

# Program Schedule

Sunday July 12	
8:30am-3:00pm	Niagara Vineyard & Winery Tours
3:00pm-7:00pm	Registration
4:00pm-6:00pm	Welcome Reception

Monday July 13	
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>
11:30am-12:30pm	Strategies to mitigate protein haze in white wine <b>Masterclass</b>
12:30pm Lunch	Lunch
1:30pm-2:15pm	Vineyard management to improve fruit quality <b>Research Seminar</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>
4:00pm-5:30pm	Knowledge and technology transfer from the land of Appassimento to other cool climate regions <b>Research Seminar</b>
5:30pm-7:30pm	Wines of Canada Tasting Event
8:00pm-10:00pm	<b>Farm to Table Optional Wine Dinners Experience Niagara East</b>

Tuesday July 14	
9:00am-10:15am	<b>Oenological challenges and solutions Keynote:</b> Regina Vanderlinde, President of OIV. The global wine industry view of climate adaptation & the challenges of new technology adoption in wineries
10:15am-Break	Break - View Posters
10:30am-11:30am	Wine taint management <b>Research Seminar</b>
11:30am-12:30pm	Sensory analysis and flavour chemistry related to wine style and regional identity <b>Research Seminar</b>
12:30pm Lunch	Lunch
1:30pm-2:15pm	Pinot noir regionality <b>Research Seminar</b>
2:15pm-3:00pm	Yeast, bacteria and nutrients <b>Research Seminar</b>
3:00pm Break	Break - View Posters
3:20pm-4:00pm	Red winemaking and phenolic management <b>Research Seminar</b>
4:00pm-5:00pm	(4:00-5:30pm) Canadian sparkling wine <b>Tasting</b>
5:00pm-6:00pm	Poster session with wine and cheese
Dinner Event	<b>Farm to Table Optional Wine Dinners Experience Niagara East</b>

Wednesday July 15	
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>
11:30am-12:30pm	Placing cool climate wines on the market: how to balance tradition with innovations <b>Workshop</b>
12:30pm Lunch	Lunch
1:30pm-2:15pm	Why Wine Consumers Buy What They Buy <b>Research Seminar</b>
2:15pm-3:00pm	Economic Consequences and Business Implications of Climate Change <b>Research Seminar</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>
4:00pm-5:00pm	Wine industry and the growth of many home grown industries (breweries, distilleries, and legalized cannabis) <b>Panel Debate</b>
5:00pm-6:00pm	Poster session with wine and cheese
Dinner Event	<b>Gala Dinner</b>

Thursday July 16	
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>
11:30am-12:30pm	(12:00-12:30pm) Communicating science to growers & winemakers <b>Panel debate</b>
12:30pm Lunch	Lunch
1:30pm-2:15pm	Art of wine science <b>Masterclass</b>
2:15pm-3:00pm	Reducing and mitigating cold damage <b>Workshop</b>
3:00pm Break	Break - View Posters
3:20pm-4:00pm	Communicating wine additives, allergens and labelling <b>Masterclass</b>
4:00pm-5:00pm	<b>Awards and Closing Ceremony</b> Announcement of host country for ICCWS 2024

Friday July 17	
8:00am-8:00pm	<b>International Cool Climate Chardonnay Celebration</b> - School of Cool education day

\*Please refer to iccws2020.ca for updates to the schedule

\*\*Tastings are limited capacity - registration required

● Viticulture ● Oenology ● Business ● Science Communication