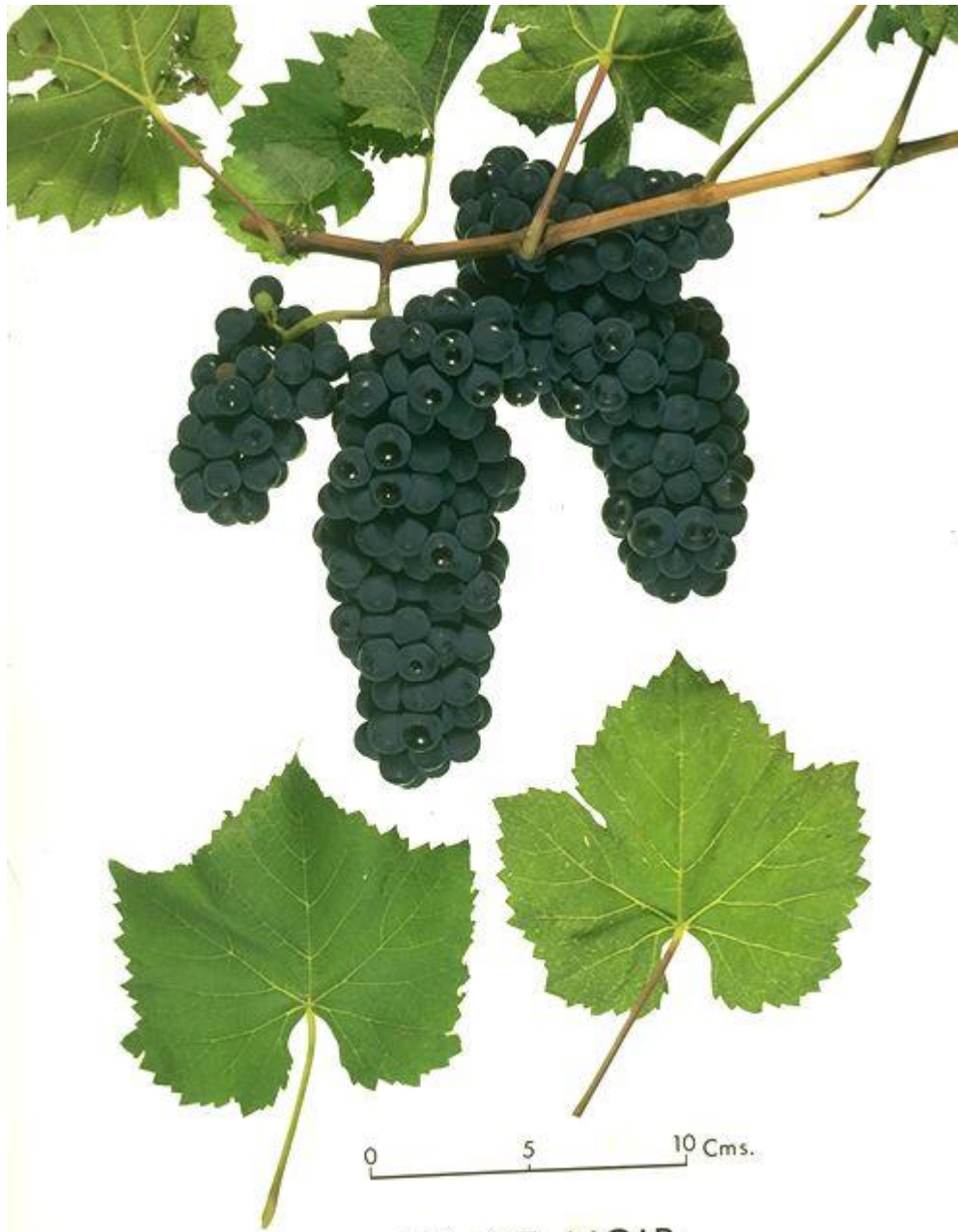


Pinot noir baco noir gamay
noir



PINOT NOIR

Week 2 Quiz

- what is the most planted variety in the Bordeaux region
- where is merlot dominant in the Bordeaux region
- versus cabernet which variety ripens earlier (all things being equal)
- when we say merlot is softer than cab – what do we mean
- what is merlot viticulture Achilles heel
- where does Carmenera originate from
- where is Carmenera predominantly grown?
- Which ripens later merlot or Carmenera, what about cab
- When did Carmenera arrive in Chile, what did they think they were buying
- Where is Malbec found in France
- Which new world region is the dominant producer of Malbec
- What event displaced Malbec from the Bordeaux region

Pinot noir

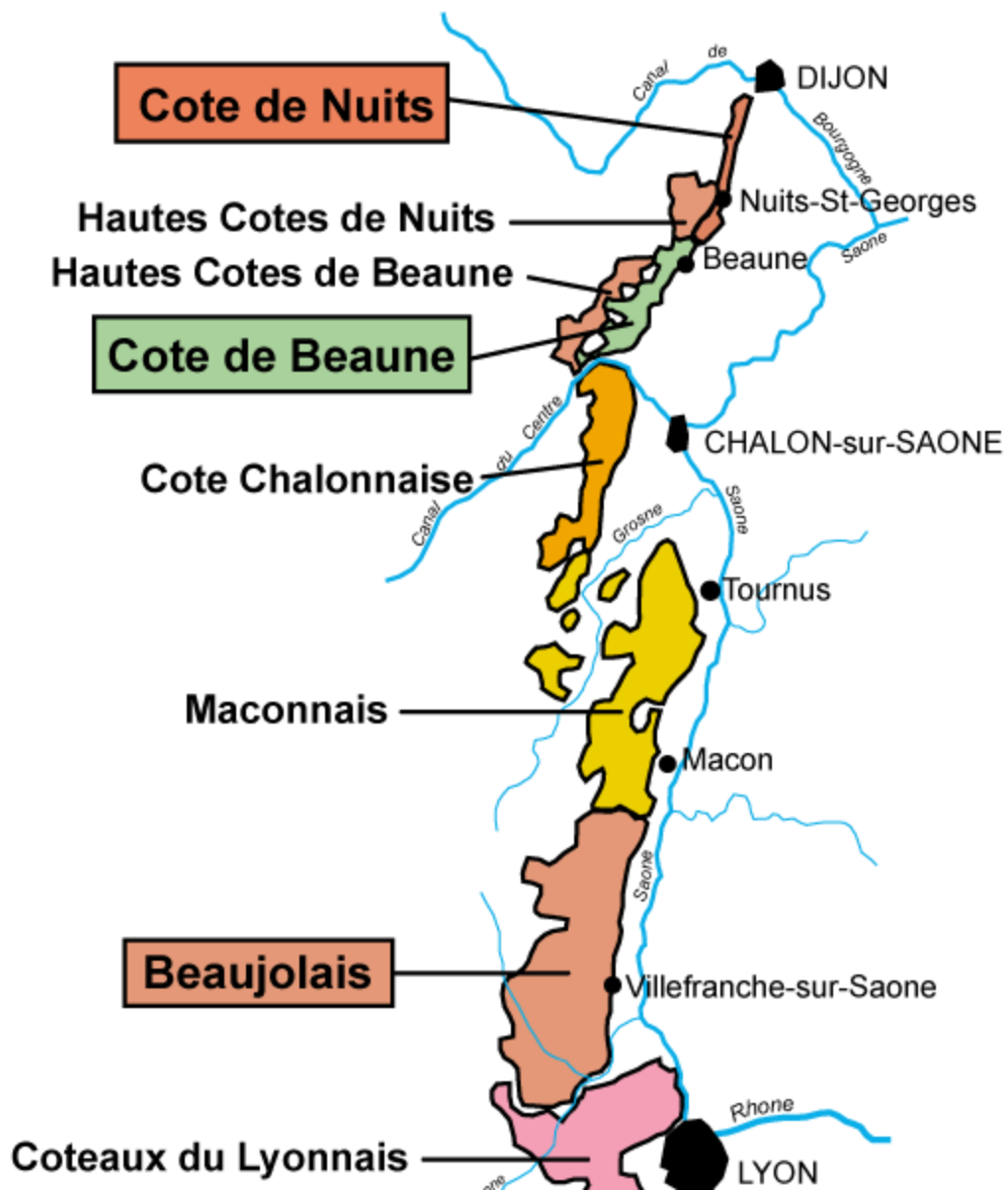
- ancient grape variety
- extensively used in Champagne and Methode Champenoise Sparkling wines
- more Pinot noir grown in Champagne than any other appellation, comprises 1/3 of the Champagne vineyard area
- considered the “Holy grail” in winemaking
- this variety mutates easily
- The cool climate grape
- Fabulous with Salmon, mushroom dishes, fowl

Pinot noir winemaking choices

- stems
- cold maceration
- a portion of whole clusters or whole berries
- Saignee (bleeding)
- Chaptalization usually employed in Burgundy
- gentleness in all aspects of the winemaking process is followed
- the cap is punched down (pigeage) by hand
- must is usually fermented in small quantities
- post fermentation maceration is usually not necessary due to the lack of tannin
- handling (racking) is minimal, if any
- Gravity instead of pumps
- unfinned and unfiltered is common
- oak ageing 6-18 months depending on the concentration of the wine
- some winemakers choose heavy toast barrels
- never blended except in Bourgogne Passetoutgrains (2/3 Gamay, 1/3 Pinot Noir)

Chablis

Including Beaujolais & Chablis



Pinot - wine geography

- www.discovercaliforniawines.com/discover-california/wine-map-winery-directory/
- www.winesofnz.com/Regions.aspx
- www.Winesofontario.org
- <http://henryofpelham.com/the-niagara-escarpment-weather-and-wine/>
- Niagara Peninsula vs Prince Edward County magnesium (dolomitic) vs calcium based limestone

- <http://www.pinotnz.co.nz/>
- <http://www.burgundy-wines.fr/>

Gamay noir au jus blanc

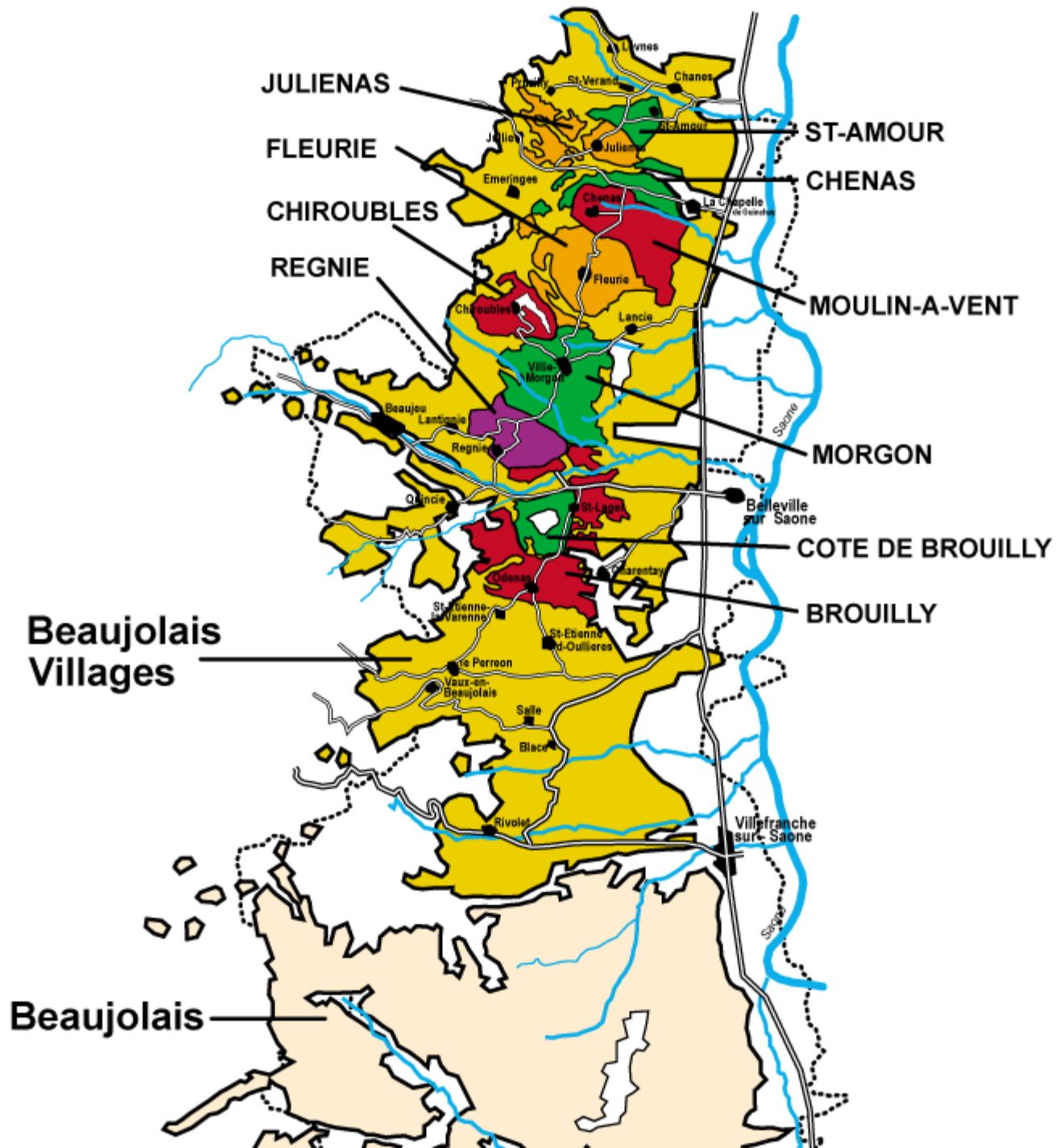
- Full name is “Gamay noir au jus blanc” referred to as Gamay
- Originated in Burgundy region
- Banned from the Côte d’or in 14th century
- the grape variety of the Beaujolais appellation (99%)
- the grape variety best suited to the carbonic maceration technique
- rarely blended and only with Pinot noir (Passetoutgrains in Burgundy).

Burgundy vs Beaujolais

- Cru Beaujolais is grown in the pockets of granite/schist soils, the rest on pierres dorees (stoney soils)
- Burgundy is mainly limestone soils, Beaujolais is mainly granitic/stoney soils
- Burgundy – grand crus are usually on the stoniest and most limestone soils usually on the mid slope. Limestone aside, cool growing season is key
- Cote d'Or – is less than 50 km long – tiny

Nouveau

- use of carbonic maceration
- whole bunches are placed in a tank
- the tank is filled with carbon dioxide and sealed
- the berries at the bottom are crushed and undergo regular fermentation and the uncrushed berries undergo intra cellular fermentation .Enzymes not yeast carry out the fermentation
- after 2-3 weeks the must is pressed
- early November the wine is fined, filtered and bottled, sold on the third Thursday in November
- technique decreases tannins, acidity, increases fruitiness
- Time between harvest and bottling - less than 8 weeks



Baco noir

- Hybrid developed in France in 1902 by Francois Baco
 - Folle Blanche (*Vitis Vinifera*) and unknown (*Vitis Riparia*)
- Twice as much colouring matter as Cabernet Sauvignon
- High acidity
- www.Winesofontario.org

vitis

- Over 8,000 different grape varieties have been identified, 60 or so species of Vitis
- Vitis Vinifera, Native Varieties, French Hybrids, Crosses and Mutations
- **Native varieties** (native to Northeastern North America)
 - Vitis labrusca, Vitis riparia, Vitis berlandieri and Vitis rupestris
- Used extensively as rootstock in the fight against phylloxera
 - Vitis riparia, Vitis berlandieri and Vitis rupestris
- Native Varieties are more tolerant (not resistant) to phylloxeras and are more tolerant of cold (-45C)
- **Hybrids** are vines whose parents are of different vine species
 - Vitis Vinifera x Native Varieties = French (french-American) Hybrids
- **Crosses** - created by crossing two vine varieties of the same species eg Pinotage = cross between Pinot Noir and Cinsault
- **Mutations** - Result of spontaneous changes to genetic material occurring during cell division eg Pinot family