



CENTRAL WASHINGTON UNIVERSITY

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A Wine Odyssey is a publication of the Central Washington University World Wine Program. For more information on the CWU World Wine Program, please contact:

World Wine Program
Central Washington University
400 East University Way
Ellensburg, WA 98926-7433
800.720.4503 or 509.963.1504
www.worldwineprogram.org

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Office of Continuing Education
400 East University Way • Ellensburg WA 98926-7433
Office: 509.963.1504 • 800.720.1504 • Fax: 509.963.1690
Web: www.cwuce.org

CWU is an AA/EEO/Title IX Institution. TDD 509.963.2143



World Wine Program
PRESENTS

A WINE ODYSSEY: WINE ESSENTIALS



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AMY MUMMA



Amy Mumma, CWU's World Wine Program coordinator and instructor, is world renowned for her knowledge of wines.

The study and enjoyment of wine has been her lifelong passion. Having lived and studied in France for several years, she continues to enjoy traveling and learning about the many great wines and winemaking regions of the world.

Amy developed the Central Washington University World Wine Program which consists of the Wine Trade Professional Certificate, Wine Trade and Tourism Minor, and Consumer and Wine Industry Short Courses. She was awarded the "Professional Wine Woman 2005/2006" at the International Wine Women Awards in Paris, France and holds a Diploma of Tasting and Wine Studies from the Université de Bourgogne in Dijon, France and the Advanced Certificate from the Wine and Spirit Education Trust in London.

A contributor to the trade magazines Vineyard & Winery Management and Wines & Vines, she is a frequent presenter at national and international conferences and serves as an international wine judge.

At one time a biochemist in protein research at Immunex Corporation, her scientific background provides the foundation for her strong knowledge of the science of wine. Her business background includes nine years in international business with experience in sales, manufacturing, distribution, wholesale, retail, import, export and international finance.

"Wine teaches us the essentials of life — diversity, patience, passion and a drive for knowledge..."

-Amy Mumma, Program
Coordinator and Instructor,
World Wine Program
Central Washington University

HOW TO USE THIS DVD

The *A Wine Odyssey* video series brings CWU World Wine Program educational courses right into your living room, making learning convenient and fun.

Watch – You can learn a lot just by watching the video. Each disk reviews eight wines—their colors, aromas, tastes and pairing recommendations. A wealth of knowledge is presented, including helpful tips, amusing anecdotes, regional winemaking traditions and techniques, and much more.

Taste – Tasting along while watching the video can provide an even more valuable learning experience. If you choose to taste along, please know that it is not necessary to have the exact same wine that we use in the video. Here are some guidelines.

What to buy? The table below lists the types of wines presented in this video. You will not need to have the exact same wine brand, producer or vintage as shown in the video. However, we recommend that you find a wine made from the same grape varieties and produced in the same wine region, using the table as your guide. Since production techniques vary from winery to winery, the wine you buy may be slightly different than the one on the video. Even so, each grape variety has many characteristics that remain the same.

Learn – Learn on your own, with someone special, or together with a group of wine-loving friends. You will find tasting sheets in the back of this booklet so you can take your own notes on each wine. Pause the DVD at any time to take a break, take notes, discuss with your friends, or read along in this booklet. Watch the video straight through from beginning to end, or one wine at a time – the DVD is divided into chapters so you can conveniently access any wine at any time from the menu.

Now sit back, relax, learn and enjoy!

Wines to be tasted in A WINE ODYSSEY: WINE ESSENTIALS

Wine Variety	Wine Region
Dry Riesling	Washington
Sauvignon Blanc	California
Chardonnay	Chile
Merlot Rosé	Washington
Pinot Noir	France
Syrah/Shiraz	Australia
Merlot	Washington
Cabernet Sauvignon	Napa, California

INTRODUCTION



Welcome to *A Wine Odyssey* – Wine Essentials.

Every bottle of wine is an adventure. We invite you to begin your Wine Odyssey with Wine Essentials.

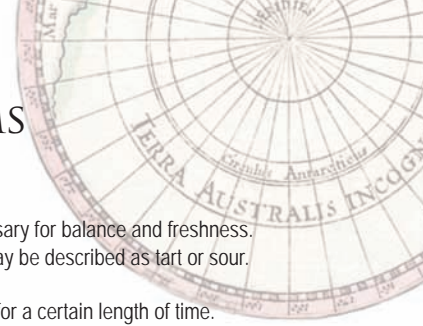
Wine Essentials will provide you with a strong foundation on tasting techniques, grape varieties, choosing and pairing wine with food, proper serving and storage techniques and restaurant etiquette.



READING THE WINE LABEL



WINE TERMS



Acidity: this refers to the acids in the wine that are necessary for balance and freshness. High acidity in a wine makes you salivate and the wine may be described as tart or sour.

Aging: keeping the wines in barrels, bottles or in a cellar for a certain length of time.

Astringency: the drying sensation in your mouth.

Balance: all parts of a wine are harmonious

Bitter: bitterness is a flavor that is usually detected on the back of the tongue and palate. Wines that are very bitter are out of balance.

Body: the body of a wine is made up of fruit, sugar, acid, alcohol, tannins, oak and more. It describes how it feels in your mouth ie; light to heavy body, full, round, smooth, angular and more.

Complexity: a wine that has many different aroma and flavor nuances.

Decanting: to pour a wine from the bottle to remove sediment, allow the wine to aerate or simply display the wine.

Lay down a wine: store a wine in a cellar or other area until it reaches maturity.

Oak: wines may be fermented and aged in oak barrels to impart certain characteristics to a wine including a toasty aroma and flavor, vanilla and even chocolate!

Sweet: the first flavor detected in a wine and often tasted on the tip of the tongue. This refers to any sugar left in the wine, but very fruity wines can often taste sweet.

Tannins: compounds found in the skin and stems of grapes that contribute to the structure and potential to age of a wine. Since red wines are fermented with their skins, they will have more tannins than white wine. Tannins are also found in oak barrels.

Vintage: the year the grapes were harvested

Old World: refers to wines produced in Europe. In general these wines have a restrained fruit character.

New World: refers to wines produced outside of Europe. In general these wines have a more fruity aroma and taste.

OPENING WINE

Bottles may be closed with natural cork, plastic corks or screwcaps. For natural and synthetic corks you will need a corkscrew to remove the cork. There are several styles of corkscrews available, and it is personal preference as to which one to use.

The winged lever type is probably the easiest one to learn to use. After you master that one, you can experiment with the others. On occasion, a cork will break, this is more common with older vintages. Remove the broken piece from the corkscrew and try it again. You may end up with cork fragments in the wine, but no harm is done. Usually touching the cork fragment with the corner of a napkin will remove it and you can carry on.

A note on screwcaps:

In the past screwcaps were only used for cheap, jug wine. However, new research has shown that screwcaps are an excellent closure in preserving freshness for wines meant to be consumed young. Many high quality wines are now closed with a screwcap. The fact that no tools are needed for opening your wine is a bonus!



WHEN TO DRINK THE WINE

Generally, most wine is best consumed on the same day that it is opened.

White Wines

The majority will offer the most enjoyment the same day you open them. Some may last overnight, such as an oaky Chardonnay, but be sure to drink them by the second day. White wines begin to lose their freshness and turn brown after two days. Delicate wines such as Riesling and some Sauvignon Blanc should be consumed the same day.

Red Wines

Red wines can last longer than white wines, especially big wines such as Cabernet Sauvignon or Syrah. These can be consumed immediately after opening or the next day. Some lighter bodied and more delicate wines such as Pinot Noir may be best on the same day as you open it. Be sure to consume them by day three as the aromas and flavors will be lost.

There are several tools to keep your wine fresher for a longer period of time. One such example is placing a rubber stopper in place of the cork. You can then draw the air out of the bottle using a pump. This inexpensive system is readily available in stores.

Fortified wines such as Port and Sherry have higher alcohol which makes them more stable and less prone to oxidation. These wines can last up to two weeks after opening.

Did you know...
One Barrel of Wine Contains:
740 pounds of grapes
59 gallons of wine
24.6 cases of wine
295 bottles of wine
and
1,180 glasses of wine!!

DECANTING WINE

Some wines have sediment at the bottom of the bottle. Examples of this are Vintage Port and older wines that develop sediment over time. Even though there is nothing wrong with the wine, it is more enjoyable sediment, which is unsightly and may add bitterness. To do this first let the bottle rest upright for at least 4 hours and in the case of Vintage Port, for 24 hours which will allow the sediment to sink to the bottom. Then slowly pour the wine from the bottle into the decanter, watching carefully to see when the sediment starts. You will probably need to leave one eighth of wine left in the bottle to avoid getting sediment into the decanter. Another trick is to use a wine strainer or even a coffee filter over the top of your decanter.

Another reason to decant is aeration. Contact with air can bring out the aromas and enhance the flavors of wine. A wine decanter may also be used simply for aesthetics as wine is beautiful.

GLASSES

There are as many styles of wine glasses as there are styles of wines. The shape, size and color of a glass can dramatically affect your perception of what you are drinking.

The glass should be clear, so the color of the wine is true. The size of the bowl will depend on the style of wine. Red wines are usually poured into a glass with a larger bowl and a smaller bowl works for more delicate white varieties.

Sparkling wines are best served in a tall slender flute. They not only look pretty, but as the bubbles rise to the surface and break, they carry with them enjoyable aromas that enhance the flavor of the wine.

When pouring wine into a glass, fill the glass no more than two-thirds full to leave room for swirling. The swirling enhances the aromas of the wine.

Most people can get by with one multipurpose glass with at least a 10 ounce capacity, clear in color, with a tulip shape. It might be nice though, if budget and space allows, to have a glass for white wines, a larger one for reds and tall, slender flutes for sparkling wine.

CHOOSING WINE

When you are having wine in a restaurant and you are not sure what to order, ask the Sommelier or wine steward for a recommendation. Make sure to let them know how much you would like to spend so your meal isn't ruined by a shocking surprise when the check arrives. This is not considered impolite at all.

If a bottle of wine is ordered it will be brought and opened at your table. The Sommelier will then pour a small amount for the person who ordered the wine, even if everybody is sharing it. That person should smell the wine, then taste it to determine if it is acceptable. Once acknowledged, the Sommelier will then pour the wine to the rest of your party at the table. The only time that it is acceptable to send a bottle back is if there is something wrong with the wine such as an off smell like mold or vinegar. It is not acceptable to send it back just because you don't like it.

If you have a nice bottle of wine at home and would like to bring it to dinner with you, call the restaurant first to make sure they don't object. Expect to pay a "corkage" fee. This is what they will charge you to open and pour the wine at your table. Do not open the wine yourself. Corkage fees range from \$10-\$25 and after all, you are paying for a service and the use of their glassware. It is polite to offer your server a taste.

When you go to the grocery store for wine, don't be afraid to be adventurous when picking a bottle from the shelf. Some of the larger markets have wine stewards to help you select. Wine shop employees are very knowledgeable and willing to assist you. Relax, have fun, explore! It's fun to try wines that you have never had before. One more thing...price isn't everything. Inexpensive wine is not necessarily bad, and expensive wine is not always good.



WHITE WINES

Riesling

Riesling is a light bodied wine, high in acid that is generally pale in color, although sweet Rieslings may be deep gold. Found in a variety of styles from dry to sweet, characteristics include green apples, peach, floral, apricot, lime and minerals. With age it can take on a petrol, kerosene, or honey character. This petrol character is not a fault and is found in some of the greatest Rieslings from Germany.

Sauvignon Blanc

Pale yellow to gold with high acid, this light to medium bodied has grassy, herbaceous, lemon, and sometimes green pepper flavors. It is a main component in both dry and sweet white Bordeaux and is found as a varietal from many countries including the US, New Zealand, South Africa and Chile. The term Fumé Blanc on the label is Saurignon Blanc that has been aged in oak.

Chardonnay

Chardonnay is the most popular variety in the world. The color ranges from pale to deep gold. An incredibly versatile wine, it can be light to full bodied and the flavors vary greatly depending upon where the wine is made and the style of winemaking used. It may taste of green apple, pear, lemon, grapefruit, butterscotch, mango, cream, pineapple, minerals, nuts, or biscuits. If the Chardonnay is aged in oak it can give characteristics of toast and sweet vanilla. It is one of the grapes used to make Champagne and is the grape of white Burgundy wines.

“Wine makes daily living easier, less hurried, with fewer tensions and more tolerance.” — Benjamin Franklin

OTHER WHITE WINE VARIETIES



Gewurztraminer

This wine has a slight pinkish color, low acidity and a light to medium body. It can be made in a variety of styles from dry to sweet. It is aromatic with roses, lychee, cream spice, orange, and honeysuckle aromas. It is found in Germany, Alsace, and Washington State among other places.

Muscat

There are a variety of Muscat grapes, but Muscat Blanc a Petit Grains makes the highest quality wines. It ranges in color from pale to dark depending on the style. Acidity is low and body is normally light for dry wines, but will be heavier with sweet styles. The main characteristic is that Muscat is very grapey, with hints of roses and candied oranges. It comes in a variety of styles including sparkling, dry, and dessert wines. Dark aged Muscats will taste of figs, coffee, and nuts.

Pinot Gris (Pinot Grigio)

This wine is slightly copper in color with a roundness on the palate and low acidity. Its soft texture tastes of pear, honey and spice and can also be nutty and perfumed. Grown widely in Italy, Oregon, New Zealand, and France.

Sémillon

Sémillon is yellow-gold with a full body and lower acidity. Its character suggests honey, cream, citrus, apricot, mango and it is often aged in oak for a toasty character. It is a main component in both dry and sweet white Bordeaux and is found in many other blends as well as varietals. Australia also makes dry and sweet wines from Sémillon.

Chenin Blanc

This wine is light to medium bodied with high acidity. Like Riesling, it can be made in a variety of styles from dry to very sweet. Its character is of crisp apples, steel, angelica and greengages. With age it may taste of honey and wet wool. Sweet styles are often characterized by marzipan and peach. Chenin Blanc is the grape of Vouvray AC in France and is also found in many other countries.

ROSÉ WINES

There is a myth that rosé wines were born in ancient Greece. According to the story, Amphictyon, son of Deucalion and Pyrrha, decreed that all wine would be mixed with water at the meetings of his councilors. This was done to dilute its strength and alcohol, thereby cutting down on drunkenness and quarrels.

Red wines are fermented with their skins while white wines are not. Rosé wines are created by fermenting the grapes with their skins for a very short amount of time, often 12-36 hours, whereas red wines may spend seven to 30 days in contact with their skins. Since the coloring material (anthocyanins) are found in the skin, less color is extracted from the skins producing a lighter colored wine rosé. The rosé will have similar aroma and flavor characteristics as the red wine, but will be lighter in body.

Rosé wines range from light rose to salmon to garnet in color. They may be made from any red varietal such as Merlot, Cabernet Sauvignon, Cabernet Franc, Sangiovese and many others.

Rosé wines come in a variety of styles from dry to sweet, still and sparkling, fruity and earthy. Aromas and flavors include red berries, flowers, watermelon and more.

Rosé terms around the world

Spain — Rosado

France — Rosé

Italy — Rosato



The term "Blush" in the United States often refers to a rosé wine, but is more commonly used to describe White Zinfandel

Rosé wines are often delicate and best served lightly chilled. They pair well with light cheeses, seafood, poultry and some salads.

RED WINES

Pinot Noir

Pinot Noir is a delicate wine with strawberry, black cherry fruits married with leather, game, spice, and earth undertones. Lighter in color this wine is medium bodied with less tannin. , the wine can be made for early drinking or be very complex and long lived. The best are found in Burgundy, Oregon, New Zealand and California.

Syrah/Shiraz

This medium to deep colored grape provides a rather exotic wine. It is full bodied with high tannins and characters of black fruits, black pepper, cinnamon, and cardamom mixed with flowers. There are two styles of the wine. The France Rhône style called Syrah has more restrained fruit, mineral, smoke, game, leather, with violets and carnations. The Australian style called Shiraz is powerful and packed with sweet fruit, chocolate, black cherry, and spice accompanied by velvety smooth tannins.

Merlot

The color is similar to Cabernet Sauvignon, but sometimes less deep. It is medium to full bodied with a smoother, more supple and silky character than Cabernet Sauvignon and is usually less tannic. It matures faster than Cabernet Sauvignon although high quality Merlots may last a long time in the cellar. The aromas and flavors include red and black fruits, plums, cherries, herbs and spice. It is found in varietal wines, Bordeaux and Meritage blends.

Cabernet Sauvignon

Deep, dark red-purple. Full bodied with generous tannin and will often have oak aromas and flavors. Cabernet Sauvignon has the ability to age for long periods in the bottle. When young it has blackcurrant, black or red cherries, pepper, plum, mint, and eucalyptus characteristics, and with age it can show cedar, smoke, tobacco and leather. It is found in varietal wines, Bordeaux and Meritage blends.

OTHER RED WINE VARIETIES

Sangiovese

Light to medium colored with high tannins and acidity and tastes of cherries, herbs, spice and smoke which makes it perfect to pair with Italian food. It is the main grape in Chianti from Tuscany and is grown in Washington and California as well.

Lemberger

This is a medium bodied wine with decent tannins. It is found in Austria, where it is called Blaufrankish and Washington and can make lush, but zesty wines of red currant and cherries.

Grenache

Wines from Grenache are medium to full bodied, full flavored with red berries, herbs and overtones of spice. Grenache is also called Garnacha in Spain and is often used in blends with other varieties.

Malbec

Malbec is purple in color with smooth tannins. It is dry and has plum like characteristics with hints of violets and licorice. Malbec was traditionally used in blends, but is now commonly found as a single varietal in Argentina.

Cabernet Franc

This is medium to deep colored wine that resembles Cabernet Sauvignon. Tasting of cherries and fresh fruits, it can be more leafy, with a herbaceous character. It is found in varietal wines, Bordeaux and Meritage blends and is often blended with Merlot.

“Clearly, the pleasures wines afford are transitory—but so are those of the ballet, or of a musical performance. Wine is inspiring and adds greatly to the joy of living.”— Napoleon

FOOD AND WINE



"In Europe we thought of wine as something as healthy and normal as food and also a great giver of happiness and well being and delight. Drinking wine was not a snobbism nor a sign of sophistication nor a cult; it was as natural as eating and to me as necessary."

Ernest Hemingway, *A Moveable Feast*

Wine is meant to be consumed with food and food with wine, which results in the increased enjoyment of both. Wine is a perfect match with food for several reasons:

- *Wine refreshes and cleanses the palate
- *The acidity in wine slightly dries the mouth, helping to remove food flavors
- *The body's response to this drying is to stimulate saliva which increases hunger
- *Aids in digestion and helps calm the mind and spirit

Not everyone experiences the same flavor or taste sensations, so the following are merely suggestions to help you get started. The best advice is to experiment and then choose the combinations you like best.

Appetizer wines are served as a cocktail or before the meal and enhance appetite. These may be any wine, but a particularly good choice is a sparkling wine. Lighter-bodied wines, both white and red (Beaujolais, for instance) go well with hors d'oeuvres. Try to avoid big, heavy wines before the meal.

Red wine with red meat and white with white meat is fine, but there is more to life than that. It does however, hold true in many cases where the big, powerful red would overwhelm a delicate seafood dish or a light white would be lost with a roasted leg of lamb.

Try combinations with complementary flavors. An example would be to match the slightly herbal quality of Cabernet Sauvignon with rosemary roast beef.

Combinations with opposite flavors can also be very attractive such as the sweetness of a semi-sweet Riesling with a hot, spicy curry dish.

High acid foods such as tomatoes and vinegars need a wine with higher acid such as Italian, German or northern French wines.

Salty foods pair well with big, tannic reds because the salt decreases the bitterness and astringent sensation of the tannins found in the wine.

Matching dessert with wine is not easy. For desserts, the wine should be either as sweet or sweeter than the dessert. Extremely sweet or very tart desserts make many wines taste flat, sour or slightly empty. Consider serving a dessert wine alone as the end of a nice meal.



FOOD AND WINE CHART



<i>Wine</i>	Beef	BBQ	Chicken	Turkey	Ham	Lamb	Pork	Salmon	Shellfish	Eggs	Veggies
<i>Chardonnay</i>			X	X	X		X				X
<i>Sauvignon Blanc</i>			X	X	X		X		X	X	X
<i>Chenin Blanc</i>				X	X	X	X	X			X
<i>Riesling</i>			X	X	X		X	X			
<i>Gewurztraminer</i>			X	X	X	X	X	X			
<i>Pinot Gris</i>			X	X	X	X	X	X	X	X	X
<i>Semillon</i>			X	X	X	X	X			X	X
<i>Sparkling Wine</i>				X	X		X	X	X	X	X
<i>Rosé</i>		X		X			X	X	X	X	X
<i>Pinot Noir</i>			X	X	X	X	X	X			X
<i>Syrah</i>	X	X	X	X	X	X	X				X
<i>Merlot</i>	X	X	X	X	X	X	X				X
<i>Cabernet Sauvignon</i>	X	X	X			X					
<i>Zinfandel</i>	X	X	X	X	X	X	X				
<i>Bordeaux</i>	X	X	X	X		X					
<i>Italian Reds</i>	X	X	X		X	X	X				X
<i>Beaujolais</i>		X	X	X	X		X				X

WINE AND CHEESE

WHITES

Riesling -

The full range of styles allow many pairings with a broad range of cheeses. The aromatic floral character and high acidity works well with savory, washed cheeses, but the acidity can clash with blue cheeses.

Sauvignon Blanc -

The classic pairing is Sauvignon Blanc and goat cheese. The herbaceous nature and high acidity can be enhanced with pungent cheeses or cut through more fatty cheese.

Viognier -

Floral notes and a round body, this grape blends well with aged cow or goat milk cheeses. Blue cheeses tend to bring out an unpleasant gamey flavor.

Chardonnay -

Chardonnay works well a number of cheeses, but since the wine comes in a variety of styles, it is necessary to be watchful of body, age and oak levels. Rich cheeses may complement a lighter, crisp Chardonnay, but may be too heavy for a big buttery style.

Champagne -

The acidity and bubbles counteract rich, buttery triple-crèmes and brie types. Champagne and sparkling wine are good at breaking down dense, aged, cow's milk cheeses, helping soften the finish.

Sauternes -

The classic pairing of Sauternes is blue cheese. The sweetness of the wine counteracts the acidity and salt in the blue cheese. Other salty cheeses work as well

ROSÉ

Rosé wines can be made from any grape variety and made in dry to sweet styles. Dry Rosé pairs better with cheeses than sweet ones. Pair the cheese with the grape variety.

REDS

Cabernet Sauvignon -

favors cow's milk cheeses and generally works well with washed rind variety of cow's milk cheeses, from young to well-aged. Cabernets also tolerate many milder blues. The classic tobacco, cedar and cigar box found in Cabernets can clash with the acidity in most goat's milk cheeses. Pairings will be similar with Cabernet Franc.

Merlot -

works well with sheep's milk cheese, younger wash rind cow's milk cheeses and many of the Alpine-style cow's milk cheeses. The round, full-flavor and velvet texture does not pair well with very pungent goat's milk cheeses.

Syrah / Shiraz -

The dark berry and game flavors found in Syrah pair well with young to aged sheep's milk cheeses, farmhouse cheddar and well-aged Alpine-style cow's milk cheeses. Strong blues can dominate full Barossa Shiraz, but may work with Rhone Syrah.

Pinot Noir -

The red berry flavors, vegetal and floral aromas meld well with natural rind cow's milk cheeses, and many of the sheep milk cheeses. Because of the delicate nature of Pinot Noir, avoid strong blue cheese and pungent goat milk cheeses. The acids in these cheese types can ruin a fine Pinot Noir.

Zinfandel -

Higher alcohol, low acidity and a vast array of flavors make this wine a complement to a fairly broad range of cheese types. The perception of sweet fruit, enhanced by alcohol can work with some of the saltier cheeses, particularly blue cheese.

Tempranillo -

Tempranillo wines pair well with a fairly broad range of cheese types, and not surprisingly, with many of the Iberian types and other cheeses with a high salt content. Sheep milk cheeses seem to be the best types to complement the tobacco and spice flavors of this varietal.

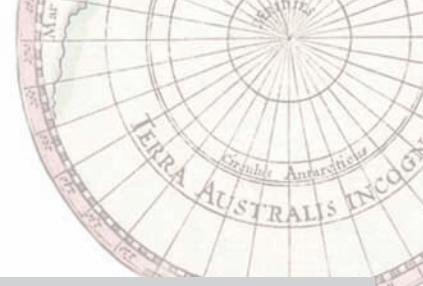
Port -

The classic pairing is Port with Stilton cheese. The sweetness and spice of the Port along with the acidity enhance both the cheese and the wine.



SAUCE SUGGESTIONS

<i>Sauce</i>	<i>Red</i>	<i>White</i>
Anise, Fennel	Pinot Noir Dry Rosé	Viognier Gewurztraminer
BBQ	Zinfandel Grenache Syrah	Fume Blanc Gewurztraminer
Basil	Sangiovese	unoaked Chardonnay Pinot Grigio/ Pinot Blanc
Bearnaise	Grenache/ Syrah Cotes du Rhone	Fume Blanc oaked Chardonnay
Butter Sauce	Merlot	Chardonnay, Riesling
Alfredo		Chardonnay, oaked or unoaked Marsanne, Roussane
Citrus Sauces	Pinot Noir	unoaked Chardonnay, especially Chablis New Zealand Sauvignon Blanc or Sancerre
Creamy Dressings	soft Merlot	Chardonnay, Marsanne, Roussane Semillon
Curry, Thai	Beaujolais Cotes du Rhone Dry or semi sweet Rosé	Riesling, Viognier Gewurztraminer
Dill	Nebbiolo	Sauvignon Blanc Pinot Grigio/ Pinot Blanc



<i>Sauce</i>	<i>Red</i>	<i>White</i>
Hollandaise	Merlot	Sparkling Wine- Blanc de Noir Chardonnay
Mint	Cabernets Merlot	New Zealand Sauvignon Blanc
Mushroom Sauce	Pinot Noir Sangiovese	Chardonnay oaked style Semillon
Herbed (rosemary, thyme)	Sangiovese Grenache Cotes du Rhone Pinot Noir	Pinot Grigio Sauvignon Blanc Marsanne
Saffron	Rioja	Albarino (Rias Biexas)
Salty, olive, caper sauce	Sangiovese	Sauvignon Blanc Pinot Grigio
Fruit Sauces	Merlot Australian Shiraz Beaujolais Semi sweet Rosé	tropical Sauvignon Blanc Viognier
Tomato Based	Sangiovese Dry Rosé Zinfandel	
Yoghurt Sauce	Beaujolais	fruity Sauvignon Blanc

MORE PAIRINGS

Cheese: Once again, this is a matter of personal preference.

- Cheddars and sharp cheeses go well with dry reds such as Cabernet Sauvignon, Gewürztraminer or full whites.
- Swiss and Gruyere work well with lighter reds such as Pinot Noir or Sauvignon Blanc.
- Rich and creamy cheeses like Brie go well with rich Chardonnay or sparkling wine.
- Hard chess like Romano pair well with Italian reds.
- Blue cheese goes well with Sauternes (a white dessert wine), but also dry sherries and full reds and Port.
- Goat cheese is a nice match with a crisp Sauvignon Blanc or Port.



Hors d'oeuvre: A small piece of food used as an excuse to drink a big glass of wine.



Pasta: With pasta, the choice of wine will depend on what is put on the pasta. With tangy tomato sauces, dry Italian reds work well. Pinot noir would be nice with a mushroom laden sauce and Chardonnay pairs well with a creamy sauce.

Last but not least, the ever present Chocolate. Chocolate is difficult to pair with a wine because it is so sweet. A recommended wine is a Ruby Port, which is a fortified, red, sweet wine.

There is something else to consider about wine. It not only pairs well with food, it also goes well with friends and lively conversation. Selecting a wine to sip while spending time with people that you enjoy can be the best pairing .



SERVING TEMPERATURES OF WINE

The temperature at which wine is served will have a bearing on the flavors and mouth feel. For instance, cold temperatures enhance the perception of bitterness and astringency from the tannins in big tannic red wines such as Cabernet Sauvignon or Syrah. But cool temperatures can enhance the freshness and crispness of whites and even some lighter reds. If wines are served too warm there may be a loss in flavor or the dominant flavor may be oak, masking the fruit flavors. Cold temperatures can mask fruit flavors in white wines. What really matters is that you find the temperature you like; that is the right temperature to enjoy your wine.

WINE	°F	°C
Sparkling	39-46	4-8
Sweet whites		
Ice Wine	42-44	5-7
Sauternes	50-55	10-13
Medium sweet wines	43-46	6-8
Crisp, dry whites	43-46	6-8
Full-bodied whites	48-54	9-12
Rosé	42-45	6-8
Light reds	48-54	9-12
Medium-bodied reds	56-61	13-16
Full-bodied reds	61-64	15-17
Port	61-64	15-17

A bottle of wine will cool 4°F (2°C) for every ten minutes in the refrigerator. It will warm at about the same rate at room temperature. Obviously, room temperature depends on the room. If you need to chill a bottle of wine in a hurry, you can do it in an ice water bath.



WINE STORAGE

Wine is perishable and fragile and can be damaged by transportation and storage. Damage can arise from temperature fluctuations, handling, vibration, light and moisture.

Ideal storage conditions are at temperatures between 50° and 59°F with 60-75% humidity. If a home cellar is kept at 73°F rather than 55°F, the wine will age 2-8 times faster. It is important to maintain a steady temperature that doesn't fluctuate much.

The bottles should be horizontal in order to keep the cork moist. The storage area should be dark and free of vibration and free of strong, persistent smells. Ultraviolet lights can degrade table components causing a deterioration in flavor and structure.

The top of the refrigerator is not a good place to store your wine. It is usually warm, may have vibration and is exposed to light.

To recap:

- Temperature controlled to 50°-59° F
- Humidity between 60-75%
- Bottles laid horizontally to keep corks moist
- The area should be dark, and free of vibrations and strong odors.
- When in doubt, drink up!

Storage suggestions

Under most circumstances, these storage areas will protect your stock.

- Pantry
- Closet
- Basement
- Area beneath the stairs
- Temperature/humidity-controlled custom built cellars



GRAPES	Riesling
COLOR	Pale to deep gold
AROMA	Aromatic with green apple, floral, peach, citrus, minerals.
TASTE	Dry to sweet styles, high acid, light body with flavors of green apple, lime, peach, flowers, minerals, and no oak.
ENJOY WITH	Seafood, cheese, venison, spicy Asian dishes such as curry, or as an aperitif. Served chilled.

GRAPES	Sauvignon Blanc
COLOR	Light straw to darker yellow
AROMA	Herbaceous, hay, lemongrass, pepper, green character. May have a toasty character if the wine was aged in oak.
TASTE	Dry styles, high acid, medium body with flavors of lemongrass, hay, citrus, tropical fruits, mineral.
ENJOY WITH	Pungent cheeses, seafood, oysters, vegetable dishes. Serve lightly chilled. Fumé Blanc — denotes Sauvignon Blanc that has been aged in oak. Will have a toasty character.

Did you know?

In ancient Babylon, the bride's father would supply his son-in-law with all the mead (fermented honey beverage) he could drink for a month after the wedding. Because their calendar was lunar or moon-based, this period of free mead was called the "honey month," or what we now call the "honeymoon."

GRAPES	Chardonnay
COLOR	Pale to deep gold
AROMA	Tree fruits such as pear, apple and citrus, butter, spice and toast
TASTE	Dry, medium acid, medium to full body with flavors of butter, pear, apple, tropical fruits, may have a toasty character
ENJOY WITH	A wide variety of foods including pasta, chicken, turkey, heavy seafood, pork, cheese. Serve lightly chilled

GRAPES	Merlot Rosé
COLOR	Light pink, rose, salmon
AROMA	Bright fruit, cherry, raspberry, watermelon
TASTE	Dry to sweet, medium acidity and light to medium body, low tannins with flavors of varietal fruit, red berries, spice, minerals
ENJOY WITH	Salad and cheese, or serve slightly chilled as an aperitif





GRAPES	Pinot Noir
COLOR	Light red, garnet, ruby to brick red
AROMA	Raspberry, strawberry, leather, game, toast, mushrooms
TASTE	Dry, to medium acid and body, low to medium tannins with flavors of red fruits, toasty oak, game, earth, minerals
ENJOY WITH	Salmon, trout, tuna, mushrooms, hap, roasted game, grilled meats

GRAPES	Syrah/Shiraz
COLOR	Opaque purple-red
AROMA	Red and black fruits, black pepper, carnations, violets, toast, vanilla, chocolate, game, tobacco
TASTE	Dry, medium acidity, full body and medium to high tannins with flavors of black and red fruits, spice, toasty oak
ENJOY WITH	Stuffed peppers, spaghetti, spicy foods, curry, barbeque, turkey, pasta, beef, hard cheeses, stews

Syrah blends well with other grapes. It is common to find wines made from Syrah-Cabernet Sauvignon, Syrah-Grenache, and even Syrah-Zinfandel!

New World Wines vs. Old World Wines
Old World wines refer to those made in Europe and tend to be more restrained with a mineral character. New World wines have a fruitier character.

Did you know...
In ancient Persia there was a city called Shiraz.

GRAPES	Merlot
COLOR	Ranges from medium red to opaque purple-red
AROMA	Black and red fruits, plum, cherries, toasty oak, vanilla
TASTE	Dry, medium acidity and medium to full body, smooth tannins, velvety with flavors of black fruits, cherries, oak and spice
ENJOY WITH	Meat dishes, beef, chicken, pork, soups, turkey

GRAPES	Cabernet Sauvignon
COLOR	Deep purple-red, very opaque
AROMA	Blackberry, cassis (black currant), black cherries, toasty oak, spice, mint, eucalyptus, cedar, tobacco
TASTE	Dry, high acidity, full body and high tannins with flavors of black fruits, spice toasty oak, tobacco
ENJOY WITH	Roasts, steaks, lamb with rosemary, meat dishes, beef stews



MY TASTING NOTES

NAME OF WINE _____

GRAPE VARIETY _____

COUNTRY _____

REGION _____

Appearance

Aromas

Palate

Notes

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