

Program Schedule

Friday July 23

8:00am-8:00pm	International Cool Climate Chardonnay Celebration - School of Cool education day
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Sunday July 25

8:30am-3:00pm	Niagara Vineyard & Winery Tours
3:00pm-7:00pm	Registration
4:00pm-6:00pm	Welcome Reception

Monday July 26

8:00am-8:30am	Opening Ceremony: Indigenous Peoples Ceremony and Introductions			
8:30am-9:30am	Keynote Speaker: Laura Catena. Can high altitude save viticulture in a climate changed world?			
9:30am Break	Break			
9:45am-10:45am	Innovation and adaptations in viticulture Keynote: Dr. Elizabeth Wolkovich "Modelling grapevine phenology and impacts of climate change on viticulture"			
10:45am Break	Break - View Posters			
11:00am-11:30am	Improving vineyard sustainability Research Seminar	Strategies to mitigate protein haze in white wine Masterclass		
11:30am-12:30pm		Rot management in the winery Masterclass	The business of vineyard management Research Seminar	Oenology flash talks Research Seminar
12:30pm Lunch	Lunch			
1:30pm-2:15pm	Vineyard management to improve fruit quality Research Seminar			Great Chardo Swap Tastings & Panel Debate
2:15pm-3:00pm		Challenges with social media as a science communication tool Workshop		
3:00pm Break	Break - View Posters			
3:20pm-4:00pm	Climate change and grapevine stress adaptation Research Seminar	Knowledge and technology transfer from the land of Appassimento to other cool climate regions Research Seminar	Great Chardo Swap Live Auction with Waddingtons Auction House	
4:00pm-5:30pm		Appassimento wine Tasting	Cork Screwed TV Workshop	
5:30pm-7:30pm	Wines of Canada Tasting Event			
8:00pm-10:00pm	Farm to Table Optional Wine Dinners Experience Niagara East			

Tuesday July 27

9:00am-10:15am	Preserving Cool Climate Wine Styles in Times of Climate Change Monika Christmann, Vice-President of OIV			
10:15am-Break	Break - View Posters			
10:30am-11:30am	Wine taint management Research Seminar	Implementing a successful wine growers sustainability program Masterclass	Sustainable winery: How can a winery become carbon neutral? Masterclass	
11:30am-12:30pm	Sensory analysis and flavour chemistry related to wine style and regional identity Research Seminar	Managing floor vegetation and weeds Workshop	Rosé winemaking and rosé wine in the Asian market Research Seminar	
12:30pm Lunch	Lunch			
1:30pm-2:15pm	Pinot noir regionalty Research Seminar	Virus disease impacts and management Research Seminar	Wine experiments and games for science and food festivals Workshop	
2:15pm-3:00pm	Yeast, bacteria and nutrients Research Seminar		The integration and separation of the digital and physical worlds of wine Research Seminar	
3:00pm Break	Break - View Posters			
3:20pm-4:00pm	Red winemaking and phenolic management Research Seminar	Management of invasive pests Masterclass	Wine production and technology Research Seminar	
4:00pm-5:00pm	(4:00-5:30pm) Canadian sparkling wine Tasting	Viticulture flash talks Research Seminar	(4:00-5:30pm) Developments in consumer wine sensory analysis Masterclass	
5:00pm-6:00pm	Poster session with wine and cheese			
Dinner Event	Farm to Table Optional Wine Dinners Experience Niagara East			

Wednesday July 28

9:00am-10:15am	The Business Of Winery Sustainability: Miguel Torres, Jr. and Donald Ziraldo. Building a sustainable wine business: People, place and profit?					
10:15am-Break	Break - View Posters					
10:30am-11:30am	Territorial branding and management: Sense of place, authenticity, character, and more Research Seminar		Green flavour in red wine Research Seminar & Tasting	Connecting researchers to businesses to solve wine industry challenges MITACS Funding Workshop for National & International Researchers and Companies	Vineyard pest management Research Seminar	(10:30am-12:00pm) VQA Annual General Meeting
11:30am-12:30pm	Placing cool climate wines on the market: how to balance tradition with innovations Workshop	Cool climate wine industry's opportunities and challenges for small and medium sized wineries Panel Debate	Skin fermented white wines and minimal intervention winemaking Research Seminar	Data visualization: introduction to Python Workshop	Precision vineyard management Research Seminar	
12:30pm Lunch	Lunch					
1:30pm-2:15pm	Why Wine Consumers Buy What They Buy Research Seminar	Tackling fake wine: Methods to authenticate wine Research Seminar	Making positive changes in vineyards from a distance: how advisors and consultants can use modern tools and multimedia to remotely, and rapidly, influence grower decision making. Research Seminar	How advisors and consultants can use modern tools and multimedia to rapidly influence grower decision making Masterclass	Vineyard disease management Research Seminar	
2:15pm-3:00pm	Economic Consequences and Business Implications of Climate Change Research Seminar	(2:00-3:00pm) Aroma Training Workshop	(2:00-3:00pm) Data visualization: introduction to R Workshop	Integrating weather and climate science into viticulture and wine production investments Masterclass		
3:00pm Break	Break - View Posters					
3:20pm-4:00pm	Learning and managing consumer perceptions of cool climate wines and grape varieties Research Seminar	Canadian Cabernet franc Tasting	Influence of malolactic fermentation on red wine colour Research Seminar	Grapevine crown gall management Masterclass		
4:00pm-5:00pm	Wine industry and the growth of many home grown industries (breweries, distilleries, and legalized cannabis) Panel Debate			Building a successful beverage tourism destination Masterclass		
5:00pm-6:00pm	Poster session with wine and cheese					
Dinner Event	Gala Dinner					

Thursday July 29

9:00am-10:15am	Science Communication Keynote: Kim Nicholas (virtual presentation) Climate change and wine science communication: scientists, media and the public				
10:15am-Break	Break - View Posters				
10:30am-11:30am	(10:30am-12:00pm) Media session: Communicating climate change and wine science Panel debate	Grapevine breeding and rootstocks Research Seminar		Women and other new faces in the cool climate wine world Research Seminar	
11:30am-12:30pm	(12:00-12:30pm) Communicating science to growers & winemakers Panel debate	Exploring the Nexus between wine consumers and terroir Research Seminar		Making wine with new varieties EU and US hybrids Tasting	
12:30pm Lunch	Lunch				
1:30pm-2:15pm	Art of wine science Masterclass	Reducing and mitigating cold damage Workshop		(1:30-2:30pm) White wine tropical flavour Research Seminar & Tasting	
2:15pm-3:00pm				(2:00-3:00pm) Aroma training Workshop	
3:00pm Break	Break - View Posters				
3:20pm-4:00pm	Communicating wine additives, allergens and labelling Masterclass	New technologies for vineyard management Masterclass		Is cool climate hot? Challenges, opportunities and route to market for cool climate wine regions and wineries in a competitive international marketplace Panel Debate	
4:00pm-5:00pm	Awards and Closing Ceremony Announcement of host country for ICCWS 2024				

**Tastings are limited capacity - registration required

● Viticulture ● Oenology ● Business ● Science Communication