

July 17 – Viticulture Plenary

Main Conference – Salons B & C

07:30 **Registration – Tradeshow**

Morning Chair: Mike Watson, BC Wine Grape Council

08:15 **Welcome and Introduction**

Mike Watson, BC Wine Grape Council

08:30 **Monitoring Canopy Temperature Removes the Magic from Irrigation Management**

Dr. Krista Shellie, USDA-ARS, Parma, ID

09:00 **Using Remote Sensing, Imaging and Drones for Vineyard Management**

Dr. Pat Bowen, AAFC, Summerland Research and Development Centre, Summerland, BC

Session Sponsored by Seisland Surveys Ltd and Pascal Madovan Signature

09:30 **Characterization of Winery Wastewater for Reuse in Vineyard Systems**

Dr. Kerri Steenwerth, USDA-ARS, Davis, CA

10:00 **Coffee Break – Trade Show**

10:45 **Research Update: Effects of Vineyard Vegetation Composition on Populations of Pests and Beneficial Species**

Dr. Tom Lowery, AAFC, Summerland Research and Development Centre, Summerland, BC

11:15 **Integrated Management of Grapevine Leafroll Virus in Red Berry Varieties in New Zealand Vineyards**

Dr. Vaughn Bell, Plant and Food Research, Hawke's Bay, New Zealand

11:45 **Research Update: An Insight into Grapevine Leafroll Disease and its Vectors in British Columbia Vineyards**

Dr. Sudarsana Poojari, Summerland Research and Development Centre, Summerland, BC

12:15 **Lunch – Trade Show**

Afternoon Chair: Dr. Pat Bowen, Summerland Research & Development Centre

13:15 **Research Update: Impact of Crop Size Management and Deficit Irrigation on Berry Aromatics**

Dr. Simone Castellarin, University of British Columbia, Vancouver, BC

13:45 **Performance of Alternative European Wine Grape Cultivars in Southwestern Idaho: a Pro-active Tool for Climate Readiness**

Dr. Krista Shellie, USDA-ARS, Parma, ID

14:15 **Coffee Break – Trade Show**

15:00 **Brown Marmorated Stink Bug in Southern Interior British Columbia**

Dr. Susanna Acheampong, BC Ministry of Agriculture, Kelowna, BC

15:30 **Brown Marmorated an Issue in Winegrape Vineyards? Say it Taint So!**

Dr. Douglas Pfeiffer, Virginia Tech University, Blacksburg, VA

16:00 **BC Wine Grape Council Annual General Meeting**

Lynn Bremmer, Chair, BC Wine Grape Council

17:00 **Wine & Cheese Social with Research Poster Presentations**

July 17 – Enology Special Sessions

Rooms, as indicated

10:00 **Coffee Break – Tradeshow**

10:45 **ROOMS 6 AND 7: ALCOHOL MANAGEMENT: SENSORIAL AND ANALYTICAL CHANGES DUE TO ALCOHOL REDUCTION BY PHYSICAL METHODS** *Limited to 50 people*

Dr. Schmitt will present research findings on techniques used to reduce alcohol and how wine quality changes during alcohol reduction. This will include sensory evaluation of Riesling and Sauvignon blanc wines that were reduced by 3% vol. in his research trials.

Dr. Matthias Schmitt, Hochschule Geisenheim University, Institute of Enology, Germany

12:15 **Lunch and Tradeshow**

13:15 **ROOM 1, 2 and 3: CLIMATE CHANGE AND SUSTAINABILITY IN RELATION TO ENOLOGY AND THE BUSINESS OF WINE.**

This interactive panel discussion will explore the topics of climate change and sustainability and how they may impact or be utilized by the wine industry.

Chair: Kellie Garcia, Sustainable Winegrowing BC

Dr. Bruce Zoecklein, Virginia Tech, Blacksburg, Virginia

Dr. Karl Storchmann, New York University, New York

Mr. James Allen, Conservation and Energy Management, FortisBC

Dr. Matthias Schmitt, Hochschule Geisenheim University, Institute of Enology, Germany

Session Sponsored by FortisBC

14:30 **Coffee Break and Tradeshow**

16:00 **BC Wine Grape Council Annual General Meeting (in main conference room)**

Lynn Bremmer, Chair, BC Wine Grape Council

17:00 **Wine & Cheese Social with Research Poster Presentations**

Sensory Workshops, July 17 (Day 1)

(Sensory workshop is limited to 40 People)

10:45-12:15 **ODDBALLS AND RARITIES: A DISCUSSION ON LESSER KNOWN GRAPE VARIETIES IN THE OKANAGAN VALLEY** *Limited to 40* (Rooms 1-2-3)

More than 60 wine grape varieties are grown in BC but little is known about the performance of lesser known varieties such as Arneis, Gruner Veltliner, Sangiovese, Grenache, and Tempranillo. Come taste some lesser known varieties with the winemakers speaking about their wines and how they made decisions such as site selection for the variety. Market perception and recognition along with world industry benchmarks for the varieties will also be discussed.

July 18 – Enology Plenary

Main Conference – Salons B & C

BCWGC Enology and Viticulture Conference Schedule – Page 2

07:30 Registration – Tradeshow

Morning Chair: Mary McDermott, BC Wine Grape Council

08:15 Welcome and Introduction

Mary McDermott, BC Wine Grape Council

08:30 Research Update: Leaf Removal Impacts on Red and White Wine Quality

Dr. Kevin Usher, AAFC, Summerland Research and Development Centre, Summerland, BC

09:00 Research Update: The Effects of Grape Leaf Roll Virus 3 on Cabernet Franc Fruit Composition and Wine Quality

Carl Bogdanoff, AAFC, Summerland Research and Development Centre, Summerland, BC

09:30 Research Update: The Role of Non-Saccharomyces Yeasts in Wine Fermentations

Dr. Dan Durall, University of British Columbia, Okanagan Campus, Kelowna, BC

10:00 Coffee Break – Trade Show

10:45 Research Update: A Survey of Pinot Noir Vineyard-Associated *Saccharomyces cerevisiae* strains and Yeast Species in the Okanagan Valley

Dr. Vivien Measday, University of British Columbia, Vancouver Campus, Vancouver, BC

11:15 Optimizing Cool Climate Wine Styles

**Dr. Matthias Schmitt, Hochschule Geisenheim University, Institute of Enology, Germany presenting for Dr. Monika Christmann, Hochschule Geisenheim University, Institute of Enology, Germany*

11:45 Climate Change and Wine - Economic Aspects

Dr. Karl Storchmann, New York University, New York

12:15 Lunch – Trade Show

Afternoon Chair: Dr. Kevin Usher, Summerland Research & Development Centre

13:15 Mental Health Strategies in the Workplace

Tracey Hawthorn, University of British Columbia, Okanagan Campus, Kelowna, BC

13:45 Issues in Winery Energy Management

Dr. Bruce Zoecklein, Virginia Tech, Blacksburg, Virginia

14:30 Coffee Break – Trade Show

15:00 Alcohol Management – How to Reduce the Alcohol Content of Wine

Dr. Matthias Schmitt, Hochschule Geisenheim University, Institute of Enology, Germany

15:30 The Elusive Nature of Minerality in White Wine

Dr. Wendy Parr, Lincoln University, New Zealand

16:00 Berry Sensory Analysis, a Simple Tool for Maturity Assessment

Jacques Rousseau, Groupe ICV - Direction Générale, Lattes, France

16:30 BCWGC Conference Wrap-up

Lynn Bremmer, Chair, BC Wine Grape Council

July 18 – Viticulture Special Sessions

Rooms, as indicated

09:00 ROOM 6 AND 7: GRAPE PEST AND DISEASE IDENTIFICATION AND INFORMATION SESSION

Learn to identify and manage important grapevine pests and diseases of concern in BC. Experts are available to answer your questions from 9:00 to 10:00. Specimens and information posters are available for viewing until noon.

Dr. Susanna Acheampong, BC Ministry of Agriculture, Kelowna, BC

Dr. Tom Lowery, AAFC, Summerland Research and Development Centre, Summerland, BC

Mr. Dan O’Gorman, AAFC, Summerland Research and Development Centre, Summerland, BC

Dr. Sudarsana Poojari, AAFC, Summerland Research and Development Centre, Summerland, BC

Dr. José Úrbez Torres, Summerland Research and Development Centre, Summerland, BC

Dr. Tanja Voegel, University of British Columbia, Kelowna, BC

Session Sponsored by BASF Canada Inc

10:00 Coffee Break – Tradeshow

10:45 ROOM 1, 2 AND 3: ALL SPEAKERS Q&A

A panel of all viticulture speakers will be available to answer your questions.

12:15 Lunch – Tradeshow

13:15 ROOM 1, 2 AND 3: VINEYARD WATER-USE EFFICIENCY: STATE OF KNOWLEDGE AND TECHNOLOGY AND WHERE WE CAN GO FROM HERE

Irrigation and water use information gained from discussions with local grape growers and researchers, and from other winegrowing regions will be presented. The initiative is being coordinated through Sustainable Winegrowing BC, in partnership with the BC Agriculture & Food Climate Action Initiative and the BC Wine Grape Council.

Kellie Garcia, Sustainable Winegrowing BC

Katie Pease, Synapse, Kelowna, BC

Severine Pinte, Le Vieux Pin and LaStella Wineries

14:30 Coffee Break – Tradeshow

15:00 ROOM 6 AND 7: CONFINED SPACES AND PREVENTION THROUGH DESIGN

Topics covered will be regulatory requirements and definition of confined space; prevention through design and how to declassify a space or design a space that is safer for entry and exit; and communication between the customer/end user and manufacturer.

Sheldon McKee, Safety Specialist/Confined Space Specialist, Manufacturing Safety Alliance of BC

16:30 Wrap-up and Announcements (in main conference room)