

# LESSON TWO

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## WINE CLASS IN A BOX

LESSON 2

Our EZ Wine Class will turn you into the next office or neighborhood Sommelier!

Welcome to Class 2. "The range of North American Wines." Today you will learn about the nuances of White, Rosé, Red, Port and Champagne varietals. We will delve into wine facts such as ABV (Alcohol by volume), Acidity, Body etc., and learn about different grape as well as appellations where varietals are grown.

### COMMON NORTH AMERICAN WINES

#### CABERNET SAUVIGNON

ABV (13.5-14.5%) • Acid (Med. 3.3-3.7 pH) • Body (Full) • Dry/Sweet

Cabernet Sauvignon is recognized as one of the world's most known dry red wine grape varietals. It is grown in almost every major wine producing country in the world today. Sauvignon became widely recognized through its major role in Bordeaux wines. It is often blended with Merlot. The Cab grape spread across Europe, France, then over to the New World where it found a new home in places like California's Napa Valley, as well as Australia, Chile, New Zealand, and Africa's wine regions.

In the 20th century it was the world's most planted red wine grape, until the Merlot grape surpassed it. In 2015 Cabernet Sauvignon once again became the most widely planted wine grape with 842,629,351 acres worldwide.



#### SHIRAZ

ABV (13-14.5%) • Acid (High 3.2-3.6 pH) • Body (Full) • Dry/Sweet (Dry)

Also known as Syrah, is recognized by its dark color throughout the world, and used mainly to produce red wine. It was found to be the obscure offspring of Pinot Noir and Mondeuse Blanche and Dureza.

#### PETITE SIRAH

ABV (15%) • Acid (High 3.4 pH) • Body (Full) • Dry/Sweet (Dry)

Petite Sirah is a cross between Pinot Noir and Zinfandel (a dark-skinned grape) dating from the 19th century.

#### MERLOT

ABV (13-14%) • Acid (Med.) • Body (Full) • Dry/Sweet (Dry)

Merlot is known for its beautiful color. It is primarily used as a blending grape. Merlot is a diminutive of the Merlot grape, and is a direct relative of Pinot Noir. Its skin "fleshiness" and ripening season, makes Merlot the later-ripening Cabernet Sauvignon.

#### PINOT NOIR

ABV (13.5-15%) • Acid (Med.) • Body (Light) • Dry/Sweet (Dry)

Pinot Noir is a dark-skinned grape variety that is one of the most difficult to grow. It is the Vitis vinifera, stems from its tightly clustered (noir) for its dark color.

#### ZINFANDEL

ABV (14-16%) • Acid (Med.) • Body (Full) • Dry/Sweet (Dry)

Zinfandel is a dark-skinned grape variety that is one of the most difficult to grow. It is the Vitis vinifera, stems from its tightly clustered (noir) for its dark color.

#### WYOMING

ABV (14-16%) • Acid (Med.) • Body (Full) • Dry/Sweet (Dry)

Wyoming is a dark-skinned grape variety that is one of the most difficult to grow. It is the Vitis vinifera, stems from its tightly clustered (noir) for its dark color.

### SPARKLING WINES

ABV (12%) • Acid (High 2.5-3 pH) • Body (Light) • Dry-Sweet (Both)

Sparkling wines are created and produced in the same fashion as Champagne but NOT produced in France in the region known as Champagne. They are produced elsewhere in the world with similar tasting results.

#### MOSCATO

ABV (8-12.5%) • Acid (High 3.1-3.5 pH) • Body (L-Med) • Dry-Sweet (Both)

Known as a primary desert wine that is full of robust residual sugars, this wine is meant to be sipped or added as a topping for desserts.

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### CHARDONNAY

ABV (13.5-14.5%) • Acid (Moderate 3.3 pH) • Body (Full) • Dry/Sweet (Dry)

Chardonnay is a green-skinned grape variety used in the production of white wine. The Burgundy wine region of eastern France is considered to be its home. Chardonnay is now grown all around the world, from England to New Zealand.

Chardonnay wine from Napa AVA tends to be medium to light body with noticeable acidity and flavors of green apple, and pears, when in warm locations. While in the warmest locations (Central Coast AVA of California), there are more tropical fruit and fig notes such as mango and banana come out.

Wines that undergo the "malolactic" fermentation process tend to have fruit flavors with buttery mouthfeel and hazelnut notes as well as have a softer acidity.

### SAUVIGNON BLANC / FUME BLANC

ABV (13.5-14%) • Acid (High 3.3 pH) • Body (Med.) • Dry/Sweet (Dry)

Sauvignon Blanc is a green-skinned grape variety French for "sauvage" (wild) and blanc ("white"). Possibly a distant relative to Sauvignon, in California it may be referred to as "Fumé Blanc" or France as "Fumé de Sauvignon". Produced primarily in Bordeaux in France, but around the world as well.

### RIESLING / GEWÜRZTRAMINER

ABV (12-13.5%) • Acid (High 3.1-3.5 pH) • Body (L-Med) • Dry/Sweet (Both)

Riesling is a single varietal green grape grown primarily in Germany and elsewhere around the world.

### PINOT GRIGIO / GRIS

ABV (13-14%) • Acid (High 3.2 pH) • Body (Light) • Dry/Sweet (Dry)

Despite its appearance it is considered a white grape. Pinot Grigio, Pinot Gris or Grauburgunder are white wine grape varieties of the species Vitis vinifera. Thought to be a relative of Pinot Noir variety, named after its grayish-purple fruit color, and pine-cone shaped grape cluster. They can also have a brownish pink to black and even dusty appearance.

### ROSE

ABV (12.5-13.5%) • Acid (Low 2.8-3.4 pH) • Body (Light) • Dry/Sweet (Both)

Rosé is a type of wine that incorporates some of the grape skin color, however, not enough to classify them as a red wine. It may in fact be the oldest known type of wine, as it is the most straightforward and simple which uses the skin contact method. Its coloring can range from pale pink to a vibrant magenta.

### PROSECCO

ABV (10.5-12.5%) • Acidity (High 3.25 pH) • Body (Light) • Dry-Sweet (Both)

Prosecco is a refreshing Italian white wine. Made from the Glera grape. Prosecco is predominately made from sparkling or semi-sparkling styles (spumante, rizzante), and occasionally (brut) styles.

### CHAMPAGNE

ABV (12%) • Acidity (High 2.5-3 pH) • Body (Light) • Dry-Sweet (Both)

Champagne is a sparkling wine originated and produced only in France in the region of Champagne. The rules of appellation, demands specific practices, sourcing of grapes exclusively from designated places within that region, specific grape-pressing methods and secondary fermentation processes that are used to become the source of carbonation.

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### "TYPES OF WINES"

Learn about the nuances of White, Rosé, Red, Port, Champagne varietals. We will delve into wine facts such as ABV, Acidity, Body etc., learn about grapes / appellations where varietals grow.

This lesson features:

- Red wine
- White wine
- Prosecco
- Sparkling wine
- Port wine
- Rosé wine
- Champagne
- Moscato