

Intro to wine & wine tasting!

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Did you know?

Wine grapes:

- Are ½ the size of regular grapes
- Have seeds
- Have thick skins
- Are much sweeter than regular grapes!



Wine trivia & wine terms!

How long do grapevines take to grow grapes?

When are grapes harvested?

What is vintage?

What is a single varietal wine?

What is a wine blend?

What is a trellis?

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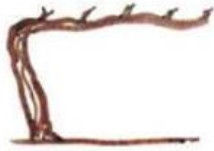
What is a single varietal wine? A wine made with just one grape variety

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What is a trellis? A wooden structure used to support grape vines as they grow



Using a trellis to grow grapevines... which way is best?



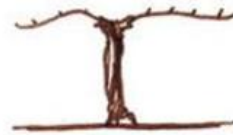
single cordon



double cordon



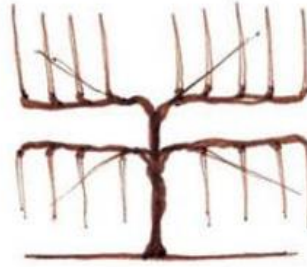
single guyot



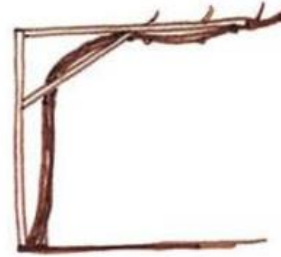
double guyot



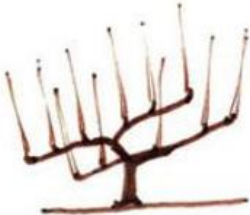
geneva double curtain



scott henry



pergola



lyre



goblet / head



basket / kouloura

What is Terroir?

The characteristic taste and flavor imparted to a wine based on how it was GROWN and PRODUCED

Combination of:

- Climate (hotter = more alcohol since grapes ripen faster & produce more sugar which ferments into alcohol)
- Soil (nutrients affect the flavor)
- Terrain (elevation, slope, flora in the area – affects differences in temperature between day and night, the thickness of the grape skin due to amount of UV radiation, how much water reaches the vines)
- Tradition (aged in oak barrels versus metal barrels, floating vineyards in Thailand, etc.)

Wine 1: Sauvignon blanc

Hold wine glass from the stem, so as not to change the temperature of the wine

What is the color?

What might you smell & taste in white wine?

- Citrus fruits: Lemon, grapefruit
- Stone fruits: Nectarine, pear, peach, apricot, apple
- Tropical fruits: Mango, passion fruit, kiwi, leechiee
- Honey?

What other qualities to discuss?

- Aromas: Grassy, herbal, floral
- Sweetness: How sweet or dry (not sweet) is the wine?
- Acidity
- Tannin: Lots of tannin = more bitterness, makes tongue dry out, longer taste in your mouth... more healthy! Produced by letting the seeds and skins of the grapes sit in the wine while it is aged
- Amount of alcohol
- Body: How viscous the wine is, does it have “legs”?
- Complexity: Does the taste change over time?
- Finish: What flavor lingers in your mouth after you drink?

Wine 1: Sauvignon blanc

Sauvignon blanc is usually:

Citrusy

Herbal

Light bodied

Great with fish, white meat, yogurt, salad, sushi, cheeses

Wine 2: Cabernet sauvignon

What is the color?

If with a friend, might blindly smell both wines to determine which is white

What might you smell & taste in red wine?

- Red fruits: Cherries
- Black fruits: Plum, blackberries
- Pepper/spice? Earthiness? Leathery flavor?

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Wine 2: Cabernet sauvignon

Cabernet sauvignon is usually:

Dry

Lots of tannin

Full bodied

Great with red meat, nuts, dry cheeses (Manchego, parmesan), blue cheeses, chocolate

Wine 3: Sparkling wine

Types of sparkling wine?

- Champagne (French)
- Prosecco (Italian)
- Cava (Spanish)
- Sparkling wine (American)

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Wine 3: Sparkling wine

**With the exception of Champagne,
sparkling wines are often about ripe fruit with aromas of
apples, melons, lemons, etc.**

Champagne is the most expensive of the sparkling wines!