







Rustic Cork

Washington
WINE FUNDAMENTALS



Seasons of the Vine

MONTH		APRIL	MAY	JUNE	JULY	AUGUST	SEPT.-OCT.
LIFE OF THE VINE	GRAPEVINE PHYSIOLOGY						
		PLANT	Budbreak	Grand Period of Growth		Growth Slows	Storage in Roots & Wood
FRUIT			Flower Formation	Bloom - Set	Fruit - Bud Differentiation	*Veraison	Fruit Maturity Harvest

GRAPES

American Species Varieties:

Concord

Muscadine (Scuppernong)

Catawba

Norton

Thompson

European Species and Varieties:

VITIS VINIFERA

Chardonnay

Sauvignon Blanc

Riesling

Pinot Gris (Pinot Grigio)

Viognier

Cabernet Sauvignon

Cabernet Franc

Merlot

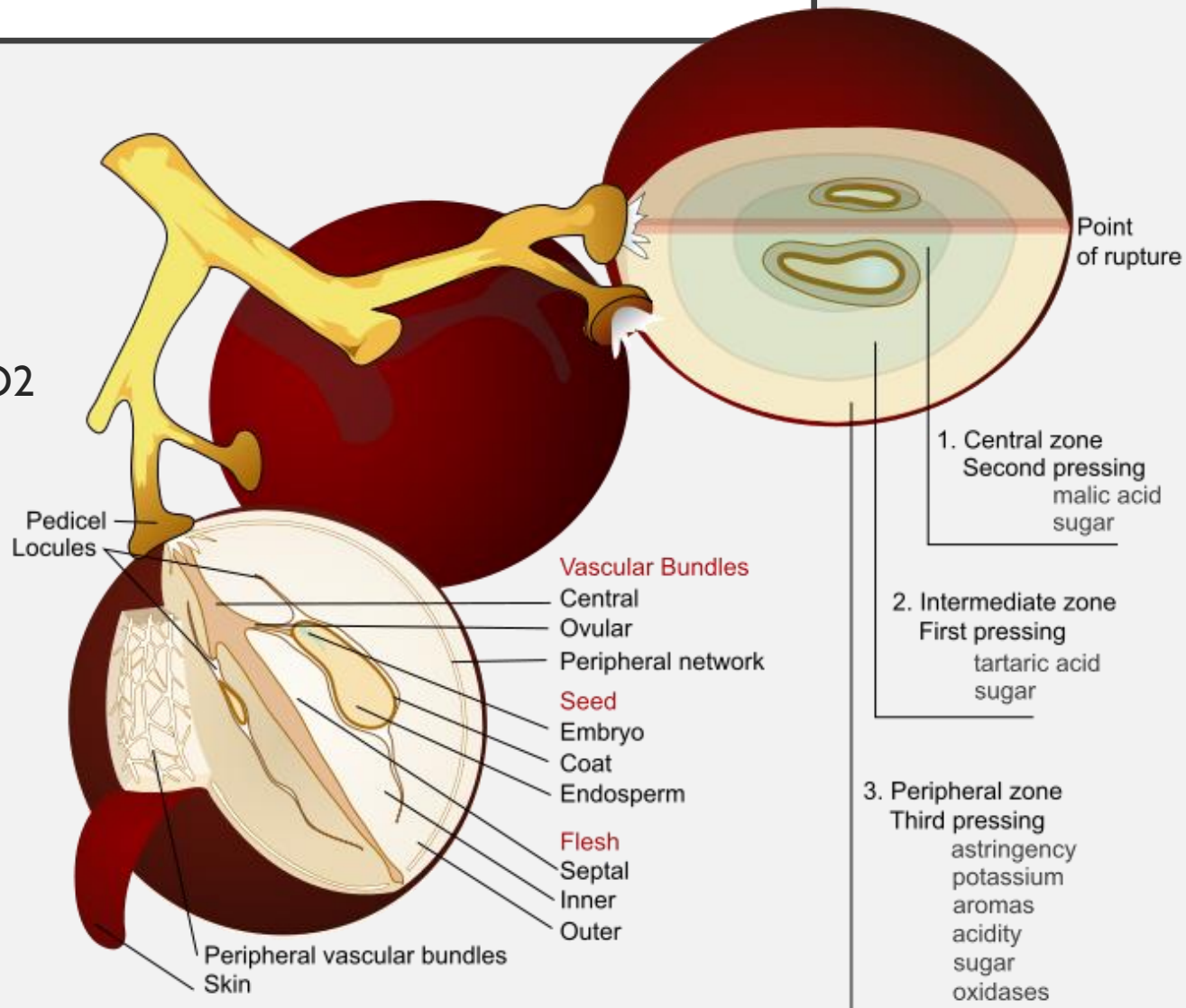
Pinot Noir

Syrah (Shiraz)

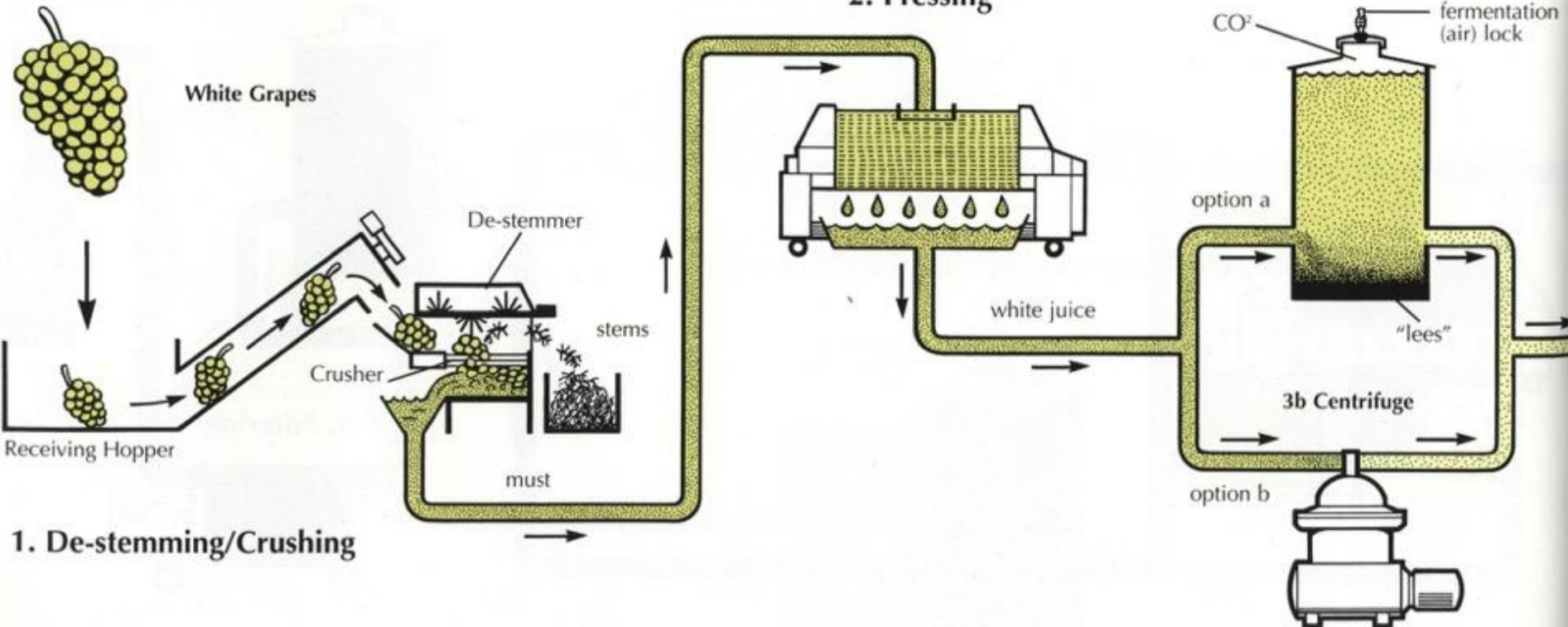
Zinfandel

COMPONENTS OF THE GRAPE & THEN WINE

- Water: 80 to 95%
- Acids
- Tannins
- Sugars
- Carbon Dioxide/CO₂
- Alcohol (eventually)

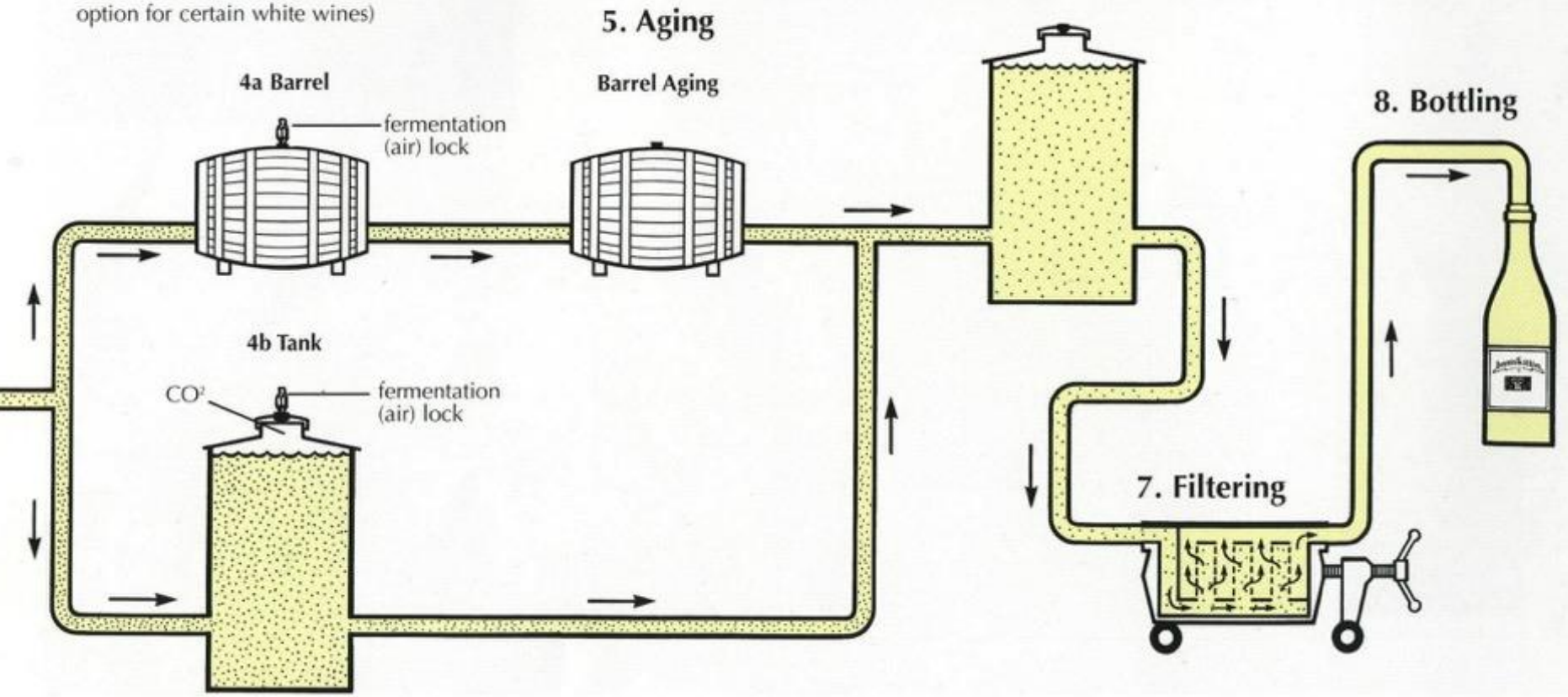


WHITE WINE PRODUCTION

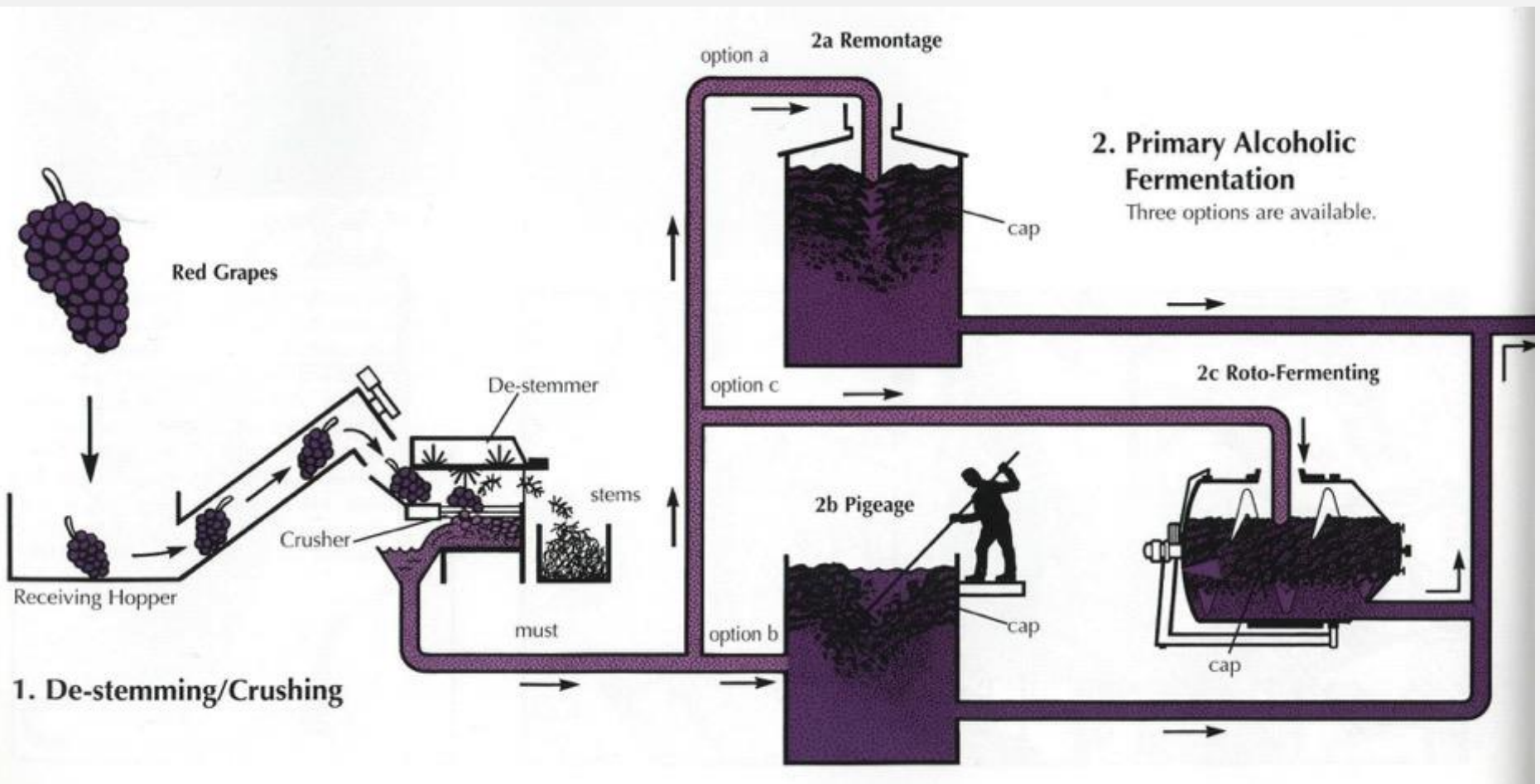


4. Primary Alcoholic Fermentation (yeast added)

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

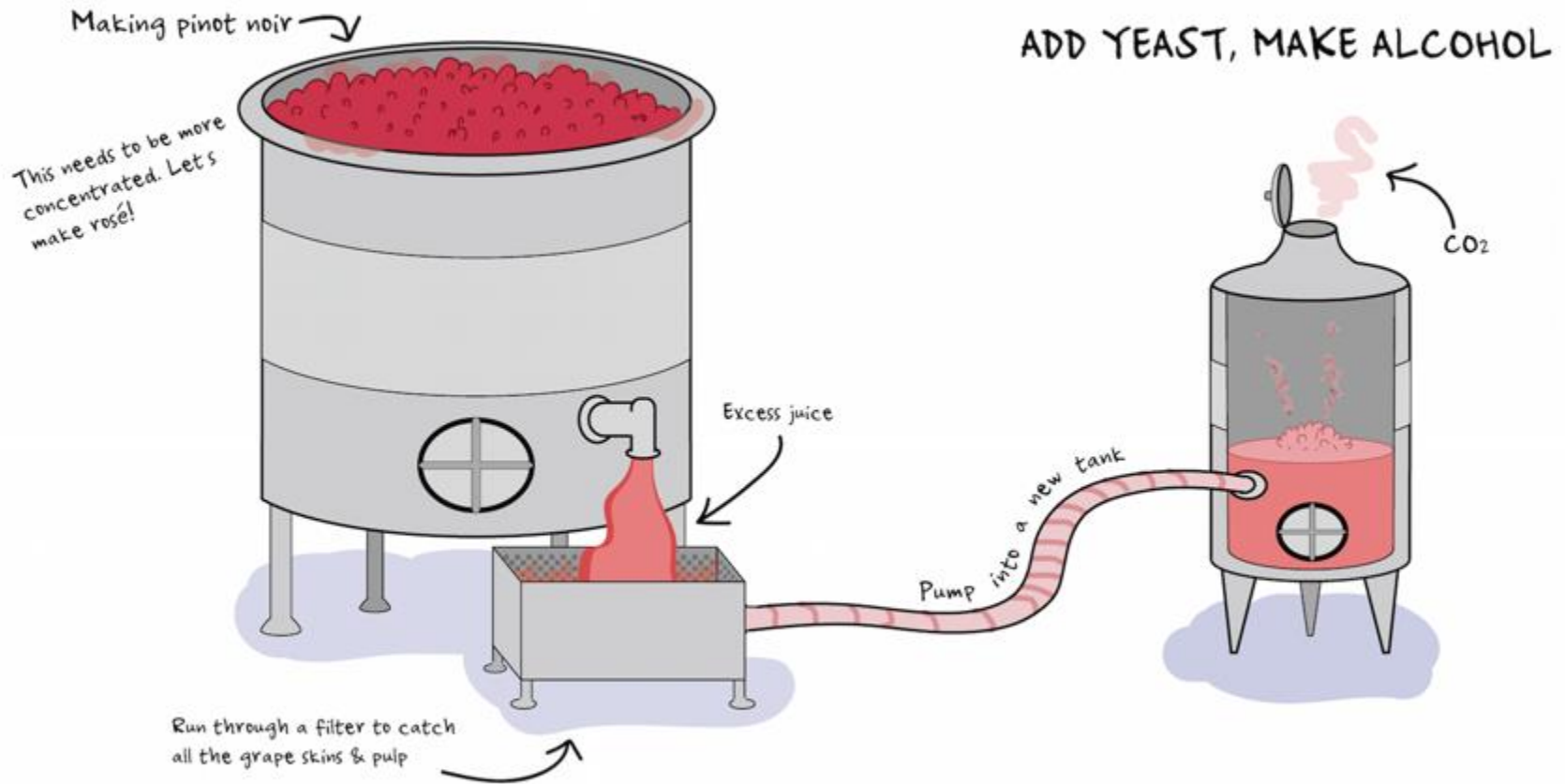


RED WINE PRODUCTION

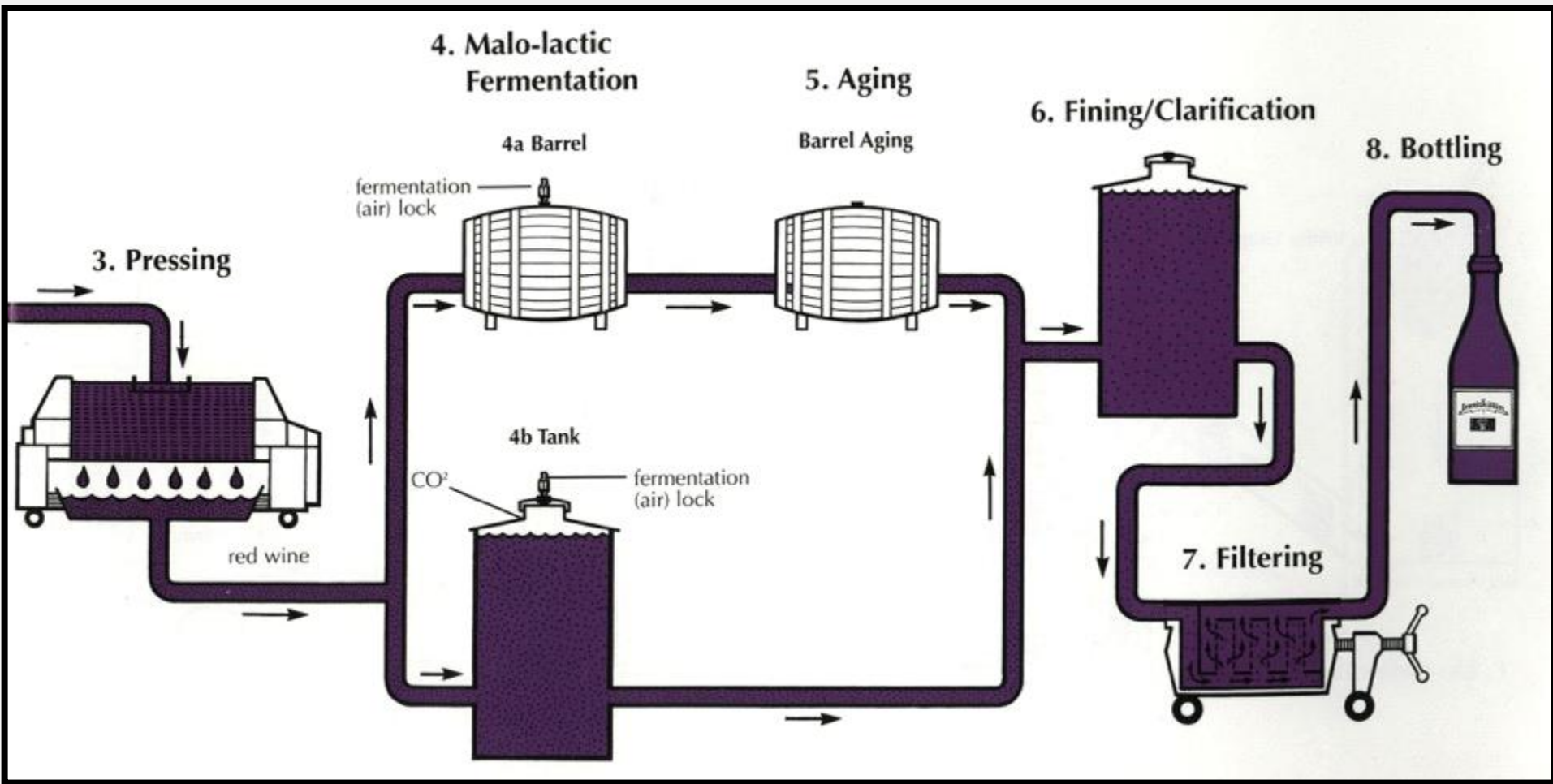


ROSE WINE PRODUCTION

BLEED OFF THE JUICE



uproot





- Puget Sound
- Yakima Valley
- Red Mountain
- Columbia Valley
- Walla Walla Valley
- Willamette Valley
- Umpqua Valley
- Rogue Valley
- Applegate Valley



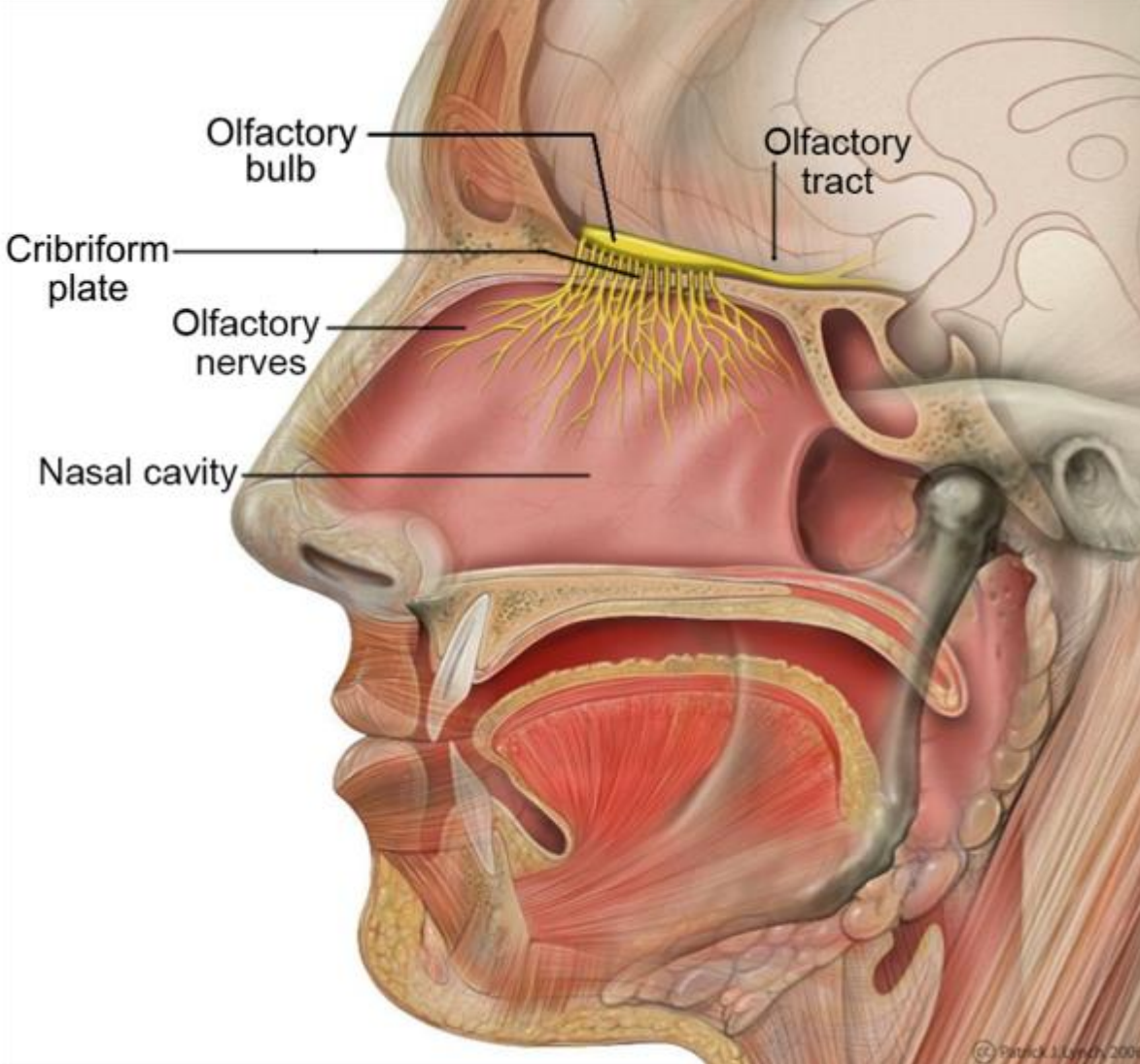
WASHINGTON STATE | AMERICAN VITICULTURAL AREAS

21 UNIQUE GROWING REGIONS

Total Wine Grape Acres: 56,000+ / Hectares: 22,662+



SMELLING WINE (& FOOD)



Direct intake stage

Retro-nasal stage

AFTER WE SWALLOW
THE WINE

NOTE: when you are
tasting the wine on your
palate you are also
SMELLING IT

IMPORTANT TO HAVE A NEUTRAL ENVIRONMENT

Remember to keep your own body aromas neutral so your guests can smell the aromas in the wine.

Increase your Sense of Smell

SMELL EVERYTHING AND MAKE A MENTAL NOTE

Create Aroma Library – enable your brain to retain identities of aromas by smelling everything!

Proper glassware – important to release aromas

Temperature - the “correct” temperature of the wine is important (50 to 68F)

Frequency - taste often and stop to recognize what you are smelling and tasting

Use your focus and your memory

Objectivity - stay as objective as possible, everyone is different regarding likes or dislikes - keep an open mind

TASTING

Four primary tastes:

ACID (SOUR)

SWEET (Residual Sugar/Alcohol)

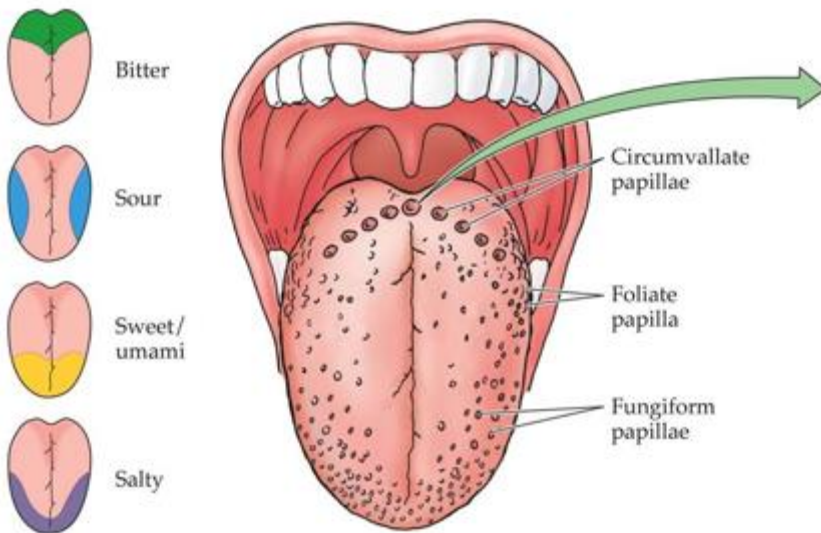
BITTER (Astringency feel)

SALT (Salinity-Minerality)

UMAMI (Savory)

- Acid – experienced as mouth watering, eyes and face can be tense
- Sweet – rich and viscous, has honeyed flavors
- Bitter/Tannins - astringency, tightening and dusting of the palate
- Salty – can sting if high, enhances flavors in food and wine

Taste Papillae and Taste Quality Response



Everyone is different in what and how they experience flavors:

- Cultural
- Biological
- Age and experiences in life

Thank you Stay in touch!



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