

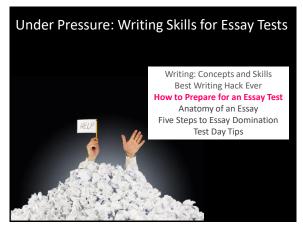
# Transitional Words and Phrases

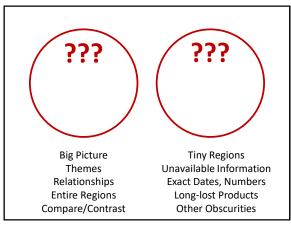




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- ❖ To demonstrate an effect:
  - ❖ as a result, therefore, subsequently
- ❖ To contrast multiple ideas:
  - although, even so, despite, regardless
- ❖ To provide clarification:
  - in other words, to clarify, to rephrase, that is

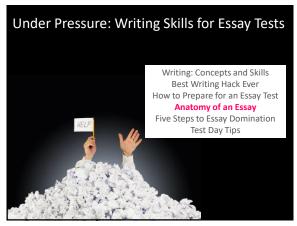


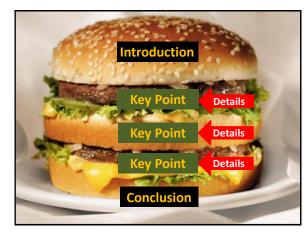


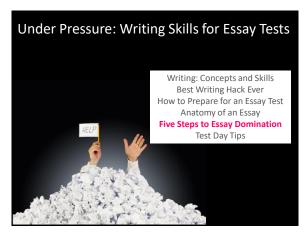
- Review material frequently
- Create outlines for an entire region/chapter
- Review notes for recurring themes (LTGST)
- Comparison Charts for compare/contrast
- · Practice critical and analytical skills
  - Ask WHY?
- Summary notes
  - Based on a range of resources/books/classes
- Visual mapping for topics that re-occur
  - For instance, Chardonnay across the world
- Keep up with news and trends



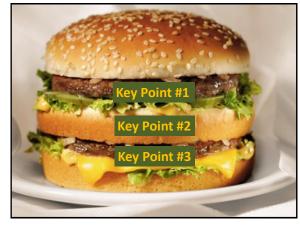




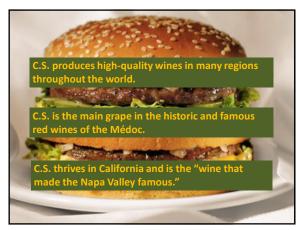






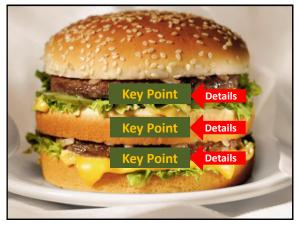


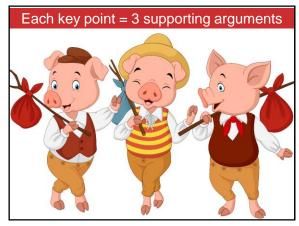
Discuss the Cabernet Sauvignon grape variety and why it is planted throughout the wine making world. Compare and contrast a typical high-quality Cabernet Sauvignon from the Médoc with Cabernet Sauvignon from the Napa Valley via a discussion of viticulture, vinification, and style.

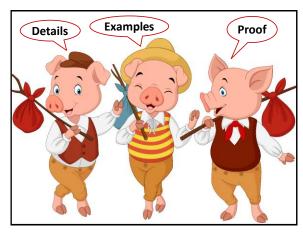




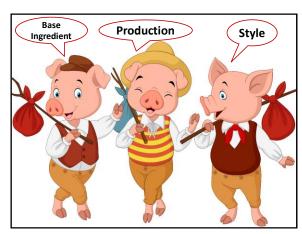
## Step 2 Details

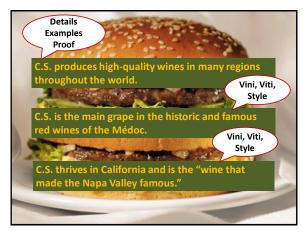












#### **KEY POINTS**

C.S. produces highquality wines in many regions throughout the world

C.S. is the main grape in the historic and famous red wines of the Médoc

C.S. thrives in California and is the "wine that made the Napa Valley famous."

#### **DETAILS/EXAMPLES/PROOF**

- Thick-skinned, easy to grow, adaptable to many different soil types & climates
- Wines are recognizable as C.S. regardless of growing region
- High tannin, structured wines—varietal or blend
- Viti—high-density plantings, gravel soils, guyot
- training, crop thinning, hand harvest Vini—cement, wood, or stainless ferment, typically blended, new French oak barrels
- Style-high tannin, full-bodied, med (+) alcohol, integrated oak, meant for aging
- Viti—low-density, high training/cordon, mod-high
- yields, long hang time, mechanized harvest Vini—temp-control ferment, neutral wood or stainless, extended maceration, variable use of barrels, may be 75% to 100% C.S.
- Style—fruit forward, high (but managed) tannins, medium/full- bodied, high alcohol, significant oak, consumed young or aged

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Discuss the Cabernet Sauvignon grape variety and why it is planted throughout the wine making world. Compare and contrast a typical high-quality Cabernet Sauvignon from the Médoc with Cabernet Sauvignon from the Napa Valley via a discussion of viticulture, vinification, and style.

Key Point #1: Cabernet Sauvignon produces high-quality wines in many regions throughout the world.

- infougniout the Worna.

  Thick-skinned, easy to grow, adaptable to many different soil types & climates
  Wines are recognizable as C.S. regardless of growing region
  High tannin, structured wines—varietal or blend

Key point #2: Cabernet Sauvignon is the main grape in the historic, famous red wines of the Médoc.

Viti—high-density plantings, gravel soils, guyot training, crop thinning, hand harvest

Vini—cement, wood, or stainless ferment, typically blended, new French oak barrels

Style—high tannin, full-bodied, med (+) alcohol, integrated oak, meant for aging

Key Point #3: Cabernet Sauvignon thrives in California and is the "wine that made

Napa Valley famous."

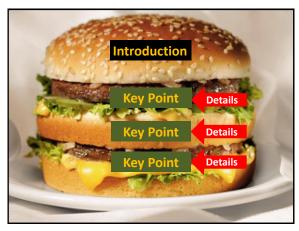
• Viti—low-density, high training/cordon, mod-high yields, long hang time,

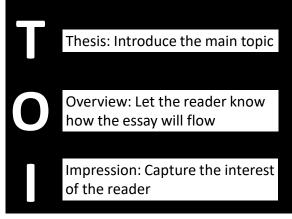
- mechanized harvest
  Vini—temp-control ferment, neutral wood or stainless, extended maceration,
- variable use of barrels, may be 75% to 100% C.S. Style–fruit forward, high (but managed) tannins, medium/full- bodied, high alcohol, significant oak, consumed young or aged

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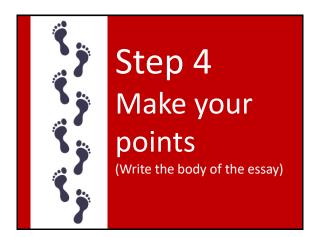


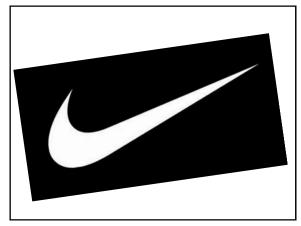
### Step 3 Introduction



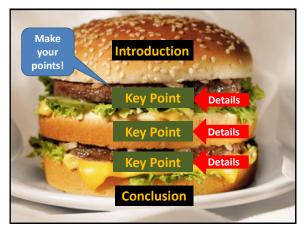


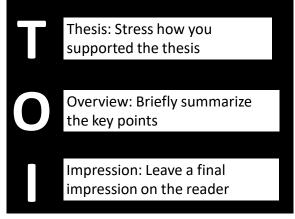




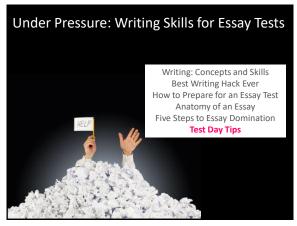








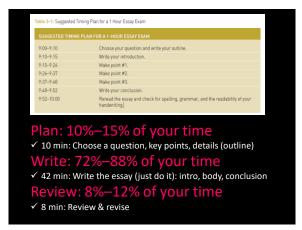
Cabernet Sauvignon is a hardy, thick-skinned, reliable grape variety that has spread from its native home in Bordeaux to worldwide popularity. While many winemaking countries and regions produce their own unique style of Cabernet-based wines, the traditional, blended, terroir-driven wines of the Médoc, as well as the popular, full-bodied, richly fruit-forward wines of Napa, are among the finest.















When studying for an essay test, you want to focus on the

rather than the rabbit hole.

59

In order to maintain your audience's interest, you should vary your

structure whenever possible.

Ais often used as a metaphor for the 3 parts of an essay (introduction, body, conclusion).	
61	
A proper paragraph should demonstrate	
, , and ;	
as well as sufficient supporting details.	
62	•
To avoid jumping from topic to topic, you should weave your ideas, sentences, and paragraphs together with effective	

There's no way around it—if you want to improve your timed writing skills, you need to

64

For a timed essay, you should create a quick outline that lists your

\_\_\_\_\_ and

before you begin writing.

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