





Tasting Healthier Wines

THEY DO EXIST, DON'T THEY?



Society of Wine Educators 43rd Annual Conference Washington, DC

Matilda Parente, MD, FCAP

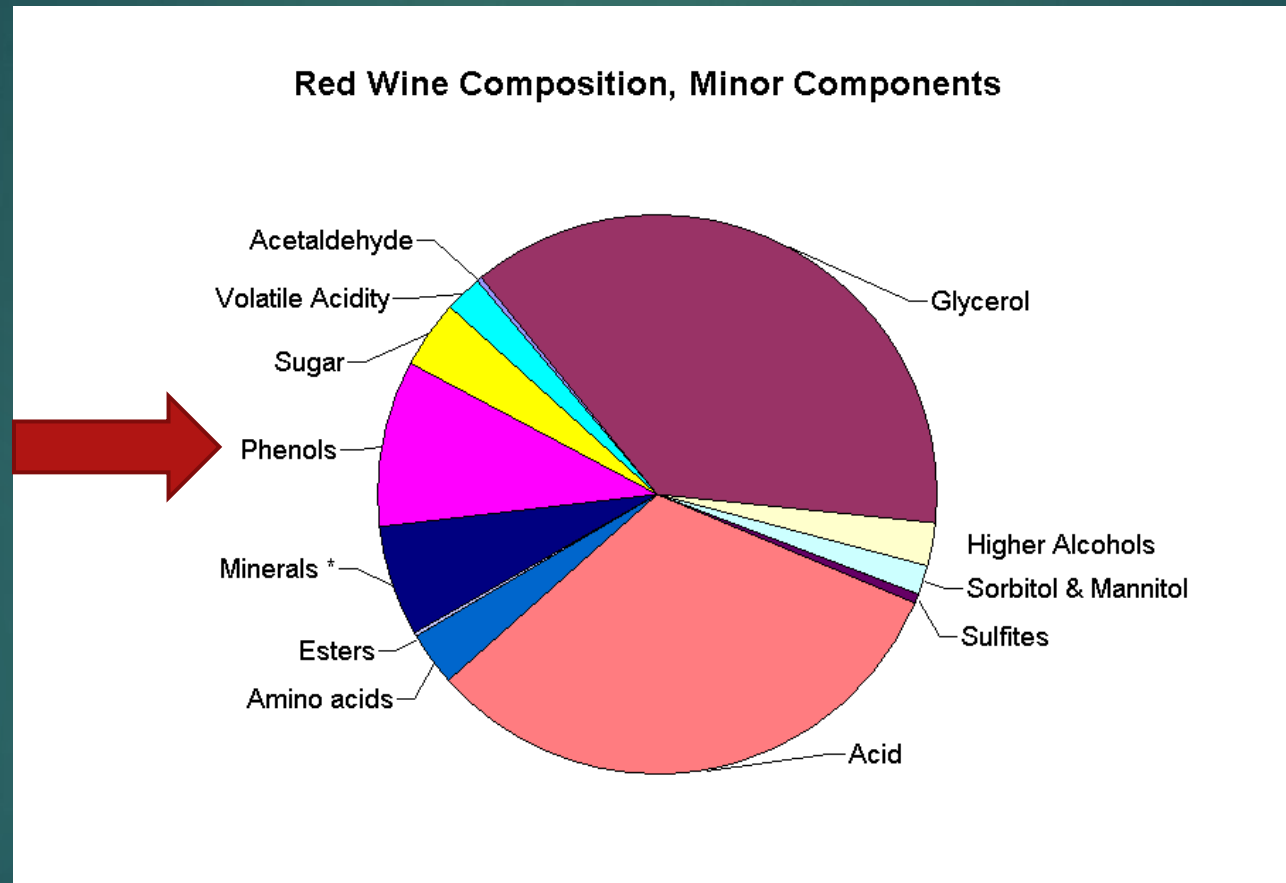
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Undiagnosed Middle-Age-Onset Discomfort
Summer Tour T-shirt
Cartoon by DKO

That Other 5%



Basic Definitions



Macronutrients



Micronutrients



"Other"



Definitions

▶ Cartoon: Bor—ing

▶ **Phytochemical**

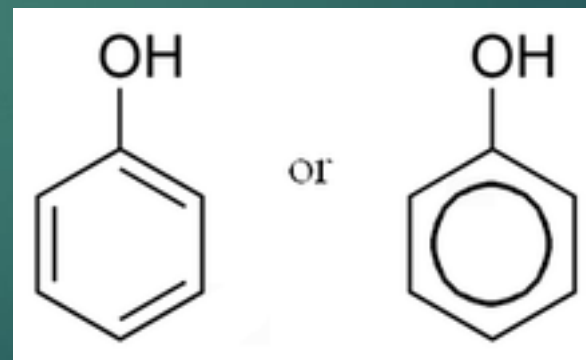
▶ Chemical produced by plants

▶ **Polyphenol**

▶ Compound with > 1 phenol group

▶ 'Phenolics'

Shutterstock.com | 630700160

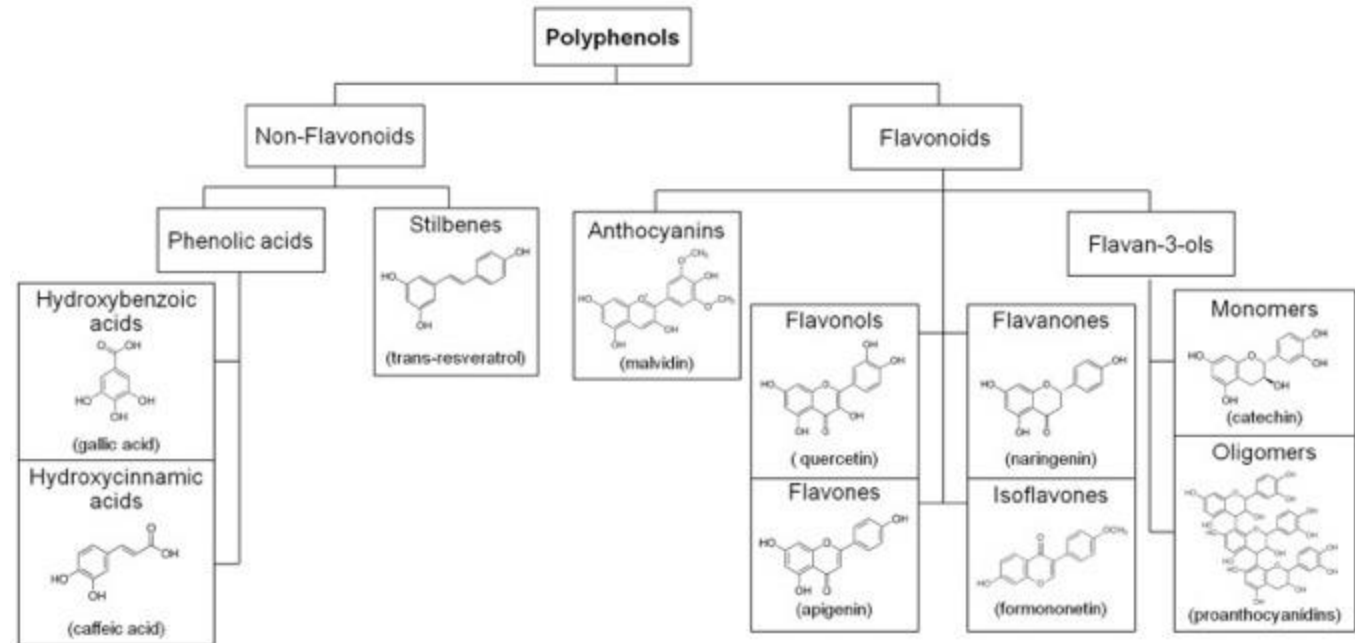


3 Polyphenol Families

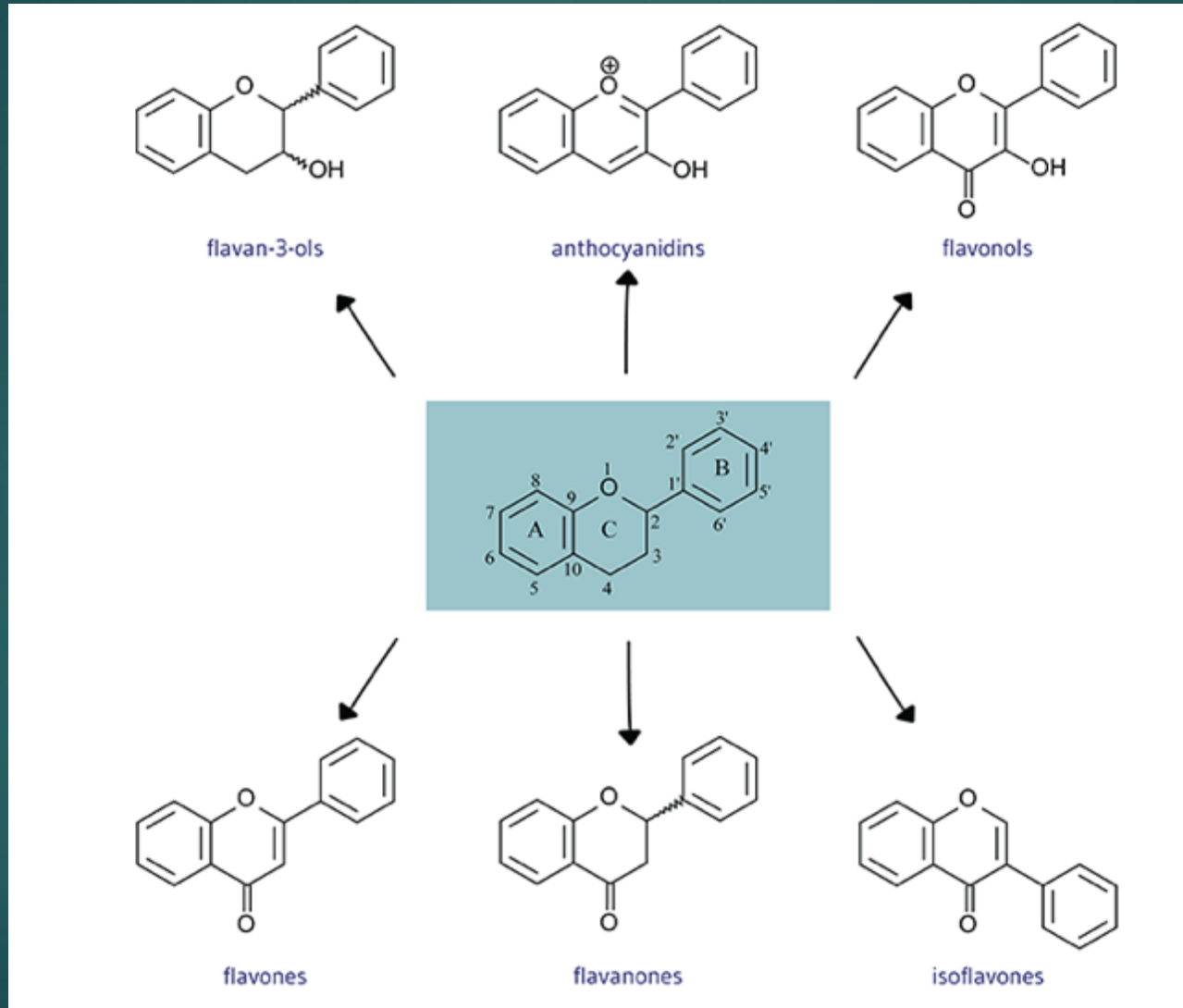
- ▶ **Flavonoids – 3 rings**
 - ▶ 5,000 compounds
 - ▶ 6 major subclasses
 - ▶ Citrus, tea, chocolate
- ▶ **Non-flavonoids – 2 rings**
 - ▶ **Stilbenes**
Seeds, legumes, pomegranate
 - ▶ **Phenolic acids – 1 ring**
Coffee, vinegar, strawberries

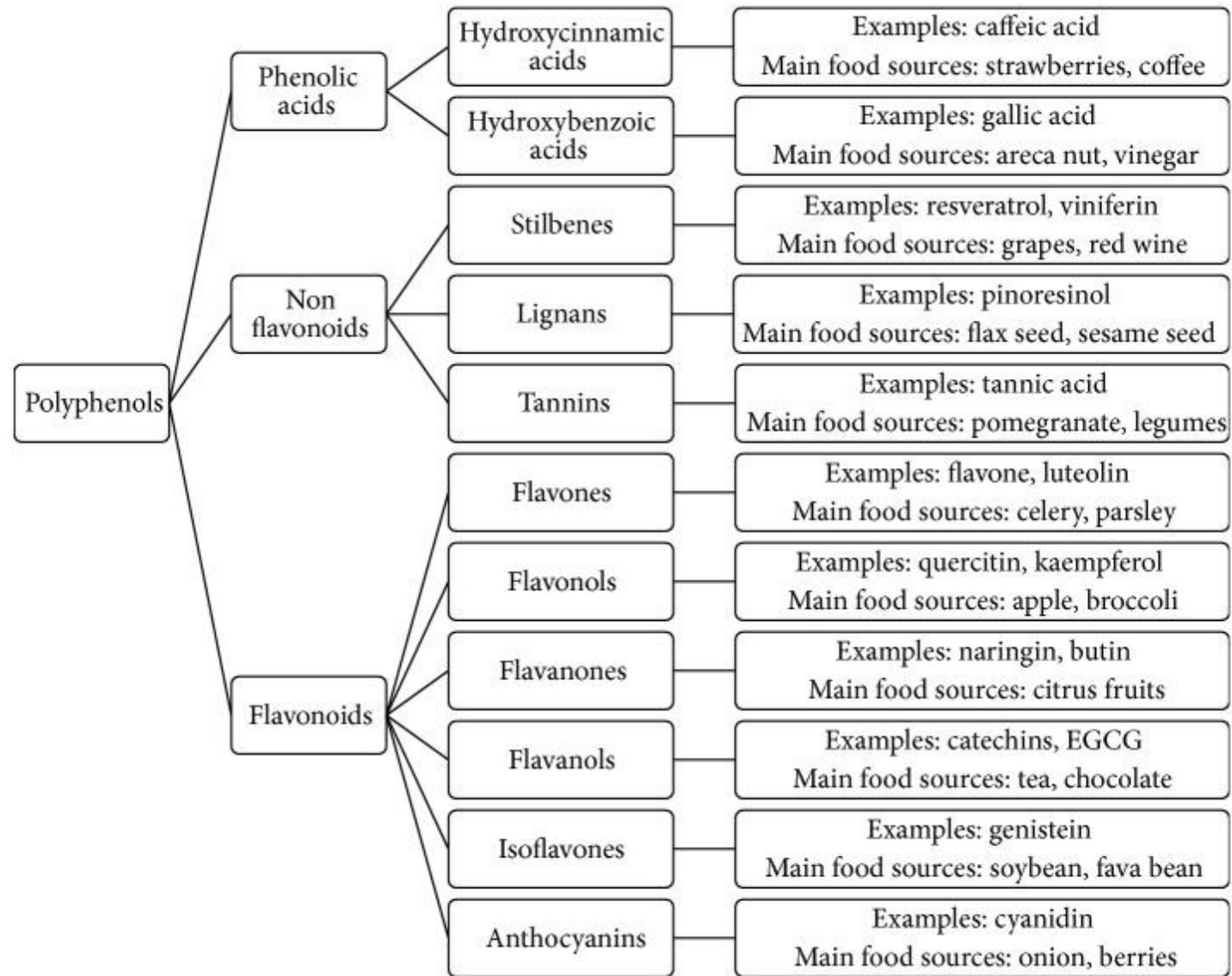
Polyphenols

- ▶ Phenolics: antioxidant, anti-cancer, antimicrobial
- ▶ Stilbenes: antioxidant, anti-inflammatory, cardioprotective, anti-cancer, anti-diabetes
- ▶ Flavonoids: antioxidant, heart-protective, anticancer, anti-inflammatory, antimicrobial



Flavonoid Subclass Structures





Real World Polyphenols

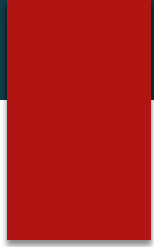
Polyphenols = Terminators

- ▶ Defense chemicals
- ▶ Insects, animals, microbes
- ▶ UV radiation
- ▶ Nontoxic to humans
- ▶ Polyphenol content in wine

→ taste profile, organoleptic

Influencers

- ▶ Threats
- ▶ Temperature
- ▶ Sun exposure
- ▶ Water stress
- ▶ Geology / soil
- ▶ Fertilizers
- ▶ Maceration
- ▶ Fermentation
- ▶ Aging / wood



No-Arrow Zone



A



B



Survey of the Free and Conjugated Myricetin and Quercetin Content of Red Wines of Different Geographical Origins

Morag S. McDonald,[†] Mark Hughes,[†] Jennifer Burns,[†] Michael E. J. Lean,[§]
David Matthews,[‡] and Alan Crozier^{*†}

Differences in the amount and structure of extractable skin and seed tannins amongst red grape varieties

F. MATTIVI, U. VRHOVSEK, D. MASUERO and D. TRAINOTTI

Antioxidant Capacities and Phenolics Levels of French Wines from Different Varieties and Vintages

Nicolas Landrault,[†] Patrick Poucheret,[‡] Patrice Ravel,[§] Francis Gasc,[†] Gérard Cros,[‡] and
Pierre-Louis Teissedre^{*†}

Flavonol composition of Australian red and white wines determined by high-performance liquid chromatography

D.W. JEFFERY, M. PARKER and P.A. SMITH

A Global Survey of *Trans*-Resveratrol Concentrations in Commercial Wines

DAVID M. GOLDBERG^{1*}, JOE YAN², ERIC NG², ELEFATHERIOS P. DIAMANDIS^{1,3},
ALEX KARUMANCHIRI², GEORGE SOLEAS⁴, and ANDREW L. WATERHOUSE⁵

Phenolic composition and magnitude of copigmentation in young
and shortly aged red wines made from the cultivars, Cabernet
Sauvignon, Cencibel, and Syrah

Isidro Hermosín Gutiérrez ^{a,*}, Eva Sánchez-Palomo Lorenzo ^b,
Almudena Vicario Espinosa ^b

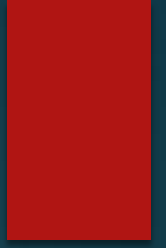
**Characterisation and evolution of grape polyphenol profiles of
Vitis vinifera L. cv. Tannat during ripening and vinification**

E. BOIDO¹, M. GARCÍA-MARINO², E. DELLACASSA³, F. CARRAU¹, J.C. RIVAS-GONZALO² and
M.T. ESCRIBANO-BAILÓN²

**Variation in Condensed Tannin Content, Composition and Polymer
Length Distribution in the Skin of 36 Grape Cultivars**

Mark O. Downey^{1*}, Marica Mazza¹, Tara J. Seddon^{1,2}, Simone Rochfort³ and Mary Millikan²

Do Not Underestimate The Force



Mazzoni, Nebbiolo “Del Montere regio”, Colline Novaresi (Piemonte), DOC 2016



- ▶ 100% Nebbiolo
- ▶ DOC 1994
- ▶ Volcanic; gravel, clay, sand
- ▶ Practicing organic
- ▶ 500 L tonneaux (used) X 1 yr
- ▶ 13% ABV
- ▶ > 2020 drinking window

Alto Piemonte

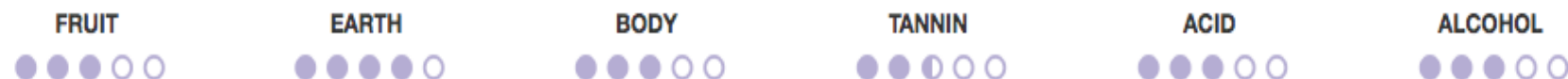




MAZZONI, COLLINE NOVARESIS NEBBIOLO "DEL MONTEREGIO"

PIEDMONT, ITALY 2016

SOMM
SELECT

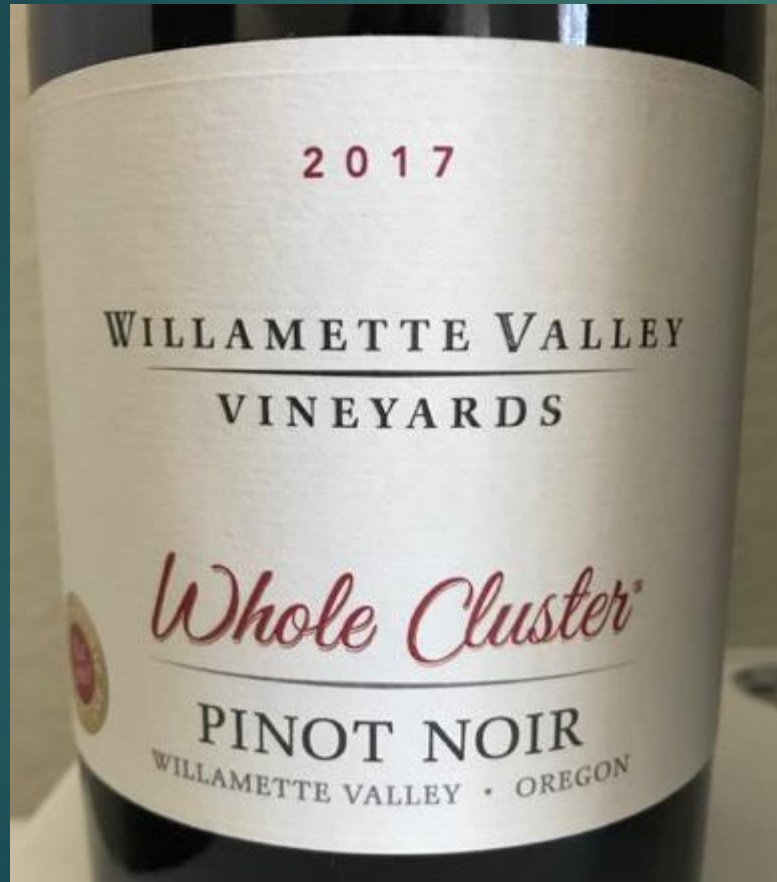


364-day, all-occasion Nebbiolo

Gentle lift of happy, aromatic 'Alto Piemonte' (Ghemme hills)

Gattinara, Lessona, Boca, Bramaterra, Fara, Sizzano (Alps)

Willamette Valley Vineyards, Whole Cluster Pinot Noir, Willamette Valley, Oregon 2017

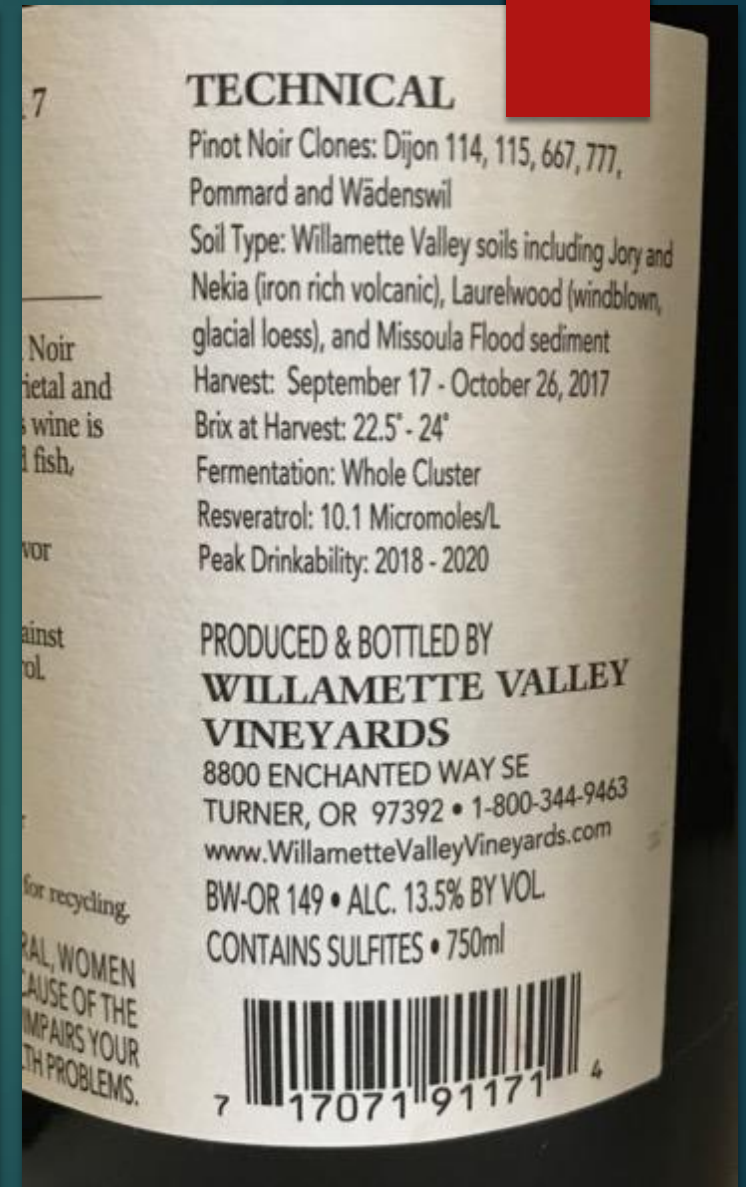
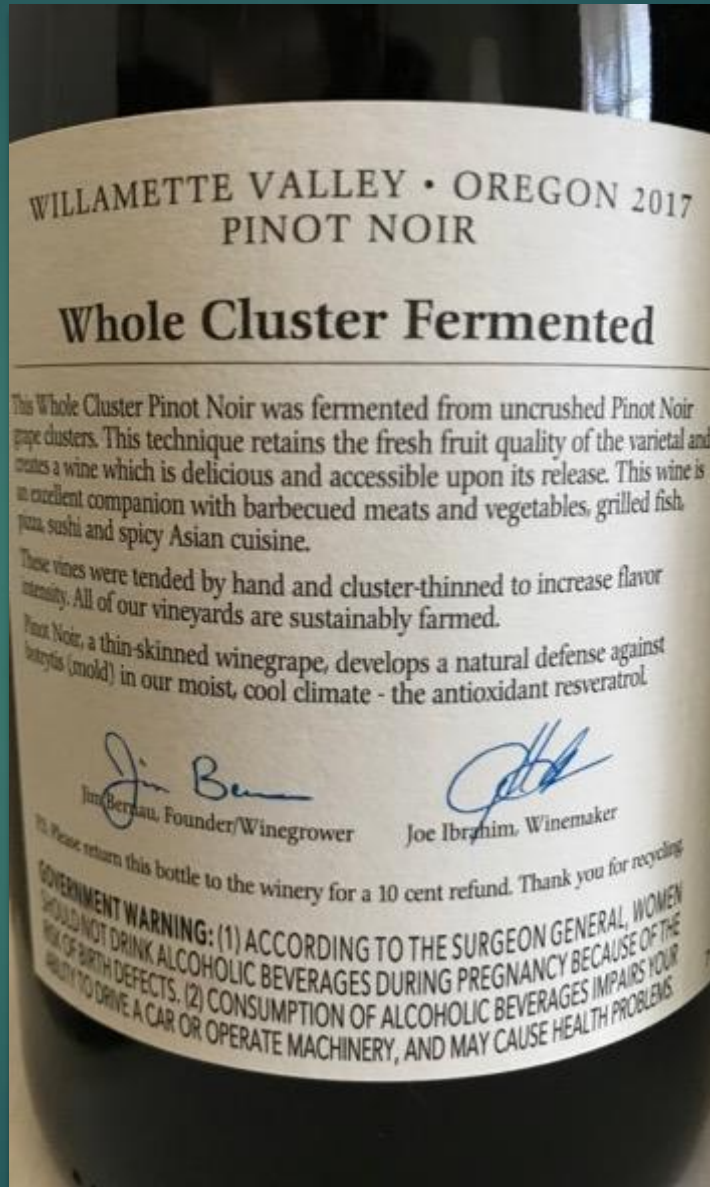


- ▶ Pinot Noir, Clone 114, 115, 667, 777, Pommard and Wädenswil
- ▶ Jory and Nekia (iron rich volcanic), Nekia, Laurelwood (wind blown, glacial loess) including Pisolites and Missoula Flood sediment
- ▶ 13.5% ABV
- ▶ Carbonic maceration
- ▶ Whole cluster fermentation in stainless steel tanks, 7–10 days
- ▶ 55,000 cases
- ▶ Peak drinkability 2018 - 2022

Resveratrol =
10.1
micromoles / L

- ▶ TTB 2002
- ▶ Whole cluster > highest
- ▶ Whites ~ 1/4 of reds
- ▶ ~ 0.1 to 2.6 mg/L*
- ▶ clinicaltrials.gov : 123

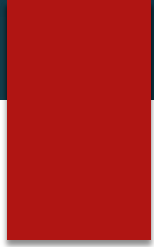
* Romanian wines, 2014



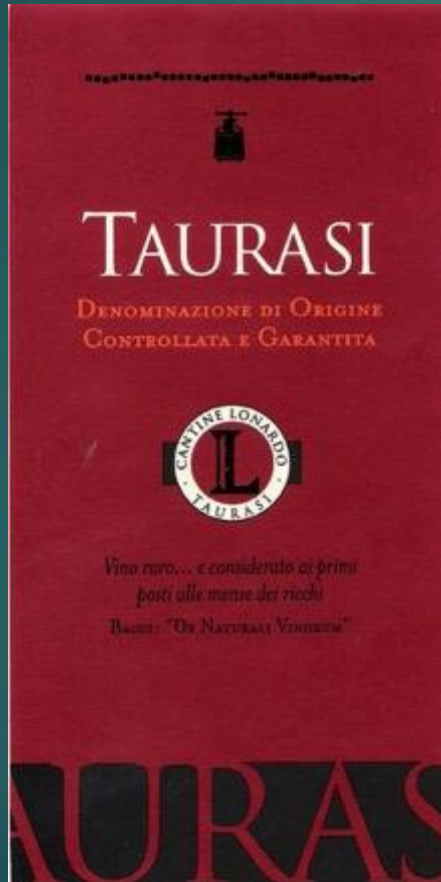
Resveratrol in Action

- ▶ Dose, matrix, size, biome, time of day
- ▶ ≥ 1 g / day
- ▶ 👍 🧱 antioxidant, neuro inflammation ☐
- ▶ 👍 🧱 👎 🧱 diabetes, heart/lining, inflammation

Den Hartogh DJ and Tsiani D. Nutrients 2019, 11, 1624.



Cantine Lonardo Taurasi DOCG Aglianico, Campania, Italy 2012



- ▶ 100% Aglianico
- ▶ 1,200 feet / 400 meters
- ▶ Limestone & volcanic marls
- ▶ ~ 1 month maceration
- ▶ 20–50 year-old vines
- ▶ Aging:
 - ▶ 18 mos used tonneau
 - ▶ 6 mos stainless steel
 - ▶ 12 mos bottle



'Barolo of the South'

- ▶ Taurasi DOCG 1993
- ▶ Etruscan, Hellenic or native?
- ▶ Roman Empire
- ▶ 3 biotypes: Taurasi, Taburno, del Vulture
- ▶ Thick skinned, slow ripener
- ▶ US 1988 (Paso Robles, Caparone)
- ▶ Floral, firm, mineral, acid, tannin, depth of flavor, smoky, spicy
- ▶ 'Wine railroad' to the North

Bolivia

- ▶ Potosí: 1630 > London
- ▶ 1930s: French, Singani
- ▶ 1960s: Argentine tech
- ▶ 1999: First Tannat, Tarija

Elbow of The Andes



The New York Times

- ▶ Landlocked
- ▶ World's highest altitude vines
- ▶ Latitude: 17° – 22° South
- ▶ ~ 3X Montana, ~ 11 million people
- ▶ Winemaking x 400 years
- ▶ Singani, Muscat de Alexandria

Santa Cruz Valleys



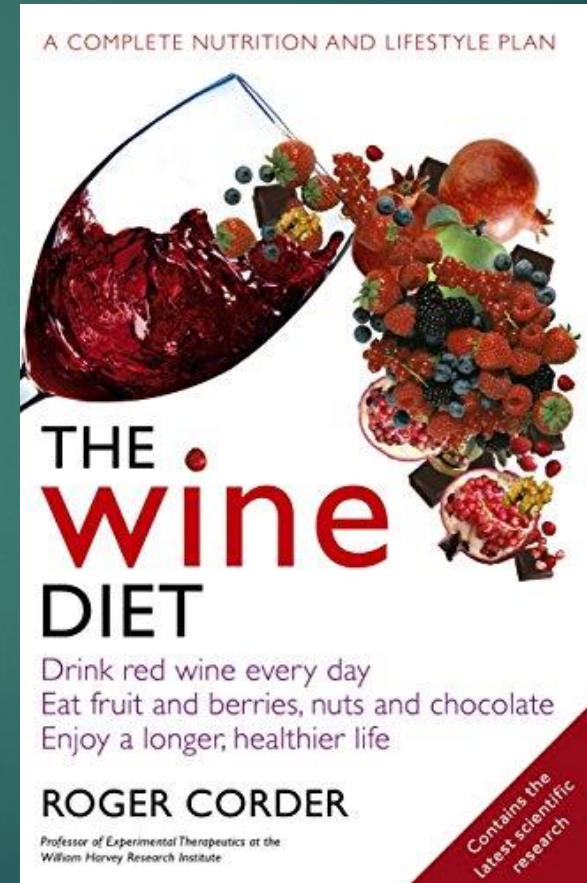
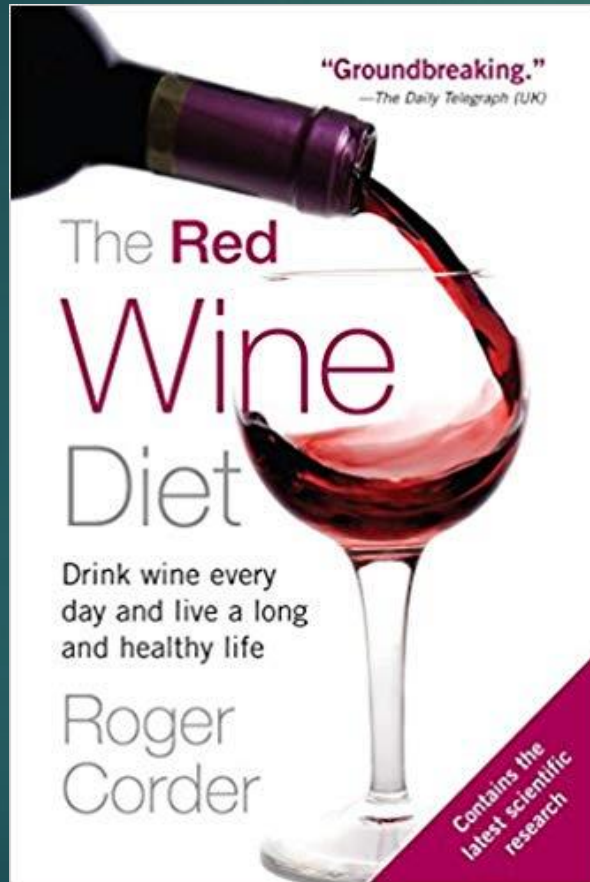
- ▶ 1600 – 2300 meters (4800 – 6900')
- ▶ 300 hectares (80K capacity)
- ▶ ~ 24" annual rainfall
- ▶ 18° – 19° latitude south
- ▶ Samaipata, Uvairenda: quality wines

Vinos 1750, Bodega Uvairenda Samaipata, Bolivia 2016



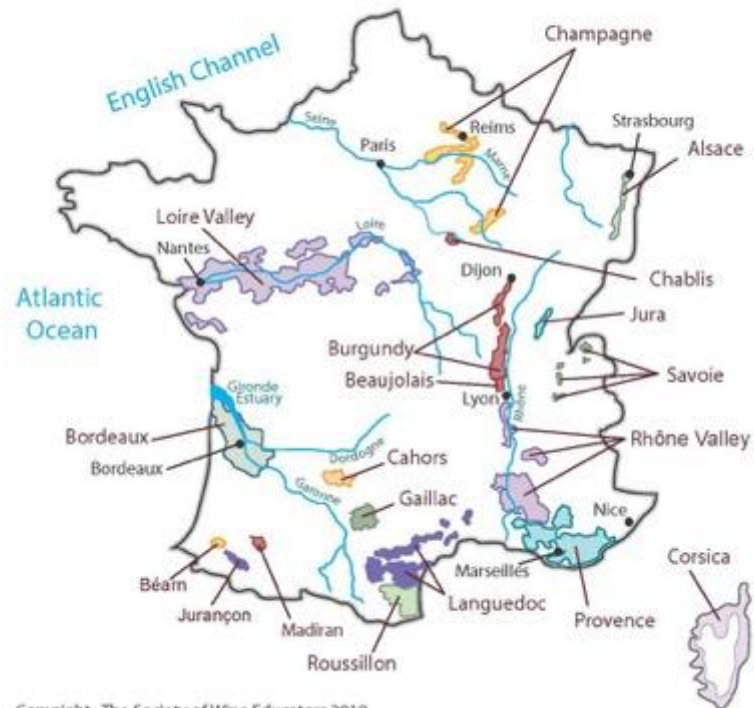
- ▶ Guaraní native artwork
- ▶ 5741 – 6890 feet
- ▶ 100% Tannat
- ▶ Sandstone, schist
- ▶ SS fermentation, no oak
- ▶ 14%
- ▶ WM: Francisco Roig

Roger Corder: Procyanidin Man



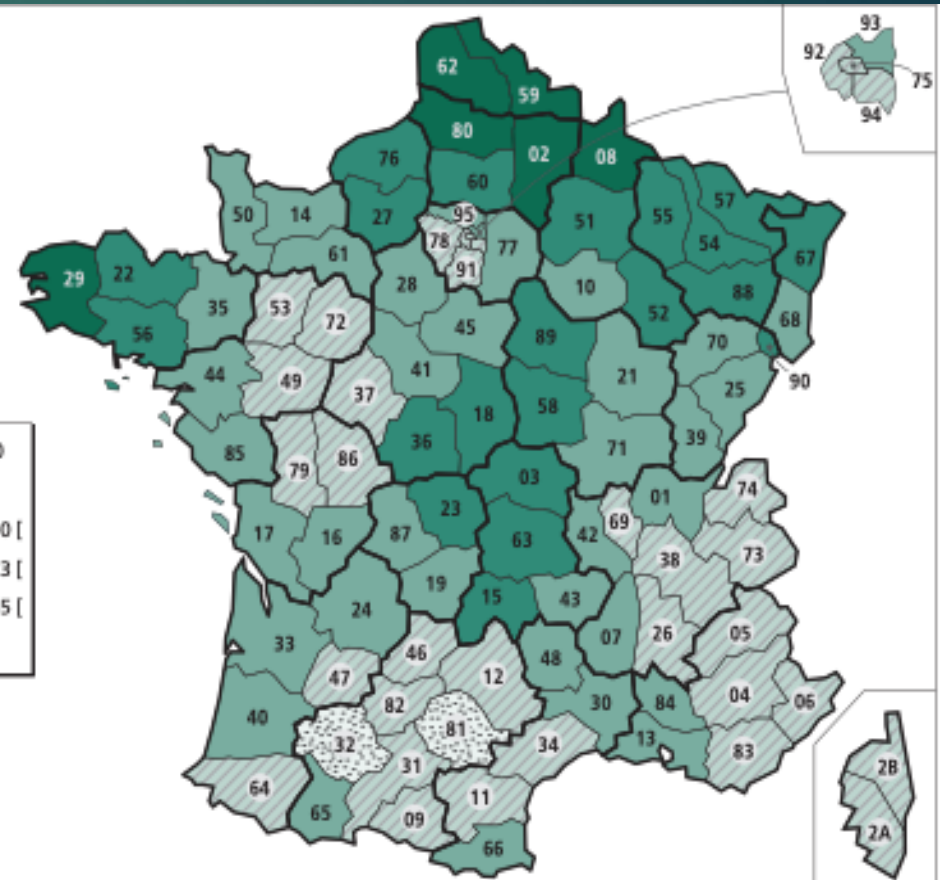
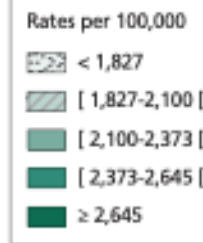
Longevity & Endothelium

Major Wine Regions of France



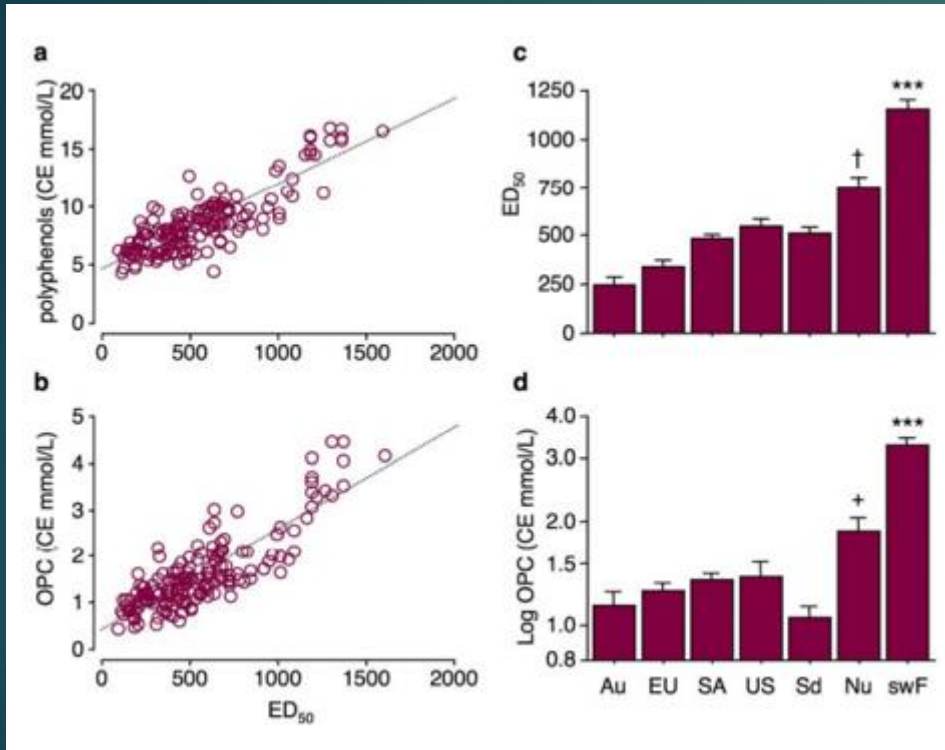
Copyright: The Society of Wine Educators 2019

Males



Source: INSEE in Barbieri M. Mortality in France by Département. Population-E. 2013;68(3):375-418.

Terroir of Longevity



- ▶ OPC: oligomeric procyanidins
- ▶ Endothelin-1
- ▶ Pips (seeds) main source
- ▶ 3+ wks ferment + maceration
- ▶ Nuoro & Gers wines: 2–4 X biologic activity and OPC content

Tannat

- ▶ SW France (Gers, Madiran)
- ▶ Richest tannin content
- ▶ Pips, skins: tannins; skins: anthocyanins
- ▶ High phenols, polyphenols
- ▶ Resveratrol > PN, Merlot, Cabernet
- ▶ Genes → enzymes → tannins

naturalmerchants.com/organicwines/varietals/organic-tannat/



polyphenols

Polyphenol-Rich Grapes

High Tannins

- ▶ Tannat
- ▶ Sagrantino
- ▶ Malbec
- ▶ Aglianico
- ▶ Petite Sirah
- ▶ Cabernet Sauvignon

High Anthocyanins

- ▶ Tannat
- ▶ Alicante Bouschet
- ▶ Souzao
- ▶ Petite Sirah

Anthocyanin & Tannin Extraction



- ▶ Pectolytic enzymes
- ▶ ↑ fermentation temperature
- ▶ Thermovinification (flash détente)
- ▶ Saignée
- ▶ ↑ frequency, duration of punch-downs
- ▶ Extended maceration
- ▶ Must freezing (cryo-maceration, CM)

Texas Wine Country

- ▶ Texas High Plains AVA, 1993
- ▶ Amarillo, Lubbock +
- ▶ 33.5° N, 102.1° W
- ▶ 4,000 acres
- ▶ Elevation 3,500 feet
- ▶ 85% of TX wine grapes
- ▶ Semi-arid, 17-21" rainfall
- ▶ Sedimentary, eolian: sandy, loam

Bending Branch Winery Tannat CM Newsom Vineyard, Texas High Plains 2014



- ▶ Cryo-maceration
- ▶ American oak, 36+ months
- ▶ 14.2%
- ▶ 94 cases
- ▶ Robert W Young, MD, winemaker

Flash Détente



Source: Bending Branch Flash Détente unit

- ▶ Thermoflash, flash release
- ▶ 1990s, south of France
- ▶ Must rapidly heated 185°F / 85°C
- ▶ Vacuum chamber > cooling
- ▶ Color, tannin extraction
- ▶ Skins & vacuoles > seeds
- ▶ Release aromatics
- ▶ Removes 'air-oir', laccase, pyrazines

Quality Outcomes – Flash

- ▶ ↑ Anthocyanin, tannin extraction (~ 20 – 50%)
- ▶ ↑ Fruit flavor expression
- ▶ ↓ Undesirable aromatics, flavors
- ▶ ↑ Brix (~ 1–5%)
- ▶ Fruit rescue (under-ripe, rot)

- ▶ ? Dampen varietal character

Grape Phenolic Extraction

CRYO-MACERATION

- ▶ Skins and seeds
- ▶ Tannins > Anthocyanins

THERMOVINIFICATION

- ▶ Skins primarily
- ▶ Anthocyanins > Tannins

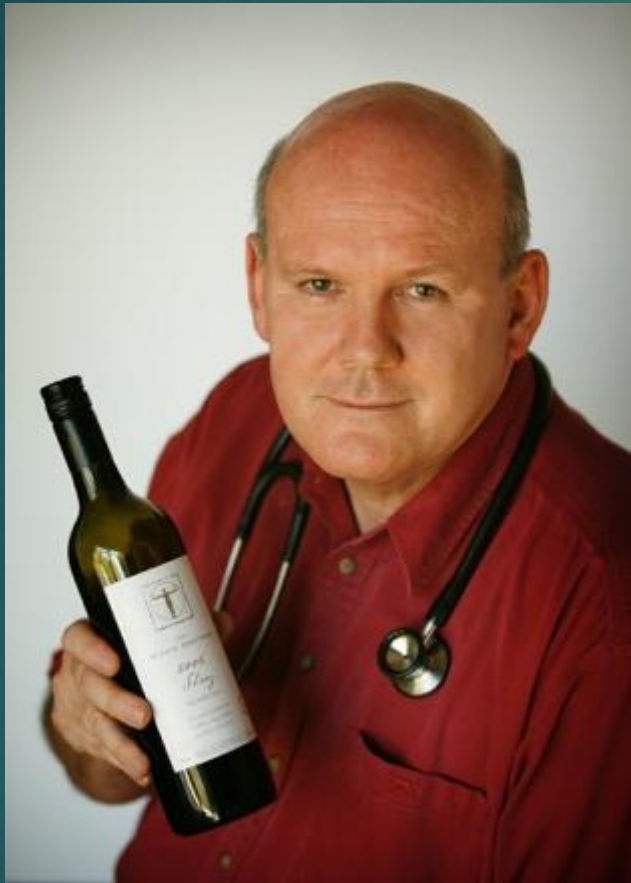
The Wine Doctor Shiraz Barossa Valley, 2016



- ▶ 100 mg / L resveratrol
- ▶ Philip Norrie, MD
- ▶ "World's healthiest wine"
- ▶ 2006, patent 2008
- ▶ 14%

Helps you die young, as late as possible

– *Dr. Philip Norrie*



- ▶ *Australia's Wine Doctors, 1986*
- ▶ 2006 Shiraz, 2008 Chardonnay
- ▶ ResElixir 30 ml bottles
- ▶ Maroon Wines, Napa
- ▶ Charities Ethiopia, Australia

Wherefore Resveratrol?



Beyond Earth

An antioxidant in red wine might power astronauts on Mars, study says



By [Ashley Strickland](#), CNN

🕒 Updated 12:02 AM ET, Thu July 18, 2019

Trinchero Forte Red Wine

Napa Valley 2014



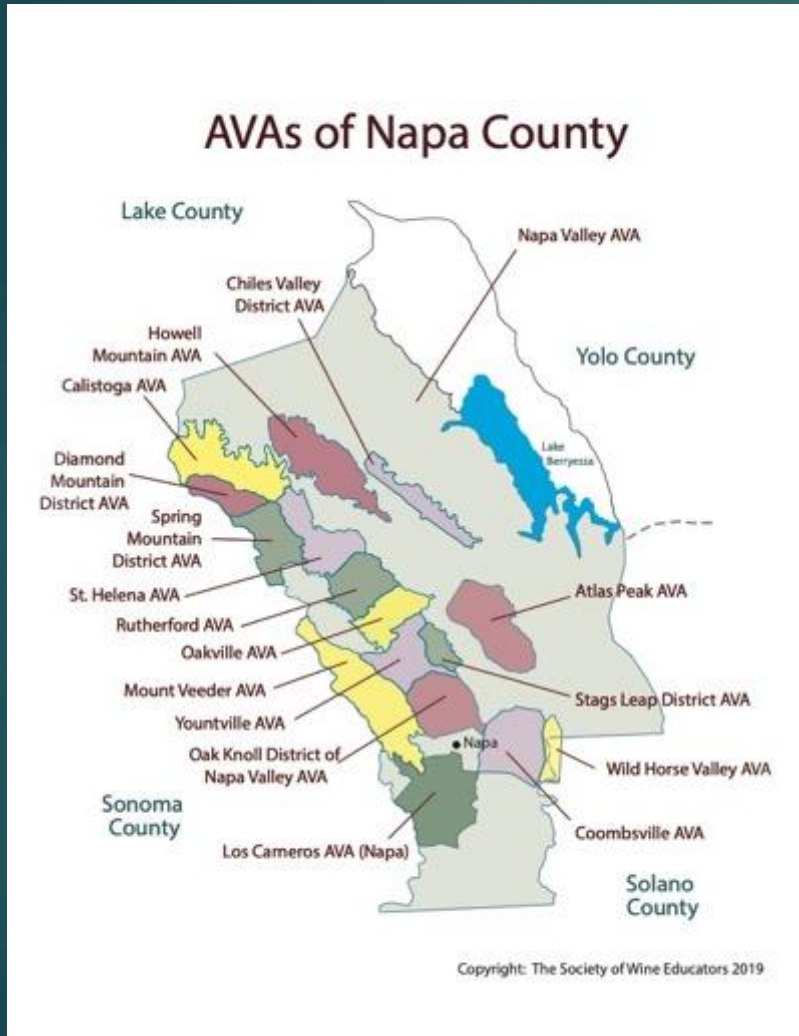
- ▶ Mostly Malbec
- ▶ Rest = PV, CF, PS
- ▶ Atlas Peak (Haystack Vyd)
- ▶ ~ 1,500', Vaca Mtns
- ▶ Volcanic, porous > acidity
- ▶ Cloud's Nest Vyd (Mt. Veeder)
- ▶ Napa–Sonoma boundary, 2,700'
- ▶ 14.9%

Trinchero Cloud's Nest Petit Verdot Mt. Veeder, Napa Valley 2014



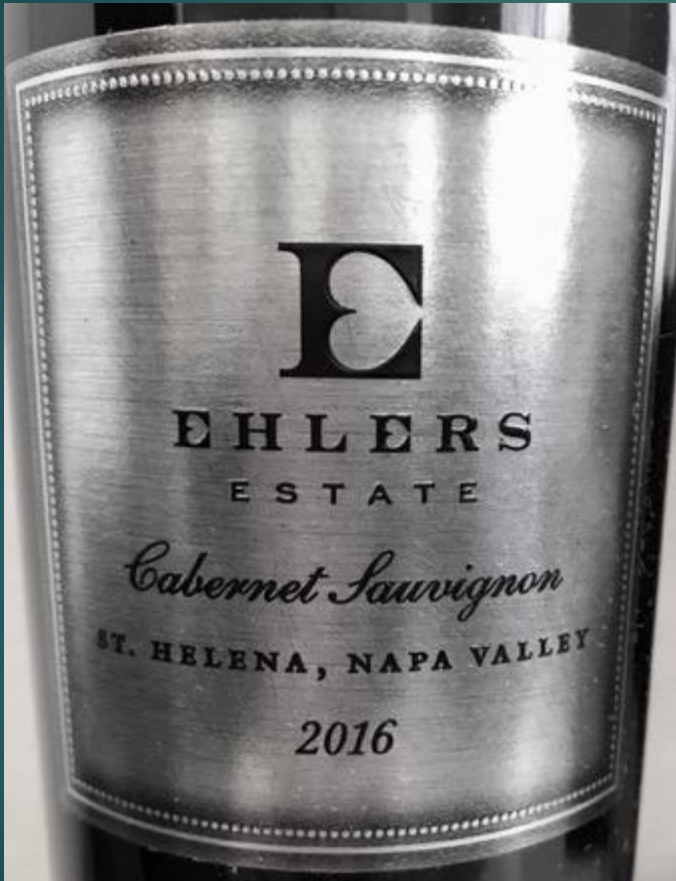
- ▶ 100% Petit Verdot
- ▶ Mt. Veeder, Mayacamas
- ▶ Gravelly sandstone & shale
- ▶ Cool, eastern exposure
- ▶ 20 months, 100% French oak
- ▶ 14.6%

That Mountain Thang



- ▶ Low night temps → anthocyanins
- ▶ Elevation, UV → anthocyanins
- ▶ Water stress → anthocyanins, PAs
- ▶ Temps > 25°C / 77°F → max poly
- ▶ Small berries, thicker skins
- ▶ Low-level nutrients, minerals → anthocyanins & phenolics

Ehlers Estate Cabernet Sauvignon St. Helena, Napa Valley 2016



- ▶ 88% Cabernet Sauvignon, 12% Merlot
- ▶ 2008: Certified Organic (CCOF)
- ▶ Contiguous 42-acre estate vyzs
- ▶ Napa's narrowest point
- ▶ WM Laura Díaz Muñoz
- ▶ Near-perfect vintage
- ▶ Loamy bench soils
- ▶ 14.5%
- ▶ 1,800 cases

History




- ▶ Bernard Ehlers, 1880s
- ▶ 1990s Jean and Sylviane Leducq
- ▶ 1995 replantings, enologist Jacques Boissenot
- ▶ Bordeaux varietals (CS, CF, Merlot, PV, SB)
- ▶ 1996: Leducq Foundation



Blue
Wine?

Alcohol Consumption in Later Life and Mortality in the United States: Results from 9 Waves of the Health and Retirement Study

Katherine M. Keyes , Esteban Calvo, Katherine A. Ornstein, Caroline Rutherford, Matthew P. Fox, Ursula M. Staudinger, and Linda P. Fried

Background: Alcohol consumption in later life has increased in the past decade, and the relationship between alcohol consumption and mortality is controversial. Recent studies suggest little, if any, health benefit to alcohol. Yet most rely on single-time point consumption assessments and minimal confounder adjustments.

Methods: We report on 16 years of follow-up from the Health and Retirement Study (HRS) cohorts born 1931 to 1941 ($N = 7,904$, baseline mean age = 61, $SD = 3.18$). Respondents were queried about drinking frequency/quantity. Mortality was established via exit interviews and confirmed with the national death index. Time-varying confounders included but were not limited to household assets, smoking, body mass index, health/functioning, depression, chronic disease; time-invariant confounders included baseline age, education, sex, and race.

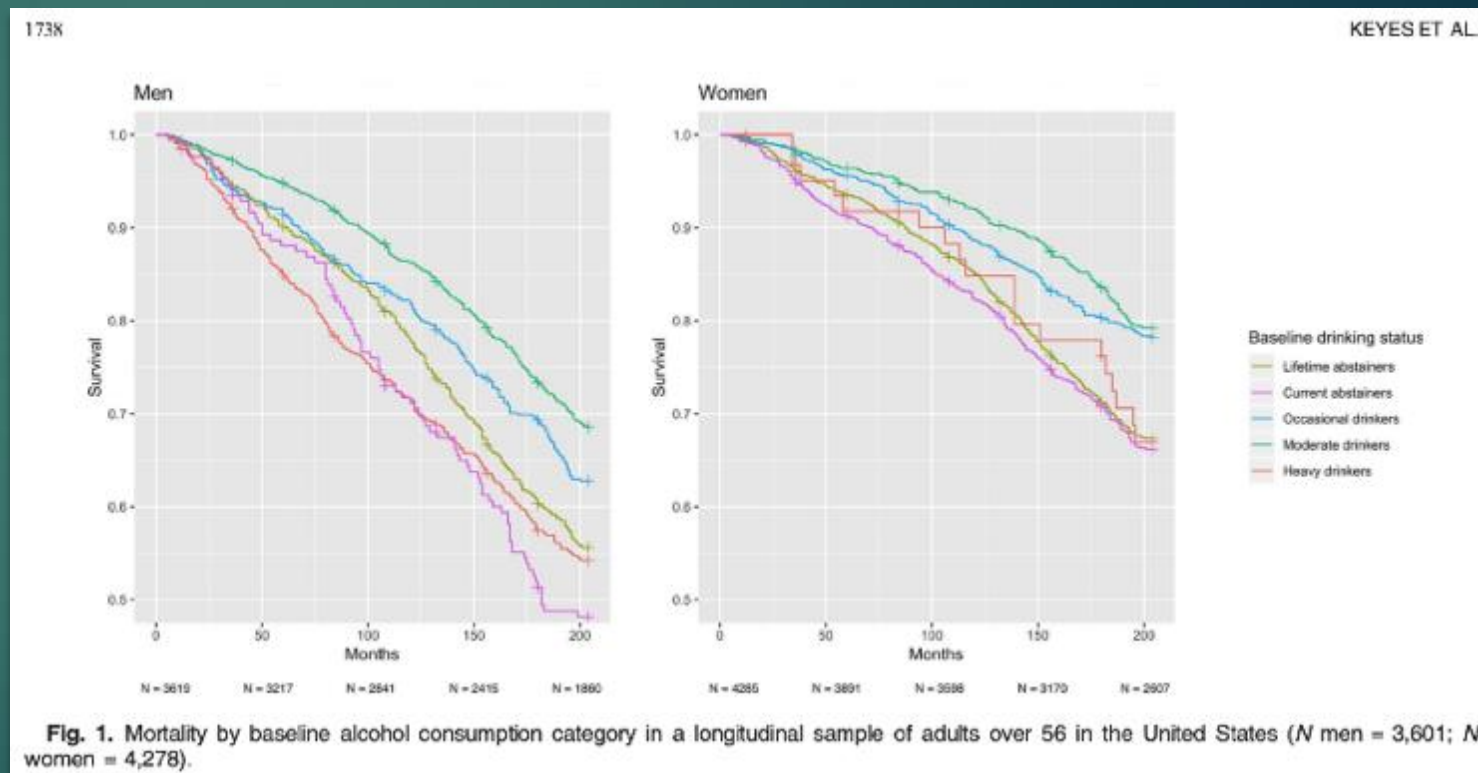
Results: After adjustment, current abstainers had the highest risk of subsequent mortality, consistent with sick quitters, and moderate (men: $HR = 0.74$, 95% $CI: 0.60$ to 0.91 ; women: $HR = 0.82$, 95% $CI: 0.63$ to 1.07) drinking was associated with a lower mortality rate compared with occasional drinking, though smokers and men evidenced less of an inverse association. Quantitative bias analyses indicated that omitted confounders would need to be associated with ~4-fold increases in mortality rates for men and ~9-fold increases for women to change the results.

Conclusions: There are consistent associations between moderate/occasional drinking and lower mortality, though residual confounding remains a threat to validity. Continued efforts to conduct large-scale observational studies of alcohol consumption and mortality are needed to characterize the changing patterns of consumption in older age.

Key Words: Alcohol Consumption, Older Adults, Health and Retirement Study, Mortality, Moderate Drinking.

Alcohol & Mortality

- ▶ 8,000 US adults > 56, ~ 15 yrs
- ▶ Time & other confounders
- ▶ Smokers, M < nonsmokers, F
- ▶ Risk varies for some





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NEWS RELEASE

One in 10 Older Adults Currently Binge Drinks

Jul 31, 2019

Modified Jul 31, 2019

Posted in

[Health and Medicine](#)

Tagged

[Research,](#)

[College of Global Public Health,](#)

[School of Medicine,](#)

[CDUHR](#)

Men, Cannabis Users More Likely to Engage in This Risky Behavior

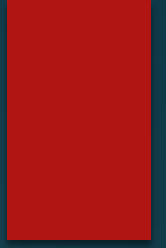
More than a tenth of adults age 65 and older currently binge drink, putting them at risk for a range of health problems, according to a study by researchers at NYU School of Medicine and the [Center for Drug Use and HIV/HCV Research \(CDUHR\)](#) at NYU College of Global Public Health.

The study, published in the *Journal of the American Geriatrics Society*, also finds certain

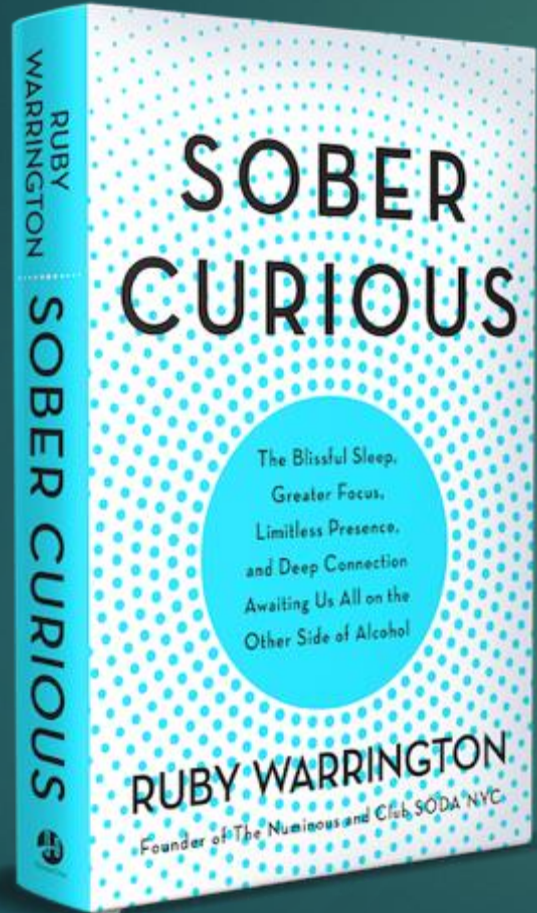


© Getty Images

Moderation: In the Eye of the Beholder?



Sober Curious



- ▶ "Mindful drinking"
- ▶ 'Temporary temperance'
- ▶ Hip sobriety, the New Black
- ▶ #soberissexy
- ▶ 12-step alternatives
- ▶ Nonalcoholic beverages

Want to live longer? Drink alcohol, new study says

– USA Today, July 13, 2019

Want to live longer? Drink alcohol,

Colman Andrews, 24/7 Wall Street Published 10:00 a.m. ET July 13, 2019



Want to live longer? Drink alcohol,

Colman Andrews, 24/7 Wall Street Published 10:00 a.m. ET July 13, 2019



Video source: JAMA

Synergy, Baby

Ellagic acid
Piceid
Proanthocyanins
Anthocyanins
Catechins
Melatonin
Hydroxytyrosol
Caffeic acid
Resveratrol
Quercetin

5 Healthy Habits = 10+ Years



A word cloud on a dark red background featuring various healthy foods and habits. The words are in white and light green. The most prominent words are 'chocolate', 'grapes', 'GREENS', 'guava', 'apricots', 'mustard', 'vegetables', 'plums', 'oranges', 'lentils', 'berries', 'lemon', 'nuts', 'tea', 'apples', 'onions', 'mango', 'grapefruit', 'kiwi', 'cherry', 'soy', and 'cocoa'. The word 'GREENS' is in all caps and is particularly large.

WordItOut

- ▶ No smoking
- ▶ Healthy weight
- ▶ Physical activity
- ▶ Quality diet
- ▶ Moderate alcohol

Mediterranean Drinking Pattern

- ▶ Meals, slowly
- ▶ Small amounts
- ▶ Other beverages
- ▶ Food rules
- ▶ Connection
- ▶ 1–2 non-drinking days / week

Food as Medicine

- ▶ Plant-based > meat

- ▶ Nuts, legumes, whole grains

- ▶ Olive oil rules

- ▶ Portion control

- ▶ Sharing and joy

- ▶ Alcohol in moderation





SOMM

SELECT

TRINCHERO

Family Estates



Wines & Websites

Mazzoni, Colline Novaresi Nebbiolo Del Montereio, Piemonte, Italy, 2016

www.northberkeleyimports.com/wordpress/project/azienda-agricola-tiziano-mazzoni/

WillametteValley Vineyards, Whole Cluster Pinot Noir, Willamette Valley, Oregon 2017

www.wvv.com

Cantine Lonardo Taurasi Aglianico 2012

www.polanerselections.com

Vinos1750, Bodega Uvairenda, Tannat, Samaipata, Bolivia 2016

www.vinos1750.com

Bending Branch Winery Tannat CM, Newsom Vineyard, Texas High Plains 2014

www.bendingbranchwinery.com

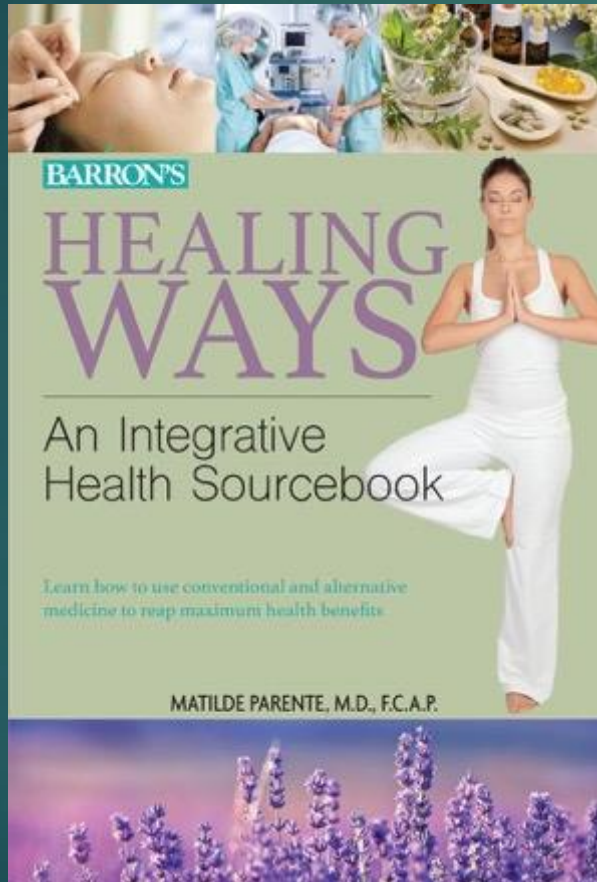
Wines & Websites (cont'd)

- ▶ The Wine Doctor Shiraz, Barossa Valley, Australia 2016
 - ▶ <https://maroonwines.com>
- ▶ Trinchero Forte Red Wine, Napa Valley 2014 &
- ▶ Trinchero Cloud's Nest Petit Verdot Mt. Veeder, Napa Valley 2014
 - ▶ www.trincheronapavalley.com
 - ▶ www.tfewines.com
- ▶ Ehlers Estate Cabernet Sauvignon, St. Helena, Napa Valley 2016
 - ▶ www.ehlersestate.com

“Whether wine is a nourishment, medicine
or poison is a matter of dosage.”

– Paracelsus
(1493–1541)

Thank You!



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www.writeonwines.com



[@winefoodhealth](https://twitter.com/winefoodhealth)