

Glen L Creasy

Glen, originally from Ithaca New York, obtained his BSci at Cornell University and began specializing in grapevines partway through his studies, at the same time as his parents started a commercial seedless table grape vineyard near Cayuga Lake. He worked with Bob Pool and others at the Geneva Experiment Station for two summers via the Nelson J Shaulis Advancement for Viticulture Scholarship. Aside from learning about and working in New York vineyards, his



first summer project was investigating using ethephon to alter colour formation in table grapes, and the second year he produced a short video on mechanical pruning. These experiences instilled a fascination of the plant (and product), which resulted in Glen travelling across the country to study grapevine physiology at Oregon State University, eventually emerging with a Masters (working on grape berry vascular connections) and PhD (on inflorescence necrosis/early bunchstem necrosis) with Porter Lombard and Patrick Breen, respectively.

Following this, he journeyed to Charles Sturt University in NSW, Australia as a post-doctoral fellow for two years with the New South Wales Department of Agriculture. There, he worked with a team on enhancing the grapevine's ability to use its own anti-fungal response, through the production of resveratrol and its derivatives, to fight off *Botrytis*.

In 1998 Glen moved to Lincoln University where he teaches and has developed a research programme as well as consulting to industry. His research interests have always revolved around viticultural management and its effects on grape and wine qualities. He has graduated 16 Masters/ PhD students working with topics from bird behaviour, bio-control, ecosystem services, grapevine nutrition, *Botrytis* inoculum sources, rootstocks, soils, tannins and microclimate effects on grapes and their resultant wines, to name a few. Most recently he has been working with reflective mulches (mussel shells and crushed glass) and characterising their effects on Pinot noir grape and wine composition and aromas, which are of much potential benefit in cooler climate areas.

His written contributions include entries related to grape phenolics to the 2nd and 3rd editions of the "Oxford Companion to Wine," a chapter about viticulture in New Zealand for "The Wine-Drinker's Guide to the Vineyard" by David I. Jackson (Dunmore Press) and most recently, contributed to Richard Smart's forthcoming "More Sunlight Into Wine" book. Glen and his dad, Leroy L Creasy, wrote a chapter called Grape-Derived Wine Flavonoids and Stilbenes for the book "Wine: A Scientific Exploration," edited by Sandler and Pinder (Taylor & Francis), and in 2009 they completed the book "Grapes," Number 16 in CABI's Crop Production Science in Horticulture series.

Glen is a consultant viticulturist to a variety of companies, as well as to the Kosu Project in Japan, where the goal is to take a historically important Japanese table grape and use it to make a wine suited to Japanese cuisine. Traditionally grown on an overhead trellising system in warm climates, the challenge has been to grow the vine on VSP and at high elevations for the cooler climate effect. The ultimate test of putting theory to practice started in 2006, when he and his wife, Kirsten, planted their own (small) vineyard for commercial sparkling wine production in Canterbury New Zealand.



Seventh Triggs International Premium Vinifera Lecture Series at CCOVI

Dr. Glen Creasy, Lincoln University

Ontario Schedule:

Wednesday, August 24, 2011

- Vineyard Visits/Technical Workshop

Thursday, August 25, 2011

- Public Lecture

British Columbia Schedule:

Tuesday, August 30, 2011

- Vineyard Visits/Technical Workshop

Wednesday, August 31, 2011

- Public Lecture



Brock University