

Minnesota Wine Tasting and Appreciation

Drew Horton – Enology Specialist

U of MN Grape Breeding &
Enology Project

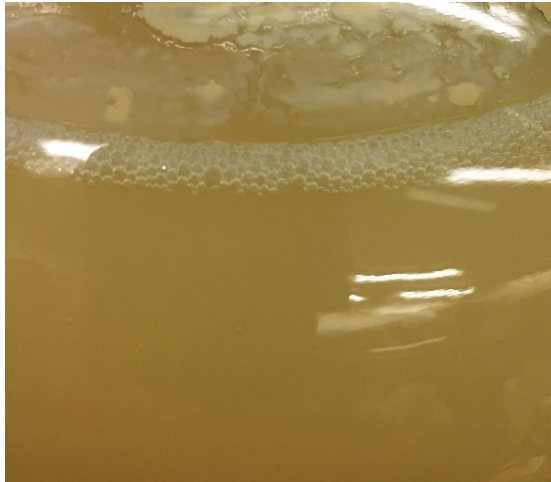


Who am I?



Red wine vs. White wine making

THE *Basic Rule to Remember:*



- White wine is pressed **before** fermentation
 - So, only the juice is fermented



- Red wine is pressed **after** fermentation
 - Fermentation **with** juice, skins, seeds, & pulp **together**

LESSON ONE

What is dry, off-dry, semi-sweet, sweet...?

- A **dry** wine is a wine with ***no residual sugar*** left in solution, i.e., during fermentation ALL sugars have been consumed and changed into alcohol by yeast
- Off-dry, semi-sweet, and sweet wines are wines with ***un-fermented sugars*** remaining in the wine

- Dry is 0%-0.7% Residual Sugar (RS)
- Off-dry is 0.7% to 1.5% RS
- Semi-sweet is 1.5% to 3% RS
- Sweet is over 3% RS



LESSON TWO

What does “varietal” mean? What is a grape variety?

- A “varietal” is a specific type of grape plant, aka a *cultivar*
- **Ex: Chardonnay** is a white grape variety originated in *Burgundy*, France.
 - Note: (**Burgundy is a place, not a grape!**)
- *Cabernet Sauvignon, Merlot, Pinot Noir, Frontenac and Marquette* are varieties of **red** wine-grapes
- *Riesling, Pinot Gris/Grigio, Sauvignon Blanc, Itasca and La Crescent* are varieties of white wine-grapes



LESSON THREE

What does VINTAGE mean?

- The vintage date is the year that the grapes were grown and harvested, (not the year it was bottled!)
- Grapes give one crop per year
- Harvest is August through... November
 - Except for Late Harvest and Ice Wines
- Some years have better weather conditions and the grapes are better, so the vintage year is important



Common Wine Faults:

Vinegar smell – Acetic acid

Nail Polish – Ethyl acetate

Burnt match – Sulfur compounds

Oxidized – Tired, muted, not
Fresh-smelling, flat

Corked – TCA, wet-cardboard,
musty, wet dog



Tasting wine, seeing, smelling and touching wine too!

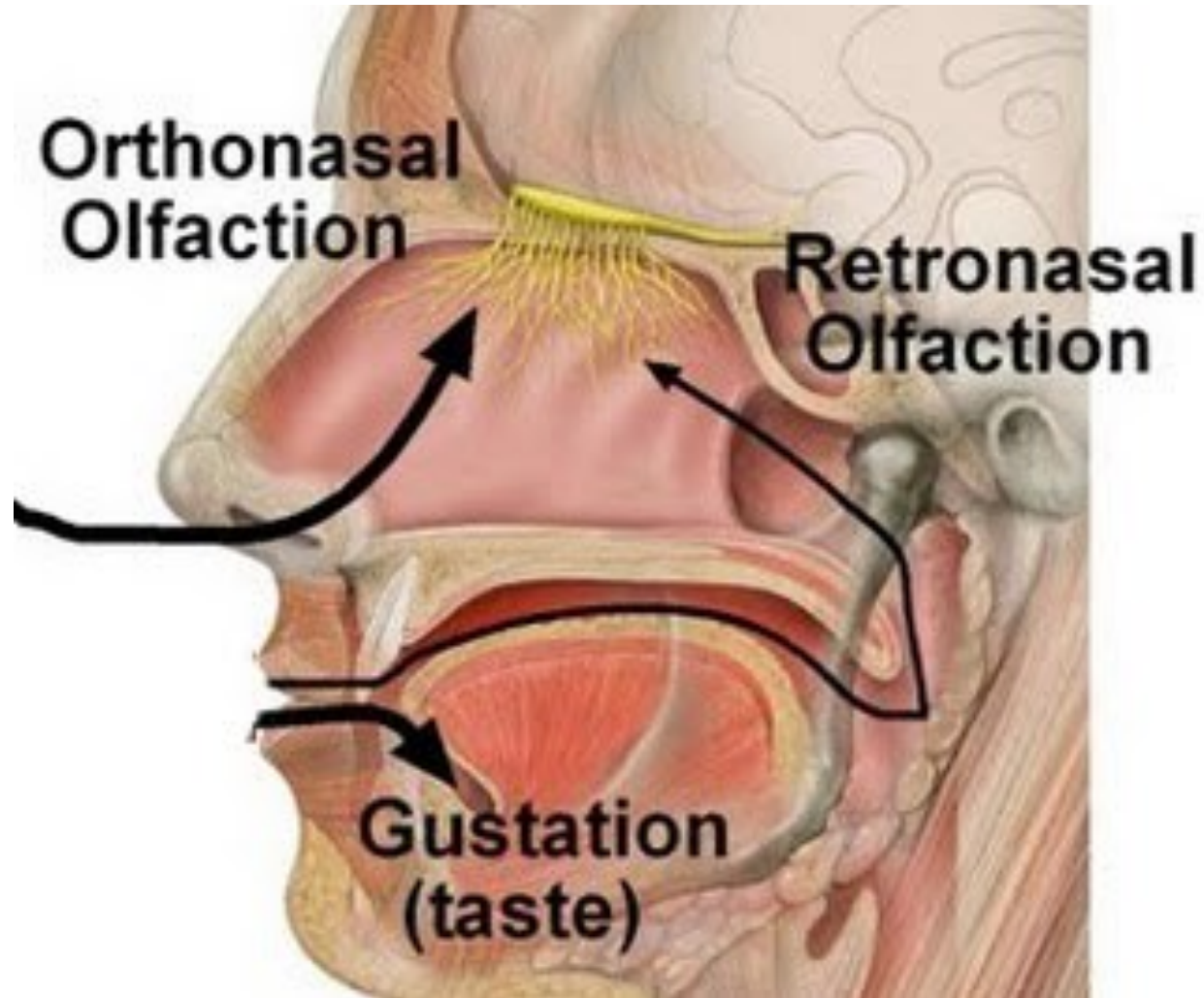
- How we taste
- How we smell
- How **to** taste



Taste buds



“Retro-Nasal Olfaction”



How To Taste

- Look, color, clarity, age
- Swirl, aerate
- Smell, aroma vs. bouquet
- Swirl & Smell again!
- Taste, “3-times”
- Retro-nasal effect: After swallowing, breathe in your mouth and out your nose
- Finish...



You “hear” wine too!

- CHEERS!!!



Taste wine number 1

- Carlos Creek Winery
- 2019 Petit Ami
- Alexandria, Minnesota
- \$11.49
- The wine is dry, no residual sugar



Petite Amie

- Released in 2005
- Cross of Muscat & Swenson Red
- Cold-hardy to minus 25F
- Aromas of rose, violet
and grapefruit/lemon
- Created by private
breeder David Macgregor,
South Haven, MN



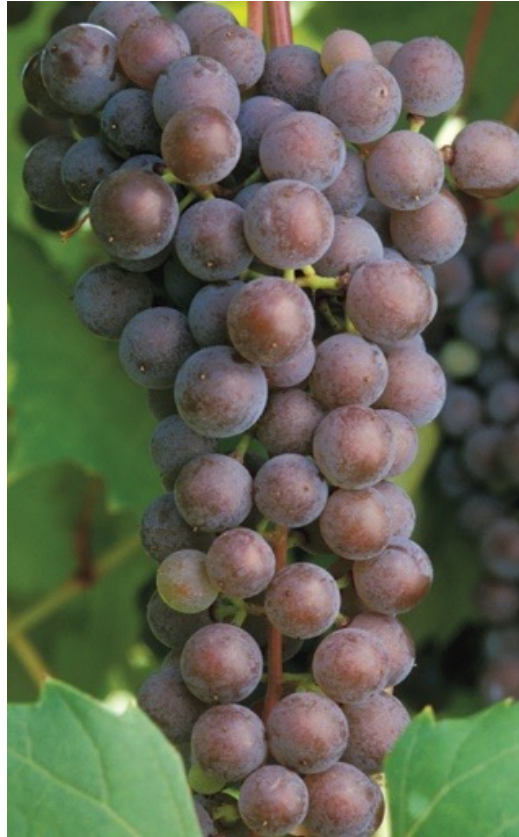
Taste wine number 2

- Parley Lake Winery
- 2018/19 Frontenac Gris
- Waconia MN
- \$15.99
- Aromas & flavors of peach, apricot, ginger, etc. wine is off-dry with a hint of sweetness



THREE Frontenacs!

...noir, gris, blanc
...black, gray, white



Taste wine number 3

- Chankaska Creek Winery
- 2018 MN Marquette
- Kasota, MN
- 16.99



Marquette

- Released in 2006
- Related to Pinot Noir
- Red fruits, cherry, etc.
- Pepper and spice
- Earthy component
- Can be made as a dry red or a great dry rosé



What is wine?

“Wine is sunlight held together by water.” - Galileo



Above all, great wines have an authentic sense of place that derives from the **vine**, the **soil**, the **climate**, and the **people** tending the vines and the wines.

Great wine is made in the VINEYARD much more so than in the winery...

Acknowledgements:

Matthew Clark, PhD
Grape Breeding & Enology Project
Director



John & Jenny Thull
Viticulture
“The Thulls of the trade”



THANKS!!!

