

Week 1

Chardonnay, Viognier, Albarino

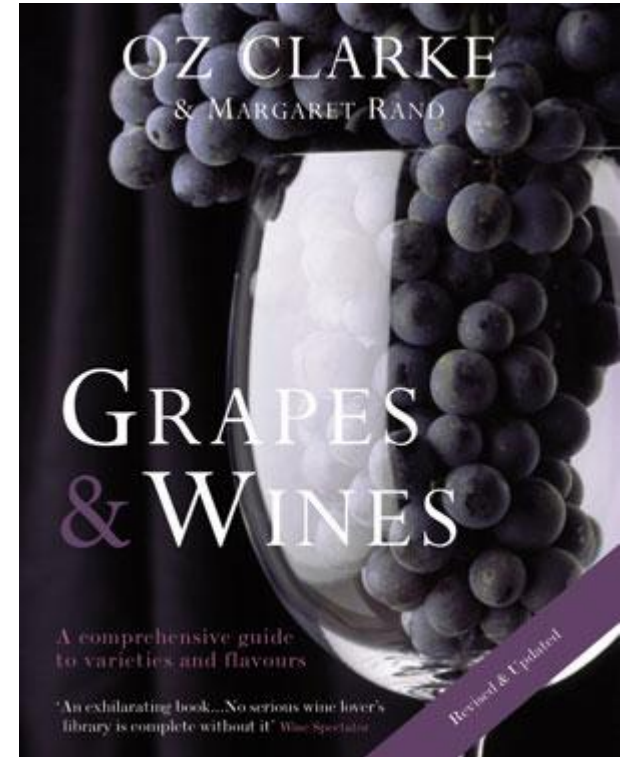
Our Goal

- The purpose of Professional wine tasting is not to be able to recognize the wine, but to be able to strip the wine to its component parts and describe these and to make judgements based on these

Hugh Johnson?

Books you will want to purchase

- Andrea Immer: Great Tastes made Simple
- Oz Clarke: Grapes & Wines
- James Halliday: the art & Science of Wine
- Jancis Robinson: Oxford Companion to wine
- Emile Peynaud: Knowing and Making Wine



Homework

- Lemon wedge - acid
- Vodka – Hot
- Berry jam/syrup – jammy
- Green Banana – tannin
- Oversteeped tea – bitter
- Bourbon - oak



Mouthfeel

- Maybe the biggest difference between old world and new world?
- Thin, tart, crisp, mouthwatering, acidic
- Austere, grippy, astringent
- Silky, velvety, smooth
- Rich, oily, thick, viscous, unctuous, creamy

White wine making

- Destem/crush or whole cluster press
- Press
- Protective vs Oxidative (brown juice or green)
- Ferment in Stainless steel tank
- Yeast selection (native or cultured)
- Cool ferment
- No malo (malo-lactic conversion)
- Short tank ageing
- Cold stabilize
- Finer/filter/nothing
- bottle

Burgundian Winemaking

- Brown juice (oxidative juice handling)
- Wild/native yeasts
- Ferment in small barrels (barrique)
- Warmer fermentation
- Small barrel ageing
- Sur lie ageing
- Malo-lactic conversion

Chardonnay

- Queen (along with Riesling) of white grapes
- Origin Burgundy
- Along with pinot noir, the base of Champagne and most fine sparkling wines
- The winemakers grape
- Chardonnay + Oak = love

Chardonnay flavours

From the fruit

- Grapefruit/citrus
- Green apple
- Mineral (soil dependent)

From the Barrel

- Vanilla
- Wood/oak/cedar
- Sweet spice (clove, cinnamon)
- Coffee
- Toast
- smoke
- Deeper colour
- Tannin

Useful web sites

- www.Chardonnay-du-monde.com
- www.Winespectator.com/videos
- Burgundy – www.burgundy-wines.fr
- California – www.discovercaliforniawines.com
- Niagara – www.winesofontario.org
- www.Rhone-vins.com
- www.RiasBaxiaswines.com

Oak

- Barrels, planks, blocks, chips, dust
- Size
- Age
- Origin
- Aroma, flavour, color, tannin
- Rounding out of the wine

viognier

- Native to Rhone Valley
- Difficult to cultivate
- Almost extinct 50 years ago
- Aromatic and full bodied
- Best expressions in mediterranean climates
- Saved by the Rhone rangers
- AOC & blending
- In 2004, DNA profiling conducted at University of California, Davis showed the grape to be closely related to the Piedmont grape Freisa and to be a genetic cousin of Nebbiolo
- In the Côte-Rôtie AOC up to 20% of red wine blends can include Viognier though most growers add no more than 5%

Picture from
tablascreek.com



Albarino

- White Rhine?
- Green Spain
- Rias Baxias, Vinho Verde
- Fashionable
- Pair with seafood
mmm sardines