

Wine Appreciation Poster

Chico on \$10 a Day
Presents

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
- Red 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

Chateau Blanc

- Originating in Italy and France
- Deep red
- Rich with an aroma of Black Currant
- 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

The Whites

Zinfandel

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

Champagne & Sparkling Wine

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

Local Wineries and Wineries!

1. LaRocca Vineyards Foster Ranch www.laroccaplaza.com	4. Matson Vineyards Redding, Ca www.matsonvineyards.com
2. Grey Fox Vineyards Gracely, Ca www.greyfox.com	5. Odyssey Winery and Vineyards Chico, Ca www.odysseywinery.com
3. Quail Vineyards Gracely, Ca www.quailvineyards.com	6. New Clairvux Vineyards Chico, Ca www.newclairvuxvineyards.com

