

Wine Tasting 2

Columbus RG 2008

Saturday, 26 July

5:30 p.m.

Our Mission

- General Wine Tasting Concepts
- European Wines and Grapes
- White Whites
- Light-bodied Reds
- Tannic Reds
- Sweet Fruit Wines
- Wrap-up

Introduction

- Welcome to Saturday Wine Tasting
- Welcome to those of you here Friday
- 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

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!!

Vinifera

- *Vitis vinifera* is the name for the European grape, both cultivated and wild
- Cultivated grapes are self-pollinating, while wild varieties require other plants for to grow fruit
- Wild grapes have been cultivated in Europe for thousands of years (roughly since 3000-3500 BCE).
- Wine has been made for around 7000 years.

Vinifera

- *Vinifera* is highly susceptible to certain pests introduced from the New World such as *phylloxera* and powdery mildew leading to the creation on French-American hybrids which are more disease resistant.
- Once thought to be difficult to grow in the US, *vinifera* is now widely planted, most heavily in New York and California
- *Vinifera* is now widely planted around the world, producing quality wines in both Northern and Southern Hemispheres.

Laurel Ridge Chardonnay

- Laurel Ridge Winery
- California
- 2002
- Similar to Pinot Blanc, the two are often confused
- Picks up a lot of regional variation
- American Chardonnay is often very buttery in flavour
- Alcohol: 12.5%

Chardonnay

- The history of Chardonnay is somewhat obscure, but DNA evidence suggests it's a cross between Pinot and Gouais Blanc (brought to France by Romans)
- There are a number of closely related crosses currently cultivated
- The grape is popular with modern hybridizers for ease of cultivation and malleability
- Second-most widely planted white grape in France



Chardonnay

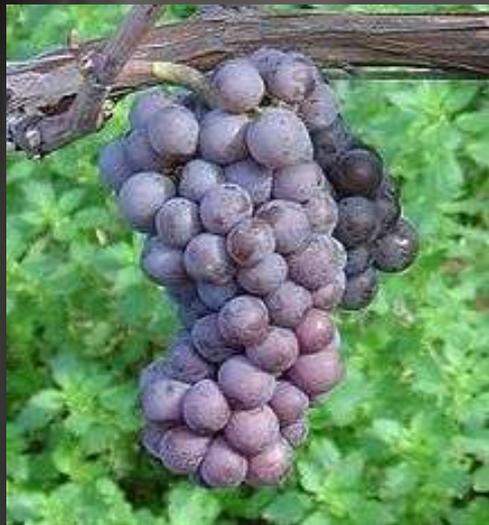
- Commonly used to make Chablis and Champagne
- Popularity peaked in the '80s, has since fallen off
- Typically fermented dry and oak-barrel aged
- Popular in cooler climates
- Smokiness said to be typical of all Chardonnays
- Best served with chicken or other white meats
- Can be sold as a varietal or blended



Christopher Columbus Pinot Grigio

- Christopher Columbus Cellars
- California
- 2002 Pinot Grigio
- *pinot* means “pinecone” in French
- Same grapes as Pinot Gris (French)
- Pinot Grigio from California uses the Italian name because the styles are similar
- Alcohol: 12.5%

Pinot Grigio



- 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

Kilcor Pinot Noir

- Kilcor Estate Winery
- Monterey County, California
- 2003
- Pinot Noir
- A rich, fruity wine with ripe flavors of black cherry and raspberry. Notes of spice are woven into the red fruit aromas. The wine is soft and round with a lingering finish.
- Great with beef, grilled salmon and aged goat cheeses.
- Alcohol: 13%

Pinot Noir

- The primary wine in most Burgundy wines, and for (true) Champagnes
- Wines are deservedly described as spicy, rich and complex with great finesse, elegance and silky texture
- Can be quite difficult to grow
- Moderate cellaring needed to control acidity
- Tends to be of light to medium body with an aroma reminiscent of black cherry, raspberry or currant



Pinot Noir

- An emerging style from California and New Zealand highlights a more powerful, fruit forward and darker wine that can approach syrah in depth
- Pinot noir grown for use in sparkling wines (e.g. Champagne) is generally higher yielding
- Popular for crosses & hybrids
- Gamay Beaujolais is an early-ripening clone of Pinot noir



Perrin Côtes du Rhône

- Perrin Reserve, Chateau de Beaucastel
- 2000
- Côtes du Rhône is a blend of Grenache, Syrah, Mourvèdre and Cinsault (here: 60-20-10-10)
- Peppery aromas, black cherry, cassis and spice flavours
- Long, complex finish
- Goes well with Mediterranean cooking
- Alcohol: 13%

Grenache

- Also known as Garnacha in Spanish, Cannonau in Sardinia
- Requires hot, dry growing conditions, such as central Spain, Southern France, and central California
- spicy, berry-flavoured and soft on the palate
- However, it tends to lack acidity, tannin and colour
- Like Pinot, it comes in three varieties: black, grey and white



Mourvèdre



- Known as Mataró in Portugal and parts of the New World, and Monastrell in Spain.
- Wines are tannic and high in alcohol
- Often has a wild, gamey or earthy flavour, with soft red fruit flavours
- Not popular as a varietal

Cinsault/Cinsaut

- Also known as Hermitage in South Africa (thus Pinotage)
- Blends well with Grenache and Carignane
- Popular in Morocco and Algeria
- Some is grown in California under the name Black Malvoisie
- Can be found in French wines: Coteaux du Languedoc, Cotes de Provence, Chateauneuf du Pape, Cotes du Ventoux



Vinya Hill Merlot

- Vinya Hill
- Spain
- 2003
- Merlot
- Aged in oak.
- Soft wine with intense flavours of ripe, red fruits.
- Serve with grilled meats or cheese.
- Alcohol: 12.5%

Merlot

- Bottled as a varietal or blended with other grapes like Cabernet Sauvignon
- Medium body with hints of berry, plum, and currant
- Earliest record of Merlot is late 18th century, possibly related to Cabernet Franc
- Thrives in clay soils
- Less tannic than Cabs
- Sometimes produces in a “white” variety, with very little skin contact during fermentation



Felipe Rutini Malbec

- Felipe Rutini
- Argentina, elevation: 3000 feet
- 2001
- Malbec
- Explosive aromas and smooth tannins
- Originally a Bordeaux wine, now popular in South America as a varietal
- Alcohol: 13%

Malbec

- Named for the Hungarian peasant who introduced it to France
- can bring very deep color, ample tannin, and a particular plum-like flavor component to add complexity to claret blends
- As a varietal it creates a rather inky red (or violet), intense wine
- Argentinean malbecs are less tannic than French varieties
- Grown in the US almost entirely for blending



Billsboro Eclectsia

- Billsboro Winery
- New York, Finger Lakes
- Blend of *vinifera* varieties
- Winery was bought out and new owner does not make this particular blend any longer, however, the vineyards are planted in Pinot Noir, Syrah, and Gamay
- Alcohol: 12.5%

Leidenfrost Cab Franc

- Leidenfrost Vineyards
- New York, Finger Lakes
- 2002
- Cabernet Franc
- Dry
- Smoky bouquet combines in the mouth with currant, rhubarb and spicy pepper flavors.
- The acid balance makes it particularly appealing with rich meats.
- \$15.00

Cabernet Franc

- One of the Bordeaux wines
- Grown mostly for blending, but can make a powerful varietal
- Lighter than Cabernet Sauvignon
- Aromas can include pepper, tobacco, raspberry, cassis, even violets
- Originally from Brittany
- Popular in other parts of Europe, such as Hungary
- Prefers a slightly cooler climate than other reds



Koongarra Shiraz

- Koongarra Vineyard
- Southeastern Australia
- 2002
- Shiraz
- Dark ruby color, with slight hints of tan
- Oak, cherry, strong alcohol aromas
- Pepper, cinnamon, plum, berries
- Goes better with food
- Alcohol: 13.9%

Shiraz/Syrah

- Popular variety in Australia, US and Rhone region of France
- Estimated to be the 7th most commonly planted wine grape variety (2004)
- DNA profiling in 1999 found Syrah to be the offspring of two obscure grape varieties from southeastern France, Dureza and Mondeuse Blanche
- Not to be confused with Petite Sirah
- Powerful and full-bodied
- Characters can range from violets to berries (usually dark as opposed to red), chocolate, espresso and black pepper
- Can be blended with other Rhone wines, or in Australia, with Cabernet



Divine Cab

- Divine Wine
- Mendoza, Argentina
- 2003
- Cabernet Sauvignon
- Bright red with violet overtones
- Full-bodied
- Green pepper, plums and berries
- Serve with grilled meats, rich pastas and strong flavoured cheeses
- Serve between 57-61°
- Alcohol: 13%

Cabernet Sauvignon

- Primary component of Bordeaux wines
- Now often bottled primarily as a varietal
- Recently, is being mixed with other wines such as Shiraz (in Australia), or Sangiovese (in Italy) to produce Super-Tuscans
- Popularity is often attributed to the ease of cultivating, and consistency
- Related to Cabernet Franc and Sauvignon Blanc
- Further improved with oaking
- It was Cabernet that put California on the map in the wine world
- Best known for its aging potential



Three Lakes Pumpkin

- Three Lakes Winery
- Wisconsin's North Woods
- Pumpkin Wine... yes, made from real pumpkins!
- Limited production wine
- Semi-sweet
- Tastes nothing like pumpkin!
- Can be served warm with mulling spices
- Smooth and pleasant, similar to semi-sweet Chardonnay
- \$9.95

Dandelion Wine

- Ackerman Winery
- South Amana, Iowa (Amana Colonies)
- Made from essentially a dandelion tea (from the flowers only), with sugar or honey added for fermenting
- Roughly 2 quarts of petals goes into every gallon of dandelion wine
- Can be spiced with cinnamon or citrus, depending on the recipe
- Light and sweet with a hint of nectar flavor
- Serve chilled
- Alcohol: 9-12%

HoneyRun Cherry

- HoneyRun Winery Cherry HoneyWine
- California
- Proprietor's Reserve
- Non-vintage (this particular bottle acquired in 2001)
- Spicy and fruity, made from fermenting cherries and honey together
- Serve chilled
- Goes well with fruit or dessert
- Alcohol: 12%

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.
- This presentation is available online!
- Let's go **EAT!**

Sources

- Wikipedia
- Websites of individual wineries
- Appellation America
- <http://www.uga.edu/fruit/grape.html>