

ADVANCED WINE

- The Regions & Laws
- Describing What You're Tasting
- Food & Wine Pairing
- Deductive Wine Tasting

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REGIONS & LAWS:

The Laws

New World vs Old World Generally Equals Cool vs Warm

The Laws:

Every wine producing region has its corresponding laws or guidelines that help mold the type and style of wine that's produced in that area.

AVA – American Viticultural Areas and the Laws as Defined by the TTB:

75 / 85 / 95 (Oregon is unique with 90)

WineInstitute.org states, “ When a U.S. winery wants to tell you the geographic pedigree of its wine, it uses a tag on its label called an Appellation of Origin. Appellations are defined either by political boundaries, such as the name of a county, state or country, or by federally-recognized regions called American Viticultural Areas (AVAs). In order for a wine to be designated with an Appellation of Origin defined by a political boundary, such as a county name for example, federal law requires that 75 percent or more of grapes used to make the wine be from that appellation, and that the wine be fully finished within the state in which the county is located. A wine bearing "California" as an Appellation of Origin must, under state law, be made with 100% grapes that were grown and finished in the Golden State. If a wine is designated with the name of an American Viticultural Area (AVA), federal regulations require that 85 percent or more of the wine is derived from grapes grown within the boundaries of that TTB-established AVA and that the wine is fully finished within the state or one of the states in which the AVA is located. Certain states have stricter standards for use of the name of an Appellation/AVA on wine labels.”

So: 75% Varietal Composition if designated by a political boundary. 85% if designated by a 'Wine Boundary' and 95% Vintage Composition. If a wine is produced in Oregon, then there must be a 90% Varietal Composition – unless it's Cabernet Sauvignon, then we follow the 75% rule.

DOC / DO / AOC . . . and now DOP / AOP - Denominazione di Origine Controllata / Denominación de Origen / Appellation d'origine Contrôlée

Italy / Spain / France. There are laws governing the other wine growing regions, as well, i.e. Germany, Hungary, etc.. These laws were generally instituted in order to keep 'copy cat' wines out of the market and help the best of the best wine growing regions have an identity. These laws may govern, yield, varieties, alcohol, trellising, ageing . . . as so on. Most easily explained as region first, then the governing laws within that region. The downfall, according to some, was that it had the result of limiting creativity, i.e. Super Tuscan wines.

It can be generally fair to assume Old World as being a Cooler Climate and New World as being from a Warmer Climate.

DESCRIBE WHAT YOU'RE TASTING:

How to Taste (The 5 S's)

Descriptive Words

Rich	Lean	Mocha
Soft	Tangy	Tannic
Sharp	Tingly	Fine
Focused	Effervescent	Leathery
Bright	Sweet	Meaty
Racy	Juicy	Smokey
Silky	Bold	Buttery
Smooth	Sweet Fruit	Minerally
Dark	Fruity	Stone Fruit
Red	Earthy	Vibrant
Blue	Wet	Sexy
Black	Dusty	

FOOD & WINE PAIRING

1. DRINK WHAT YOU WANT & EAT WHAT YOU WANT

- a. Who really cares?

2. IF IT GROWS TOGETHER, IT GOES TOGETHER

- a. Beef
- b. Tomato Sauce
- c. American Cuisine?

3. ACID

- a. Does your mouth water?

4. MOUTH FEEL

- a. How BOLD or DELICATE is the Wine and Food?

5. PHENOLICS

- a. Maybe leave this one to the experts?
- b. Rosemary or Mint?

DEDUCTIVE WINE TASTING

It's not as much what you're tasting as it's what YOU'RE NOT tasting

Let's Taste:

Certified Deductive Tasting Exam - White Wine



Candidate Name: _____

Instructions: Fill in correct boxes completely. Checks, X's, hashes or other marks may not be accurately graded. This exam grid combines NOSE (Aroma) and PALATE (Flavor) descriptors. Candidates should mark dominant KEY descriptors found in both the nose and palate that describe the wine. Every line has one correct answer, **DO NOT** leave any blank lines. Each wine has a minimum of 4 and maximum of 12 "Dominant" characteristics.

1	Color:	What is the Color?	Straw	Yellow	Gold		
2	Fruit Family(s):	Apple / Pear	Dominant	Slight / None	If Dominant, describe:		
3		Citrus	Dominant	Slight / None	If Dominant, describe:		
4		Pitted / Stone	Dominant	Slight / None	If Dominant, describe:		
5		Tropical	Dominant	Slight / None	If Dominant, describe:		
6		Melon	Dominant	Slight / None	If Dominant, describe:		
7	Fruit Quality(s):	Tart	Dominant	Slight / None	Every Line Has One Correct Answer		
8		Ripe	Dominant	Slight / None			
9		Overripe / Jammy/ Cooked	Dominant	Slight / None			
10		Baked/ Dried / Oxidized	Dominant	Slight / None			
11	NON-FRUIT Quality(s):	Aromatic Flowers	Dominant	Slight / None	If Dominant, describe:		
12		Distinctive Herbal or Vegetal Notes	Dominant	Slight / None	If Dominant, describe:		
13		Ginger, Honey, Wax, Botrytis	Dominant	Slight / None	DO NOT LEAVE ANY LINES BLANK		
14		Vanilla, Brown Baking Spice, Smoke, Toast	Dominant	Slight / None			
15		Yeast, Dough, Baked Bread	Dominant	Slight / None			
16		Butter, Cream	Dominant	Slight / None			
17	Organic Earth:	Wet Leaves, Brett, Mushrooms	Dominant	Slight / None			
18		Inorganic Earth: Stone, Rock, Mineral, Sulfur	Dominant	Slight / None			
19		Oak: Was this wine aged in noticeable new oak?	Dominant	Slight / None	If Dominant, describe:		
20	Structure	Bitter, Phenolic Finish	Dominant	Slight / None	DO NOT LEAVE ANY LINES BLANK		
21		Sweetness	Dry	Off Dry			Sweet
22		Acid	Low to Moderate Minus	Moderate to Moderate Plus			High
23		Alcohol	Low to Moderate Minus	Moderate to Moderate Plus			High
Conclusion							
24	The type of climate where the wine was produced can best be described as:		Cool / Moderate	Warm / Hot	Explain Why:		
25	Name the primary grape variety used to make this wine: (Shade in a SINGLE box containing the correct grape. The conclusion combines certain grapes that are often mistaken.)		Chenin Blanc or Pinot Gris	Riesling or Albariño	Gewurz. or Torrontés	Explain Why:	
			Pinot Grigio	Chardonnay	Sauvignon Blanc		
26	The style of this wine could be described as:		New World	Old World	Explain Why:		
27	Name the country of origin:						
28	The general age of this wine is:		1 - 3 Years	4 - 6 Years	7+ Years		

Certified Deductive Tasting Exam - Red Wine



Candidate Name: _____

Instructions: Fill in correct boxes completely. Checks, X's, hashes or other marks may not be accurately graded. This exam grid combines NOSE (Aroma) and PALATE (Flavor) descriptors. Candidates should mark dominant KEY descriptors found in both the nose and palate that describe the wine. Every line has one correct answer; **DO NOT** leave any blank lines. Each wine has a minimum of 4 and maximum of 12 "Dominant" characteristics.

1	Color: What is the Color?	Garnet	Ruby	Purple	
2	Fruit Family(s): Apple / Pear	Dominant	Slight / None	If Dominant, describe:	
3	Black	Dominant	Slight / None	If Dominant, describe:	
4	Blue	Dominant	Slight / None	If Dominant, describe:	
5	Fig / Raisin	Dominant	Slight / None	If Dominant, describe:	
6	Fruit Quality(s): Tart	Dominant	Slight / None	Every Line Has One Correct Answer	
7	Ripe	Dominant	Slight / None		
8	Overripe / Jammy / Cooked	Dominant	Slight / None		
9	Baked/ Dried / Oxidized	Dominant	Slight / None		
10	NON-FRUIT Quality(s): Aromatic Flowers	Dominant	Slight / None	If Dominant, describe:	
11	Distinctive Herbal or Vegetal Notes	Dominant	Slight / None	If Dominant, describe:	
12	Fresh/Dried Herbs, Mint, Eucalyptus	Dominant	Slight / None	DO NOT LEAVE ANY LINES BLANK	
13	Peppercorn	Dominant	Slight / None		
14	Vanilla, Smoke, Toast, Coconut	Dominant	Slight / None		
15	Game, Blood, Cured Meat, Leather	Dominant	Slight / None		
16	Balsamic, Tar	Dominant	Slight / None		
17	Organic Earth: Wet Leaves, Brett, Mushrooms	Dominant	Slight / None		
18	Inorganic Earth: Stone, Rock, Mineral, Sulfur	Dominant	Slight / None		
19	Oak: Was this wine aged in noticeable new oak?	Dominant	Slight / None		
20	Structure Sweet	Dry	Off Dry	Sweet	
21	Tannin	Low to Moderate Minus	Moderate to Moderate Plus	High	
22	Acid	Low to Moderate Minus	Moderate to Moderate Plus	High	
23	Alcohol	Low to Moderate Minus	Moderate to Moderate Plus	High	
Conclusion					
24	The type of climate where the wine was produced can best be described as:	Cool / Moderate	Warm / Hot	Explain Why:	
25	Name the primary grape variety used to make this wine: (Shade in a SINGLE box containing the correct grape. The conclusion combines certain grapes that are often mistaken.)	Cabernet Sauv or Merlot	Syrah / Shiraz	Pinot Noir or Gamay	Explain Why:
		Tempranillo or Grenache	Sangiovese or Nebbiolo	Malbec or Zinfandel	
26	The style of this wine could be described as:	New World	Old World	Explain Why:	
27	Name the country of origin:				
28	The general age of this wine is:	1 - 3 Years	4 - 6 Years	7+ Years	