

# Session 2: Analyzing Structure of White Wines: Aromatics, Acidity and Balance

- I. Vineyard Tour—1” growth phase
- II. Tasting of Doyle Riesling 2019 & Gewurztraminer 2020
  - A. Varietal Character-Aromatics
  - B. Acidity/pH
  - C. Phenolics/Bitterness
  - D. Alcohol
  - E. Residual sugar
  - F. Balance
- III. Question & Answer



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SILVER THREAD   
*Wine Sleuth*

### TYPICAL AROMATICS

***Riesling:*** apple, pear,  
peach, citrus, honey,  
stony/steely



***Gewurztraminer:***  
lychee, rose,  
linalool, oily,  
baking spices

## COMPONENTS OF WINE STRUCTURE

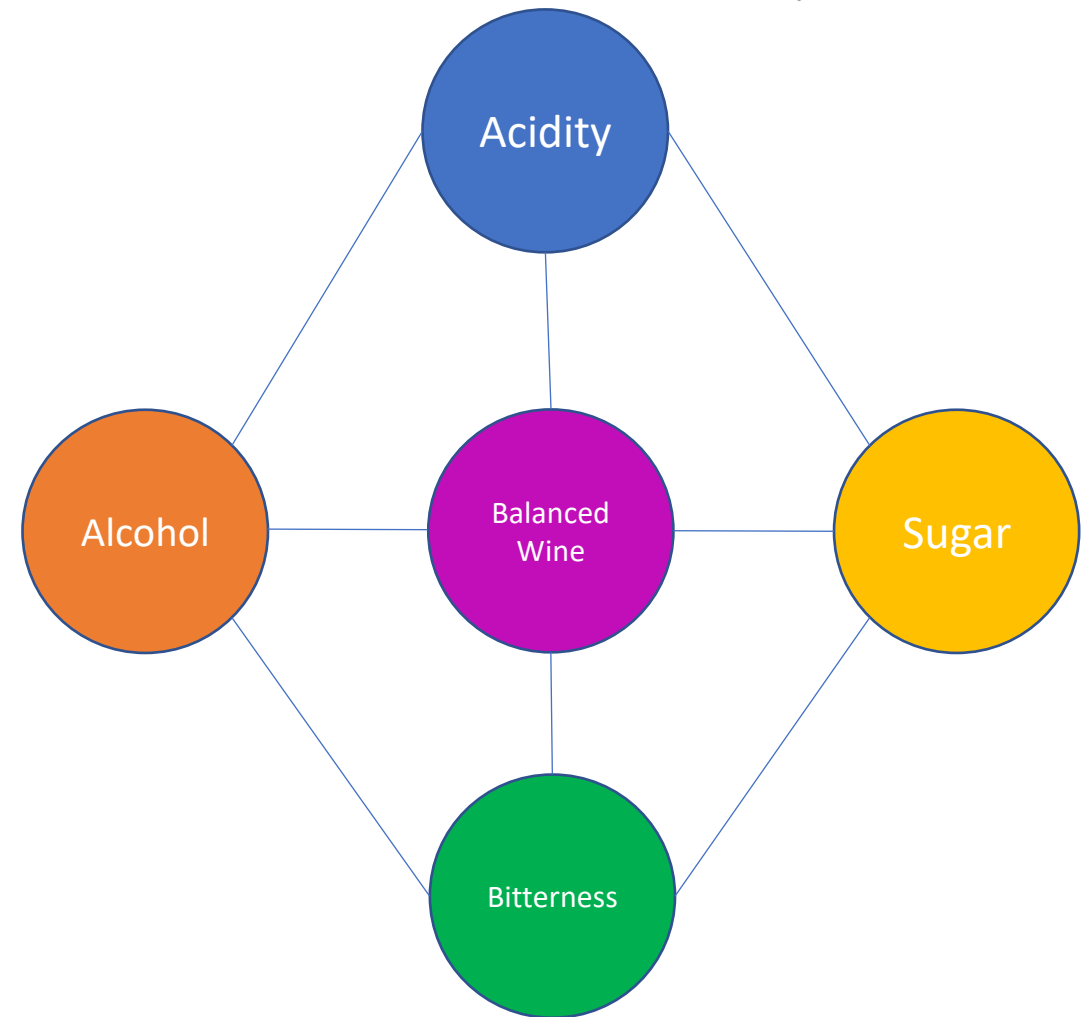
Acidity/pH	Phenolics/ Bitterness	Alcohol	Residual Sugar (RS)
<p>Fresh, tart or sour taste produced by natural organic acids</p> <p>Perceived by a prickling sensation on the sides of the tongue</p>	<p>Chemical compounds found in stems, seeds, skins and pulp of grapes, including tannins and many flavor compounds</p> <p>Perceived as tasting astringent or bitter, usually as an aftertaste that builds on the palate</p>	<p>Ethanol produced by fermentation, ranges from about 9-16% in table wines</p> <p>Perceived by exhaling through the nose with your mouth open. Low alcohol wines will taste “juicy.”</p>	<p>The total quantity of sugars remaining unfermented in a finished wine</p> <p>Perceived immediately when the wine touches your palate.</p>
<p>Helps wine age, preserves color</p> <p>Excessive acidity from less-than-ripe grapes or acidification makes wines sharp or unpleasant to drink</p> <p>Too little acidity from picking too late or too much heat makes wines that are flat and “flabby”</p>	<p>Contribute texture and flavor to a wine</p> <p>Less common in white wines, but an important component in wines like Gewurztraminer that are made using skin contact</p>	<p>Higher levels result in more body and weight; lower levels in more delicacy</p> <p>At high levels, the wine may taste “hot” or noticeably alcoholic</p>	<p>Wines without RS are described as “dry.”</p> <p>Wines with RS may taste dry due to high acidity or the presence of phenolic bitterness.</p>



## Balance

Alcoholic strength, acidity, residual sugar, tannins and fruit complement each other so that no single one of them is obtrusive on the palate.

This extremely important wine characteristic is quite unrelated to flavor.



**Definitions:** *Oxford Companion to Wine third ed.; Robinson J.; 2006*