



Wine Tasting 1

Columbus RG 2008

Friday, 25 July

8:00 p.m.

Our Mission

- Introduction
- General Wine Tasting Concepts
- Whites and Dry Fruit
- Background on French-American Hybrids
- Light-bodied Reds
- Tannic Reds
- Sweet Wines: Fruit and Port
- Wrap-up

Introduction

- Welcome to Friday Night Wine Tasting!
- Some initial notes:
 - You don't have to try everything!
 - You don't have to drink everything you're poured!
 - Cleanse your palate between wines!
 - Talk about what your tasting
- Saturday Wine Tasting 5:30 before dinner

Wine Tasting

- Things to look for:
 - Appearance of the wine
 - Nose or aroma of wine in the glass
 - The texture of the wine, feel inside mouth
 - Finish or aftertaste
- Professionals also look for:
 - Aging potential (acidity and tannin)
 - Potential flaws

Wine Tasting

- Wines should be tasted in the following order:
 - sparkling wines
 - light whites
 - heavy whites
 - roses
 - light reds
 - heavy reds
 - sweet wines

Aroma Wheel

- Fruity: citrus, berry, (tree) fruit, (tropical) fruit, (dried) fruit, other
- Spicy
- Floral
- Microbiological: yeasty, lactic, other
- Sherry
- Pungent: cool, hot
- Chemical: pungent, sulfur, petroleum
- Earthy: moldy, earthy
- Woody: burned, phenolic, resinous
- Caramel
- Nutty
- Herbaceous: fresh, canned/cooked, dried

Rating

Rate the wine according to the following categories:

- Sight:
 - look at the colour (is it golden or red, or is it brown looking?)
 - Does it look watery?
 - Is the colour clear or hazy?
- Aroma
 - How strong is the aroma?
 - Is it complicated or simple?
 - Check the wheel
- Taste
 - Is it sweet or dry?
 - How acidic is it? Flat or puckery?
 - Is the body thick or weak on the tongue?
 - How long is the aftertaste?
- Overall
 - Is there anything that stands out as diminishing the enjoyment of the wine? Is it vinegary?
 - Is it enjoyable?
 - Is it balanced?



Let's Begin!!

Terrerosse Pinot Grigio

- Pinot Grigio Veneto
- 2002
- North East of Italy
- Yellow/light straw-coloured
- Expected aromas/flavours: white peach, pear, apricot
- Goes well with fish, first courses
- Serve at 8-10° C
- Alcohol: 11.5%

Pinot Grigio

- Also known as Pinot Gris in France (Grigio is Italian).
- Thought to be a mutant of Pinot Noir (black pinot vs. grey pinot)
- Called Fromenteau in the Middle Ages
- Popular in Alsace and Northern Italy
- In the US it's popular in California and Oregon
- Can range from pepper and arugula notes in California to pear and apple in Oregon: the wine is greatly dependent on the region it is grown and fermented.
- Usually best drunk young

Pinot gris



Pinot noir

Silver Springs Viognier

- Silver Springs Winery
- California
- 2002
- Expected aromas/flavours: peach, pear, nutmeg, apricot
- It's fresh and peachy with a swirl of stone-fruit flavours and aromas and a soft, creamy texture.
- Alcohol: 12.8%

Viognier

- A European grape; the wine Condrieu from the Rhone Valley only contains Viognier
- An ancient grape, thought to have been brought to the Rhone Valley by Romans
- Difficult to grow
- Found in such wines as Vin de Pays
- Popular in California's Central Coast, and in South America
- The wine is well-known for its floral aromas, and can be made into either dry or sweet wines
- Pairs well with spicy foods like Thai or Vietnamese.

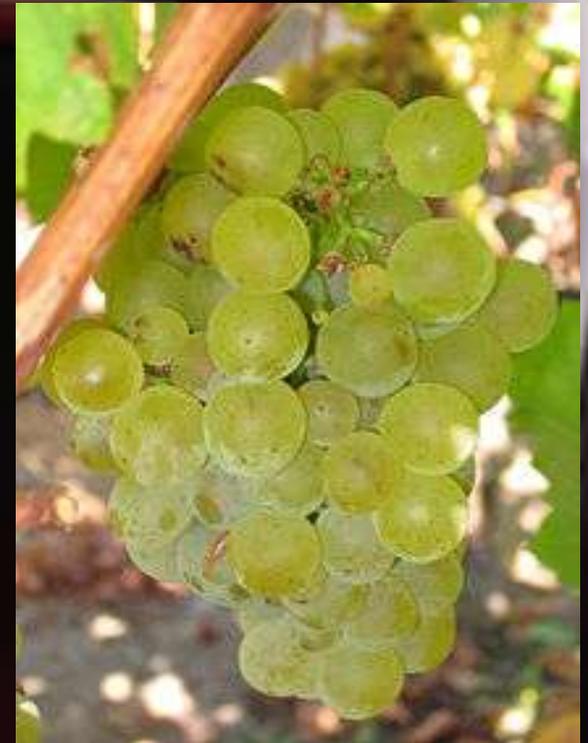


Tacora Sauvignon Blanc

- Sauvignon Blanc
- Curico Valley in Chile (northern Chile near border with Peru and Bolivia)
- 2002
- Expected aromas/flavours: gooseberry, lime, asparagus, cut grass, bell pepper (capsicum), grapefruit, passion fruit, cat pee (guava)
- Fresh and fruity, fermented at low temps in stainless steel, intense aroma and bouquet
- Alcohol: 12.5%

Sauvignon Blanc

- The name means “savage white” from origins in Southwest France
- Produces a crisp, dry, and refreshing white varietal wine
- Can also be made into a dessert wine
- The flavor can range from aggressively grassy to sweetly tropical
- Popular wine variety worldwide, and in the US, particularly in California
- Fermenting the wine at different temperatures can change the character of the wine significantly



Blueberry Sky Elderberry

- Blueberry Sky Farm Winery
- Dry fruit wine
- Made from fresh-picked elderberries
- Ripley, NY
- Tasting notes:
 - Our Dry Elderberry Wine is the winemakers favorite. Good for its healing properties, when there is a cold or flu bug going around. This is a strong tasting wine, you either love it or hate it. Our elderberry wine tastes nothing like the commercial elderberry, but more like grandma's old-fashioned recipe. It is great served with red meat or dessert. It's also a great wine to just sip and enjoy on it's own.
- \$12.00

French-American Hybrids

- Most red wines we'll be tasting are French-American Hybrids: hybrids of European grapes (*vinifera*) with American grapes.
- French-American hybrids came about because of the invasion of Europe by pests and diseases from the New World, such as:
 - phylloxera (*Daktulosphaira vitifoliae*)
 - powdery mildew (*Uncinula necator*)
 - And other New World pests
- French hybridizers responded by creating new strains from New World grapes resistant to these diseases.

French-American Hybrids

- French-American hybrids first appeared in mid- to late-1800's. (Phylloxera devastated European crops in 1860.)
- Most early crosses produced poor to mediocre wine (because of use of poor European stock).
- Wild American grapes were typically used
- Further crosses with better grapes, and crosses with other hybrids were later tried.
- Research is done on French-American hybrids chiefly at Cornell University in the US today (more recently at the University of Minnesota as well).
- Many hybrids, it turns out, grow well in New York State. We will taste several wines from that state.

Zonnebloem Pinotage

- Zonnebloem Cellars
- South Africa
- 1999
- Peppery and spicy when young, fruity character when mature (8-12 yrs), oak aged
- Expected aromas/flavours: bramble fruits
- Serve room temp, or chilled in summer
- Complements red meat, chicken, pasta
- Alcohol: 13.5%

Pinotage

- Pinotage is a *viticultural cross*, a cross of two European wines: Pinot Noir and Cinsault (used for blending and known as Hermitage in South Africa)
- It is the signature variety of South Africa
- Created in 1925
- According to Wikipedia: Despite the reputation for easy cultivation, the Pinotage grape has not existed without criticisms. A common complaint is the tendency to develop isoamyl acetate during winemaking which leads to a sweet pungency that often smells like paint.
- However, by 1997, it commanded higher prices than any other South African grape

Cascata Red Bouquet

- Cascata Winery
- New York, Finger Lakes
- Non-vintage
- Blend of Baco Noir, Leon Millot, and Marechal Foch.
- Wines are blended to produce better colour or more complex wines than varietals.
- Flavourful with tones of cherry and rose. Pleasant and mellow.
- Serve with Italian pasta, or steak.

Baco Noir

- Produced as a cross between Folle Blanche and an unknown variety of American grape (*Vitis riparia*).
- Also once grown in France but now restricted there by regulation, is now grown in cooler climates in US and Canada as the vines are cold resistant.
- Wines are highly pigmented and highly acidic. Flavours: smoky, wood, spice, red fruits, cedar, wildflowers
- Goes well with barbeque.
- Often blended with other wines, and sold under regional names in Ontario
- Should be cellared to control the acidity



photo courtesy of Chris Hawes

Leon Millot



- Once grown in France to deepen the colour of paler wines. Now basically illegal in France, but is still grown in a few places like Liechtenstein.
- A hybrid of American grapes and Goldriesling, the same crossing as Marechal Foch.
- Now grown primarily in American Midwest, and as far north along the East Coast as Nova Scotia. Ripens early in the season.
- Rich in colour and mild tannins.
- Flavours include: chocolate, berries, blackberries

Marechal Foch

- Produced from the same cross as Leon Millot (questionable?).
- Formerly widely grown in Loire, nor restricted by EU regulation.
- Now more widely grown in Eastern US and Canada. Winter hearty.
- Produces anything from a light bodied wine, to one with dark, inky pigments and medium tannins. Sometimes even ports.
- Quality of wines better with younger vines.
- Flavours include: black fruits, coffee, chocolate, musk.
- Said to become more like Pinot Noir with age.



Fulkerson Vincent

- Fulkerson Wine Cellars
- New York, Finger Lakes
- 2001
- Vincent
- Tasting notes: Liquid velvet! Breath in this mellow, earthy, dry red with a touch of almonds. Enjoy the smooth Merlot-like fullness of jammy blackberry. It has a full mouth feel in a classic light Italian style.
- Bronze medal winner at Grand Harvest Competition! (1998)
- Dry
- \$10.00

Vincent

- A dark red wine typically used for blending with lighter wines.
- Late ripening, cold hearty.
- Common in New York. May also be the same as the St. Vincent grape grown in the Missouri area, although this is debatable.
- Frequently grown just for juice.



Johnson Estate Chancellor

- Johnson Estate Winery
- New York, Lake Erie Region
- 2000
- Chancellor
- Dark, rich, velvety. Fruit bouquet, with elderberries. Moderate tannin and good acidity.
- Serve at cool room temperature (60-65°F)
- Serve with sharp cheese, game, lamb, stew, spicy pasta, roast beef, steaks.
- Alcohol: 11%

Chancellor

- Chancellor was one of the first French-American hybrids and was once the most widely grown hybrid in France for table wine (today, it seems to be banned).
- Chancellor is grown all over the Eastern US, from Maryland to Illinois, Ontario to Tennessee.
- The vines are relatively cold-hardy, but are susceptible to some diseases.
- The wine is typically fruity and can produce quality dry wines. I am aware of at least one winery that makes a Chancellor Blanc.
- It can also be used for blending
- Wine is tannic and has a rich, dark colour. Flavours include: plum, cedar, leather, berries.
- Works well with spicy foods.



Old Mill Race Chancellor

- Old Mill Race Wines
- Pennsylvania
- 1999
- Fermented dry and aged in oak for two years.
- Alcohol: 12%
- \$13.50 (2004)

Amwell Valley Landot Noir

- Amwell Valley Vineyard
- 2002
- New Jersey
- A French-American hybrid of the Gamay type variety, widely grown in the Loire Valley and northeastern France. Landot, the Hybridizer, made his reputation on the wine's quality and reliability. This full-bodied Beaujolais-style wine is aged in American oak.
- 1999 vintage was award winner
- Alcohol: 12%

Landot Noir

- A parent of Frontenac, it is also made into a varietal in a few states along the East Coast. Moderately winter hearty with an early ripening date.
- Good aging potential. Wines made from Landot Noir have received as high as 96/100 points.
- Flavours: spice, licorice, leather, nut, mushroom, berries. Lightly tannic.



Martin's Pear

- Martin's Honey Farm & Meadery
- New York, Finger Lakes
- Pear Wine made from New York pears
- Non-vintage
- Tasting notes: A perfect pear wine that is creamy with a full pear character, and undertones of fresh apples. Great with cheese, fresh fruit, and light salads.
- Sold out
- Award winner

Taylor Fladgate Port

- Taylor, Fladgate & Yeatman founded in 1692
- First Estate Reserve Porto
- Portugal
- Grown and vinified at company's oldest estate vineyard
- Rich, full, young port, with abundance of fruit
- Non-vintage
- Alcohol: 20%

Taylor Fladgate Port

- Tasting notes:
 - Great colour, a dark, almost inky, deep-red wine. A good, interesting nose, which has an abundance of dark fruits, with obvious vegetal notes and some molasses. Clean and characterful. Good weight immediately apparent on entry, a touch creamy through the midpalate. A lovely texture, with structure enough beneath, and just a flash of tannins on the finish. This is lovely quaffing Port, and fantastic value for money.
 - A leathery and molasses nose. Soft and warm on the palate, with black fruits and sweet molasses again. A touch angular, but has a nice fatness to the texture. From a [Majestic](#) press tasting.

Port

- Port wines are a fortified style of wine (made with Brandy giving it a high alcohol content) originally produced in Portugal.
- Ports from Portugal must be labeled “Porto” or “Vinho do Porto”.
- Port wines are typically sweet and consumed as dessert wines, but they can be made in drier styles.
- Ports may be made from any variety of grape, both reds and whites.

Wrap-up

- If we made it this far, we made really excellent time!
- Feel free to email me with questions at djaandas@columbus.rr.com.
- Local wineries are great places to try out hybrid wines, or they can be ordered from wineries out-of-state directly.
- This presentation is available online!

Sources

- Wikipedia
- Websites of individual wineries
- Appellation America
- Vinodiversity.com
- Ecce vines.com
- <http://www.uga.edu/fruit/grape.html>
- <http://www.nysaes.cornell.edu/hort/faculty/reisch/bulletin/wine/winetext4.html>