

FIZZ Club



Cool
Climate
Oenology &
Viticulture
Institute

Brock University

Sparkling winemakers from across Canada are invited to join the Fizz Club network.

Registration continues to be limited to sparkling winemakers only, as well as to winemakers 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).

Link to register: <https://www.ccovi.ca/ce/node/add/registration/3824>

Tuesday December 10, 2019

CCOVI, Brock University / Cost: \$50 (parking, lunch, presentation package included)

Theme: What's new and different in the world of FIZZ

Participating winemakers are asked to bring the following sparkling wines:

- Riesling Sparkling wine (finished)
- Sparkling – Non-CPN (finished)

Confirm by email to Belinda Kemp at bkemp@brocku.ca what you are bringing.

Three (3) bottles of each submission will be needed.

Wines can either be delivered to CCOVI, Brock University in advance or brought with you (bring chilled).

Time	Agenda
9:45 a.m.	Registration (coffee & tea to be provided)
10-11	TALK: CCOVI Research and Research programs – results from the following 3 projects: <ul style="list-style-type: none">• Sour rot, CN1 yeast, acid and off-flavours• Sparkling wine yeast for base wines• Sugar type in <i>dosage</i>
11-11:30	What's happening internationally on the research front <ul style="list-style-type: none">• Tasting of lightstrike wine!
11:30-12	TASTING: Riesling Sparkling (finished commercial wines) (Traditional and Charmat)
12-1 p.m.	Lunch (provided)
1-1:45	TASTING: Base wine & sparkling wine tasting from each of three research projects above.
1:45-2:15	Tasting and discussion (finished commercial and new releases) <ul style="list-style-type: none">• Non-CPN (Nothing with Chardonnay or Pinot Noir in it) (Traditional and Charmat)
2.15-3 p.m.	ICCWS update: Registration, sponsorship & tastings Fizz Club Tour 2021 to Chile & Argentina