



GRAPE & WINE
NETWORKING CONFERENCE

Welcome to the

**Grape & Wine
Networking Conference**

2019



GRAPE & WINE

NETWORKING CONFERENCE

Agenda

8:30–9:00	Registration, Networking and Information Arcade	
9:00	Opening Remarks	Honourable Keith Colwell, Minister of Agriculture
9:05	Welcome and Overview of Day	Kyla Pierik, Perennia Food & Agriculture
9:10	Perennia Food & Agriculture - Supporting your Competitiveness: Project & Service update	Lynne Godlien, Perennia Food & Agriculture
	Acadia University: Supporting the Growth of Nova Scotia's Wine & Grape Industry through Research Partnerships	Leigh Huestis, Acadia University
9:40	ACOA - Growing the Wine Industry in Nova Scotia	Francis McGuire, President, ACOA
10:00	Presentation: NSLC's Trends and Insights – Nova Scotia Wine Industry	Jennifer Katona, Category Manager, NSLC
10:20	Networking and visit the Information Arcade	
10:45-12:00	Breakout Rooms (<i>attend one now and another after lunch</i>)	
	1. Marketing & Tourism Panelists: <i>NS Brands, Tourism NS and Magic Winery Bus</i>	
	2. Quality, Production & Services Panelists: <i>NSCC, Acadia University, Perennia's Wine Quality Specialist</i>	
	3. Science & Research Panelists: <i>AAFC, Perennia's Viticulturist, GGANS</i>	
12:00-1:30	Lunch Break & Networking	
1:30	Breakout Rooms (<i>attend one now and another after lunch</i>)	
	1. Marketing & Tourism Panelists: <i>NS Brands, Tourism NS and Magic Winery Bus</i>	
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	3. Science & Research Panelists: <i>AAFC, Perennia's Viticulturist, GGANS</i>	
	Networking and visit the Information Arcade	
3:15	Presentation: Nova Scotia Quality Wine Standards: What does this mean for the region, this industry and your operation?	Peter Gamble, Wine Sector Consultant
4:00	Closing Remarks	Honourable Keith Colwell, Minister of Agriculture
4:10+	Networking	

Overview of the day

- Logo
- New Features
 - Opening Reception
 - Increased time for Networking
 - Wine Showcase
 - Information Arcade
- Information
 - Main Speakers – key topics
 - Breakout rooms with targeted topics
- Value Added Product



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The Logo

- Highlights the relationship between the soil, the vines and the end product – the wine.
- Shows sloping fields as a key characteristics of our Terroir with slopes and envisioning air movement across the vineyards. It also demonstrates progress or growth in the industry.
- The symbolic grapes on the label of the wine represent the inter connection between the various organizations, growers and wineries – highlighting the networking and interconnectedness of the various players in the industry
- The colour of the symbolic grapes uses two hues of green and a purple demonstrating the white and red grapes but also the movement through the seasons as the grapes change colour during verasion – again showing progress.



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Value Added Product



- A sample product using Nova Scotia wine that could be an add on sale at wineries
- Able to be customized for each winery
- This sample: Nova Scotia Signature White and Rosé
- Could be customized for other wines
- Only 35 calories per bag (22 g) so scale up could easily be under 100 calories per consumer package
- Gluten Free
- Produced at Perennia's Food & Beverage Innovation centre in Bible Hill

Nutrition Facts	
Valeur nutritive	
Per 1 bag (22 g) par 1 sac (22 g)	
Calories 35	% Daily Value*
% valeur quotidienne*	
Fat / Lipides 0 g	0 %
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	0 %
Carbohydrate / Glucides 8 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 5 g	5 %
Protein / Protéines 1 g	
Cholesterol / Cholestérol 0 mg	
Sodium 5 mg	1 %
Potassium 20 mg	1 %
Calcium 0 mg	0 %
Iron / Fer 0.1 mg	1 %

*5% or less is a little, 15% or more is a lot
*5% ou moins c'est peu, 15% ou plus c'est beaucoup

INGREDIENTS:
NOVA SCOTIA SIGNATURE WHITE WINE, SUGARS (CORN SYRUP, CANE SUGAR), GELATIN, CITRIC ACID, NATURAL FLAVOUR.

INGRÉDIENTS:
VIN D'AUTEUR BLANC DE NOUVELLE-ÉCOSSE, SUCRES (SIROP DE MAÏS, SUCRE DE CANNE), GÉLATINE, ACIDE CITRIQUE, ARÔME NATUREL.

PRODUCED AT
PERENNIA'S FOOD & BEVERAGE
INNOVATION CENTER

INGREDIENTS:
NOVA SCOTIA ROSÉ WINE, SUGARS (CORN SYRUP, CANE SUGAR), GELATIN, CITRIC ACID.

INGRÉDIENTS:
VIN ROSÉ DE NOUVELLE-ÉCOSSE, SUCRES (SIROP DE MAÏS, SUCRE DE CANNE), GÉLATINE, ACIDE CITRIQUE.

CONTAINS SULPHITES.
CONTIENT DES SULFITES.

PERENNIA.CA

perennia
↓ Ideas • Innovation • success



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Enjoy the day

