



Atlantic Canada Wine Symposium

June 8-10, 2008

Dear Sir/Madam:

You are cordially invited to attend the Atlantic Canada Wine Symposium on June 8-10, 2008 at the Old Orchard Inn in Wolfville, located in Nova Scotia's beautiful Annapolis Valley. This symposium will provide a unique opportunity to gain knowledge and proficiency needed to grow the fruit and to create excellent and distinctive wines in the unique climatic conditions of the Atlantic region. Our panel of speakers is made up of national and international professionals with cool climate growing and winemaking credentials. You will have the opportunity to be part of discussions on how to master the challenges of making grape and fruit wines in a cool climate environment.

Building on the momentum by the Atlantic Canada Wine Symposium 2004, Symposium 2008 will provide the opportunity to network with others throughout our Atlantic region and from other cool climate winemaking areas. The accompanying Trade Show will showcase the goods and services provided by leading suppliers in the industry. Conference partners include the Grape Growers Association of Nova Scotia, The Wineries Association of Nova Scotia, Agri-Futures Nova Scotia and the Nova Scotia Department of Agriculture.

Registration includes a pre-symposium vineyard and winery tour, opening reception, trade show, lunches including a plated lunch with paired wine on Tuesday, wine tastings and technical sessions. Tickets for the gala dinner on Monday evening are also available at an additional cost. The gala dinner will highlight a course from each of the 4 Atlantic Provinces paired with appropriate wines. Provincial wines will be highlighted throughout the Symposium. The attached information package gives details on the program, speakers, registration and accommodation. Please note that space is limited and there is a high level of interest. Please register early to avoid disappointment.

I look forward to seeing you at the Old Orchard Inn June 8.

Sincerely,

Gerry McConnell
Chair
Atlantic Canada Wine Symposium

Organizing Committee
Gerry McConnell – Chair
Joanne Moran – Coordinator
Sean Buckland
Hans Christian Jost
Craig Pinhey
Janice Ruddock
Christine White



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Speakers List

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Tony Aspler – Canadian Wine Writer

An accomplished wine educator and lecturer, Tony Aspler has been writing about wine for more than 30 years, and today he is the most widely respected wine writer in Canada. He was the wine columnist for *The Toronto Star* for 21 years and has authored 14 books on wine and food.

As a leading authority on Canadian wines, Aspler has played a fundamental role in the development of the Canadian wine industry. www.tonyaspler.com

Jean-Benoit Deslauriers – Inert gases and Creative gravity practices

Jean-Benoit Deslauriers is a Canadian winemaker with international experience in helping boutique wineries achieve high quality standards and media recognition. Working in California, Jean-Benoit received praises and standout reviews from Robert Parker and Steven Tanzer. He also participated in the Chilean biodynamic project VOE.

Bruce Ewert B.A.Sc. – Local Organic Viticulture

L'Acadie Vineyards, set to open May 9, 2008, organically grows L'Acadie grapes for sparkling and table wines. Owner and winemaker, Bruce Ewert, brings with him a wealth of winemaking experience from California and Australia as well as the Okanagan where he held the position of chief winemaker at Hawthorne Mountain Vineyards and Summerhill Pyramid Winery.

Peter Gamble – International Winery Consultant

A Canadian winemaking icon and past Executive Director of Canada's Vintners Quality Alliance, Peter Gamble is an international wine consultant from Ontario's Niagara region. www.canadianvintners.com

Sigrid Gertsen-Briand – Yeast Strains and Inoculation

Sigrid Gertsen-Briand is the Technical Support Manager in North America for Lallemand Inc., a manufacturer of a wide variety of winemaking products including dried yeasts, yeast nutrients and enzymes. She studied microbiology at McGill University then started her fermenting career in the quality control lab of Mosti Mondiale. She worked at Pelee Winery in Ontario before joining Lallemand.

Peter Hemstad – Cold Climate Viticulture

A research viticulturist at the University of Minnesota, Hempstead's work on breeding programs of varieties represents a new standard in cold hardy viticulture and enology. Marquette is a promising new red wine variety from the University of Minnesota that combines high levels of cold hardiness and disease resistance with excellent wine quality. Marquette has withstood temperatures as low as -36 degrees Fahrenheit without serious injury.

Ed Madronich – Stelvin Screw Caps

Ed Madronich is a co-founder of Flat Rock Cellars, a modern pavilion-style winery overlooking 100 acres of vines in Jordan, Ontario. It is the first winery in Ontario to use all Stelvin screw caps, the first to go completely geo-thermal and the first built in an eco-friendly model. www.flatrockcellars.com

Martha Reynolds – Nova Scotia Wine

As executive director of the Winery Association of Nova Scotia (WANS) for approximately 4 years, Martha Reynolds has a unique and comprehensive understanding of the growth, promotions and branding required to build a successful wine industry.

Yvon Roy – Quebec Wine Industry

Morou Winery owner and winemaker Yvon Roy brings years of experience to the Quebec wine industry. He is secretary of the Association des Vignerons du Quebec.

Dr. Thomas Schulz - Quality Control

A microbiologist trained in detailed analysis of wine, Dr. Schulz is a professor of Viticulture at Niagara College and a well-respected member of the Canadian wine industry. He specializes in microbiology parameters, plant disease diagnosis, winery and farm management systems, chemical parameters as well as sensory evaluation. www.winefarmssystem.com

Paul Troop – Organic and Sustainable Viticulture

Paul Troop is the winemaker for Salt Spring Vineyards in British Columbia. He is a grape grower with expertise in organic and sustainable viticulture with Valentine Blattner varieties.

Dr. Bruce Zoecklein – Grape Genetics and Winery Design

Bruce Zoecklein is a professor and enology specialist with the Department of Food Science and Technology at Virginia Tech. His research efforts involve the effects of vineyard management and processing on grape aroma and flavor precursors. He is a director of the American Society for Enology and Viticulture - Eastern Section.



Atlantic Canada Wine Symposium Program

Sunday, June 8th

12:00 noon – 1:00 p.m.	Registration
1:00 p.m.– 4:30 p.m.	Vineyard and Winery Tour
4:30 p.m. – 6:00 p.m.	Registration
6:00 p.m. – 7:30 p.m.	Welcoming Reception with Wine Tasting: Commencement of Trade Show
7:30 p.m. – 9:30 p.m.	Wineries : Dr. Tom Schultz Wine Analysis Session

Monday, June 9th

8:30 a.m. – 9:15 a.m.	Tony Aspler	Key Note Speaker
9:15 a.m. – 10:00 a.m.	Paul Troop	Organic and Sustainable Viticulture
10:00 a.m. – 10:30 a.m.	Nutrition Break & Trade Show	
10:30 a.m. – 11:15 a.m.	Peter Hemstad	Cool Climate Viticulture
11:15 a.m. – 12:00 noon	Dr. Bruce Zoecklein	
12 noon – 1:30 p.m.	Lunch – Wine Tasting & Trade Show	
1:30 p.m. – 2:15 p.m.	Dr. Tom Schultz	Conquering Crown Gall
2:15 p.m. – 3:00 p.m.	Bruce Ewert	Organic Growing and Wine Making
3:00 p.m. – 3:30 p.m.	Wine Tasting & Trade Show	
3:30 p.m. – 4:15 p.m.	Martha Reynolds	Building a Wine Industry A Nova Scotia Experience
4:15 p.m. – 4:45 p.m.	Peter Gamble Bruce Ewert	Sparkling Wines
6:30 p.m. – 7:15 p.m.	Reception and Gala Dinner - Showcasing the wines and fine cuisine of the Atlantic Region, Special Award Presentation	
7:15 p.m. -	GALA DINNER	



Atlantic Canada Wine Symposium Program

Tuesday, June 10th

8:30 a.m. – 9:00 a.m.	Peter McCreath	Key Note Speaker
9:00 a.m. – 9:30 a.m.	Yvonne Roy Terry David Mulligan	Quebec British Columbia
9:30 a.m. – 10:00 a.m.	Dr. Bruce Zochlein	Winery Design
10:00 a.m. – 10:30 a.m.	Nutrition Break & Trade Show	
10:30 a.m. – 11:15 a.m.	Sigrid Gertsen Briand	Yeast Strains and Inoculation
11:15 a.m. – 12:00 noon	Dr Tom Schultz	Wine Analysis Tips and Tricks
12 noon – 1:30 p.m.	Plated Lunch with paired wines with representatives from the Canadian Association of Professional Sommeliers Atlantic Chapter	
1:30 p.m.– 2:00 p.m.	Wine Tasting & Trade Show	
2:00 p.m. – 2:30 p.m.	Ed Madronich	Closures – Stelvin Screw Caps
2:30 p.m. – 3:00 p.m.	Jean-Beniot Deslauriers	Inert gases and Creative Gravity Practices
3:00 p.m. – 3:30 p.m.	Wine Tasting & Trade Show	
3:30 p.m. – 4:15 p.m.	Marketing and Labeling	
4:15 p.m. – 4:30 p.m.	Symposium Windup – Evaluation and Comments	



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*Atlantic Canada Wine
Symposium
June 8-10th 2008*

A block of rooms at the Old Orchard Inn have been set aside for registrants of the Atlantic Canada Wine Symposium. A room rate of \$ 100 plus HST has been secured.

Please contact the Old Orchard Inn directly to reserve your room:

Old Orchard Inn
Exit 11 Highway 101
153 Greenwich Road South

Tel : 902-542-5751
Fax: 902-542-2276

Toll Free Reservations: 1-800-561-8090

Reservations info : reservations@oldorchardinn.ns.ca

Web Site : www.oldorchardinn.com

To ensure the Symposium rate, hotel reservations must be confirmed before **May 24th , 2008**.