

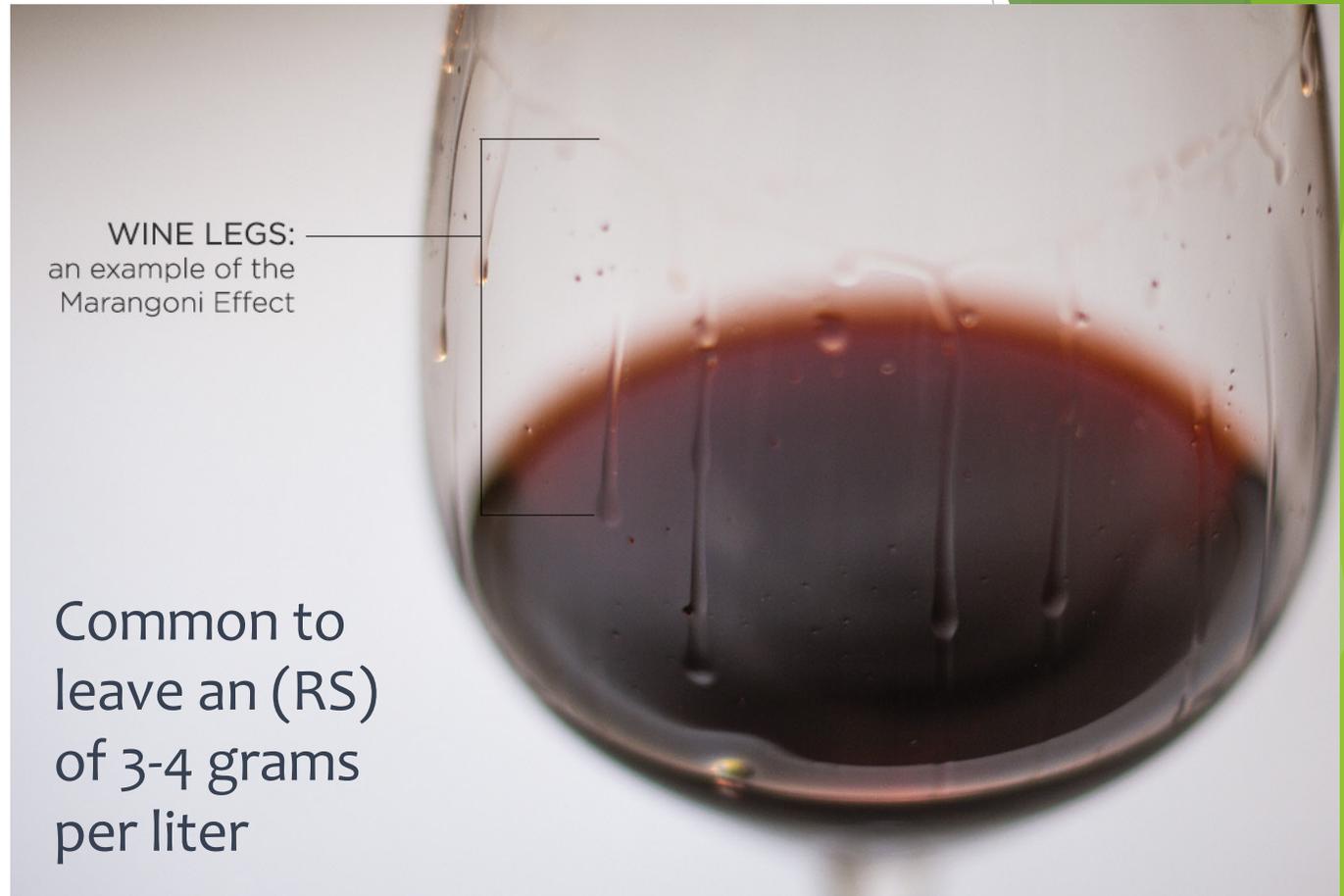
Full-bodied reds



Body: the feel (weight or viscosity) of a wine in your mouth.

In general, the higher the tannins, alcohol, and sugar content, the fuller-bodied the wine.

You can also see body, intensity of color and greater density (weight)



Full-bodied wines:

- darker
- contain more alcohol
- more tannic (grippy, bitter, or astringent)
- tend to be dry or slightly sweet
 - sugar increases body and acidity decreases it
 - tannins (bitter component) increase body, improve balance, complexity, and stability
 - tannins also offset fruity sweetness, and the heat of alcohol.

Wine Tannin

Examples of Wine Tannins

grape seeds



tannin powder

grape skins



oak

WineFolly
LEARN BY DRINKING

Structure: the balance of fruit, alcohol, tannic bite, and acidity is important.

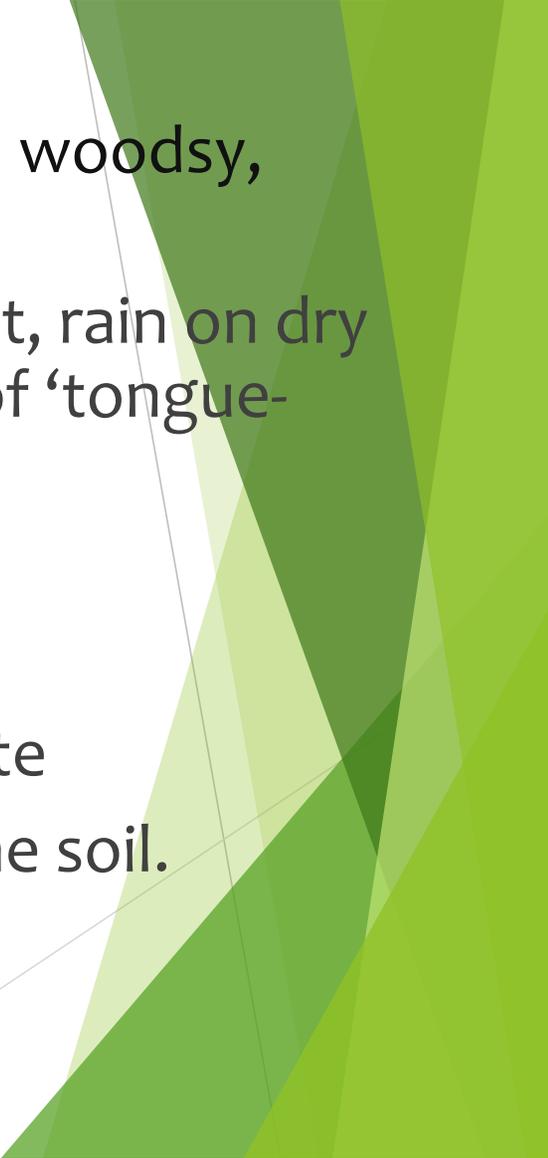
Wines lacking structure taste overly acidic, tannic, hot, or sweet.

How we identify a wine:

- ▶ **sensory cues:** color, prominent aromas, body, acidity, tannins, residual sugar, and alcohol
- ▶ **aromas:** we smell with our noses
- ▶ **taste:** mouth, tongue and taste buds: sweet, sour, bitter, alcohol, (salty or savory?)
- ▶ **body:** density, weight
- ▶ helps to describe what you're sensing
- ▶ match that with the 'typical' profiles you're familiar with.
- ▶ some easier than others-- Sauvignon Blanc, Riesling Muscat, Gewurztraminer and Pinot noir, Zins
- ▶ better with practice

Not always about fruit:

- ▶ **Floral:** violet, rose, lavender, iris
- ▶ **Spicy:** black pepper, baking spice (nutmeg, allspice, clove)
- ▶ **Herbaceous:** grassy to herbal: mint, Eucalyptus, to dry herbs: bay, thyme, oregano, sage, rosemary, fennel
- ▶ **Vegetal:** olive, bell pepper, black tea, tobacco

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- ▶ **Earthy:** soil, compost, potting soil, forest floor, woody, mushroom, leather, black olive ... to barnyard
 - ▶ **Minerality:** smell of wet stone, slate, chalk, flint, rain on dry soil or concrete, pencil lead, saline, sensation of 'tongue-on-stone'
 - ▶ No accepted explanation
 - ▶ More of a sensation
 - ▶ Ex. Chablis: limestone, Priorat and Riesling: slate
 - ▶ May have nothing to do with the minerals in the soil.
 - ▶ High acidity often involved.

Why so difficult?

- ▶ varieties often similar and share common descriptors
- ▶ styles vary
- ▶ regional differences, old world, new world
- ▶ differences due to climate, soils and clones, the winemaker
- ▶ ripeness
- ▶ yeast
- ▶ time in barrel, new vs. neutral

To confuse things,
oak adds it's own
nuisances

Hazelnut
Brulée Burnt
Baking Caramel Toasted
Cigar Dill Wood
Cocoa Smoke Nutmeg
Box Tobacco Powder Sweet Spices
Sugar Vanilla Clove
Chocolate Coconut Charcoal
Cinnamon Brown

Regional differences:



Savory, Olive, Plum, Pepper, Tart Boysenberry, Herbs, Smoky Tobacco & Bacon Fat

COOLER CLIMATE SYRAH

Northern Rhône, Washington State, Sonoma, Santa Ynez, Chile



Blackberry, Blueberry, Clove, Allspice, Black Pepper
Cocoa, Mint, Licorice, Vanilla & Sweet Tobacco

WARMER CLIMATE SYRAH

Australia, Paso Robles, Sierra Foothills
Napa, Argentina, Spain

Tonight's lineup:

Petite Sirah

Mourvèdre

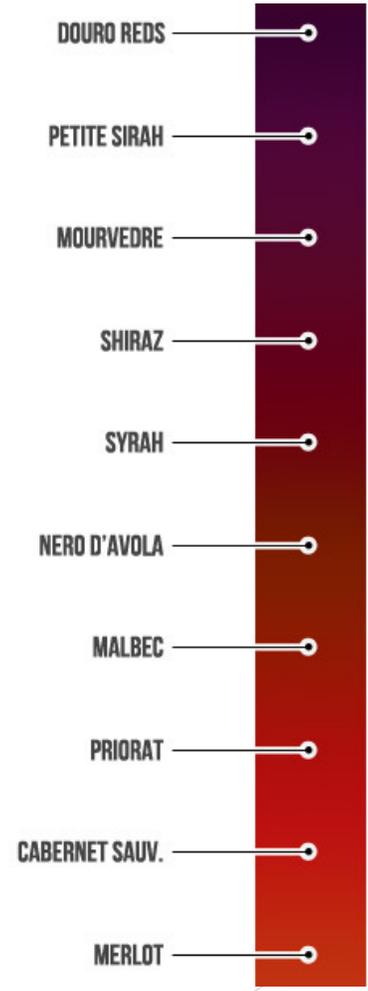
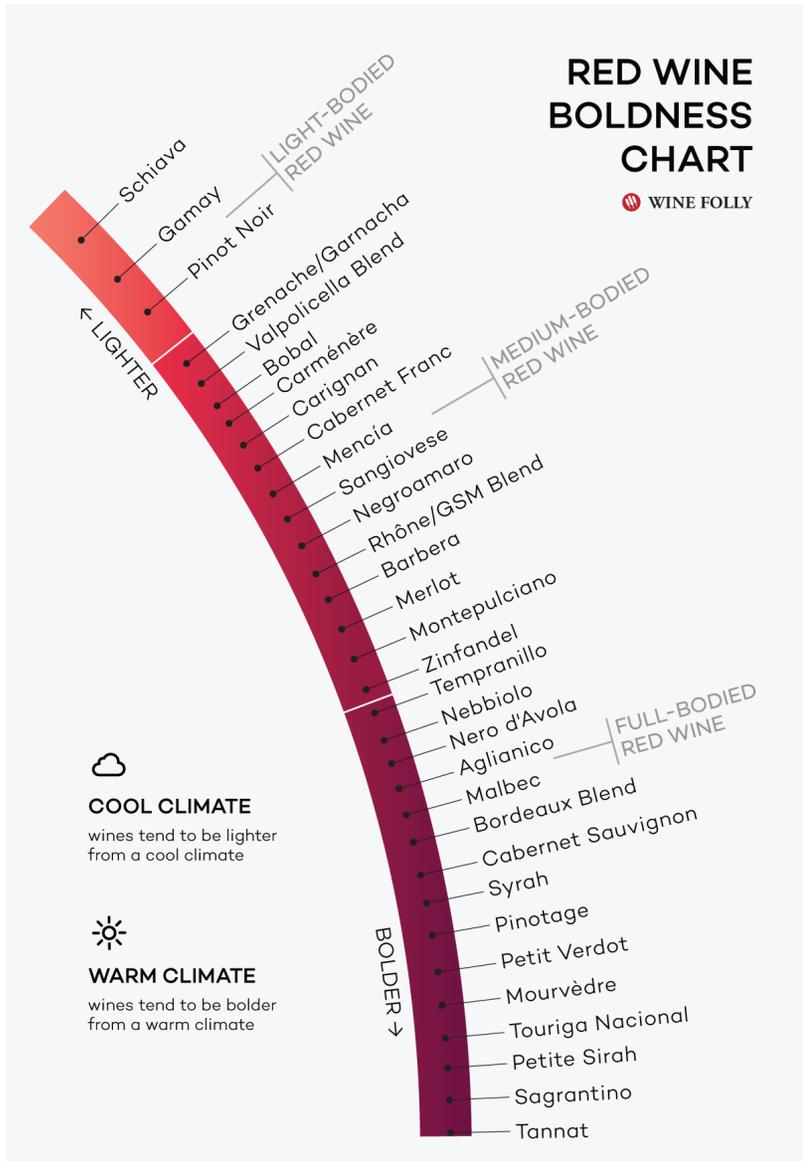
Syrah

Malbec

Cabernet Sauvignon

Tempranillo





Petite sirah:

- ▶ Known for its inky color, bold tannins, and rich, black fruit. Called Durif in France. Mostly a CA wine.
- ▶ **Color:** inky, opaque, **Acidity:** moderate, **Tannins:** aggressive (mouth-drying) or astringent
- ▶ **Aromas/flavors:** black fruit: blackberry, blueberry and plum, notes of chocolate, espresso, and black pepper. Jammy in warm climates
- ▶ Often blended with zin to add length, add smoothness.



PETITE SIRAH

DOMINANT FLAVORS



SUGAR PLUM



BLUEBERRY



DARK CHOCOLATE



BLACK PEPPER



BLACK TEA

COLOR / TASTE PROFILE



Cabernet sauvignon:

- ▶ World's most popular red. Cross between Cabernet Franc and Sauvignon Blanc. Similar to Malbec, but less tannic and more complex.
- ▶ **Color:** medium red to purple, **Tannins:** moderate to ample, **Acidity:** moderate
- ▶ **Aromas/Taste:** pronounced black cherry, blackcurrant, blackberry, plum, spice. Can be floral (violets), 'vegetal/herbal' (notes of green olive, green peppercorn, bell pepper, eucalyptus, mint, oregano). With age: leather, tobacco, toffee and coffee, cedar, occasionally minerality (dusty or graphite)



Mourvèdre:

- ▶ **Mourvèdre** (also known as **Mataro** or **Monastrell**) widely planted: Rhone, Provence, Roussillon, Spain
- ▶ Produces deeply colored, tannic wine, adds weight, spice and earthiness when blended with Grenache, Syrah, or Cinsault
- ▶ **Color:** dark purple, **Acidity:** moderate, **Tannins:** high
- ▶ **Aromas/Flavors:** blackberry, plum, black pepper; berries and red-fruit in CA, can be herbaceous or jammy when fully ripe, cocoa, sweet tobacco, black olive, dry herbs, rose, violet, smoke, roasted meat or gameness, gravel



Syrah:

- ▶ A robust wine. Widely grown: CA, WA, Australia, Rhone Valley, predominant grape in Gigondas and Châteauneuf du pape (southern Rhone)
- ▶ **Acidity:** moderate, **Tannins:** moderate, **Color:** dark purple with slight magenta rim.
- ▶ **Aromas/Flavor:** concentrated fruit aromas: blueberry, plum, to blackberry, chocolate, black pepper, spice, fennel, and meaty (roasted or cured), smoke or bacon. In warmer areas--jammy or cooked fruit. Sometimes earthy with minerally notes.

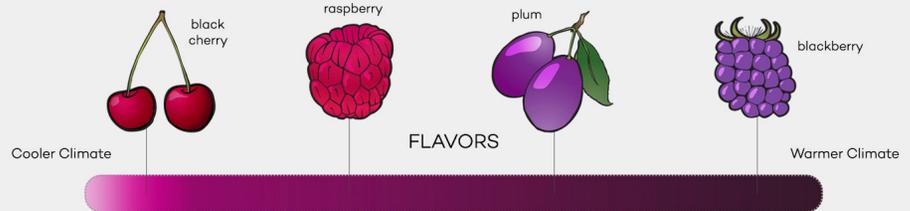


Malbec:

- ▶ Often blended in red Bordeaux, South of France (Cahors). Lighter and more elegant. Argentina makes examples with lush, dark fruits flavors, velvet texture and spice.
- ▶ **Acidity:** moderate, **Color:** darkly pigmented, deep purple-red, look for a magenta-tinged rim. **Tannins:** moderate
- ▶ Intense, dark fruit flavors and a smooth, chocolatey finish, black cherry, blackberry, plum, raspberry, notes of violets, coffee, rose, leather, tobacco, smoke, black pepper, gravel

MALBEC WINE

 WINE FOLLY



Tempranillo:

- ▶ Dominant variety of Spain (Riojas). Can be savory and complex with aging and time in barrel. Similar taste profile to both Sangiovese and Cabernet sauvignon
- ▶ **Color:** medium red to dark, **Acidity:** medium to medium low, **Tannins:** moderate
- ▶ Red fruit: cherry, raspberry, plum, to black cherry, dried fig, chocolate, hints of savory herbs, dill, tomato, tobacco, cedar, leather, and often earthiness.

Tempranillo



Medium Ruby



Medium Garnet

Wines range in color from med. ruby to med. garnet.



A bunch of
Tempranillo
from Rioja
by Robert McIntosh