

FIZZ Club

Registration opens Nov. 15



Cool
Climate
Oenology &
Viticulture
Institute

Brock University

Tuesday Dec. 13, 2016

10–3 p.m. in H313, Inniskillin Hall

Cost: \$45 (parking, lunch and wine tastings are included)

**Now in its fourth season, Fizz Club has grown –
it's time to go national!**

**Sparkling winemakers from across Canada are invited
to join Fizz Club's network.**

**Theme: Sparkling Rosé wine production:
Controlling colour, flavour and foam**

Registration continues to be limited to sparkling winemakers only, as well as to wineries that either have or are considering a sparkling wine program. In order to maintain the integrity of these closed sessions we look forward to your attending in person (there will be no web-streaming available).

Request for wines: At 11:15 we will run a blind tasting of Rosé sparkling wine (see Agenda). We ask our participating winemakers to share any finished sparkling Rosé's for this tasting.

Quantity: four bottles of each submission

Confirm by email to Belinda Kemp at bkemp@brocku.ca by Dec. 5 (include vintage, variety and method used for each submission).

Delivery: Wines should be delivered to CCOVI, Brock University by December 9th so they can be sorted and bagged for the blind tasting (see attached campus map for delivery info).

If your finished sparkling does not currently have a label please include the following information on your bottle: Winery name, vintage or NV, grape variety and method used.

Anyone coming from outside Ontario, please speak with Belinda about your arrival date.

FIZZ Club – 2016

Sparkling Rosé wine production: Controlling colour, flavour and foam

Agenda

Time	Details
9:30-10 a.m. Location: H313	Registration (coffee & tea to be provided)
10-11:15 a.m.	Welcome, Belinda Kemp, Oenologist, CCOVI Special Guest Speaker: Bernard Richet, Institut Oenologique de Champagne (IOC), Champagne, France. (Speaker presented by Scott Labs) Topic: Sparkling Rosé wine production: Controlling color, flavour and foam.
11:15-12	Rosé Sparkling Wine Tasting – A blind tasting with discussion throughout. This will be an interactive tasting session of local and selected international examples available through the domestic market.
12-1 p.m.	Lunch (provided)
1-1:20 p.m.	Structured sparkling wine assessment – aroma, colour, flavour and foam. A glimpse into the intricacies of sparkling wine judging.
1:20-2 p.m.	Sparkling research update – Belinda Kemp, CCOVI, Brock University Update on CCOVI research results as well as a summary on international sparkling wine research from around the world.
2-3 p.m.	CCOVI Research - Tasting A range of sparkling wines including base wines from CCOVI's 2015 Clonal Trial.
	What did we learn from the Ontario winemaker's trip to Champagne? – a brief overview. What's next for FIZZ?



Thank you to Scott Laboratories for funding our guest speaker.

Bernard Richet, Winemaker, Oenological advisor, IOC

Bernard attended the Faculte d'OEnologie de Bordeaux in 1986. After working as a winemaker he joined the IOC in 1991. Bernard specializes in champagne and sparkling wines and provides individualized advice to clients at each step of the winemaking process.



Brock University

