



# CALIFORNIA WINES

How much wine is in that bottle?

750ml = 25 oz

(5) 5 oz glasses of wine

## WHAT'S INSIDE A BOTTLE OF WINE



Our Tasting:

Each bottle = 12 x 2 oz pours

8 Bottles x 2oz = 16 oz

Tonight you will have a little over 3 glasses of wine.

**New world style** - more fruit dominant than traditional “old world” or European style wines.

The warm weather enables the use of very ripe fruit which creates a more fruit forward rather than earthy or mineralic style of wine.

It also creates higher alcohol levels and many Californian wines have over 13.5 percent alcohol content.





A blind tasting held in Paris with French judges who ranked some California wines higher than famous French wines.

# Paris Wine Tasting of 1976 (aka the Judgement of Paris)

Rank	Grade	Wine	Vintage	Origin
1.	14.14	<a href="#">Stag's Leap Wine Cellars</a>	1973	USA
2.	14.09	<a href="#">Château Mouton-Rothschild</a>	1970	France
3.	13.64	<a href="#">Château Montrose</a>	1970	France
4.	13.23	<a href="#">Château Haut-Brion</a>	1970	France
5.	12.14	<a href="#">Ridge Vineyards</a> Monte Bello	1971	USA
6.	11.18	<a href="#">Château Leoville Las Cases</a>	1971	France
7.	10.36	<a href="#">Heitz Wine Cellars</a> Martha's Vineyard	1970	USA
8.	10.14	<a href="#">Clos Du Val Winery</a>	1972	USA
9.	9.95	<a href="#">Mayacamas Vineyards</a>	1971	USA
10.	9.45	<a href="#">Freemark Abbey Winery</a>	1969	USA

# Major wine regions:

1. North Coast – *Napa, Sonoma, Mendocino*
2. Central Coast - *Santa Barbara, Paso Robles*
3. Central Valley- *Lodi*
4. Sierra Foothills - *Calaveras*
5. South Coast – *Temecula, Antelope Valley*

## Main Wine Regions of California



# AVA – American Viticultural Area

- Major regions are broken into smaller AVA's
- California accounts for about 90% of all US wine production
- There are about 110 AVA's in California, and about 238 total in USA
- The Central Valley region is the largest California regional producer (only about 10% comes from Napa – Sonoma AVAs).
- 85% of grapes from the AVA need to be included in the wine
- No restrictions on wine style or varietals



# California Champagne???

Long standing international battle with France on the use of the term “Champagne”.

Some California sparkling wines can use it.



# Sparkling Wines:

*Chardonnay, Pinot Meunier, Pinot Noir*

## ***Blanc de Blanc***

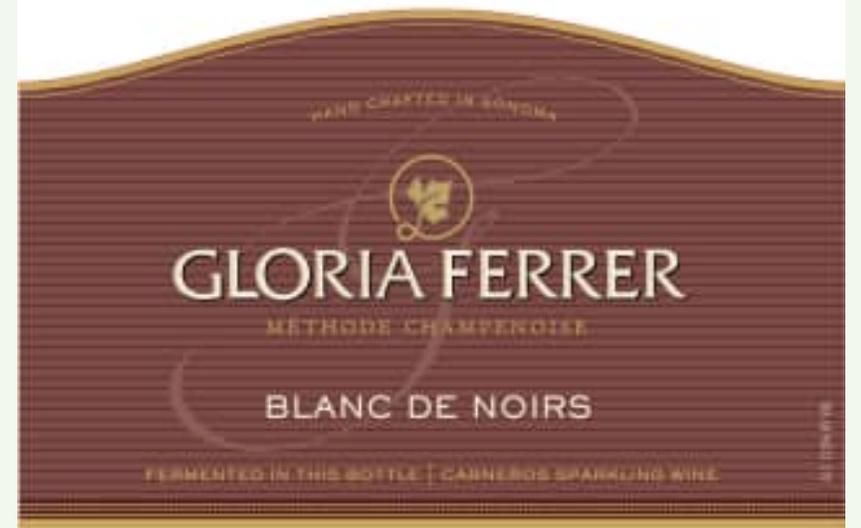
- White from white
- 100% Chardonnay (usually)

## ***Blanc de Noirs***

- White from Black
- Pinot Meunier and/or Pinot Noir

Serve chilled (47° – 50°). Place the bottle in an ice bucket for half an hour or place the bottle on its side in your refrigerator for four hours.

Storage – 50°, dark, slightly humid. Very light-sensitive. Usually can last 10+ years.



# SPARKLING

## 1. ROEDERER ESTATE BRUT

- Non-vintage
- 60% Chardonnay,  
40% Pinot Noir
- #25 WS Top 100
- Anderson Valley,  
Mendocino

# California's North Coast AVA



# WHITES

## 2. FROG'S LEAP (*organic*)

- Sauvignon Blanc
- 2016
- Napa Valley

## 3. KENDALL JACKSON

- Chardonnay
- 2015
- North Coast

**#28 WS Top 100**



## 4. GLORIA FERRER

- Blanc de Noirs
- 92% Pinot Noir, 8% Chardonnay
- NV
- Carneros, Sonoma

# Pinot Noirs

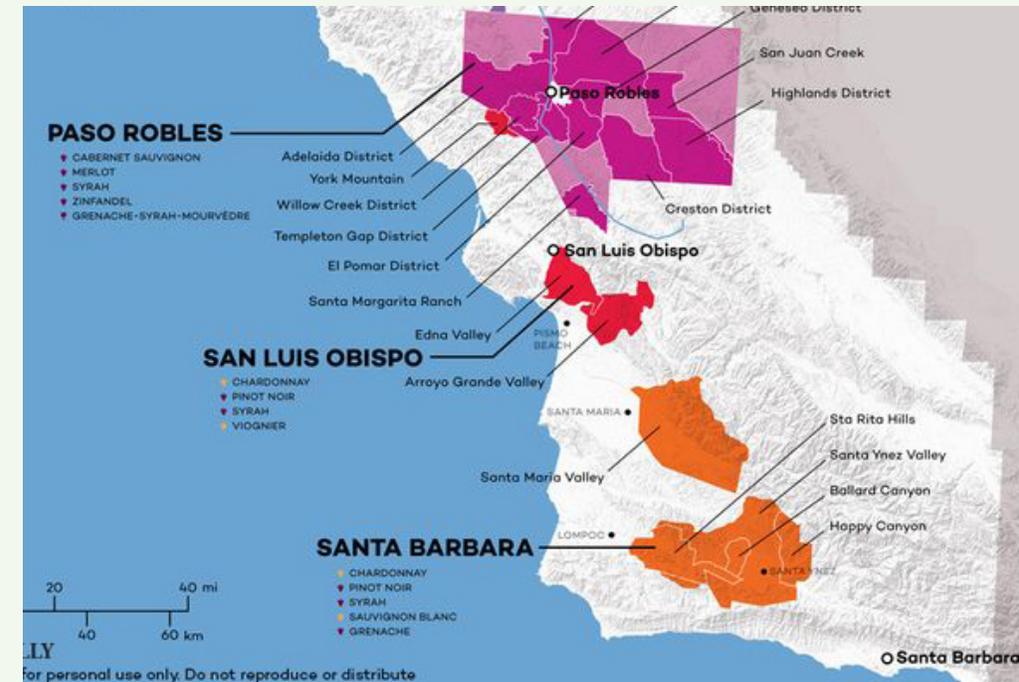
## 5. RODNEY STRONG ROSÉ

- Pinot Noir
- 2017
- Russian River, Sonoma



## 6. PENCE PENCE RANCH (organic)

- Pinot Noir
- 2016
- Santa Rita Hills, Central Coast



# REDS

## 7. Duckhorn

- Merlot
- 2013
- Napa Valley

**2014 was #1 WS Top 100**

## 8. Ravenswood

- Old Vine
- 79% Zinfandel, 20% Petite Sirah, 1% Alicante Bouschet
- 2015
- Lodi, Central Valley



# Are you a cool or a hot wine drinker?

Cool climate wines: Riesling, Sauvignon Blanc, Pinot Gris and Pinot Noir.

Lower in natural sugars and higher in acidity. These wines may be described as elegant, nuanced and fresh. Tart fruits flavors like cranberry, raspberry, sour cherry and green apple are common, as well as herbaceous notes, black pepper spice.

Warm climate wines: Chenin Blanc, Cabernet Sauvignon, Merlot and Malbec

More sunshine, and a longer ripening period produce wines that possess fuller body and flavors. Grapes ripen faster and accumulate more sugars, which result in higher alcohol levels during fermentation. Darker fruit flavors often dominate like plums, blueberries, blackberries, and chocolate notes.