

# Wine Appreciation

## Wine Making

Wine has been made for hundreds of years by the process of fermentation.

**Crush Grapes → Sugar (in juice) + Yeast (a non-harmful microorganism) → Wine (alcohol)**



**Merlot**



**Zinfandel**



**Pinot Noir**



**Pinot Grigio**



**Chardonnay**



**Chenin Blanc**



**Nebbiolo**

## Wine Designation:

- An "appellation" is a geographical indication used to identify where the grapes for a wine is grown
  - For example "North Coast" American Viticultural Area
- A "varietal" name can only be used when made predominantly with one grape variety (usually defined by law as a minimum of 75% or 85%)
  - For example, Cabernet Sauvignon or Chardonnay
- Blended wines are blended from different grape varieties of the same vintage (year)
  - For example, Bordeaux Blend or Rhone Blend

## Wine Flavor:

- Complex flavors come from a wide number of influences:
  - Soil type and quality
  - Plants of the regional
  - Climate
  - Geographical region of world



## Food and Wine Pairing

### The Reds

#### Zinfandel

- Originating in California
- Deep red
- Full-bodied with spicy, citrus, dark cherry and raspberry aromas
- Best served slightly below room temperature

#### Pinot Noir

- Originating in France
- Pale red
- Light and earthy with leather, oak, plum, raspberry, strawberry and vanilla aromas
- Best served slightly below room temperature

#### Merlot

- Originating in France
- Deep red
- Cherry, orange, plum and violet aromas
- Best served slightly below room temp

#### Cabernet Sauvignon

- Originating in Italy and France
- Deep red
- Rich with an aroma of Black Current
- Best served slightly below room temp

#### Shiraz

- Originating in Australia
- Deep Red
- Rich, full-bodied with spicy blackberry, plum, and pepper aromas
- Best served slightly below room temperature



Best enhanced with red sauce pasta dishes, rich chicken, and light beef dishes



Best enhanced with sharp cheeses, dark chocolate, and beef, lamb and goose dishes with heavy spices



Best enhanced with vegetables with heavy spices and light chicken, fish and pork in a rich cream-based-sauce with pasta



Best enhanced with mild cheeses, chicken, fish and seafood dishes



Best enhanced with light appetizers of mild cheeses, fruits, oysters and shrimp

### The Whites

#### Zinfandel

- Originating in California
- Varies in colors of rose
- Taste light and sweet with aromas of cherry orange, raspberry, strawberry and vanilla
- Best served chilled

#### Pinot Grigio

- Originating in Italy
- Light white
- Rich and dry with aromas of crisp citrus and lemon
- Best served chilled

#### Chardonnay

- Originating in France
- Light yellow
- Tastes dry, light and has aromas of apple, lemon, lime, melon, oak, and tangerine
- Best served chilled

#### Champagne & Sparkling Wine

- Originates in France
- Enjoyed during celebrations
- Pale yellow with bubbles
- Tastes dry and sweet
- "Champagne" should only be used if it is from the Champagne region in France
  - Others are called "Sparkling Wine"
- Best served chilled