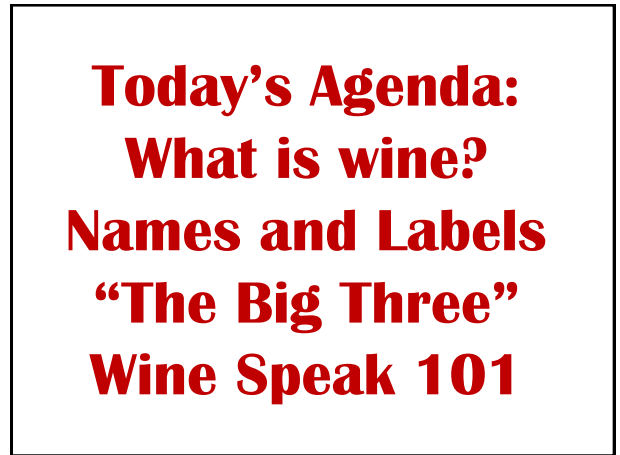
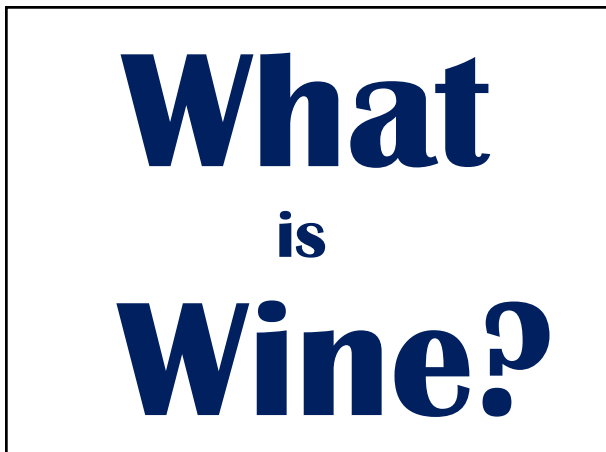




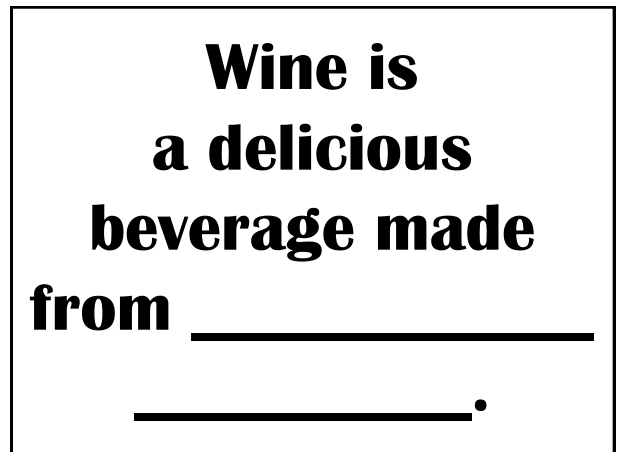
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4

Names and Labels

5

**Wine named for a
grape _____
is called a
_____ wine.**

6

**What are some examples of
varietal wines?**

7

**Some wine is
named for its
region of
_____ origin.**

8

What are some examples of regional wines?

9

Some wine names are more.... complicated.

10

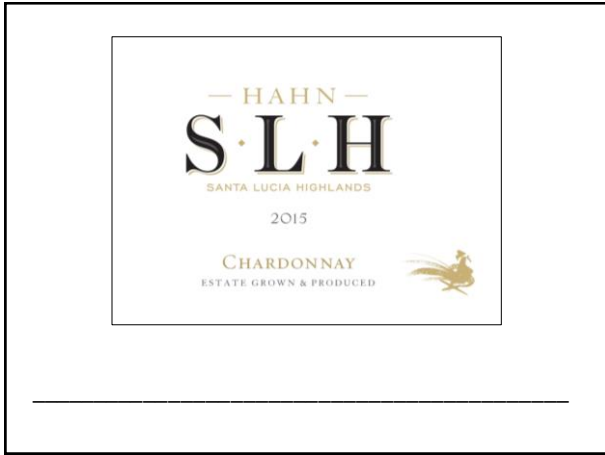
What are some examples of other types of wine names?

11

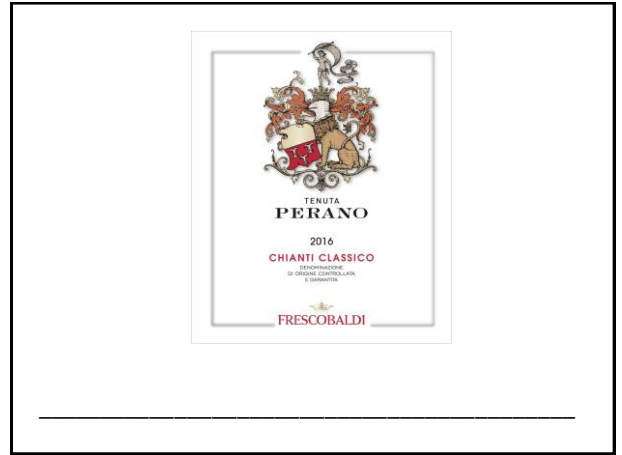
The complete I.D. of a wine should include:

- **The producer**
 - **(winery, estate, brand)**
- **The name of the wine**
- **The region of origin**
- **The Vintage Date (if any)**

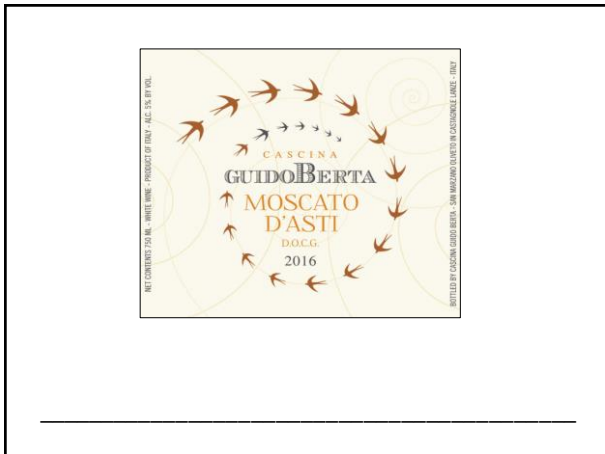
12



13



14



15

The
**Big
Three**

16

The flavor of the wine in your glass depends on 3 things:

17

Grapes

18



Most of the grapes used in the production of quality wine are:



19



White wine is (typically) made from white grapes.

20

The "Big Six" White Grapes



Sémillon * Viognier * Pinot Blanc * Gewürztraminer * Albariño * Torrontés

21

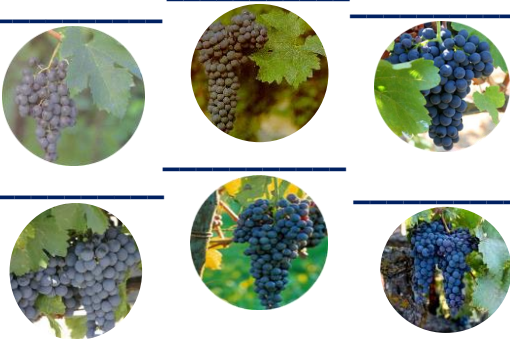


The color comes from the skins

Red wine is made from (mostly) red grapes.

22

The "Big Six" Red Grapes

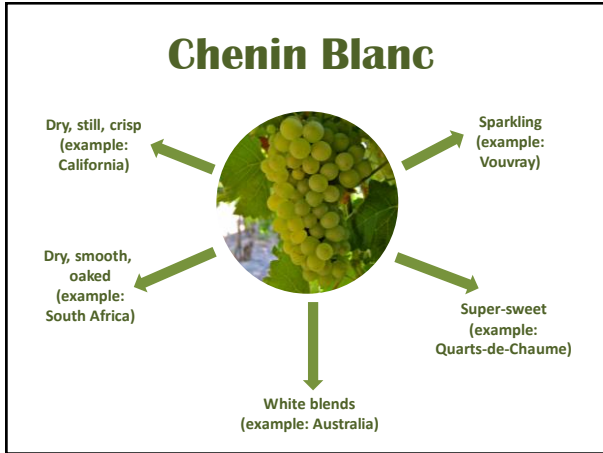


Cabernet Franc * Grenache * Gamay * Tempranillo * Sangiovese * Nebbiolo

23

Guy/Gal

24




25



26

White Wine: Harvest



Grapes are harvested in the fall

- August through October in the Northern Hemisphere
- February through April in the Southern Hemisphere

Winemaker options:

- Hand-harvest or mechanical harvest
- Ideal level of ripeness—sugar levels/potential alcohol; phenolic ripeness
- Special circumstances: late-harvest wines, ice wines, botrytis-affected wines

White Wine: Crush/Press


Grapes may be sorted/MOG removed

Crushing breaks the skins of the grapes and pressing separates the juice from the solids

- For white wines, these are generally done at the same time


Winemaker options:

- Timing of crush and press (skin contact?)
- Type of equipment
- Must adjustment/use of sulfur dioxide



27

White Wine: Fermentation



$\text{Sugar} + \text{Yeast} = \text{Alcohol, Carbon Dioxide, and Heat}$

White wine fermentation typically takes about one to two weeks

Winemaker options:


- Choice/type of yeast
- Type of container: stainless steel, oak barrels, concrete eggs, etc.
- Temperature control
- Malolactic fermentation
- How/when to end fermentation

White Wine: Aging/Blending (Post-Fermentation)

Most wine will be clarified/stabilized at some point in time

Winemaker options:

- Lees contact
- Aging/how long/type of container
- Oak is sometimes used, but not all styles of white wine require it
- Blending or single-varietal?



28

White Wine: Bottling

Bottling might actually = packaging (cans, boxes, tetra-packs)

Winemaker options:

- Type of bottling line
- Type of closure
- Is the wine matured in the bottle before release, or is it good-to-go?



29

Syrah/Shiraz

Dry, still, tannic
(example:
Cornas)

Sparkling
(example:
Australia)

Dry, still,
smooth,
(example:
Australia)

Rosé
(example:
California)

Red blends
(example: Southern Rhône)



30

Red Wine Production

Harvest

Crush

Fermentation

Press

Aging/
Blending

Bottling

(super-simplified)



31

Red wine: Harvest

Red grapes typically take about two weeks longer to ripen than white grapes

Winemaker options:

- Hand-harvest or mechanical harvest
- Ideal level of ripeness
 - Sugar levels/potential alcohol
 - Physiological/phenolic ripeness—tannin, anthocyanin (color)



Red wine: Crush

Most red grapes are crushed to allow the juice to flow, but the skins are retained along with the juice

Winemaker options include:

- Destemming
- Type of equipment used
- Cold soak
- Must adjustments/use of sulfur dioxide
- Not to crush some or all the grapes



32

Red wine: Fermentation

Red wine fermentation typically lasts about 10 to 14 days.

Winemaker options include:

- Choice/type of yeast
- Type of container: stainless steel, oak barrels, concrete eggs, etc.
- Temperature control, closed tank or open top
- Cap Management
- Malolactic fermentation



Red wine: Press

At some point in time, the wine is pressed (separated from the grape solids)

Winemaker options:

- Timing/extended maceration
- Type of equipment/amount of pressure



33

Red wine: Aging/Blending (Post-Fermentation)

Most wine will be clarified/stabilized at some point in time

Winemaker options:

- Aging/how long/type of container
 - Oak is often used/especially in high-end wines
 - What type of oak, new or used barrels, toast levels
- Micro-oxygenation
- Blending or single-varietal?



Red wine: Bottling

Bottling might actually = packaging (cans, boxes, tetra-packs)

Winemaker options:

- Type of bottling line
- Type of closure
- Is the wine matured in the bottle before release, or is it good-to-go?



34

Ground

35

Wine is made in many parts of the world
Production is centered in the temperate latitudes of 30° to 50°



36



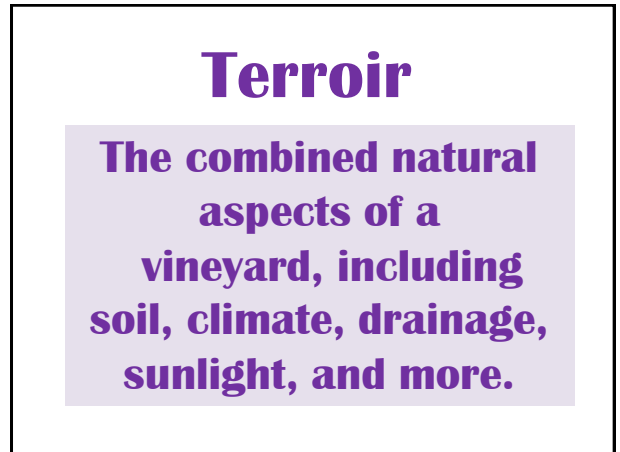
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38



39



40

What are some well-known examples of terroir?

41

Appellation

A legally defined and protected geographical indication used to identify where the grapes were grown and where the wine is made

42

AVA – American Viticultural Area (USA)

GI – Geographical Indication (Australia)

AOC – Appellation d'Origine Contrôlée (France)

DO – Denominación de Origen (Spain)

DOCa – Denominación de Origen Calificada (Spain)

DOC – Denominazione di Origine Controllata (Italy)

DOCG – Denominazione di Origine Controllata e Garantita (Italy)

43

Wine Speak


101



44

**Tastes =
Perceived on the
palate (tongue,
taste buds)**

Tastes most often found in wine =
Sweet, acid,
bitter



45

Dry = Not Sweet

Sweetness:

- Dry
- Off-dry
- Semi-Sweet
- Sweet
- Luscious



46

Acidity provides a refreshing “zing”



Soft, Fresh, Lively, Tart




**Too little: Flabby, flat
Too much: Sour**

47

Body = weight or mouthfeel


- Light-bodied
- Medium-bodied
- Full-bodied



48

Aromas = olfactory sensations

- Fruity
- Floral
- Herbal/Vegetative
- Spices/Baking Spices
- Grassy
- Mineral
- Oak/Woodsy
- Butter
- Smoke
- Coconut...



**Flavors =
A combination of
taste, aroma, and
texture**

49

CHEAT SHEET

White Wine Flavors:



Lemon.....Lime.....Green Apple.....Apricot

50

CHEAT SHEET

Red Wine Flavors:



Cherry.....Berry.....Smoky.....Spice

51

**Let's
Review**



52

A wine that is named for its main grape is known as a

_____ wine.

53

The leading grape species for quality wine is

_____.

54

The "big six" white grape varieties include:

55

The "big six" red grape varieties include:

56

**The combined natural aspects
of a vineyard is often
referred to as:**

_____ .

57

**A legally-defined wine
region is known as a(n)**

_____ .

58

AVA stands for:

_____ .

59

**The three taste components
most often found in wine are:**

_____ .

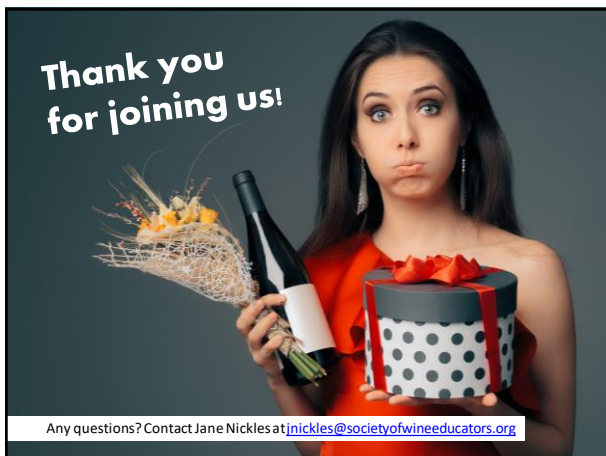
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What is Miss Jane's "cheat sheet" for white wine flavors?

61

What is Miss Jane's "cheat sheet" for red wine flavors?

62



63



64