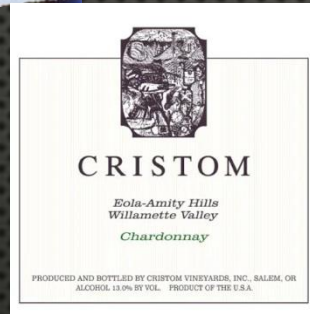




BEST OF THE WEST WINE TASTING

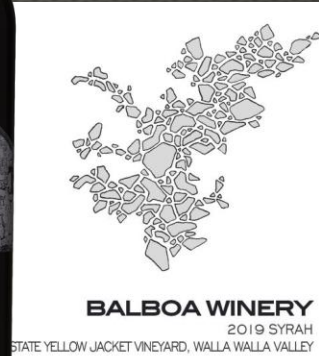


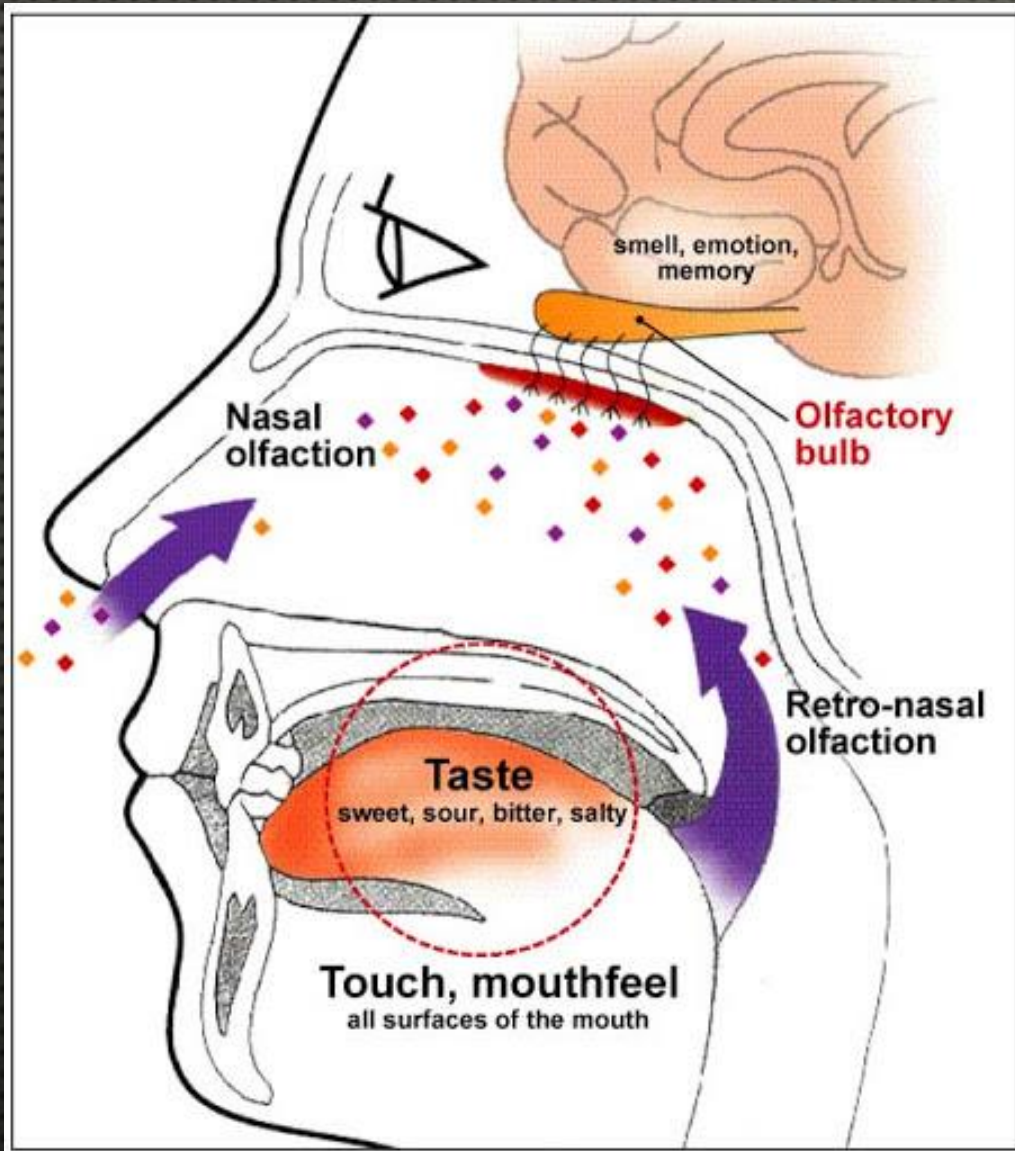
TONIGHT'S WINES



- DOMAINE CARNEROS 2021 BRUT, CA
- COMPTON 2023 SAUVIGNON BLANC, OR
- CRISTOM 2022 CHARDONNAY, OR

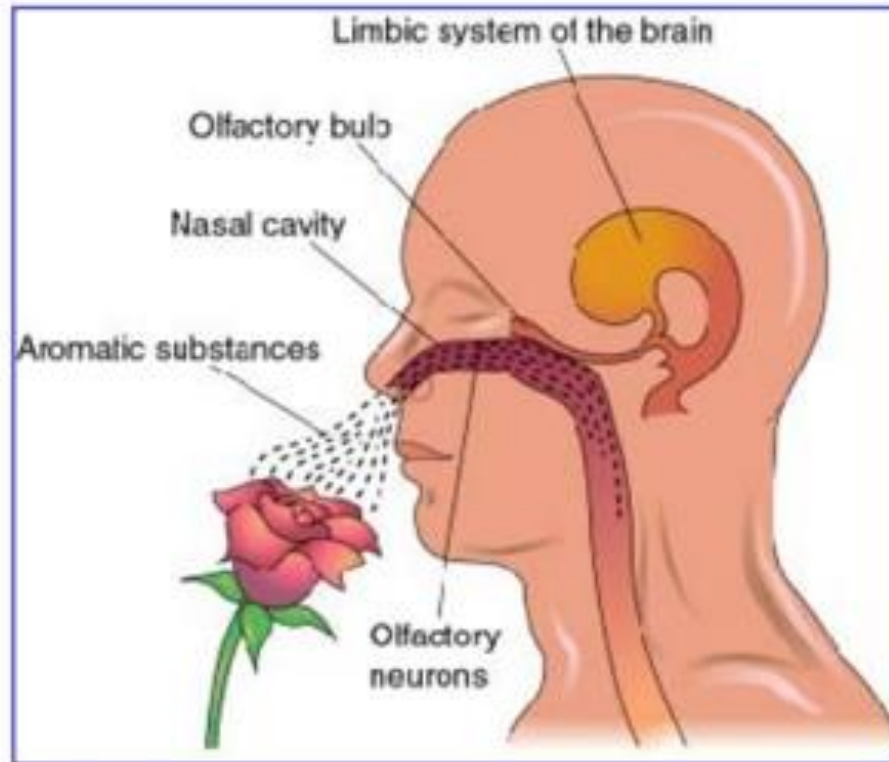
- THE LANGUAGE OF YES 2022 GRENACHE, CA
- NIEBAUM-PENNINO 2019 CABERNET SAUVIGNON, CA
- BALBOA 2019 SYRAH, WA
- TOWNSEND PORT-STYLED WINE, WA





The olfactory cortex stores olfactory memories

THE SENSE OF SMELL



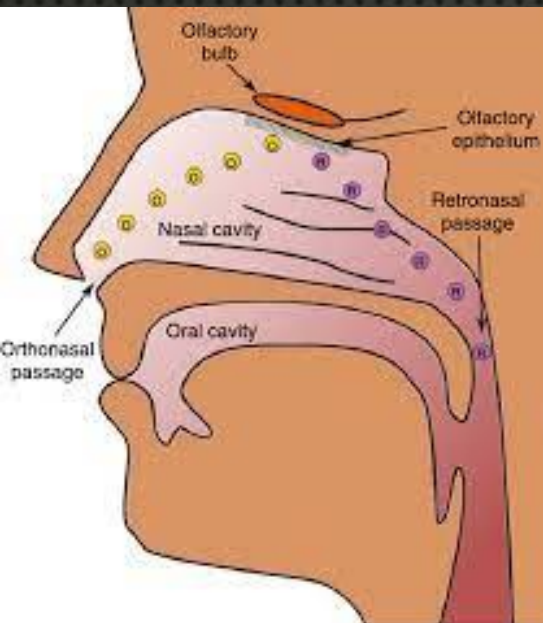
Most odors are not **defined** in our brain

- Odor patterns come from **memory events**
- You can increase memory of aromas BY SMELLING EVERYTHING!

TASTING

FIVE PRIMARY TASTES:

- ACID (SOUR)
- SWEET (RESIDUAL SUGAR/ALCOHOL)
- BITTER (ASTRINGENCY FEEL)
- SALT (SALINITY-MINERALITY)
- UMAMI (SAVORY)



- Acid – experienced as mouth watering, salivation
- Sweet – feels rich and heavy, alcohol also has sweetness
- Bitter/Tannins - bitter is a taste, astringency the feeling
 - Palate dries and feels dusty and constricted
- Salty – comes across as saline/salinity
 - Helps bring flavors out in food/wine
- Umami - savory and sensations of MSG
 - Mushrooms, aged cheeses, soy sauce

Everyone is different in what and how they experience flavors:

- Cultural
- Biological
- Age and experiences in life

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

DOMAINE CARNEROS 2021 BRUT LOS CARNEROS, CALIFORNIA

- GRAPES: 49% PINOT NOIR, 51% CHARDONNAY
- APPELLATION: CARNEROS
- ABV: 12%
- DOSAGE: 9 GRAMS/LITER
- AGING: AGED OVER THREE YEARS IN OUR CELLAR TO ENHANCE COMPLEXITY

GREAT FOR APPETIZERS
WORKS WITH ALL FOODS!

1. Acid in Wine need to meet or exceed the acid in the food
2. High acid foods will enhance fruity flavors in wine
3. Salty foods and greasy foods work WELL with acidity

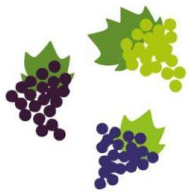
Match with high acid, salty or fried foods like:

White Fish/Shellfish

Soft Cheeses/Goat Cheese

Salads with vinaigrette dressings

Fish & Chips/Seviche/Crab Cakes



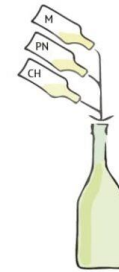
NOS RAISINS :
*Pinot Noir
Meunier
Chardonnay*



PRESSOIR
4 000 kg en 4h



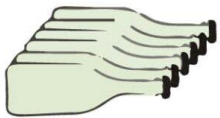
**1^{ERE} FERMENTATION
EN CUVE ET EN BARRIQUE**



ASSEMBLAGE



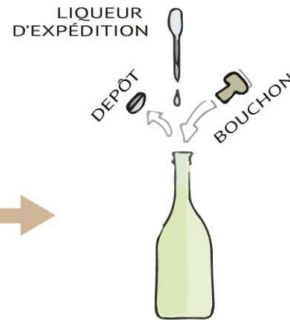
**MISE EN BOUTEILLE ET
2^{EME} FERMENTATION**



**VEILLISSEMENT SUR LIES
DE 22 À 80 MOIS**



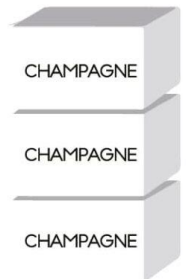
**REMUAGE MANUEL
OU SEMI-AUTOMATISÉ**



**DÉGORGEMENT & DOSAGE
BRUT NATURE / EXTRA-BRUT / BRUT**



**HABILLAGE ET
VÉRIFICATION**



**ENVOI ET LIVRAISON
DE 24 À 72H EN FRANCE**



MINIMUM TIME FOR AGING ON THE “LEES”

- ~~NON-VINTAGE SPENDS ON LEES~~
 - NON-VINTAGE SPENDS IN CELLAR
 - VINTAGE SPENDS IN CELLAR
- **12 MONTHS**
 - **15 MONTHS**
 - **3 YEARS**

Riddling
Remuage



Disgorgement
Dégorgement

Processes can
be done by
hand or by
machine



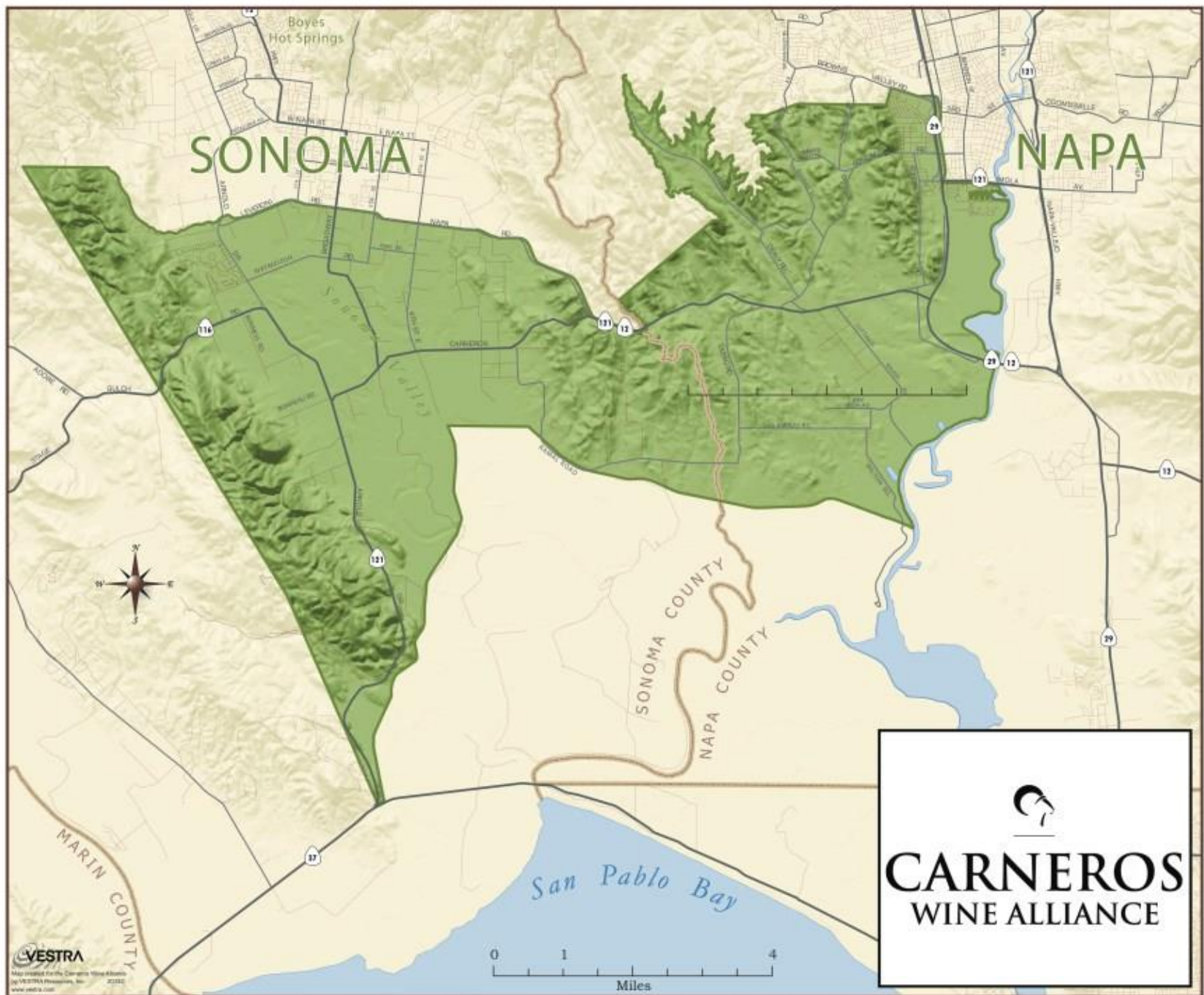
DOSAGE:
Final added
sweetness
before final
corking



SWEETNESS LEVELS AFTER DOSAGE

DOSAGE	Residual Sugar
Brut Nature	0-0.3% or 3 grams/liter
Extra Brut	0-0.6% or 6 grams/liter
Brut	0-1.2% or 12 grams/liter
Extra Dry (Extra Sec)	1.2-1.7% or 12 - 17 grams/liter
Dry (Sec)	1.7-3.2% or 17 - 32 grams/liter
Semi Dry (Demi-Sec)	3.2-5% or 32 - 50 grams/liter
Sweet (Doux)	Over 5% or 50 grams/liter





CARNEROS
WINE ALLIANCE

COMPTON 2023 SAUVIGNON BLANC WILLAMETTE VALLEY, OREGON

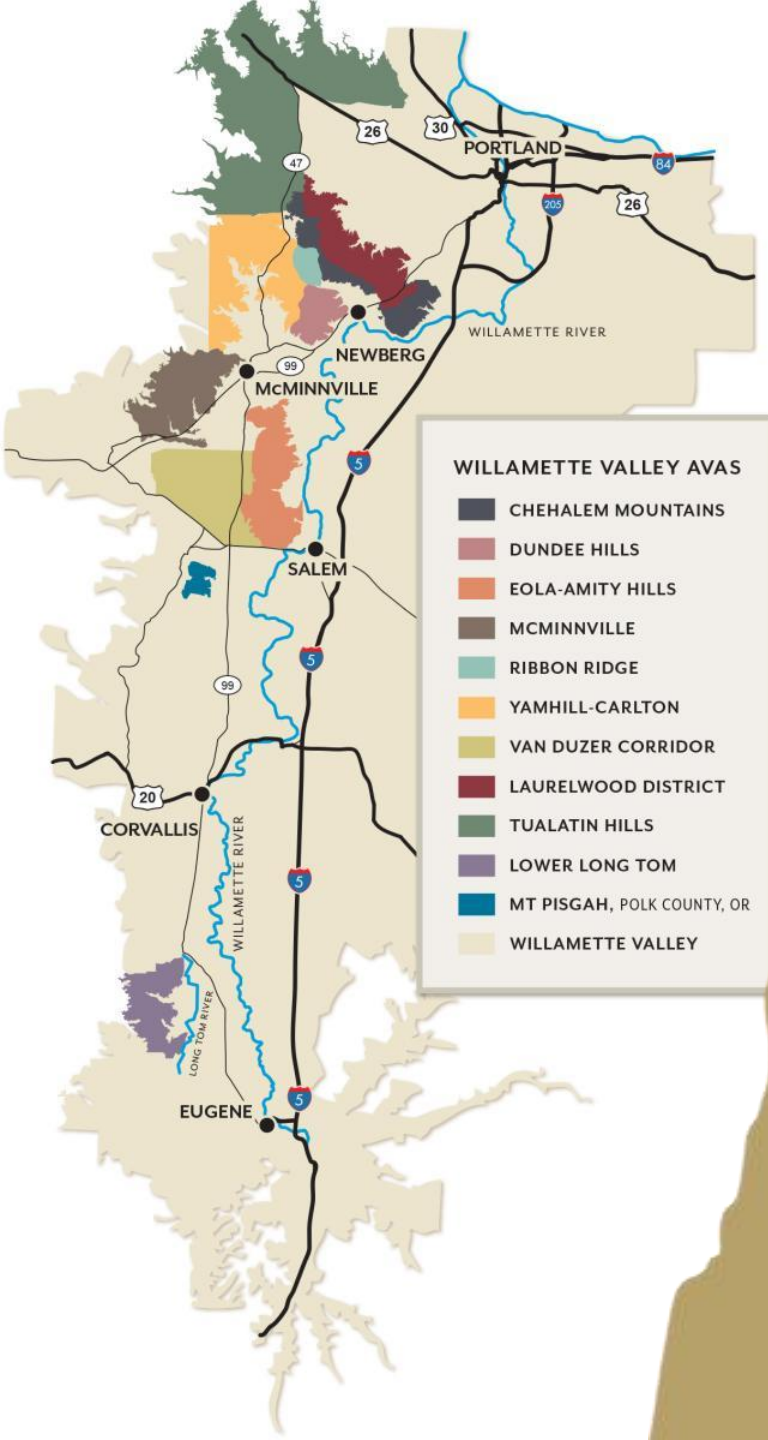
- GRAPES: 100% SAUVIGNON BLANC
- APPELLATION: WILLAMETTE VALLEY, OREGON
- ALCOHOL: 13.5%
- 60% STAINLESS STEEL FERMENTATION AND 40% OF THE FRUIT WAS FERMENTED IN A CONCRETE EGG
- SAUVIGNON BLANC GRAPES ARE ORGANICALLY GROWN

**GREAT WITH SOFT CHEESES
SHELLFISH AND DIPS!**

1. Acid in Wine need to meet or exceed the acid in the food
2. High acid foods will enhance fruity flavors in wine
3. Salty foods and greasy foods work WELL with acidity

Match with high acid, salty or fried foods like:

WHITE FISH/SHELLFISH
SOFT CHEESES/GOAT CHEESE
SALADS WITH VINAIGRETTE
DRESSINGS
CITRUSSY CHICKEN



WILLAMETTE VALLEY AVAS

- CHEHALEM MOUNTAINS
- DUNDEE HILLS
- EOLA-AMITY HILLS
- MCMINNVILLE
- RIBBON RIDGE
- YAMHILL-CARLTON
- VAN DUZER CORRIDOR
- LAURELWOOD DISTRICT
- TUALATIN HILLS
- LOWER LONG TOM
- MT PISGAH, POLK COUNTY, OR
- WILLAMETTE VALLEY



CRISTOM CHARDONNAY

EOLA-AMITY

OREGON

- GRAPES: 100% CHARDONNAY
- 100% HAND-HARVESTED
- WHOLE-CLUSTER PRESSED, SETTLED OVER-NIGHT AND MOVED TO BARREL
- 100% NATIVE YEAST FERMENTATIONS
- FULL MALOLACTIC FERMENTATION IN BARREL
- AGING 11 MONTHS ON ITS LEES IN 20% NEW FRENCH OAK BARRELS, FOLLOWED BY 5 MONTHS IN STAINLESS STEEL TANKS

WORKS WELL WITH POULTRY
TURKEY, STUFFING, VEGGIES!

1. ACID is high enough to meet fat
2. FAT needs acid and oak
3. Salty foods workWELL with acidity

**Match with CREAM SAUCES, POULTRY
or FRIED WHITE MEATS**

CREAMY PASTAS

TURKEY

Semi-soft Cheeses, Creamy Dips,
Mac& Cheese

LANGUAGE OF YES
2022 GRENACHE
SANTA MARIA
CALIFORNIA

- VARIETIES: 96% GRENACHE, 4% SYRAH
- VINEYARDS: RANCHO REAL VINEYARD
- APPELLATION: SANTA MARIA VALLEY
- FARMING: CERTIFIED SUSTAINABLE
- FERMENTATION: 50% WHOLE CLUSTER IN STAINLESS STEEL
- MATURED IN STAINLESS STEEL AND NEUTRAL OAK BARRELS

**WORKS WELL WITH PORK, HAM
TURKEY, CRANBERRY SAUCE!**

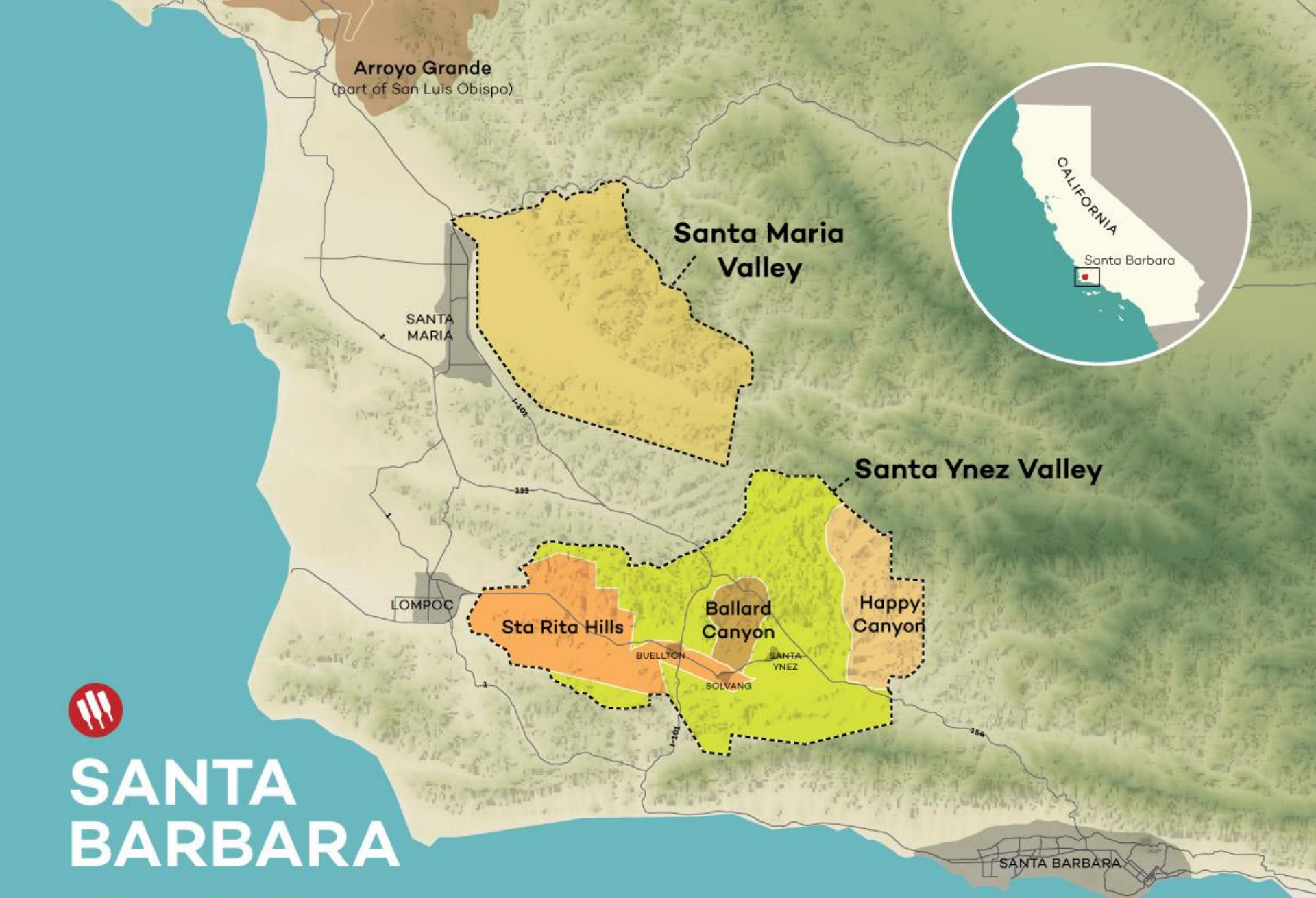
1. LOW Tannins
2. CHERRY and STRAWBERRY FLAVORS work well with Turkey, Pork and Ham - adding juicy flavors
3. CRANBERRY SAUCE - matches the flavors in the wine.

Match with POULTRY

PORK

HAM

Semi-firm Cheeses, Cured Meats



SANTA BARBARA

wine country map

BALBOA
2020 SYRAH
WALLA WALLA
ROCKS DISTRICT
WASHINGTON

- VARIETAL: 100% SYRAH
- APPELLATION: WALLA WALLA
- VINEYARDS: YELLOW JACKET VINEYARD - ESTATE
- HAND HARVESTED GRAPES
- PICKED EARLY IN THE MORNING • SMALL LOT
- FERMENTATIONS IN STAINLESS STEEL TANKS
- AGED FOR 16 MONTHS IN FRENCH OAK BARRELS

**WORKS WELL WITH BEEF, LAMB
RIBS, ROASTED VEGETABLES**

1. SMOOTH Tannins, BOLD Body
2. DARK FRUIT FLAVORS work well with FAT and RICH MEALS
3. FULL BODY - matches rich meats and sauces

Match with:

Roasted and Earthy Vegetables

Ribs

Lamb

Firm Cheeses, Aged Cheeses



NIEBAUM-PENNINO 2019

1882 CABERNET

SAUVIGNON

**WORKS WELL WITH BEEF, LAMB
STEWES, CHILI**

- VARIETIES: 87% CABERNET SAUVIGNON, 12% CABERNET FRANC, 1% PETIT VERDOT
- APPELLATION: RUTHERFORD, NAPA VALLEY
ALCOHOL: 14.5%
- VINEYARDS: BRIDGE, CHATEAU, GATE, RED BARN, SMALL BLOCK, WALNUT
- BARREL REGIME: 18 MONTHS, 10% NEW FRENCH OAK, 90% NEUTRAL FRENCH OAK

1. HIGH Tannins
2. DARK FRUIT FLAVORS work well with FAT and RICH MEALS
3. BOLD AND FULL BODY - matches rich meats and sauces

Match

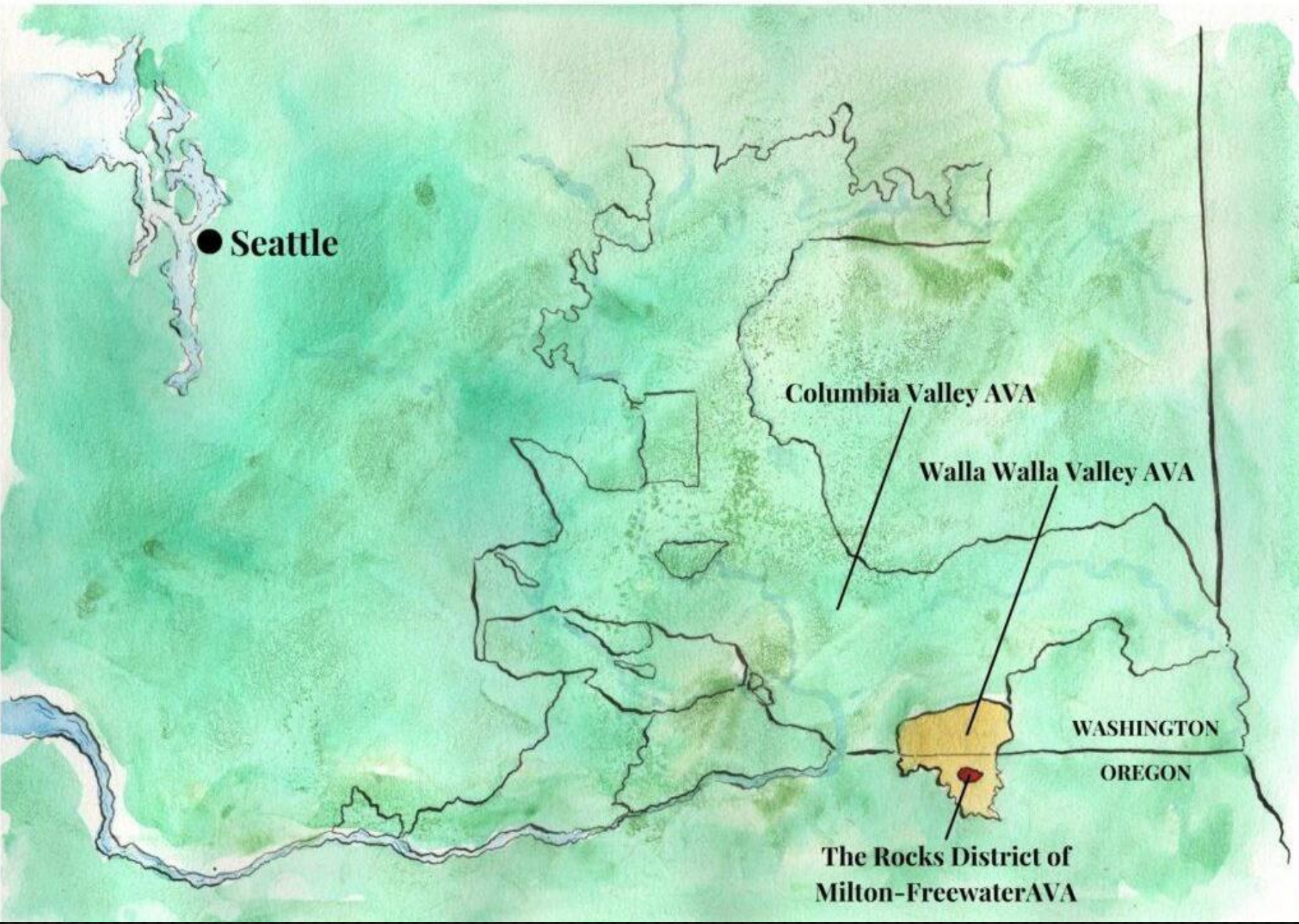
Root Veggies

Ribs

Firm Cheeses, Aged Cheeses

Napa Valley American Viticultural Area and Nested AVAs





A watercolor-style map of Washington state. The map shows the state's outline with internal county boundaries. The Columbia River is depicted flowing along the western and southern borders. In the northwest, a black dot marks the location of Seattle. Three wine regions are highlighted: the Columbia Valley AVA in the north-central part, the Walla Walla Valley AVA in the southeast, and The Rocks District of Milton-Freewater AVA, which is a small yellow-shaded area on the border with Oregon. A red dot is placed within this yellow area. Labels for these regions are connected to the map by thin black lines. The state names 'WASHINGTON' and 'OREGON' are labeled on the right side, separated by a horizontal line representing the state border.

● Seattle

Columbia Valley AVA

Walla Walla Valley AVA

The Rocks District of
Milton-Freewater AVA

WASHINGTON

OREGON

TOWNSEND SYRAH PORT-STYLED WINE COLUMBIA VALLEY WASHINGTON

WORKS WELL WITH CHOCOLATE
DESSERTS, DRIED FRUITS, NUTS,
FIRM CHEESES, BLUE CHEESE

- APPELLATION: COLUMBIA VALLEY
- A MIX OF RED GRAPES
- AGED FOR 20 YEARS IN BARRELS

*THIS PORT WAS STARTED IN THE LATE 90'S AS A
PET PROJECT OF THE WINERIES FOUNDER. 30+ BARRELS
WERE MAINTAINED AND KEPT AT OPTIMAL TEMPERATURE
FOR 20 YEARS UNTIL RECENTLY THE DECISION WAS MADE
TO BLEND AND BOTTLE. THIS PORT REPRESENTS WINE
FROM*

*ALL OVER WA. SOME VARIETALS ARE NOT EVEN
GROWN IN*

*THE STATE ANYMORE. ONCE YOU TRY IT, YOU WILL
KNOW*

THAT THIS IS A TRULY SPECIAL PORT.

1. SWEET WITH SMOOTH TANNINS
2. DARK FRUIT FLAVORS work well
with Savory and Sweet
3. Full Body and High Alcohol

4. Match with:
Chocolate Desserts
Caramel Desserts
Blue Cheeses



HAPPY HOLIDAYS!

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- REGGIEWINE@ICLOUD.COM

