

Wine Seminar



WINES.COM

How White Wine is Made

In early fall, green and yellow skinned grapes are harvested as they ripen. The grape variety, flavors and sugar and acid levels in the fruit determine when to pick.

Once the grapes are picked they are pressed to extract the juice from the berries. It is important that the grapes be as whole as possible before they are crushed, so that they retain their high-quality juice, and so that fermentation does not begin prematurely. Thus, great care is used in conveying grapes to the crushing and de-stemming equipment. The practice of not damaging the grapes will improve the flavor and smoothness of the resulting wine.

After pressing, the wine makers taste and evaluate each lot of juice for quality. For certain fine white wines, the juice goes directly into oak barrels, where it is fermented into wine. These small oak casks add complexity of flavor, body and smoothness.

The remaining juice is sent to stainless steel tanks for fermentation where the wine makers can easily control the temperature, critical in the fermentation process, to ensure pure and fresh varietal grape flavors.

In some white wines, a second fermentation is desired. Malolactic fermentation that occurs in oak barrels adds smooth and creamy textures and complex buttery flavors. Wine is also allowed to age on the lees (yeast) to add extra complexity of taste and texture.

After fermentation, white wines are murky with small grape particles and yeast that settle out to form the lees. The wine is then racked off the lees and often clarified using a filter. As the wine matures, careful evaluation and analysis by skilled tasters is done to check the wine's development. After aging and barrel or tank selection, the wines are blended, bottled and packaged. Soon after bottling, white wines are released.

How Red Wine is Made

In late september and through October, the deep red or black grapes are picked when they reach 22° to 24° brix sugar (water/sugar ratio inside the grape).

All grapes are then crushed, releasing the juice. The stems are usually separated and removed. The "must" (juice, skins and seeds) is pumped to the fermentation cellars to be made into wine.

Here juice and skins are pumped into vats or stainless steel tanks. Yeast is added and at 70°F to 80°F for 5 to 15 days, the yeast ferments the natural grape sugar, converting it to alcohol and CO₂ gas. During the fermentation, the juice is often pumped over the cap of skins which forms at the top of the vat. Through this process, phenols and pigments are extracted, giving the wine color, flavor and body. After the yeast has consumed all of the sugar, a dry young wine has formed.

After fermentation, the wine-rich skins are gently pressed. The winemaker determines the amount of pressure used to extract the juice depending on the quality and texture desired for the finished wine. The winemaker may keep the "hard press" separate, or blend it back in to add flavor and structure.

In stainless steel tanks, suspended particles in the fresh, young wines are allowed to settle. The relatively clear wine is then racked off for long-term aging either in oak barrels or stainless steel tanks. This aging program is based on the

winemaker's evaluation of the quality and style of these young wines.

The wine is allowed to mellow for 1 to 3 years. Some fuller bodied red wines receive I to IV, years of aging in 60 gallon American or French oak barrels. Here these red wines develop complexity, finesse and depth of character, as well as adding flavors from the oak itself.

After barrel or tank aging, careful selection and blending, the wines are bottled and packaged. The red wines receive bottle aging (binning) for an additional period of months or years. The full-bodied reds are given up to two years to further develop in the bottle and are released one to four years after their harvest or vintage date.

Varietal Descriptions

RED

Barbera (Bar-BEAR-ah) Tangy ripe currant and cherry flavors with herbal and tomato hints: medium to light bodied.

Cabernet Sauvignon (Ca-bear-NAY so-veen YONH) Black cherry, currant (cassis) Cedar and vanilla if oak-aged. Rich, medium to full bodied and strong dry tannins.

Cabernet Franc (Ca-bear-NAY Frank) Medium bodied, dry berry, cherry and olive herbal flavors. Aromatic and fruity but dry.

Gamay Beaujolais (Gah-MAY Bo-zho-LAY) light bodied with fresh fruity cranberry flavors: tangy.

Grenache (Gray-NASH) Spicy and robust. with hints of leather and dust.

Merlot (Mare-LOW) Medium bodied, dry and smooth with fruity black currant. berry and fresh flavors. Hints of mocha, cedar and vanilla if oak-aged.

Mourvedre (MOUR-ved-rah) Quite dry with berry-plum fruit with hints of nutmeg and wild herbs. Spicy, peppery, herbal and tannic. Medium to full -bodied.

Pinot Noir (PEA-no N'wahr) light to medium-bodied: flavors of cherry, with truffle and clove-spice, smoke notes.

Syrah/Shiraz (Seer-rah) (Shee-rahz) Full-bodied smokey and peppery, with sweet blackberries, prunes and smoke. Strong tannins.

Zinfandel (IIN-fan-del) Hearty, robust and tannic with jammy berry-like flavors and a touch of pepper and spice.

WHITE / BLUSH

Chardonnay (Shar-done-NAY) Buttery, creamy, apple, lemon and pineapple: medium dry to full-bodied. Vanilla, butterscotch and smoke notes if oak aged, bodied.

Chenin Blanc (Cheh-NANH Blond) Fruity aroma of peach, pear and melon with a slight sweetness.

Gewurztraminer (Guh-VERI-trah-meen-er) Crisp and spicy flavors of cloves and nutmeg with fragrant floral. Varies in sweetness from dry, medium to late harvest.

Johannisberg Riesling (Yo-HAN-iss-bairg REEI-ling) Fruity flavors of peaches and apricots. A flowery bouquet and long finish, light bodied and often tangy and sweet.

Puligny Montrachet (Poo-LI-NEE mawn-row-SHAY) Crisp, elegant Chardonnay with layers of mineral and ripe fruit.

Sauvignon Blanc (So-veen-YONH blonh) Lemony, grassy, herbal aroma. Crisp, tangy, citrus and melon flavor. Usually quite dry.

Semillon (Seh-MEE-yon) Full-bodied, low acidity and mild aroma. Often blended with Chardonnay/Sauvignon Blanc.

White Zinfandel (Whyt IIN-fan-dell) Made from the infandel grape, usually sweet. fruity, crisp and fresh.



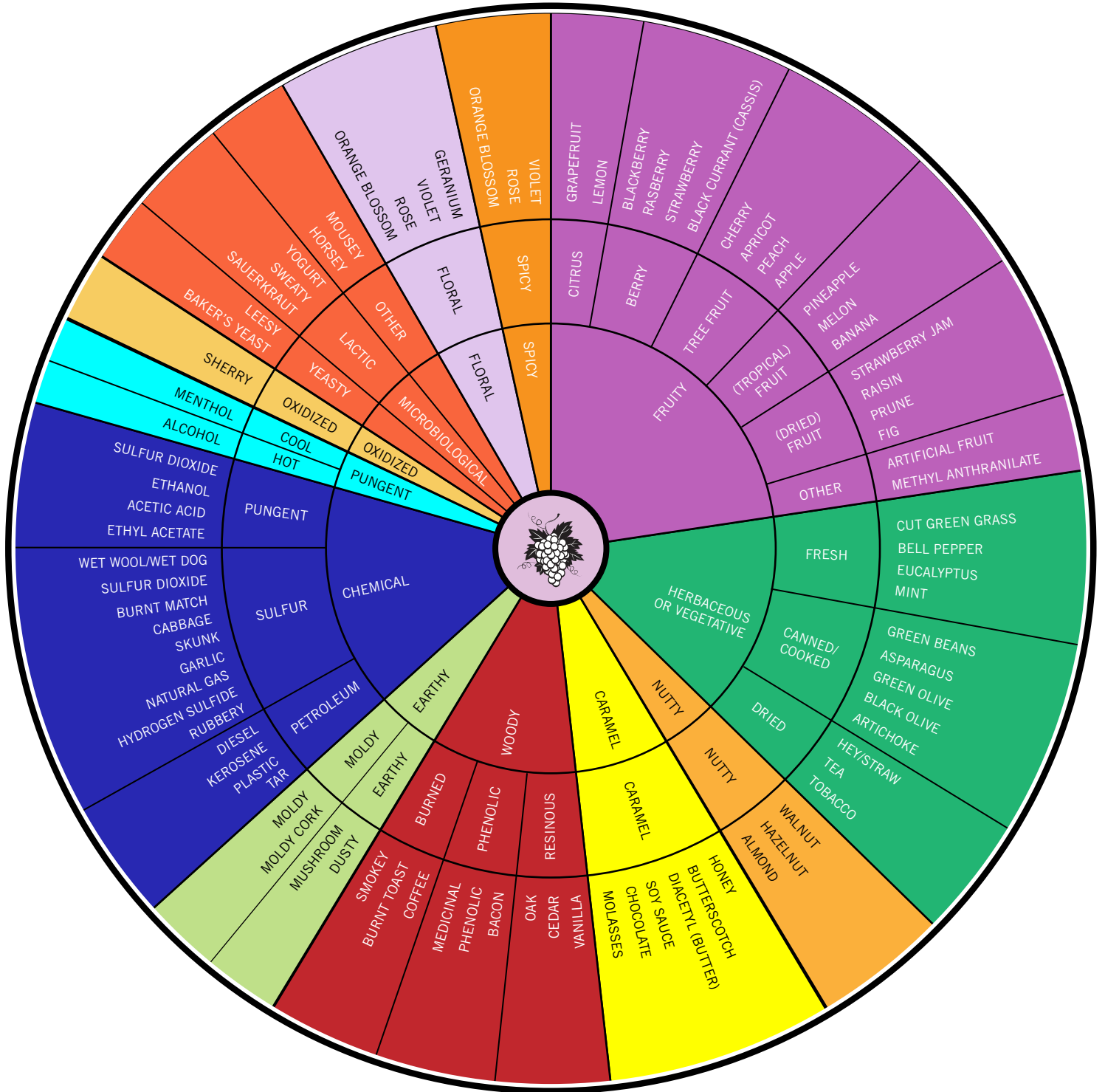
Creating Compatible Flavors

The Ten Commandments of Food and Wine

1. The old rule of "red wine with red meat. white wine with fish or fowl" served well in it's day. There's still a core of truth here, but it's limiting.
2. Don't always follow the rules.
3. Don't force others to like what you like.
4. Ask the guest what they would like to eat or drink.
5. Decide if you want to compliment the dish or contrast it.
6. Remember that the cooking method will help determine the style of wine, and is often the most important element.
7. The sauce or garnish served with the food may dictate the kind of wine that tastes best with it.
8. Remember there is a difference between fruit and sugar. The two are often confused.
9. Be aware of the amount of oak in a wine being paired with food.
10. Never serve a dessert that is sweeter than the wine served with it.

	Tomato Sauces	Cream Sauces	Basic Poultry	Heavy Game and Red Meats	Ham, Pork and Veal	Seafood	Pizza	Mild Cheeses	Strong Cheeses	Spicy Foods	Salads	Fruits and Deserts
RED												
Barbera	•			•	•		•			•		
Cabernet Franc	•		•	•	•		•	•				
Cabernet Sauvignon				•				•	•			
Gamay Beaujolais			•		•	•	•	•		•	•	
Merlot	•		•	•	•		•	•				
Mourvedre	•			•			•	•	•	•		
Pinot Noir			•	•	•	•		•		•	•	
Syrah	•		•	•			•		•			
Zinfandel/Primativo	•			•			•		•	•		
WHITE												
Chardonnay		•	•		•	•	•	•	•			
Chennin Blanc		•	•			•				•		
Gewurztraminer			•		•		•	•	•	•		•
Johannisberg Riesling		•				•		•		•		•
Sauvignon Blanc	•	•	•		•	•	•	•		•	•	
BLUSH												
White Zinfandel			•	•						•	•	•
Grenache		•	•									

The Wine Aroma Wheel



Wine & Food Pairings

Fruity White Wines

Chenin Blanc, White Zinfandel, Riesling, Gewürztraminer.

Fruity whites adapt well to smoky, salty and spicy dishes: however it is also well suited to more delicate and subtle dishes. Try not to pair with over delicately flavored seafood or poultry, as it will overwhelm the dish.

Dry, Lighter-Bodied White Wines

Sauvignon Blanc, Fume Blanc, Sancerre, Pouilly-Fume, Bordeaux, Graves, Pinot Gris, Pinot Grigio

These wines fare well with foods that are aromatic, higher in acidity and spicier than most. They also work well with many appetizers and first courses since the light to medium body sets the stage for fuller-bodied whites and heartier reds to follow. This dry lighter-bodied style wine is the best choice for many salads, soups and green vegetable dishes.

Dry, Full-Bodied White Wines

Viognier, Chardonnay, Burgundy, Chassagne-Montrachet, Puligny-Montrachet, Meursault, Chablis

With most chardonnays, dishes with some richness help underscore the fuller body and creamy mouth feel of the wine. In addition to a wide variety of appetizers, richer seafood, shellfish and poultry dishes, chardonnay pairs nicely with many veal and pork entrees; particularly when prepared more simply so that the wine doesn't fight with complex ingredients.

Medium-Bodied Red Wines

Rioja, Chianti, Pinot Noir, Sangiovese, Zinfandel

Medium-bodied wines pair well with many fruit based sauces, particularly those with berry fruits, as well as spicier meat dishes. Although, too much Chile heat will combat the flavor a bit. Steer away from rich, intense sauces, and lean toward more rustic dishes like grilled or roasted entrees or wild game. Tomatoes and garlic are an excellent bridge for this type of wine.

Full-Bodied Red Wines

Syrah, Rhone Blends, Merlot, Cabernet Sauvignon, Bordeaux, St. Emilion, Pauillac, Pomerol, Margaux, St. Julien

These wines are perfect for meats containing some fat. The fat from the meat coats the palate and protects against youthful tannins in the wine. Full-flavored grilled meats and game, as well as robust hearty foods truly complement this category.

Some Things to Remember

- Spicy foods make wine taste more astringent
- Salty foods accentuate any bitterness in white wines but, compliment any acidity
- Protein softens the astringent taste of red wines and cuts the acidity of white wines
- Sweet foods make wine taste more acidic, even bitter
- Overly spiced dishes overwhelm the flavor, bouquet of older wines
- Mildly acidic foods make soft wines brighter and fresher

Tasting Wine

Got milk? (a Perspective)

Think of body in terms of milk:

- Skim milk- whole milk-heavy cream.
- Skim milk is light-bodied: whole milk is medium-bodied: heavy cream is very full-bodied.
- Beside the grape telling you the wine's body, the region can, too.
- light-bodied wines usually come from cooler places.
- Full-bodied wines usually come from warmer places

The Steps

I. Sight

Look at the wine against a white background like a napkin or tablecloth,

- Whites range from pale yellow-green to straw yellow to yellow-gold.

- Reds range from dark pink to ruby red to inky dark purple. But the red color comes from the grape skins. The juice is clear.
- Generally, the darker the color of the wine, the fuller the body, for both whites and reds.
- Look at the "legs" or "tears" to tell you whether the wine is light or full bodied. They don't tell you anything about the wines quality.

2. Smell

Swirl the glass. (to release the aromas), Hold the glass up to your nose and inhale.

- You are looking for the winery smell of fruit. and to make sure the wine is in good condition-not musty, not vinegary.

3. Taste

Tastes are sweet, sour, bitter, and salt (but salt's not in wine)

- Sweetness is tasted on the tip of the tongue.
- Acidity or tartness or tanginess is tasted on the sides.
- Bitterness is at the back.
- And fruit gets noticed in the middle.
- Take a small amount of wine into your mouth, letting the inhalation aerate the wine and swallow. (by drawing in air, you utilize your nasal passage to detect more character.

4. Touch

Take a sip and focus on how it "feels" in your mouth: or, in other words, how the touch of the wine affects your mouth, tongue, and throat as you swallow.

5. Overall Impression

Mentally combine your impressions from evaluating the wines appearance, nose, taste, and body | finish (the first four steps).

In short, does:

Sight + Smell + Taste = Balance & Enjoyment (Overall impression)



How to Read a Label

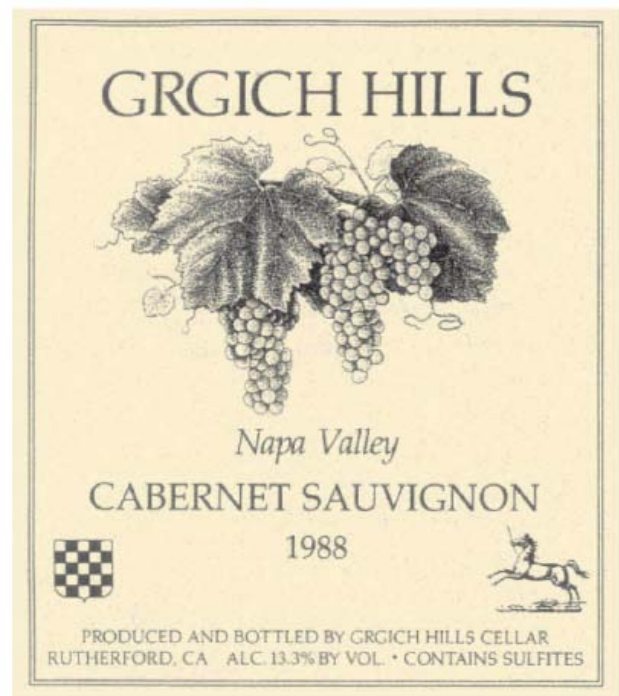
Vintage Date when present, indicates that 85% of the grapes used to produce the wine were harvested in that vintage year. Wine without this designation is referred to as non vintage or multi-vintage.

Varietal Designation of the dominant grape used in the wine. Use of a varietal designation requires an appellation of origin, and at least 75% of that grape variety must be used in the wine (often more). American wines without varietal designation are referred to as "generics." Many European wines carry only an appellation.

Appellation of Origin- indicates the specific region, country or state where the majority of the grapes originated. The percentages vary from 75% to 100%.

Alcohol Content is stated as a percentage by volume.

Brand Name is the name used by the winery to identify the product. It is usually, but not always, the name of the winery or one of its vineyard holdings.



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Glossary of Terms

Acidity	Indicates quality of tartness, tanginess or sharpness to the taste, due to the presence of agreeable fruit acids. Acidic wines can complement seafood in the same way a squeeze of lemon does..
Barrel Fermentation	A winemaking process of fermenting wines in small barrels usually made of oak. Contributes aromas of vanilla, toast, coffee, caramel, and wood combined with rich, smooth, creamy textures.
Body	Texture or viscosity of a wine. Fuller bodied wines seem richer and more mouthcoating or heavier on the palate.
Bouquet	Aroma of a wine that develops over time in a bottle.
Brix	The amount of sugar content in grapes, and wine. The higher the brix, the riper the grapes, and also the higher the alcohol content after fermentation.
Fruit	The flavor from grapes. A fruity wine has a lot of grape flavor but is not necessarily sweet.
Dry	The absence of sugar or sweetness in the wine.
Malalactic (secondary) Fermentation	A biochemical reaction that turns malic acid into smoother wine with nice buttery textures. Used mostly for Chardonnay and many reds.
Old Vines	Description of wines that have come from vineyards at least 30 years old. To claim this, 85% of the wine must come from this source. Old vines usually give more concentrated and complex flavors to the wine.
Residual Sugar	Natural sugar left in the wine by stopping the fermentation prior to the wine becoming totally dry. Most evident in White Zinfandel or Rieslings.
Sur lie (sewr-lee)	The winemaking process of aging white wines on the lees (dead yeast cells and small grape particles) during the barrel fermentation and aging cycle. Imparts creamy complexities into the wine. Important for high-end Chardonnays and White Burgundies.
Tannin	The naturally occurring astringent substance found in the skins, seeds and stems of grapes. Mostly evident in red wines and can be detected by the dry, puckery sensation in the mouth. As wine ages, the tannins smooth out and it develops complexity.
Terroir (ter-rwar)	French word referring to the character of the wine produced by its vineyard location. The soil, microclimate and layout all contribute certain flavors to the wine.
Varietal Character	The specific and unique combination of aroma, taste, and texture of a wine that is directly attributed to the grape variety.



For a more extensive glossary please visit:

wines.com/wiki



Wine Resources

Web Sites

Cellar Tracker - www.cellartracker.com

Epicurious - www.epicurious.com

Gourmet Sleuth - www.gourmetsleuth.com

Wine Brats - www.winebrats.org

Wines.com - www.wines.com

Wine Lovers' Page - www.wine-lovers-page.com

World Wide Wine Links - www.vine2wine.com

The Forum @ Wines.com - forum.wines.com

Encyclopedia @ Wines.com - encyclopedia.wines.com

Hart Davis Hart - www.hdhwine.com

Online Web Publications

1 Wine Dude - www.1winedude.com

Broke Wino - www.brokewino.com

Wine Channel TV - www.winechanneltv.com

Wine Library TV - www.winelibrarytv.com

Wine Enthusiast - www.winemag.com

Wine Spectator - www.winespectator.com

Wine Today - www.winetoday.com

Wine Business Monthly - www.winebusinessmonthly.com

Thomas Pellechia - www.thomaspellechia.com

Wine Books

Hugh Johnson's Pocket Encyclopedia of Wine - Hugh Johnson

The New Sotheby's Wine Encyclopedia - Tom Stevenson

Oz Clarke's New Encyclopedia of Wine - Oz Clarke

The Oxford Companion to Wine - Janis Robinson

The Wall Street Journal Guide to Wine - John Brecher, Dorothy J. Gaiter

Windows on the World Complete Course 2010 - Kevin Zraly

Wine for Dummies - Ed McCarthy, Mary Ewing-Mulligan



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