

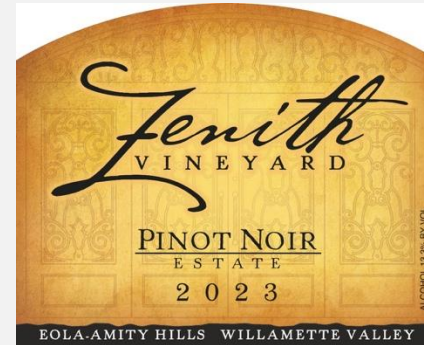
Fundamentals
The Vine & Enology
Class One
February 28, 2025



TONIGHT'S WINES

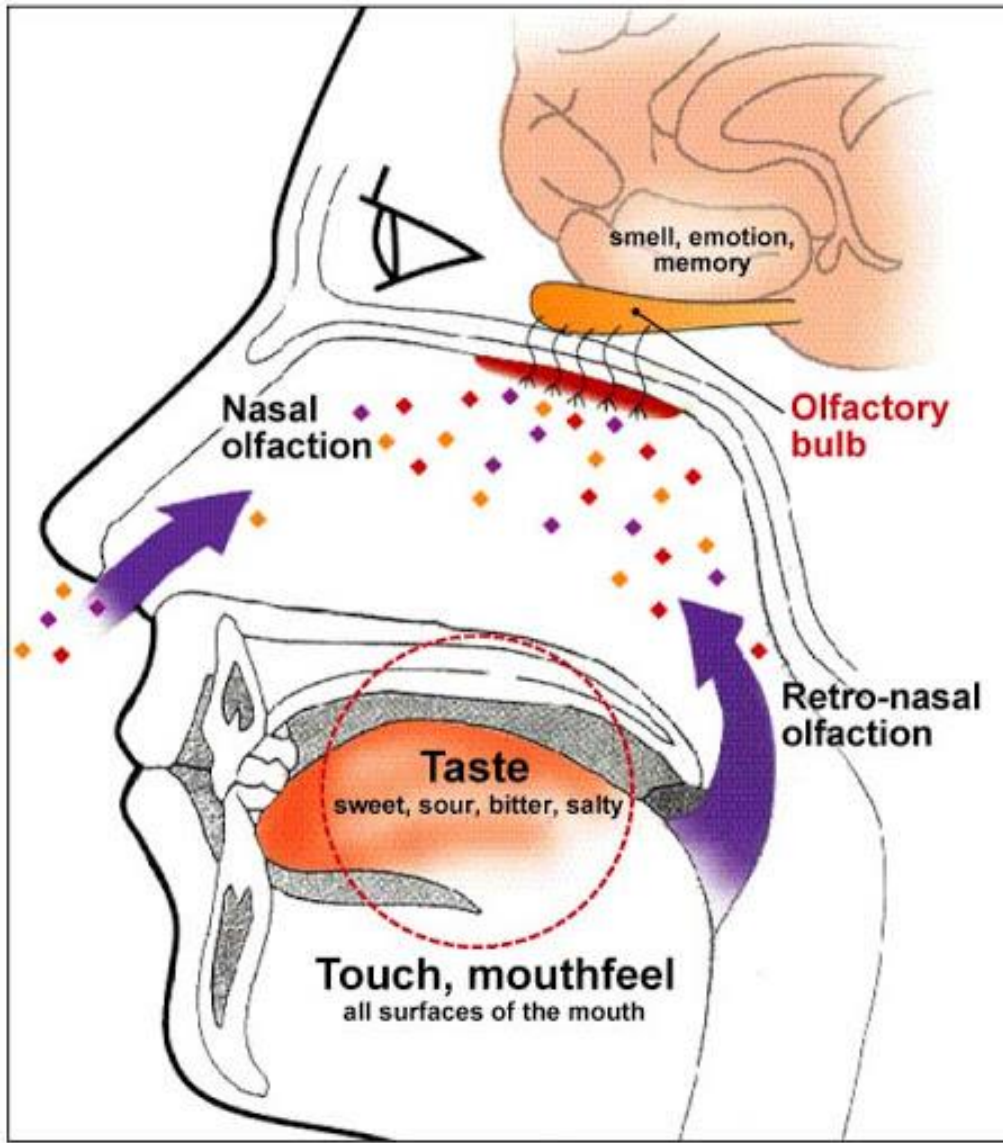


- Opera Prima Cava
- Lange 2022 Pinot Gris, WV
- Meiomi 2019 Chardonnay, CA



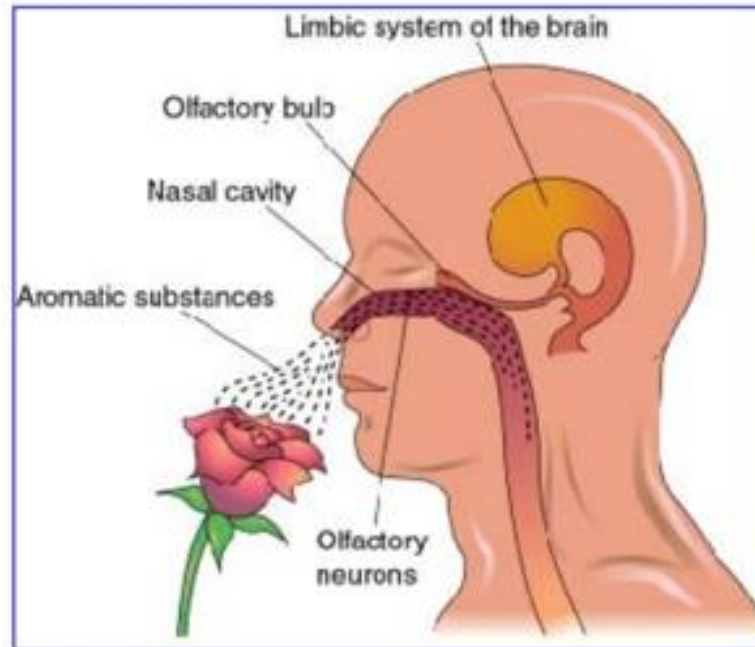
- Zenith Vineyards 2023 Pinot Noir, WV
- Covila 2018 Rioja Reserva, Spain
- Browne Family 2022 Cabernet Sauvignon, CV





The olfactory cortex stores olfactory memories

THE SENSE OF SMELL



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

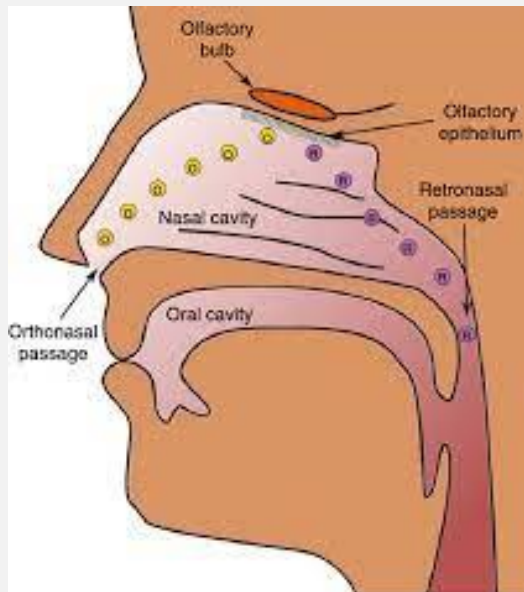
- Odor patterns come from **memory events**
- You can increase memory of aromas **BY SMELLING EVERYTHING!**

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

LANGE PINOT GRIS

- Crisp with no oak
- Medium + acid
- Refreshing/Mouth Watering

Goat Cheese/Cucumber

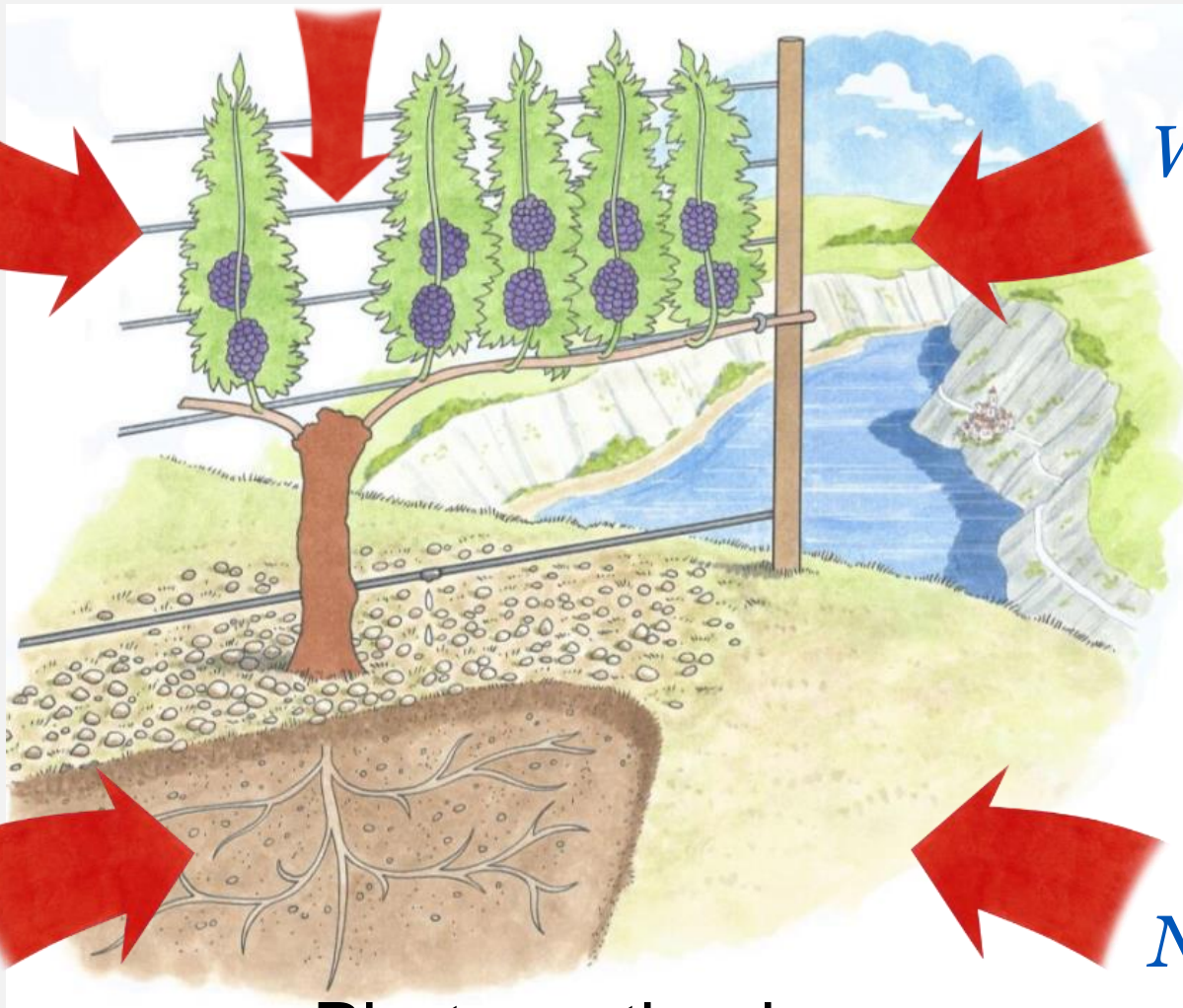
- Goat cheese is high in acid
- Acid matches acid
- Goat cheese is creamy, the wine is refreshing.



Carbon dioxide

Sunlight

Warmth



Water

Nutrients

Photosynthesis

water + carbon dioxide + sunlight → sugar

AMERICAN VINE SPECIES

American Species

V. labrusca

V. riparia

V. rupestris

V. berlandieri

American Grape varieties

Concord

Catawba

Niagara

Delaware

Duchess

Isabella

EUROPEAN VINE SPECIES

VITIS VINIFERA

White grapes

- Chardonnay
- Pinot Gris/Pinot Grigio
- Riesling
- Sauvignon Blanc
- Chenin Blanc
- Gewurztraminer
- Muscat
- Pinot Blanc
- Semillon
- Viognier

Red grapes

- Pinot Noir
- Gamay Noir
- Cabernet Sauvignon
- Cabernet Franc
- Merlot
- Syrah
- Grenache
- Zinfandel
- Nebbiolo
- Sangiovese
- Tempranillo

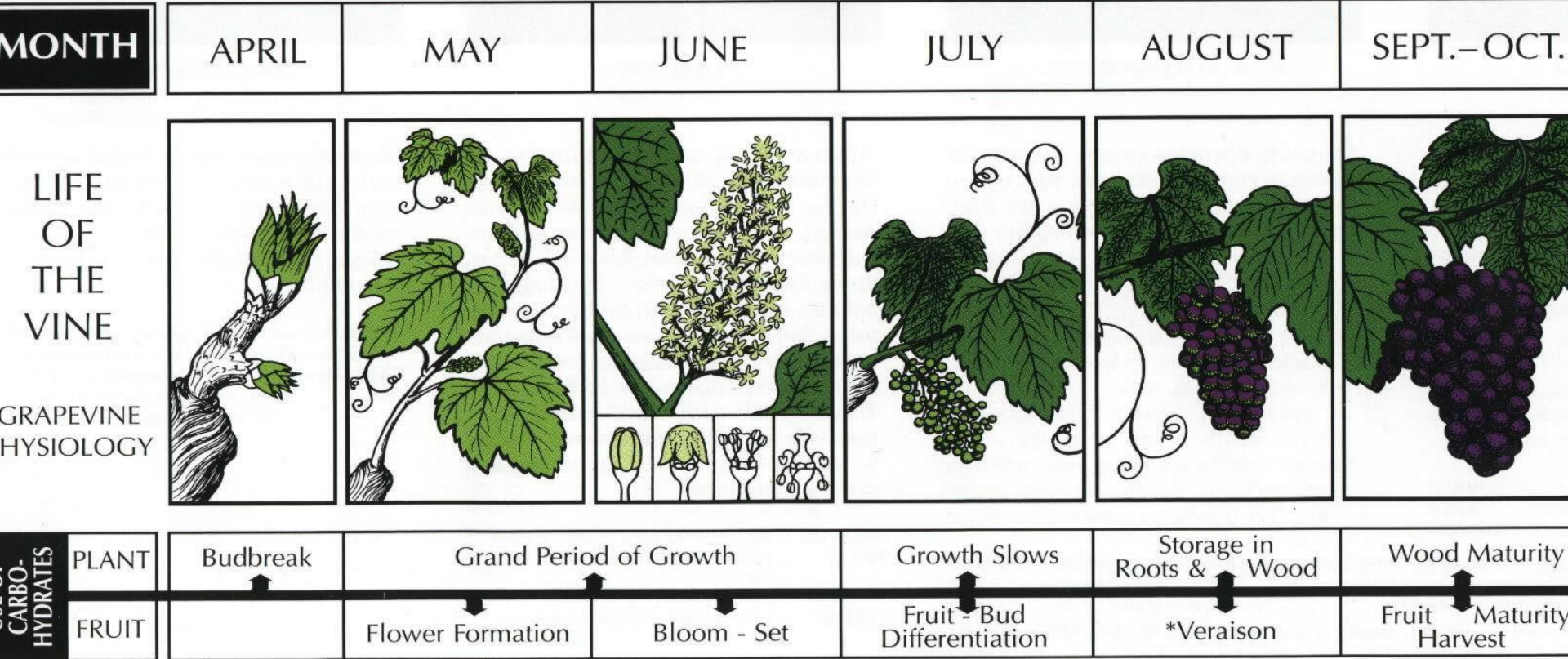
Wine Grape



Table Grape



Wine Grapes vs. Table Grapes



VITICULTURE

Varieties change over time (natural mutation)

- *Chardonnay* = Pinot Noir and Gouais Blanc
- *Cabernet Sauvignon* = Cabernet Franc and Sauvignon Blanc
- *Pinot Gris* = mutation of Pinot Noir

A Natural Mutation from a parent plant occurs to adjust to specific site areas

Cloning

- A particular vine produces grapes with desirable qualities
- A cutting from the desirable vine is removed
- The cutting is planted
- Grows another vine
- New vine is a **clone**
- **Willamette Valley is famous for *Dijon clones: 113, 114, 667, 777, etc.***



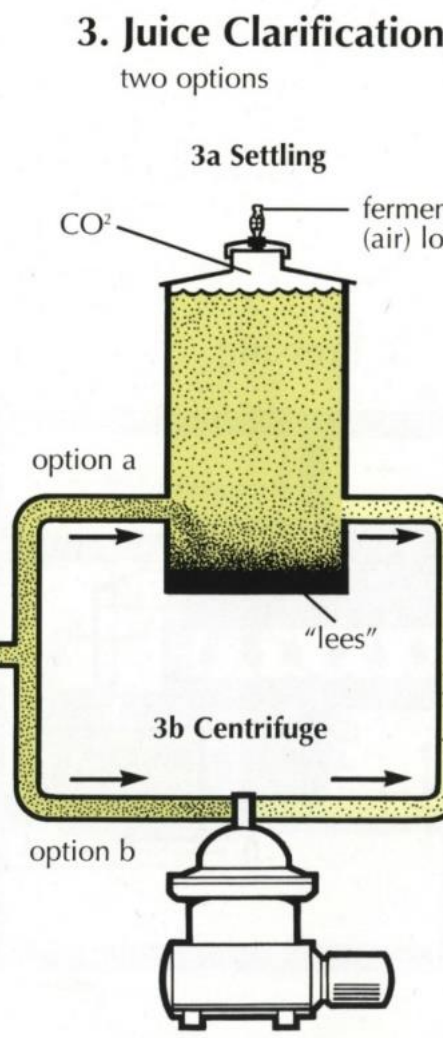
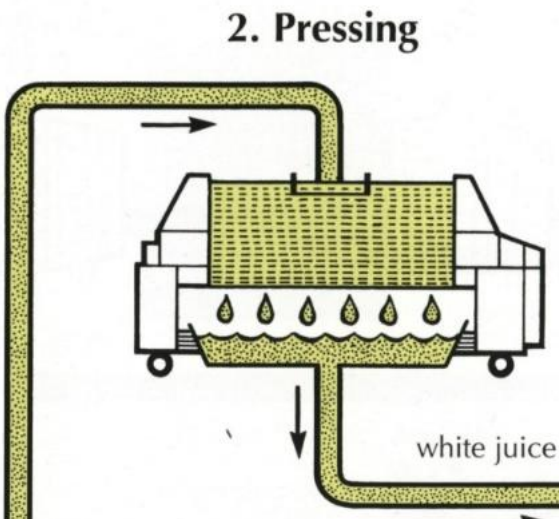
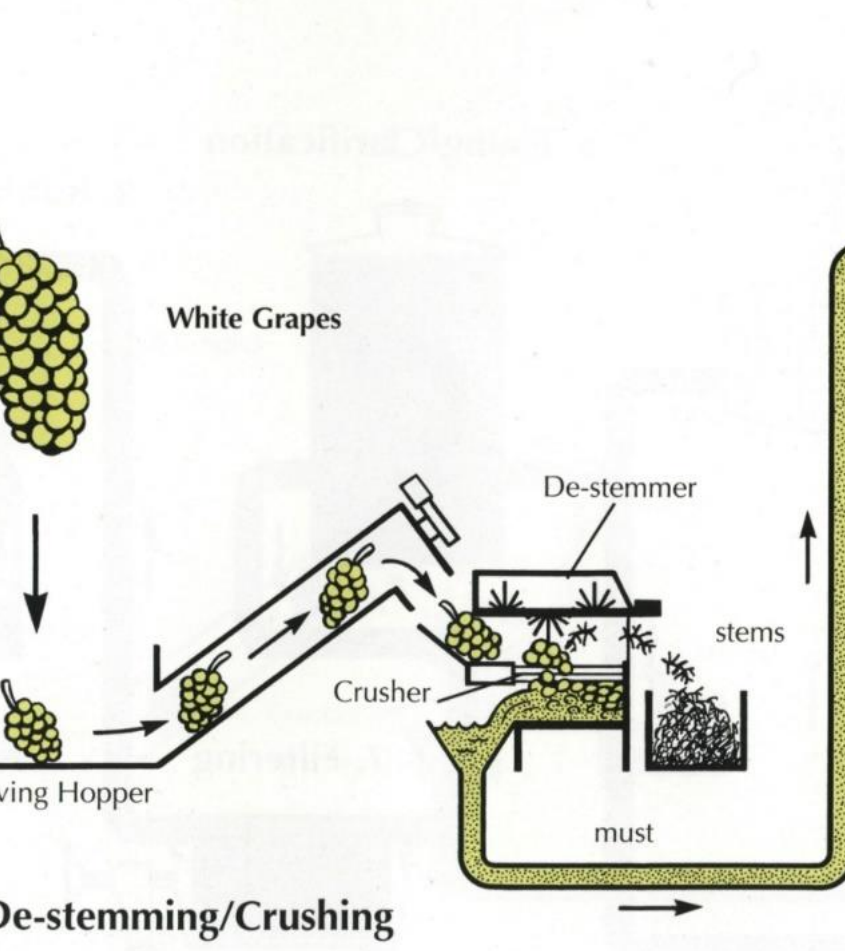
MEIOMI CHARDONNAY

- Buttery with oak and ML
- Medium acidity
- Rich body with full flavors

Skewered Buttery Chicken

- Chicken is low in fat
- Buttery flavors match molecularly
- Body and weight are similar





4. Primary Alcoholic Fermentation (yeast added)

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

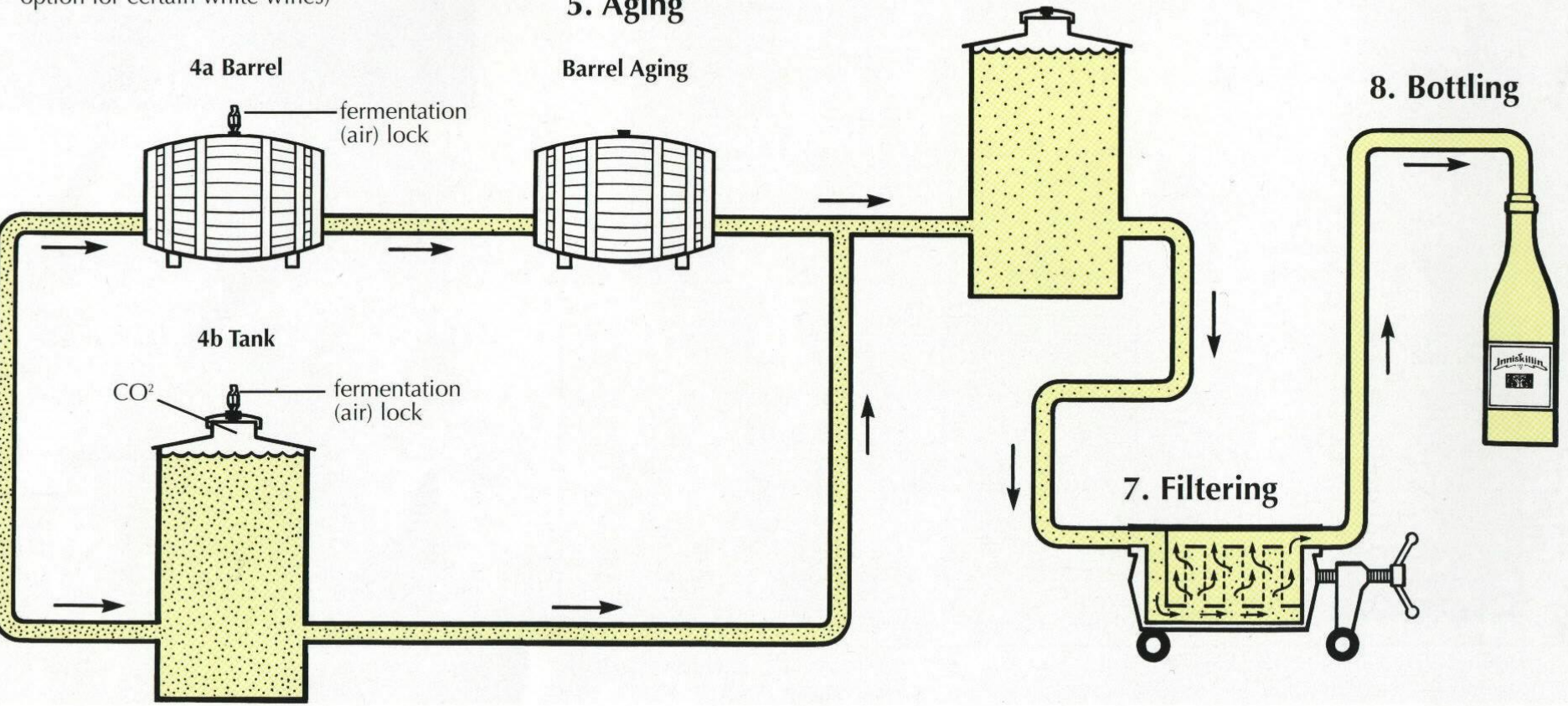
4a Barrel

4b Tank

5. Aging

6. Fining/Clarification

8. Bottling



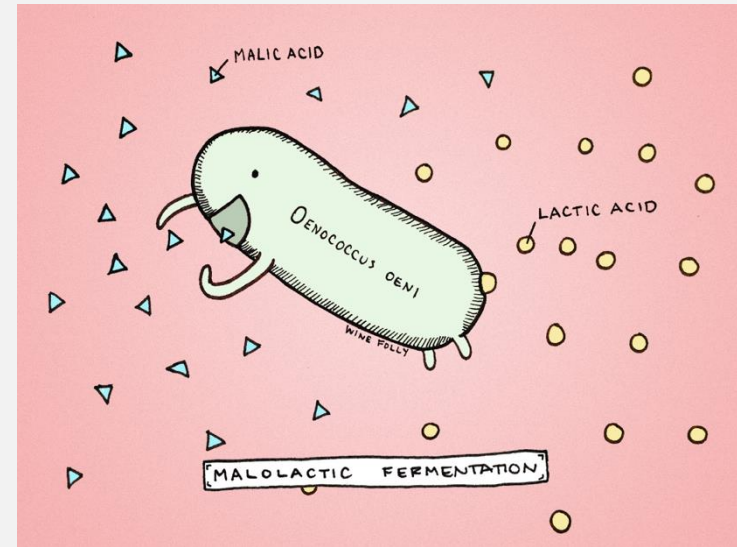
Malolactic Fermentation (ML)

Can occur during or after alcoholic fermentation

Lactic acid bacteria converts malic acid to lactic acid

Softer texture and more palatable flavor (whites & reds)

Buttery flavors (whites & reds)



Aging

Stainless steel

Wood - new or used oak will make a difference

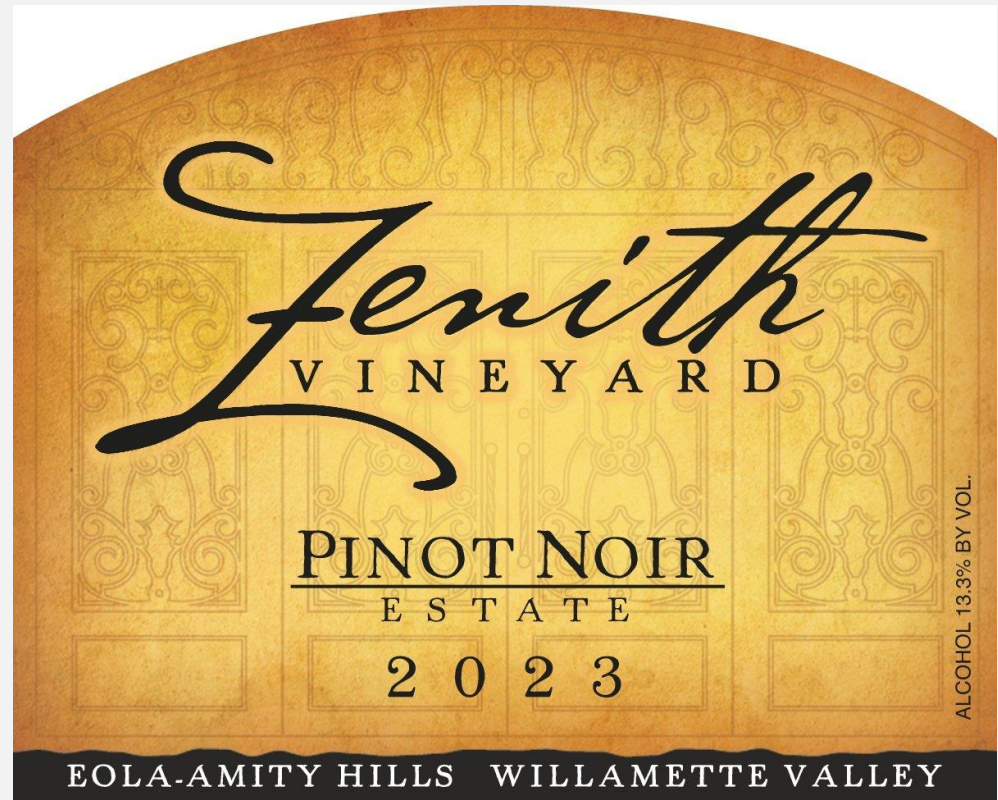
Time - may be restricted and governed by law in the EU

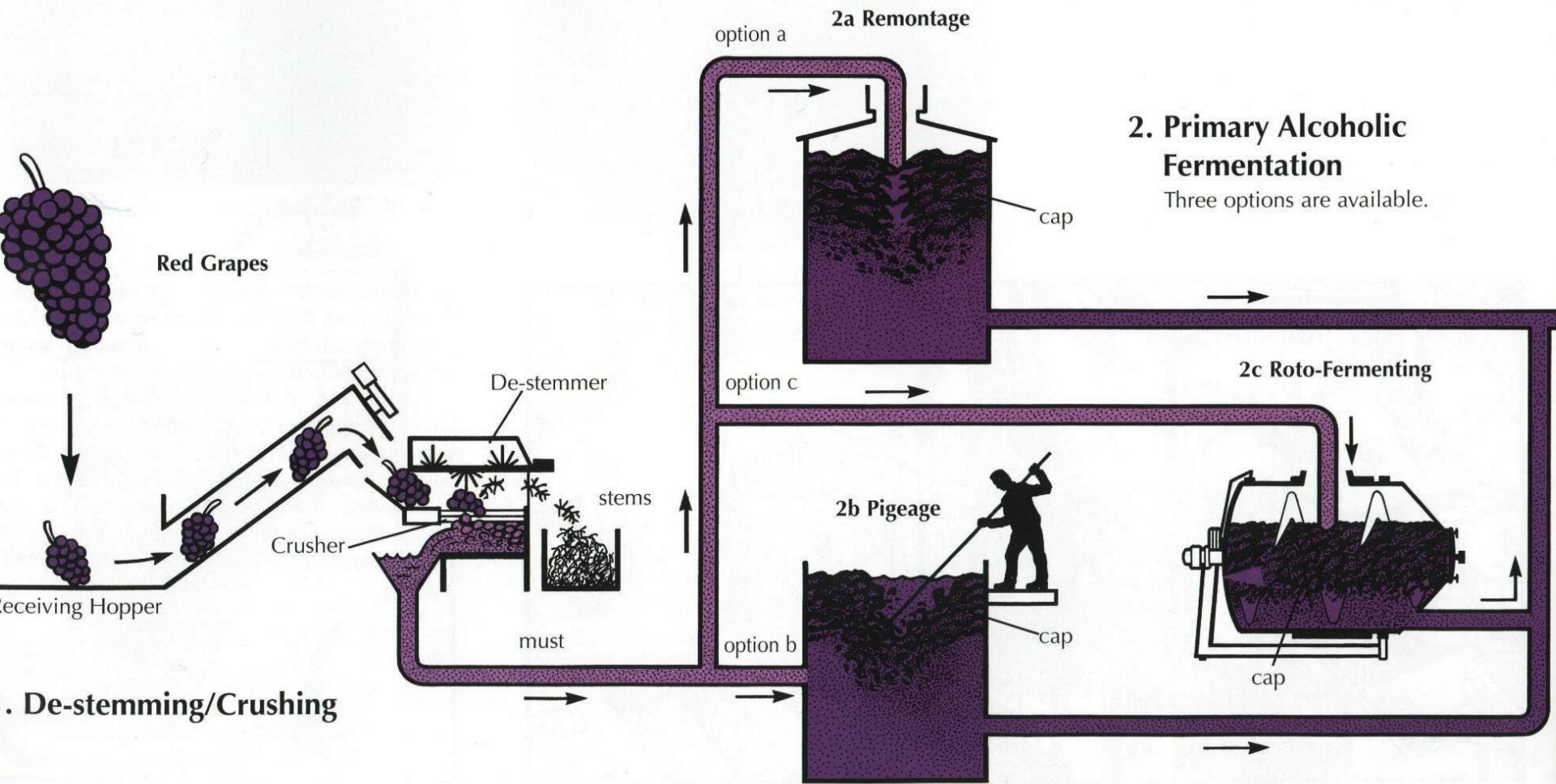
ZENITH PINOT NOIR

- Pinot Noir is high in acidity
- Tannins are soft
- Softer body/ medium-light weight

Salmon Bites

- Salmon contains fat
- Acid washes the fat
- Body and weight are similar - less intensity
- Salt from the salmon needs fruity flavors

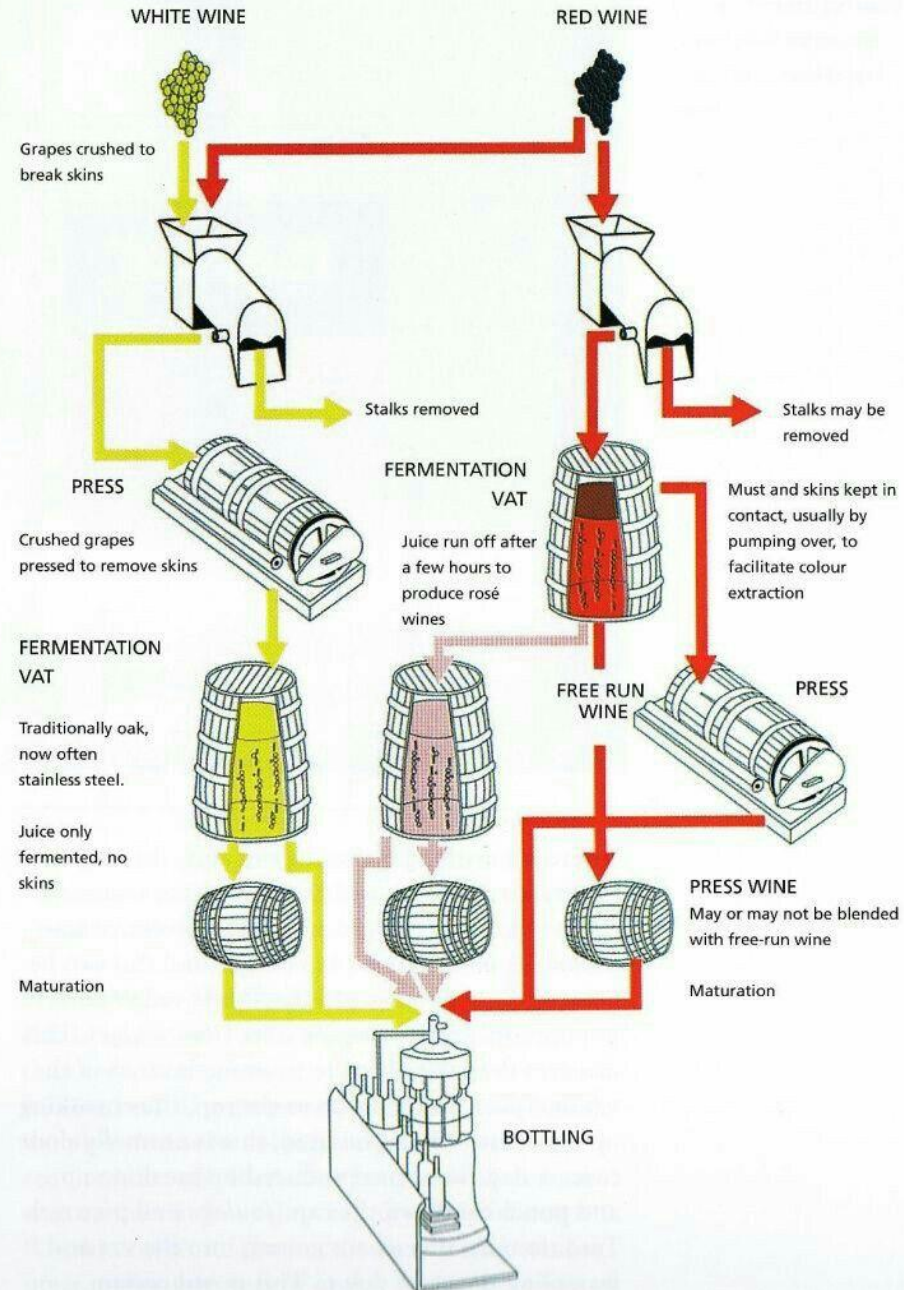


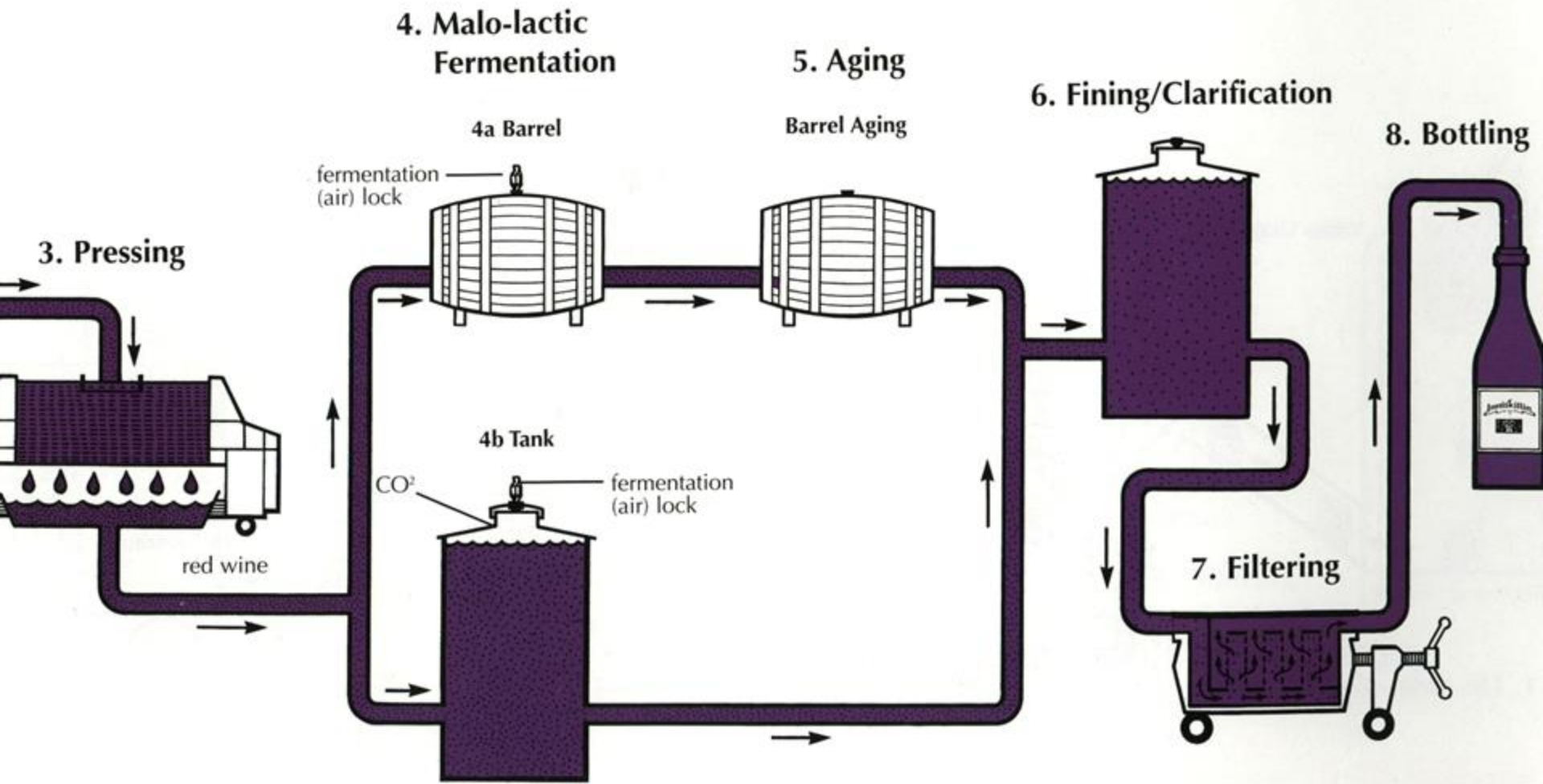


Methods of Making Rosé

- Direct Press
- Saignée
 - Portion of juice is bled off from skins
 - Minimal skin color for extraction
- Blending
 - Red and white wines are blended

The winemaking process





COVILA RESERVA RIOJA

- Rioja is medium in acidity
- Tannins are medium - creamy feel
- Medium weight Rioja

Manchego Cheese

- Classic Pairing
- Acid meets fat in the cheese and recovers well
- Body and weight are similar
- Nutty and salty flavors (Umami) in the cheese need the fruity flavors to offset.



BROWNE CABERNET SAUVIGNON

- Cabernet Sauvignon has high acidity and high tannins
- Body and weight are big and bold
- Tannins can be grippy on the palate

Teriyaki Tenderloin

- Bold flavors meet bold wine
- Acid meets fat and salt in the meat and washes it.
- Tannins need salty teriyaki to tone them down and bring forth fruity



THANK YOU!

FOOD & WINE
TOURS ABROAD

WINE
EDUCATION



WINE TOURS
LOCALLY

<https://www.reggiewine.com>

WINE & FOOD
CRUISES

PERSONAL WINE
TASTING EVENTS

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W I N E