

in the vineyard



Grape Growers
of ONTARIO

Feb/March 2014

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Annual General Meeting - April 2



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Annual General Meeting (AGM)

66th Annual General Meeting

Wednesday, April 2, 2014 at 7:00 pm

Club Roma—125 Vansickle Road, St. Catharines

IMPORTANT: Voter Registration from 6:00—6:45 pm

District Representation Update

The Grape Growers of Ontario's (GGO) governance structure includes 21 Growers' Committee members and a total of 10 members on the Board of Directors. The member representation on the Growers' Committee and Board of Directors is reviewed every five years to ensure all grape growers and all grape-growing regions across the province are appropriately represented, based on a weighting of growers and production data by district.

The following member representation has been approved by the Grape Growers of Ontario Board of Directors and is reflected in the amended Farm Products Marketing Act R.R.O. 1990, Regulation 415 (visit www.grapegrowersofontario.com to review the full Regulation):

1. District 6 is to be referred to as "Northern and Eastern Ontario," to reflect the grower composition. The District retains the same geographic boundaries.
2. To reflect grower and production changes within the districts and to ensure one guaranteed representative from each district, the formula weighting of 70/30 (grower number/tonnage) is amended to 60/40 (grower number/tonnage).

The number of directors to serve on the Board of Directors remains unchanged as follows:

District	Number of Directors
1 - Niagara on the Lake	3
2 - St. Catharines	1
3 - Lincoln	2
4 - Grimsby	1
5 - Southwestern Ontario	1
6 - Northern and Eastern Ontario	1
Director at Large	1
Total	10

The representation on the Growers Committee beginning in 2014 is:

District	Representatives per District (2014)	Previous Committee Structure
1 - Niagara on the Lake	10	8
2 - St. Catharines	2	3
3 - Lincoln	6	6
4 - Grimsby	1	2
5 - Southwestern Ontario	1	1
6 - Northern and Eastern Ontario	1	1
Total	21	21

Upon successful election to the Growers' Committee, members will be given a biographical template which must be filled in and submitted by those wishing to run for a Board position prior to the first Growers' Committee meeting following the AGM. This information may be used by Committee members to help in their selection for open Board of Director positions. All members of the Growers' Committee are required to sign Code of Conduct, Confidentiality and Conflict of Interest documents.

Staggered terms were implemented at the 2010 AGM to ensure continuity on the Board of Directors.

District	Open Grower Committee Positions	Open Board of Director Positions
1 - Niagara on the Lake	7	1
2 - St. Catharines	1	-
3 - Lincoln	5	1
4 - Grimsby	-	-
5 - Southwestern Ontario	1	1*
6 - Northern and Eastern Ontario	1	1
Director at Large	-	-
Total Open Positions	15	4

Current Grower Committee members:

District 1—Matthias Oppenlaender (2 yrs remaining of Board term); Kevin Watson (2 yrs remaining of Board term - Director at Large); Trevor Falk (1 yr remaining of Board term); Steve Pohorly (Board term expiring); Don Forrer; David Lambert; Albrecht Seeger; Erwin Wiens

District 2—Bill Schenck (2 yrs remaining of Board term); George Wiley; Terry Yungblut

District 3—Bill George (2 yrs remaining of Board term); Jim Morrison (Board term expiring); Ron Koop; Martin Schuele; Doug Funk Jr.; Tom Wiley

District 4—Brock Puddicombe (1 yr remaining of Board term); Art Moyer

District 5—Vacant (*1 yr remaining of Board term)

District 6—Debra Marshall (Board term expiring)

Icewine Regulations

On February 12, 2014, the Federal Government enacted regulations which stipulate only wine that is made exclusively from grapes naturally frozen on the vine can be labelled “icewine”.

Exports of Canadian icewine are growing, and topped \$15 million in 2012. 85% of icewine exports are from Ontario, followed by BC (8.5%), Quebec (4.5%) and Nova Scotia (0.5%). Currently, 95% of Canada’s icewine already meets the regulations.

The regulation is aimed at protecting the Canadian icewine industry from becoming saturated with non-conforming products according to the national standards imposed by the World Wine Trade Group.

Sales of VQA Wine at Farmers’ Markets

The Government of Ontario is in the process of setting up the program for sales of VQA wine through Farmers’ Markets as part of the renewed Ontario Wine and Grape Strategy announced on December 16, 2013.

The government has shared its initial plan for the program and, as part of the consultation process, the AGCO has posted a “Proposal to amend Regulation 720 (Manufacturers’ Licences)” which includes the definition of a Farmers’ Market. Please visit www.ontariocanada.com/registry to access the AGCO posting.

Note that the term “pilot program” is used. This is being done so that the program only involves VQA wine and no other alcoholic beverages at this time. Highlights of the draft program to date include:

- The program will begin this year (May 1, 2014 target) and be evaluated into 2015, thus allowing two years of experience.
- The AGCO will have oversight of the program and enable it to be implemented through an amendment to the Liquor Licence Act.
- Sales will be treated as “occasional extensions” of on-site winery retail stores with the same taxes and fees.
- All VQA wineries are eligible to sell at Farmers’ Markets and must use their own staff with Smart Serve credentials.
- The geographic reach of wineries at Farmers’ Markets will only be constrained by their ability to return product to their winery each day after the market is closed (no off-site warehousing).
- Municipalities will have the right to opt-out of the pilot program, otherwise the Farmers’ Markets are part of the program if they so desire.
- Bottles of wine can be sold during the hours of the respective Farmers’ Market but hours of “sampling” still have to be resolved.

We encourage your feedback to the government through the AGCO posting as we continue to work with government to support the successful implementation of this program.

Early leaf removal found to increase quality of Pinot noir

By KAITLYN LITTLE, CCOVI, Brock University

Early leaf removal in the vineyard has been found to increase final wine quality due to an increase in fruity aromas and colour in Pinot noir wine says Brock University researcher Belinda Kemp (pictured below).

Kemp, an oenologist at Brock's Cool Climate Oenology and Viticulture Institute presented this research at the Ontario Fruit and Vegetable Convention February 19, in Niagara Falls.

"Through management in the vineyard, winemakers can achieve soft, fruity flavoured wines with the desirable skin tannin and less of the harsh tannin and green aroma characteristics," Kemp said.

The study, completed at Pegasus Bay Vineyard in New Zealand under the supervision of Lincoln University, examined the impact of mechanical leaf removal (80 per cent of leaves in the fruiting zone) at various stages of the growing season. Kemp compared leaf removal at seven days after flowering, 30 days post flowering, veraison and a control group of no leaf removal. The study focused on Pinot noir aroma compounds, wine flavour and tannin concentrations.

Researchers found no significant difference in sugar levels, titratable acidity or pH at grape maturity during the two-year project. Tannin concentration in grape berry skins showed no difference at harvest between the treatments.

In the bottled wine however, tannin concentrations differed significantly. This result was due to an increase in extractable skin tannins during fermentation in grape skins from vines that had early leaf removal. Early leaf removal showed the highest concentration of desirable tannins in both years of the study while the control consistently exhibited the lowest levels of these desirable tannins. Kemp attributed the increased tannin concentration to higher levels of UV light exposure for vines that had early leaf removal.

A panel of New Zealand winemakers assessed the final wines and described the wines with no leaf removal as vegetal with "green" characteristics. Wines made from grapes with early leaf removal had a higher intensity of dark fruit aroma and flavour. Where early leaf removal took place, the higher skin tannin concentration produced a higher quality, softer, smooth and more balanced wine that has a deeper colour and better aging ability. Late leaf removal and no leaf removal produced a lower quality wine with low colour and harsh, rough tannins that were attributed to less of the desirable skin tannins.

The study also found that controlling grapevine yield by partial cane removal increased the intensity of dark fruit aroma.

"Understanding how the grapes were managed in the vineyard will help create increased desirable skin tannin concentration and produce higher quality smooth, fruity and well-rounded wines with attractive aromas and flavours," Kemp said.

Although this project examined the effects of leaf removal on Pinot noir grapes, Kemp says the findings can be applied to other cool climate red wine varieties such as Cabernet sauvignon and Cabernet franc.

Kaitlyn Little is marketing and communications officer, Cool Climate Oenology & Viticulture Institute at Brock University.



Crop Protection Report by Dr. Wendy McFadden-Smith

The following table lists new product registrations, label expansions and emergency registrations for Grape in 2013.

Product	Active Ingredient	Pest	Source of Registration
Admire	imidacloprid	Leafhoppers, Phylloxera	Bayer CropScience
Aliette	fosetyl-Al	Downy mildew	Bayer CropScience
BioProtec CAF	Bacillus thuringiensis	Grape berry moth	AEF Global
Buran	garlic	Powdery mildew suppression	AEF Global
Closer	sulfoxaflor	leafhoppers	Dow AgroSciences
Clutch	clothianidin	Brown marmorated stink bug (label expansion)	Valent Canada
Confine Extra	mono- and di-potassium salts of phosphorous acid	Downy mildew, black rot	Agronomy Company of Canada
Intrepid	methoxyfenozide	Grape berry moth	Dow AgroScience
Kocide 2000	copper hydroxide	Downy mildew	DuPont
Luna Tranquility	fluopyram + pyrimethanil	Powdery mildew and Botrytis	Bayer CropScience
Malathion	malathion	Brown marmorated stink bug (label expansion)	Loveland
Manzate Pro-Stick	mancozeb	Downy mildew, black rot	UPI
Mettle	tetraconazole	Powdery mildew, black rot	Arysta
Penncozeb 75DF Raincoat	mancozeb	Downy mildew, black rot	UPI
Phostrol	mono and dibasic sodium, potassium and ammonium phosphites	Downy mildew	Engage Agro
Poast	sethoxydim	Grassy weeds (label expansion)	BASF
Pyganic	pyrethrins	Leafhoppers	MGK
Rampart	mono- and dipotassium salts of phosphorous acid	Downy mildew	Loveland
Sirocco	potassium bicarbonate	Powdery mildew suppression	AEF Global
Tivano	citric acid + lactic acid	Downy mildew suppression	AEF Global
Zampro	dimethomorph + ametoc-tradin	Downy mildew	BASF
Minor Use Emergency Registration for Spotted Wing Drosophila			
Delegate, Entrust, Malathion, Ripcord			

Classifieds

FOR SALE

10,000 L of 2012/13 VQA Vidal Icewine Juice
Please contact Jim at 519-676-5512

WANTED

A supplier of approx. 500 gallons of Niagara grape juice per month.
Please contact 609-484-3508

FOR SALE

Plate/frame filter - Spadoni 40x40 plate/frame with 40 plates. Cosmetically challenged but in good working order.
\$1000 OBO
Please contact 905-562-0035 x233 or rpower@creeksidewine.com

WANTED

Small used sprayer (around 400 l) with agitator, fans, etc.
Please contact Matt at 613-885-0405

2014 BUD SURVIVAL SURVEY

Please note the 2014 Bud Survival Survey in Niagara and Essex Area Vineyards report is enclosed for your review.

The report was prepared for the Grape Growers of Ontario by KCMS.

It's Renewal and Application Time!

- Farm Business Registration - March 1
- Production Insurance - mailing in Feb and March
- AgriStability - mailing in March
- Risk Management Program - mailing in March
- OFA - mailing in March

2014 CCOVI Lecture Series

March 10: Jim Willwerth, "Cold hardiness: current issues and research developments"

March 17: Belinda Kemp, "Tannin Alert: A wine tannin management system for Niagara wineries"

March 24: Andy Reynolds, "Mediterranean horticulture: Travels in Tunisia and Portugal"

March 31: Antonia Mantonakis, "Consumer perceptions: The influence of subtle label changes on consumer behaviour"

April 7: Gary Pickering, "SNPs, snobs and snouts: The influence of biology, expertise and taste in wine preference segmentation of North American consumers"

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