# ccovinews

A newsletter from  
the Cool Climate Oenology  
and Viticulture Institute



CCOVI

Brock University

## CCOVI launches first-ever Canadian cider course

**T**he Cool Climate Oenology and Viticulture Institute sold-out the first-ever Canadian offering of Cider and Perry Production - A Foundation, offering the course to a diverse group of students from across Canada in April.

With the formation of a formal partnership with the Cider Institute of North America (CINA), CCOVI is now the first Canadian program provider of the production-based training, which was developed by Peter Mitchell, founder of the Cider and Perry Academy in the United Kingdom. Until now, the training was only available at Cornell University.

"We feel very privileged to be able to bring the program to the Canadian market for the very first time," said Barb Tatarnic, CCOVI's Manager of Continuing Education and Outreach. "CINA is the industry leader in cider education, so for Brock to be the first in Canada to partner with them is very exciting."

Students from all over Canada enrolled in the course.

"Cider making has been popping up in the Okanagan and we really want to get into that business," said attendee Tanya Nijjar, whose father has an apple orchard in Vernon, B.C. "Learning in Canada really helped me because it explained the Canadian-specific laws and I've met people in the industry here that I can learn from and network with."

She said the course gave her a solid



Students were given a theoretical and hands-on learning experience in cider and perry production, including making their own batch of cider, during the program.

foundation of the unique processes and challenges involved with crafting a quality pint of Canadian cider – something that's increasingly important as consumers develop more of a taste for it. In Ontario alone, net sales of local craft cider skyrocketed 54 per cent in 2015/16 to \$5.1 million, according to the Liquor Control Board of Ontario.

Chris Gerling, Extension Associate with Cornell University, said expanding the course to Canada is a good first step in setting widespread production

standards for the rapidly growing cider industry.

"We feel that this program helps set benchmarks so people have a shared standard, a baseline of knowledge, and will now have the information to make informed choices and help accelerate the rate of progress in the industry."

CCOVI will be offering the course again August 21-25, under the guidance of CCOVI's CINA-certified instructor Steven Trussler. Visit CCOVI's website to register, or email [ccovi@brocku.ca](mailto:ccovi@brocku.ca) to join the waitlist for a future offering.

## COMING UP AT CCOVI



The 10th instalment of the **Triggs International Premium Vinifera Lecture Series** is happening in Ontario on August 3 & 4 and British Columbia on August 8 & 9. This year's speaker is Stefano Poni (PhD), Professor of Viticulture and Chair of the Instituto di Frutti-Viticoltura of the Università Cattolica del Sacro Cuore of Piacenza, Italy. Visit [brocku.ca/ccovi](http://brocku.ca/ccovi) for more information and read the fall CCOVI news for a wrap-up of the event.

### NIAGARA GRAPE & WINE FESTIVAL

CCOVI will once again be leading education seminars as part of the festival weekends in Montebello Park in St. Catharines on September 16 and 23. Visit [brocku.ca/ccovi](http://brocku.ca/ccovi) for more details.

### PREHARVEST MONITORING PROGRAM RETURNS

CCOVI's preharvest monitoring program will begin again in late August/early September. The program launch date will be announced within the next month online at [brocku.ca/ccovi](http://brocku.ca/ccovi).

### NEW CCOVI WEBSITE

CCOVI is getting a new online look! We'll announce the new site address via our twitter, @CCOVI-BrockU, and email soon.

### UPCOMING CONTINUING EDUCATION COURSES

Whether it's for professional or personal growth, CCOVI has course opportunities available both in-class and online. Visit [brocku.ca/ccovi/continuing-education](http://brocku.ca/ccovi/continuing-education) for upcoming offerings.

## CCOVI alumnus named Winemaker of the Year



CCOVI wishes to congratulate Malivoire Winemaker Shiraz Mottiar for his well-deserved recognition as the 2017 Winemaker of the Year at the Ontario Wine Awards. The award recognized consistent quality spanning the entirety of Mottiar's work, as well as his contribution to the industry.

Mottiar was a member of the first graduating class from Brock's Oenology and Viticulture program, which is closely affiliated with CCOVI, in 2000. He is the third graduate to take home the award. As well as making wine at the Beamsville-based winery, he has continued to partner with Brock and CCOVI on industry outreach and educational events, including this year's Experts Tasting.

## Amateur winemakers competition held at CCOVI

More than 700 non-commercial wines were entered into the 2017 Amateur Winemakers of Ontario (AWO) competition that was held at CCOVI in May.

AWO Chief Steward Bob Stalder said the competition offers amateur winemakers a chance to share their wines and improve on their winemaking skills, and also makes taking the leap

into commercial winemaking easier.

He also values the partnership with CCOVI, which provides the facilities needed to host the competition.

"Inniskillin Hall is perfect for our needs as a double-blind judging, and we hope to be able to continue that in the future," he said.

This year's winners are listed online at <http://www.makewine.com>.

## Esther Onguta successfully defends thesis

Congratulations to Esther Onguta, who successfully defended her thesis on June 29 under the supervision of CCOVI Director Debbie Inglis.

Her thesis focused on the impact of grape clone, yeast strain and protein on sparkling wine quality.

The research included looking at the suitability of different grapes for sparkling wine, foaming qualities, the impact of different chemical compositions and how yeast strains may



vary the quality of the final product.

Her examination committee included Michael Bidochka, Chair; Karine Pedneault (University of St. Anne), External Examiner; Debbie Inglis, Supervisor; Robert Carlone and Heather Gordon.



## CCOVI sends Chardonnay lovers back to school at the International Cool Climate Chardonnay Celebration (i4C)



Hannah Lee, Barb Tatarnic, Catherine Cahill and Jessica Oppenlaender at the 'What Kind of Cool are You?' sensory tasting experience.



Belinda Kemp presenting on the educational panel at the 'School of Cool' educational day.

The 5th annual i4C ran from July 21-23 and saw 59 winemakers from Ontario and nine other countries pour more than 150 specially selected cool climate Chardonnays. CCOVI once again played an important role in the i4C by sponsoring the event, helping to organize educational content and leading an industry/community outreach event.

Belinda Kemp, CCOVI senior staff scientist in oenology, was among the panelists featured at the educational day, known as the 'School of Cool.' She led a discussion on the 'Sugar Trials' in sparkling wine, where she discussed the importance of balance in the dosage process, as well as the technical side effects of sugar addition on aroma and flavour compounds, foamability, dissolved oxygen and more on sparkling wine. Approximately 300 guests attended the seminar.

CCOVI also lead the 'What kind of Cool are You?' sensory tasting experience on the Saturday afternoon during the Cool Chardonnay World Tour. More than 150 individuals learned about their Chardonnay preferences at the popular interactive tasting.

### Marco Bertaccini leads industry workshop

Marco Bertaccini, Winemaker at AEB Biochemical USA, led a workshop on yeast nutrition and its role in wine and cider production to 30 members of the grape and wine industry at CCOVI in June.

"One of CCOVI's mandates is to provide knowledge transfer to the industry by hosting guest speakers, like Marco, in collaboration with partners like Cellar-Tek," said CCOVI's manager of continuing education, Barb Tatarnic. "He did a



fabulous job speaking to yeast nutrition and also to the emerging cider producers in the audience. We appreciate Cellar-Tek's support in providing technical speakers with real-life solutions." Visit [brocku.ca/ccovi/outreach-services/workshops-seminars](http://brocku.ca/ccovi/outreach-services/workshops-seminars) to view his presentation.

## Students receive awards



Emilie Poirier



Margaret Thibodeau

CCOVI congratulates several students who have received awards. Margaret Thibodeau received the Donald Ziraldo & Laura McCain CCOVI Director's Award and the Dr. M.S. Manocha Memorial Prize; Emilie Poirier received a Social Sciences and Humanities Research Council of Canada graduate scholarship; and Stephanie Small-Kelly, Margaret Thibodeau and Hannah Pickering had papers/posters accepted for presentation at the Pangborn Sensory Science Symposium in Rhode Island in August.

## OEVI grad toasts to new degree



Congratulations to Stephanie Van Dyk, who graduated with first-class standing from Brock University with a BSc in Oenology and Viticulture on Friday, June 9. The British Columbia native also received the distinguished graduating student award for oenology and viticulture and the Cuvée Award for Academic Excellence, earlier this year.

"It's an accumulation of all of my hard work, effort and the support of my friends and family," she said of earning her degree. "I'm very proud to be here graduating with an oenology degree at Brock."

She said she now plans to return to British Columbia with her family to rejoin the West Coast wine industry.

Another group of OEVI students will graduate this coming October.

## CCOVI student presents to international audience



Andréanne Hébert-Haché, right, receives scholarship award from Fritz Westover, Chair of ASEV-ES scholarship committee.

Andréanne Hébert-Haché received a \$1,000 scholarship at the American Society for Enology and Viticulture, Eastern Section conference, in Charlottesville, Virginia. At the international conference, the graduate student presented her findings on her clone and rootstock trials, which she has been completing for her thesis project in an effort to verify whether certain clone and rootstock combinations can improve the winter cold-hardiness of the grapevine. She is completing this research under the supervision of Debbie Inglis and Jim Willwerth.

## New at CCOVI's Analytical Services

Our Analytical Services lab is offering new services:

- Cork Moisture Content Measurement - \$10 per sample
- Yeast/Bacterial Identification in Juice/Wine - \$200 per sample (3 species)

For more pricing information or to discuss the services that the department has to offer, please contact Shufen Xu or Lisa Dowling at 905-688-5550 ext. 3510.

### Publications

- Kwong, Lester. "Semiparametric versus Parametric Hedonic Wine Price Models: An Empirical Investigation" (Joint with Tomson Ogwang and Ling Sun), *Applied Economics Letters*, 24 (2017), 897-901.
- Willwerth, J.J., A.G. Reynolds, and I. Lesschaeve. 2017. Sensory analysis of Ontario Riesling wines from various water status zones. *Oeno One* (provisionally accepted).
- Moreno Luna, L.H., F. Di Profio, and A.G. Reynolds. 2017. Impact of crop level and harvest date on composition of four wine grape cultivars in Ontario. II. Wine aroma compounds and sensory analysis. *Am. J. Enol. Vitic.* (provisionally accepted).
- Moreno Luna, L.H., F. Di Profio, and A.G. Reynolds. 2017. Impact of crop level and harvest date on composition of four wine grape cultivars in Ontario. I. Yield and fruit composition. *Am. J. Enol. Vitic.* (accepted).
- Ellen L. Robb, Fereshteh Moradi, Lucas A. Madalena, Andrew J.F. Valente, Joao Fonseca, Jeffrey A. Stuart. 2017. Resveratrol stimulates mitochondrial fusion by a mechanism requiring mitofusin. *Biochemical and Biophysical Research Communications*

### Briefs

- Inglis, D.L. National Research Forum Panel Discussion. Connecting Industry and Research: Building Regional and National Capacity. Atlantic Canada Wine Symposium. Halifax, Nova Scotia. June 11, 2017
- Inglis, D. L. (2017) Post-harvest grape drying for Appassimento wines: the impact of drying method, botrytis and yeast strain choice on wine quality and consumer preference. Ohio Grape and Wine Conference, Dublin Ohio, February 20-21, 2017.
- Inglis, D. L. (2017) Methoxypyrazine remediation of juice and wine: are we getting closer to

a specific solution? Ohio Grape and Wine Conference, Dublin Ohio, February 20-21, 2017.

- Inglis, D. L. (2017) Key Note Address: Beyond Icewine: The Canadian challenges in wine production driving innovation to success in the global marketplace. Iowa Wine Growers Association. Des Moines, Iowa. February 5-7, 2017.
- Inglis, D. L. (2017) The frozen truth behind the challenges of Icewine production; winemaking at the extremes. Iowa Wine Growers Association. Des Moines, Iowa. February 5-7, 2017.
- Inglis, D. L. Post-harvest grape drying for Appassimento wines: the impact of drying method, botrytis and yeast strain choice on wine quality and consumer preference VQA Standards Committee. St Williams, ON. May 26, 2017.
- Hébert-Haché A., Jasinski M., Willwerth J. J., Inglis D. (2017). Clone and rootstock interactions and their influence on cold hardiness. In 42nd Annual ASEV Eastern Section Conference. pp 12. Charlottesville, Virginia. 10-12 July 2017.
- Belinda Kemp. (2017). Ontario sparkling wine research and initiatives. Atlantic Canada Wine Symposium, Halifax, Nova Scotia, Canada. 11th -13th June 2017.
- Belinda Kemp. (2017). Red wine acidity, pH and SO<sub>2</sub>. Ontario South Coast Growers Annual Meeting, Simcoe Research Station, Ontario, Canada. 18th May 2017.
- Belinda Kemp. (2017). Sparkling Wine Flavour and Foam Chemistry. Royal Canadian Institute for Science (RCIS) Annual Gala Dinner. MaRS Discovery, Toronto, Ontario, Canada. 20th April 2017.
- Belinda Kemp. Sparkling wine panelist. (2017). The Explosion of Canadian fizz. Terroir Symposium, Art Gallery of Ontario, Toronto, Ontario, Canada. 29th May 2017.
- Kwong, Lester. "Strategic Eco-labeling and Consumer Informativeness (Joint with Ling Sun)

Presented at Wuhan university, 2017 China Meeting of the Econometric Society, June, 2017.

- Ashraf, A., Thongpapanl, N., and Anwar, A. The Role of Consumer Innovativeness in Mobile Commerce Usage: A Comparison of Two Emerging Economies - 2017 Academy of Marketing Science (AMS) Annual Conference, Coronado, California, May, 2017.
- Thongpapanl, N., Ashraf, A., and Lapa, L. The Potential Benefits of Offering a Suitable Mobile Commerce Experience to Your Customers - 2017 Academy of Marketing Science (AMS) Annual Conference, Coronado, California, May, 2017.
- Thongpapanl, N., Kaciak, E., and Welsh, D. Organizational Growing and Aging Pain: The Lessening Impact of Job Rotation and Joint Rewards in Cross-Functional Collaboration and Innovation - 7th Global Innovation and Knowledge Academy (GIKA) Annual Conference, Lisboa, Portugal, June, 2017.
- Thongpapanl, N. "Wine and Intellectual Property-Implication for Innovation, Legislation, Marketing and Branding" Special Session Panelist for 2017 Academy of Wine Business Research (AWBR) Annual Conference (Sonoma, California)
- Thongpapanl, N. "The Joy of Wine: Exploring Emotions on Wine Websites" Co-presenter for 2017 Academy of Wine Business Research (AWBR) Annual Conference (Sonoma, California)
- Reynolds, A.G., R.B. Brown, M. Jollineau, Shemrock, A., M. Shebanian, B. Meng, E. Kotsaki, and H.-S. Lee. 2017. Application of remote sensing by unmanned aerial vehicles to map variability in Ontario vineyards. CCOVI Seminar Series, 12 April 2017.
- Lee, H.-S., A.G. Reynolds, A.G., R.B. Brown, M. Jollineau, Shemrock, A., M. Shebanian, B. Meng, E. Kotsaki. 2017. Application of remote sensing by unmanned aerial vehicles to map variability in Ontario vineyards. Società Italiana di Viticoltura ed Enologia (SIVE), Vicenza, Italy, 16-18 May 2017.