

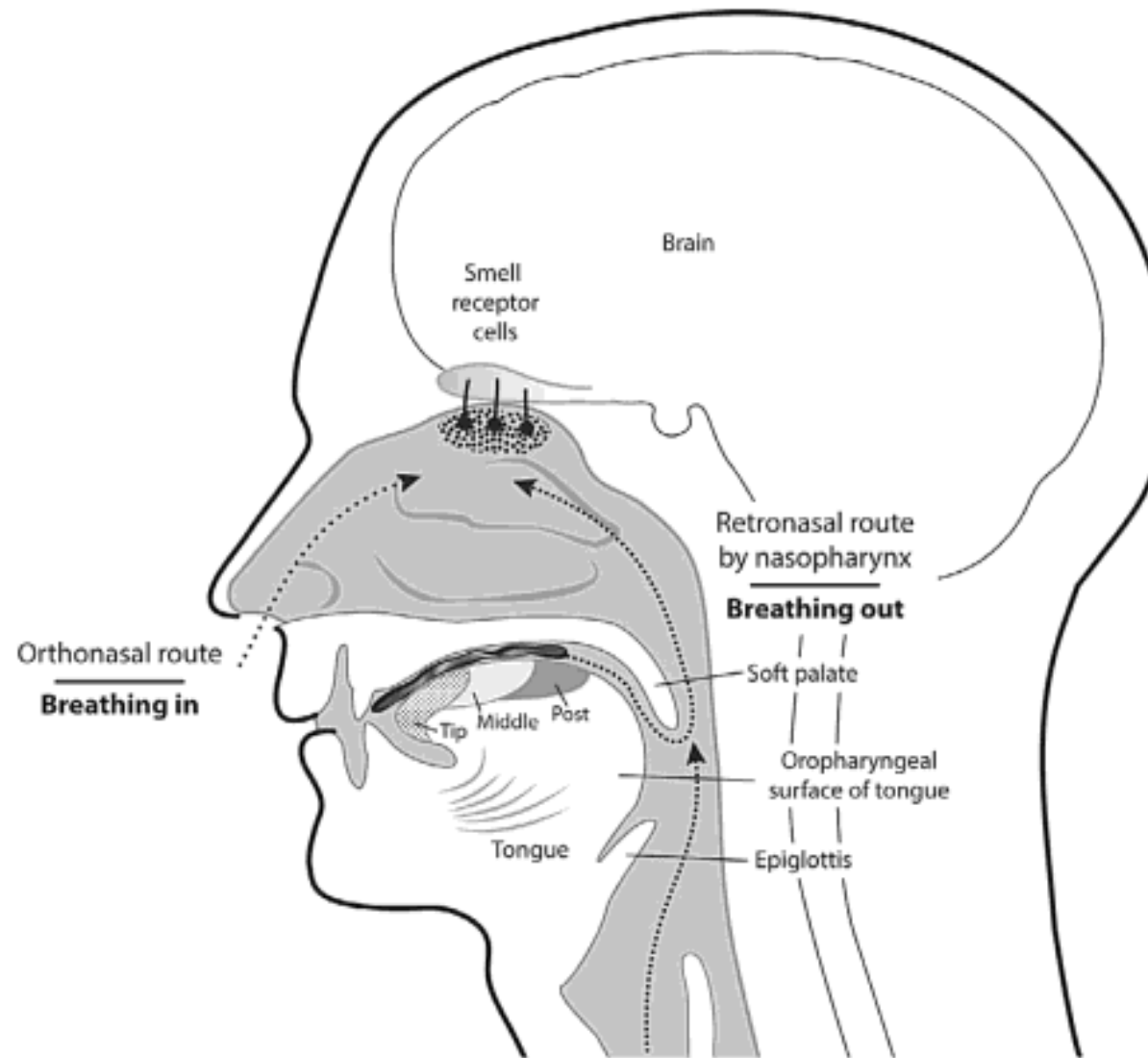
Foundations of Wine

Components that impact
Food & Wine Pairing



The Dynamics of Smell

- Always smell **WITHOUT** swirling first
- Smell with both nostrils deep in the glass
- Smell with each individual nostril
- Smell by intaking air through your nose
- Keep your mouth slightly open
- Smell several times and think of the aroma



Tasting and evaluating wine *aroma characteristics*

Primary



Secondary

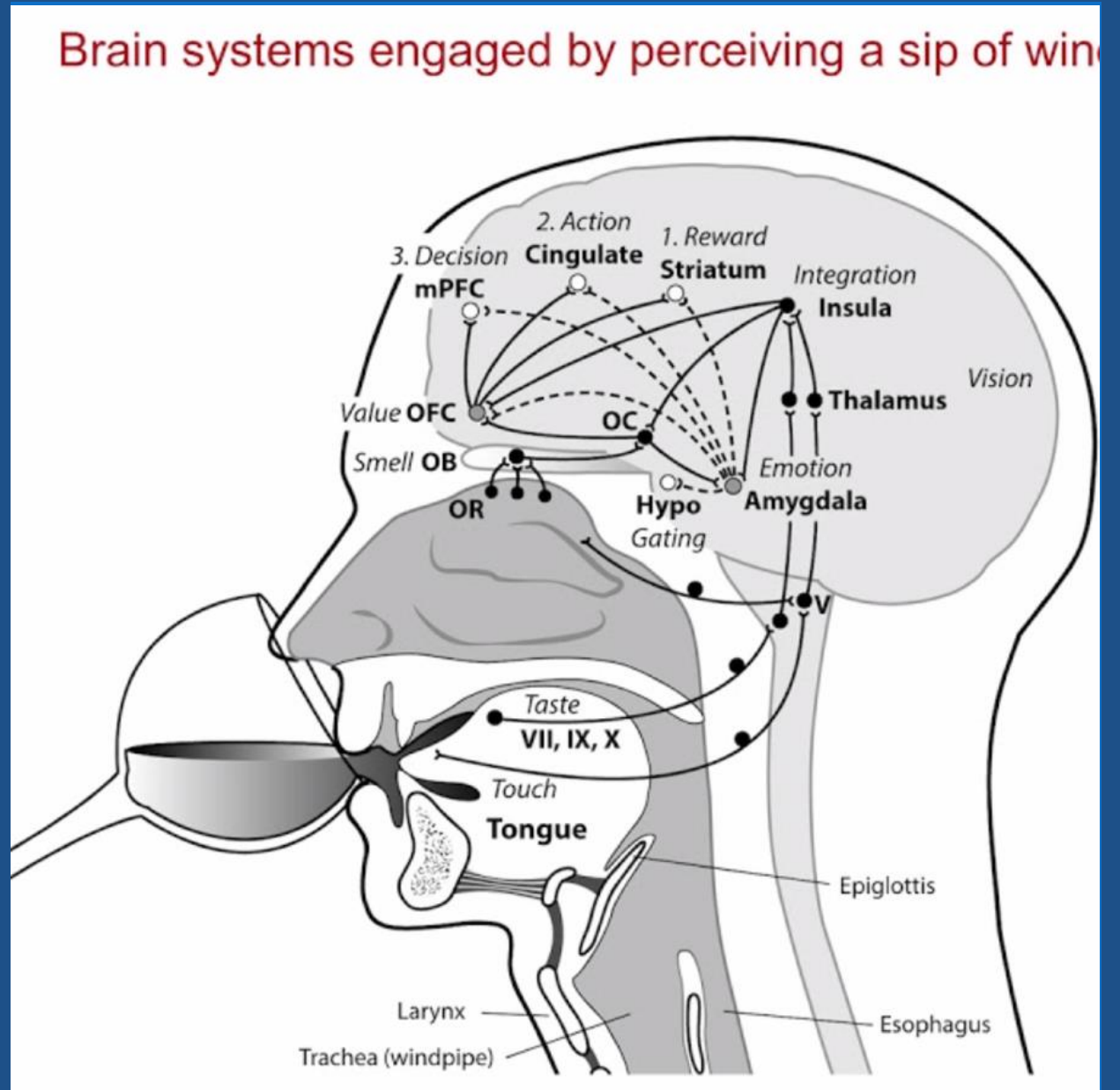


Tertiary



Taste

- Do not take in too much wine, smaller amounts are easier to discover aromas
- Mouthwash the wine everywhere on your palate
- After swallowing or spitting - breath out
 - Aromas come through your nasal cavity back up to the olfactory bulb a second time
 - Think of the cluster - then drill it down



MONTH

APRIL

MAY

JUNE

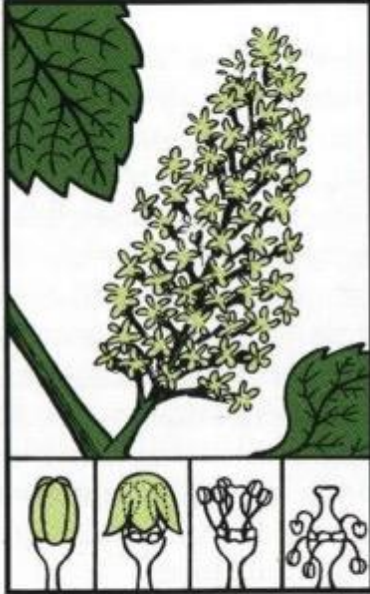
JULY

AUGUST

SEPT.-OCT.

LIFE OF THE VINE

GRAPEVINE PHYSIOLOGY



USE OF CARBOHYDRATES

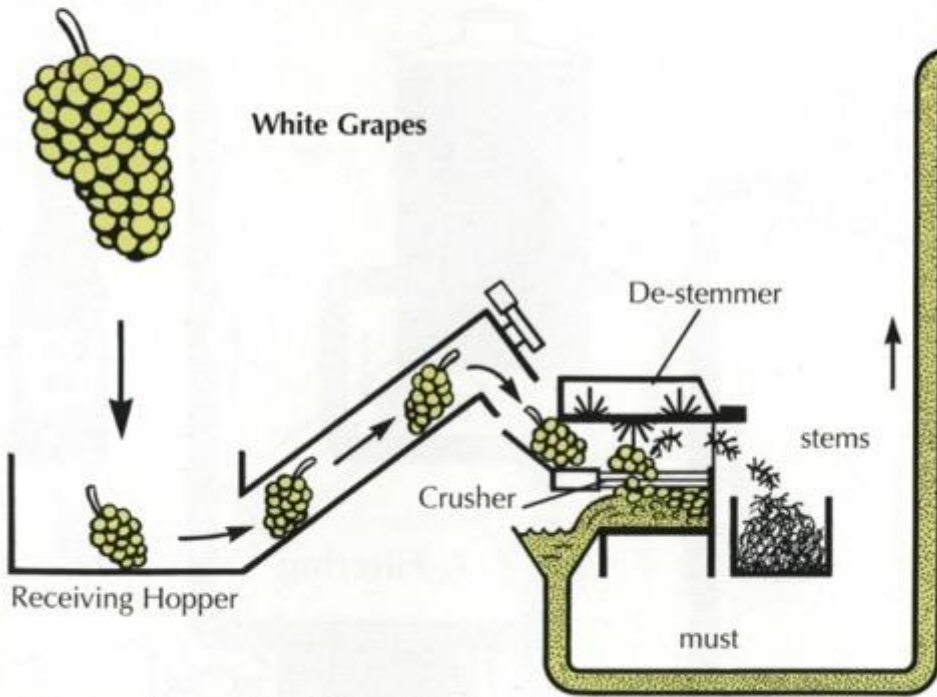
PLANT
Budbreak

Grand Period of Growth
Flower Formation
Bloom - Set

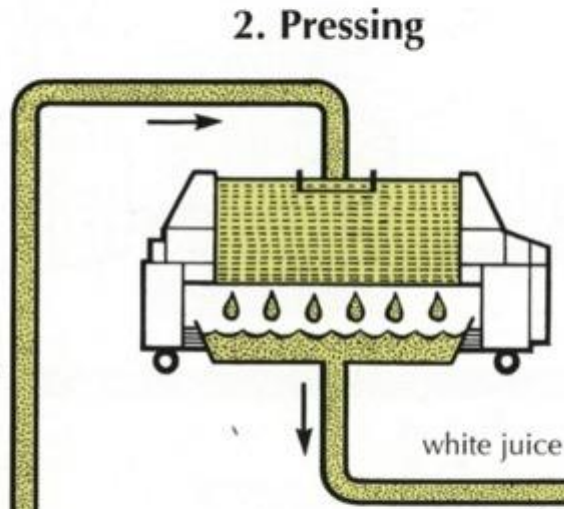
Growth Slows
Fruit - Bud Differentiation

Storage in Roots & Wood
*Veraison

Wood Maturity
Fruit Maturity Harvest

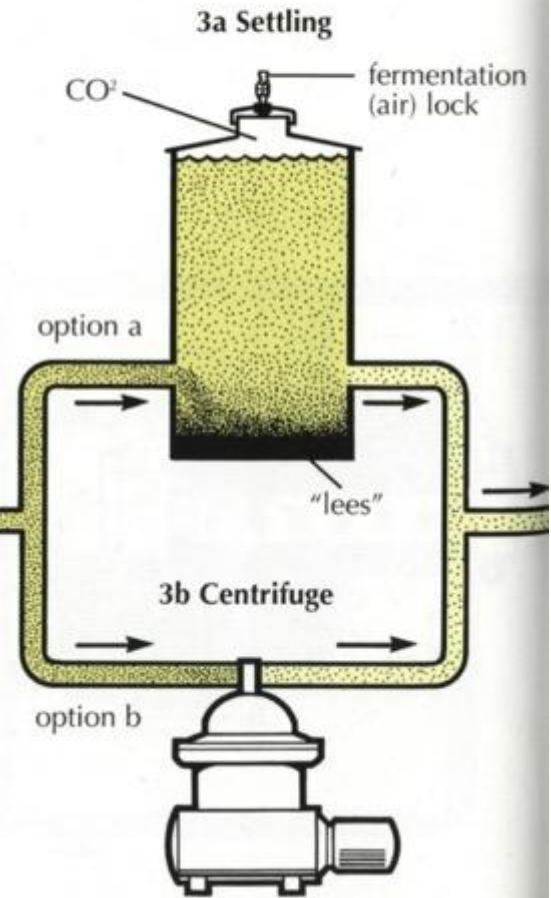


1. De-stemming/Crushing



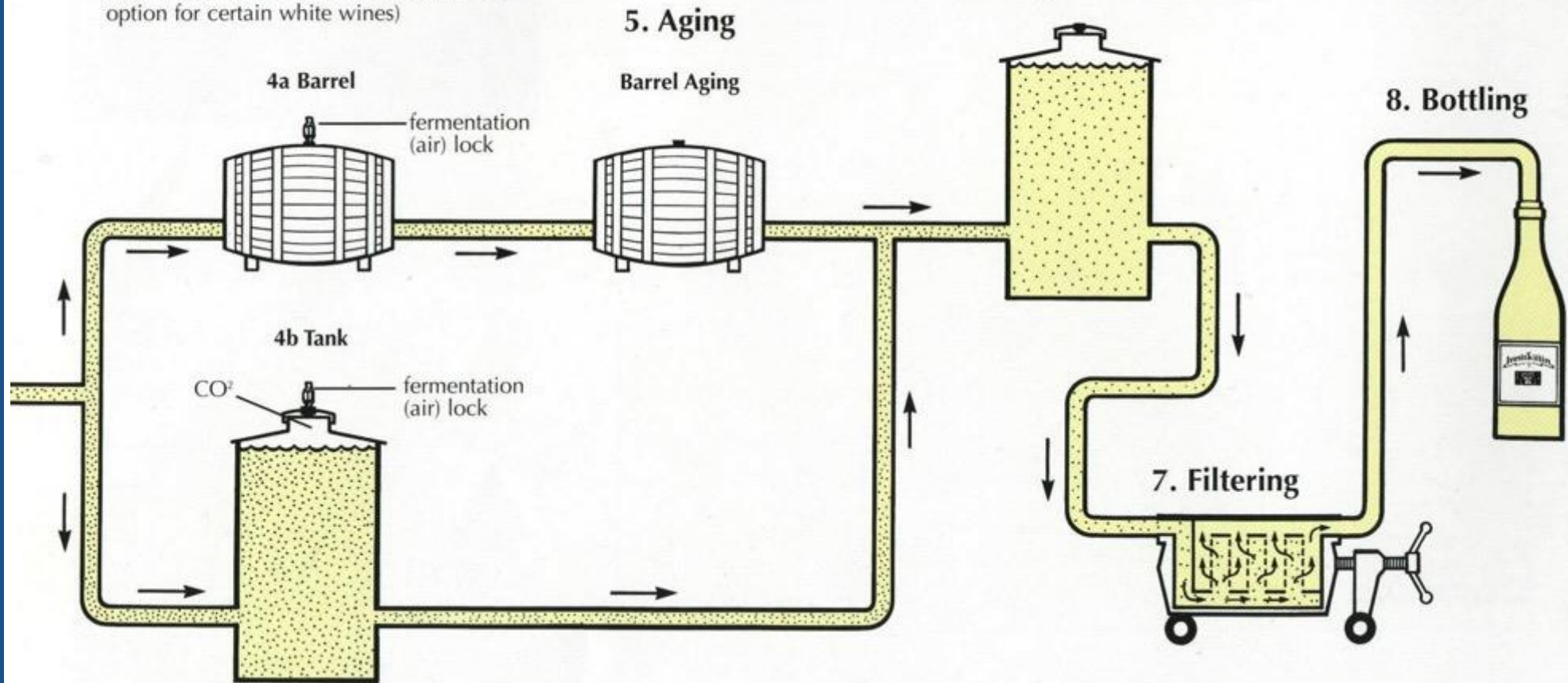
3. Juice Clarification

two options



4. Primary Alcoholic Fermentation (yeast added)

(Malo-lactic fermentation is an additional option for certain white wines)



Latta 2023 Roussanne

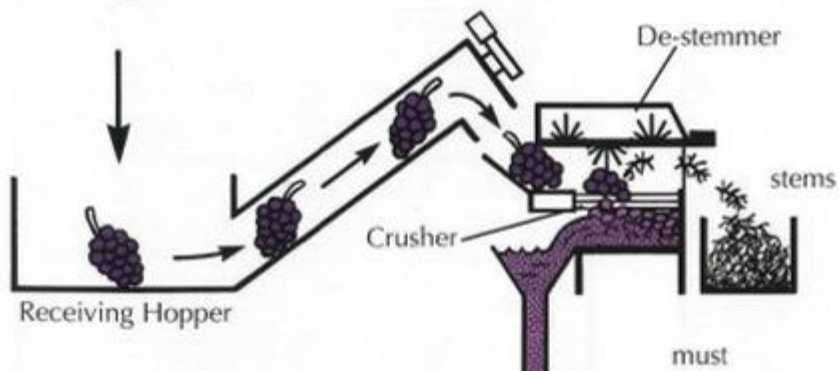
WHITE WINE

Grape variety: ROUSSANNE

Vineyard: Lawrence

AVA: Royal Slope

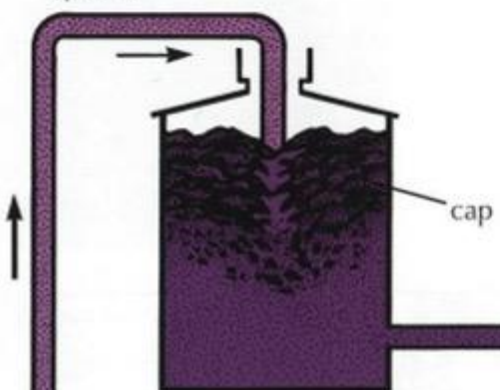




1. De-stemming/Crushing

2a Remontage

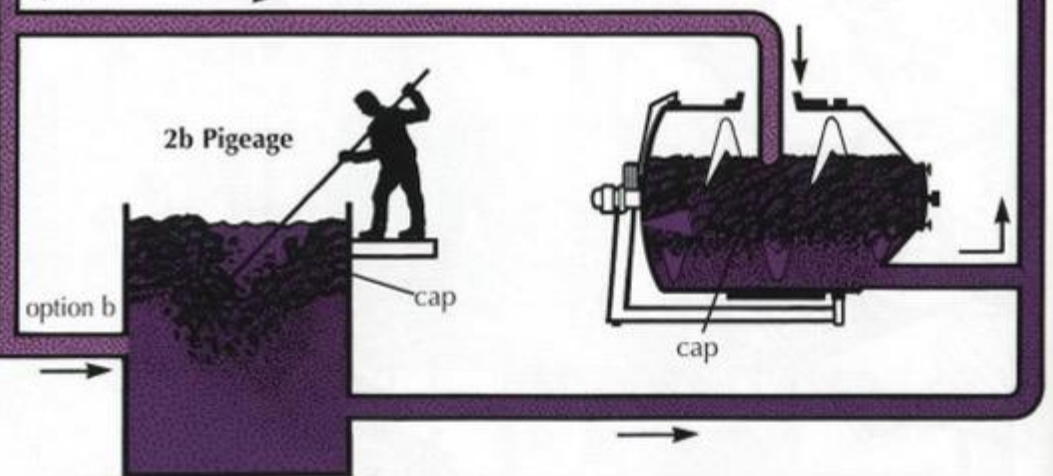
option a

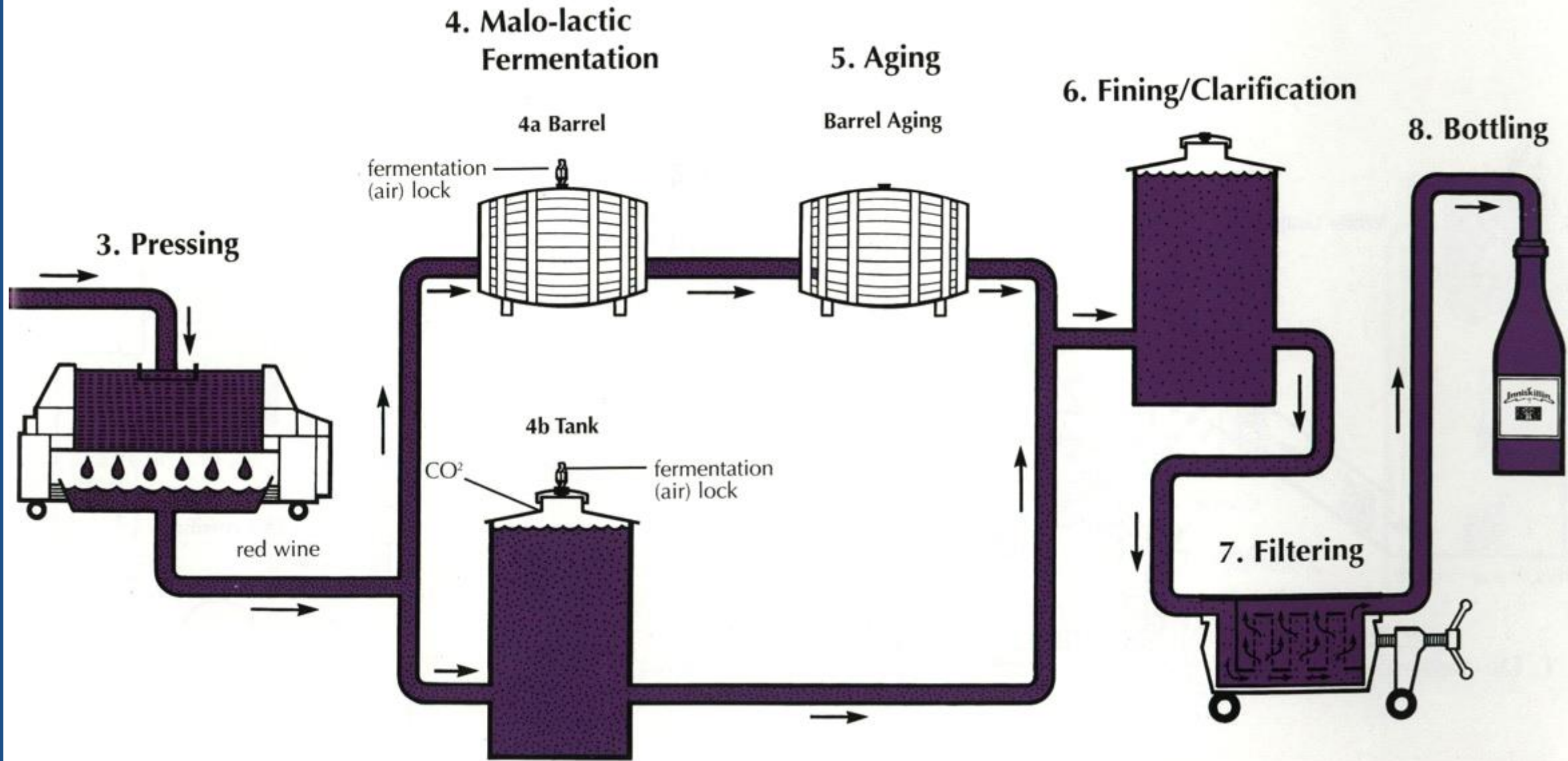


2. Primary Alcoholic Fermentation

Three options are available.

option c





Latta

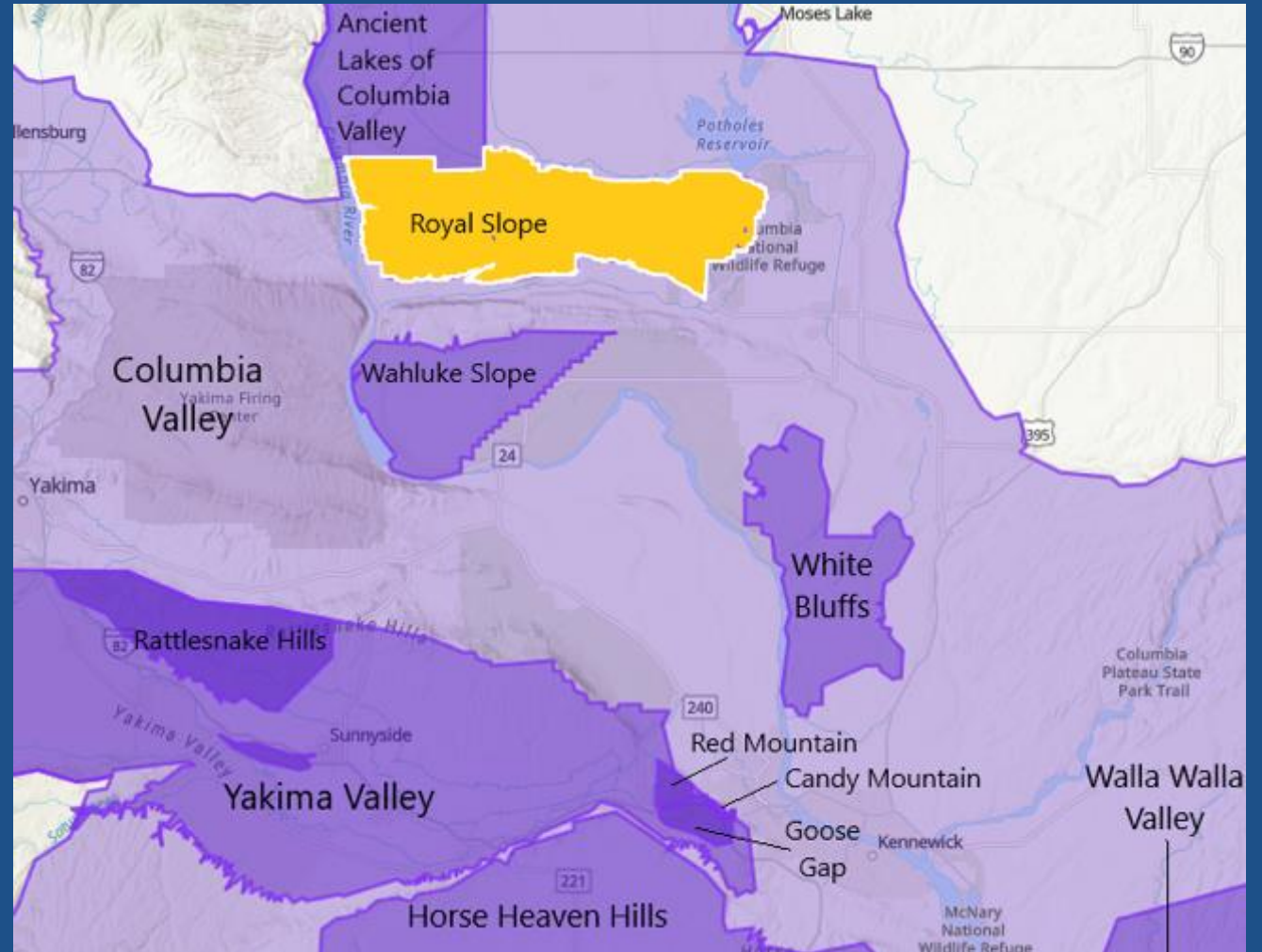
2020 Gants de Suède

RED WINE

Grape variety: 58% Cabernet Sauvignon & 42% Malbec

Vineyard: Lawrence

AVA: Royal Slope



Fundamentals

Food & Wine Pairing

TASTE is an important sense that we use to effectively evaluate food and wine.

In terms of pairing food and wine, it is the most basic element.

YOUR SENSE OF SMELL is most important in determining and detecting aromas that work together.

You can't "taste" flavors without your sense of smell.

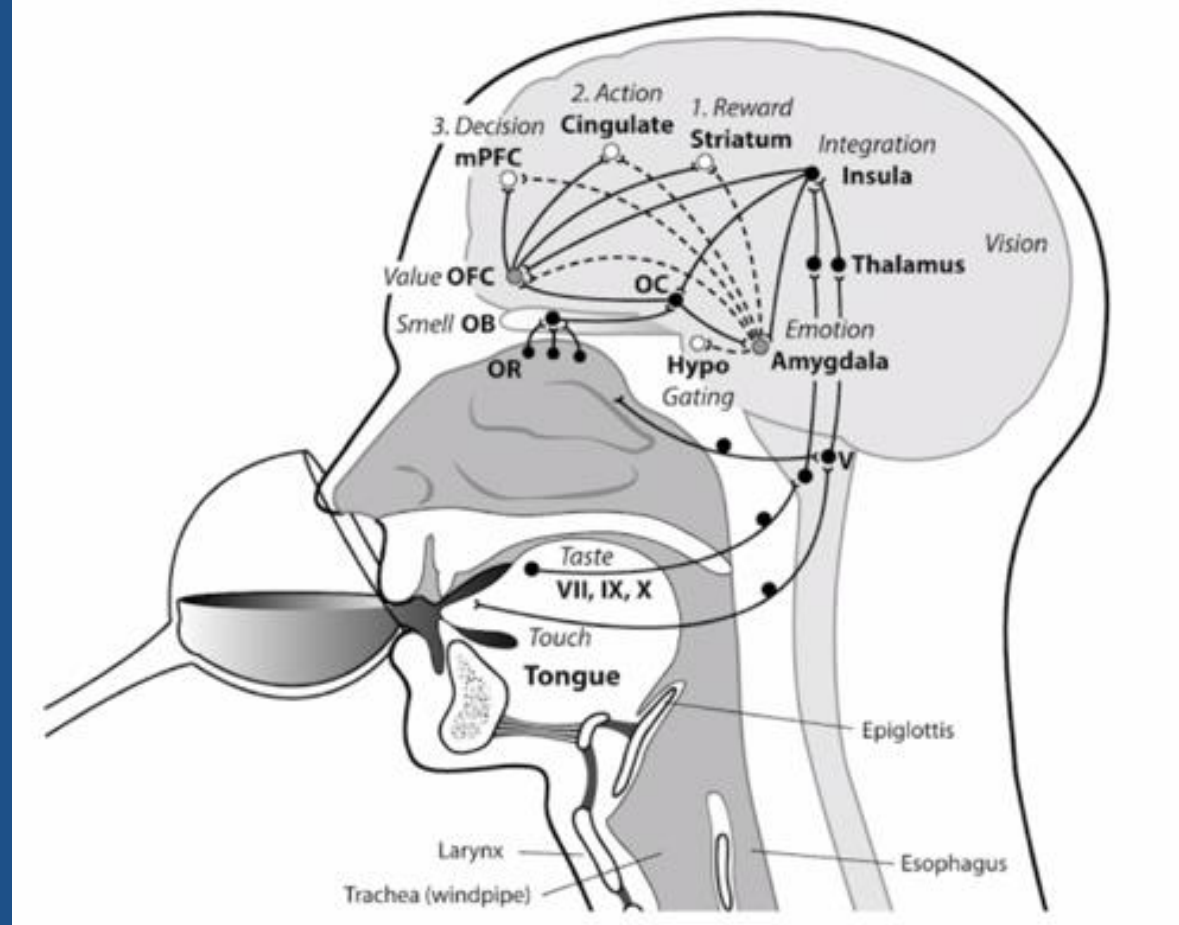
TASTES VARY BASED ON:

CULTURE

BIOLOGY

EXPERIENCES

Brain systems engaged by perceiving a sip of wine



Food and wine pairing

Food and wine interactions

| Food is... | Wine seems... |
|---------------|-------------------------------------|
| sweet | more drying and bitter, more acidic |
| | less sweet and fruity |
| umami | more drying and bitter, more acidic |
| | less sweet and fruity |
| salty | less drying and bitter, less acidic |
| | more fruity, more body |
| acidic | less drying and bitter, less acidic |
| | more sweet and fruity |

Taste the Wine First!

- **SINCE YOU CANNOT CHANGE THE WINE...**
 - Important to choose the wine first, then prepare the food based on the wine you want to drink!
- **REMEMBER: “What grows together goes together”**

West Seattle Rotary

Thank you for your interest in learning!

If you would like this slide presentation, please go to my website and download the PDF.

www.reggiowine.com

Reggie

