

## Speakers List

### Oenology Sessions:

*Technological Development in Cork Stoppers*  
Miguel Cabral, Amorim R&D, Portugal

*Tips & Tricks for Accurate Wine Lab Results*  
Tom Shulz, Niagara College

*Weighing in on Extended Maturation*  
Thomas Bachelder, Senior Viniculturist, Clos Jordanne

*Principles of Winery Sanitation*  
John McClain, McClain Ozone Inc., California

### Viticulture Sessions:

*The Future of Grape Growing*  
Mr. Jerry Lohr, President, J.Lohr Winery  
**Keynote Speaker**

*Creating Flavour in the Vineyard*  
Dr. James A. Kennedy, Oregon State University

*Climate Change & Water Management (Panel Discussion)*  
Frank Hellwig, Vincor Canada;  
Andy Reynolds, Brock University;  
Sara Spayd, North Carolina University

*Options for Controlling Grape Powdery Mildew*  
Wendy McFadden Smith, OMAFRA

*Managing Berry Moth*  
Tim Weigle, Cornell University

*Improving Wine Grape Production with Soil Management*  
Alain Sutre, Ertus Consulting

**Market / Wine Business Sessions:**

*Consumer Wine Trends in Canada*

Pamela Lawson, Marketing Director, Consumer Insights Group, LCBO

**Keynote Speaker**

*Importance of the Origin of Wine as a Marketing Vehicle*

Johan Bruwer, University of Adelaide

*Improving Sales to Licensees*

Tony Elenis, President & CEO, Ontario Restaurant, Hotel & Motel Assoc.

*Powerful Partners: Enhancing Wine with Food*

Alan Kerr, Niagara Culinary Institute

**Research Updates (Oenology, Viticulture & Business):**

*A Report on the Development of the Research Foundation*

Matthias Oppenlaender, Country Tyme Vineyards and B&B

*Recent Research on the Propagation of Rootstocks*

Helen Fisher, University of Guelph - Dept. of Plant Agriculture Horticultural Research Institute of Ontario

*Recent Research on the Oenological Options for Mediating Ladybug Taint*

Gary Pickering, Professor & Chair of Biological Sciences, Brock University

*Recent Research in Consumer Issues*

