

# Program Schedule

## Friday July 23

8:00am-8:00pm	<b>International Cool Climate Chardonnay Celebration</b> - School of Cool education day
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## Sunday July 25

8:30am-3:00pm	<b>Niagara Vineyard &amp; Winery Tours</b>
3:00pm-7:00pm	<b>Registration</b>
4:00pm-6:00pm	<b>Welcome Reception</b>

## Monday July 26

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

## Tuesday July 27

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

## Wednesday July 28

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

## Thursday July 29

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

\*\*Tastings are limited capacity - registration required

● Viticulture
 ● Oenology
 ● Business
 ● Science Communication