

# Session 3: Analyzing Structure of Red Wines: Body, Extraction and Balance

- I. Vineyard Tour—3-5” growth phase
  
- II. Tasting of Pinot Noir 2018 & Good Earth Red 2020
  - A. Varietal Character-Color & Aromatics
  - B. Acidity/pH
  - C. Tannin and Extraction
  - D. Alcohol
  - E. Oak influence
  - F. Balance
  
- III. Question & Answer



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SILVER THREAD   
*Wine Sleuth*

***Pinot Noir:*** *pale to medium  
ruby with aromas of strawberry,  
raspberry, red cherry, mushroom,  
dried leaves*

## TYPICAL COLOR & AROMATICS



***Cabernet Franc:***  
*medium ruby-purple with  
aromas of red cherry, black  
cherry, currants, blueberry,  
pepper, dried herbs*

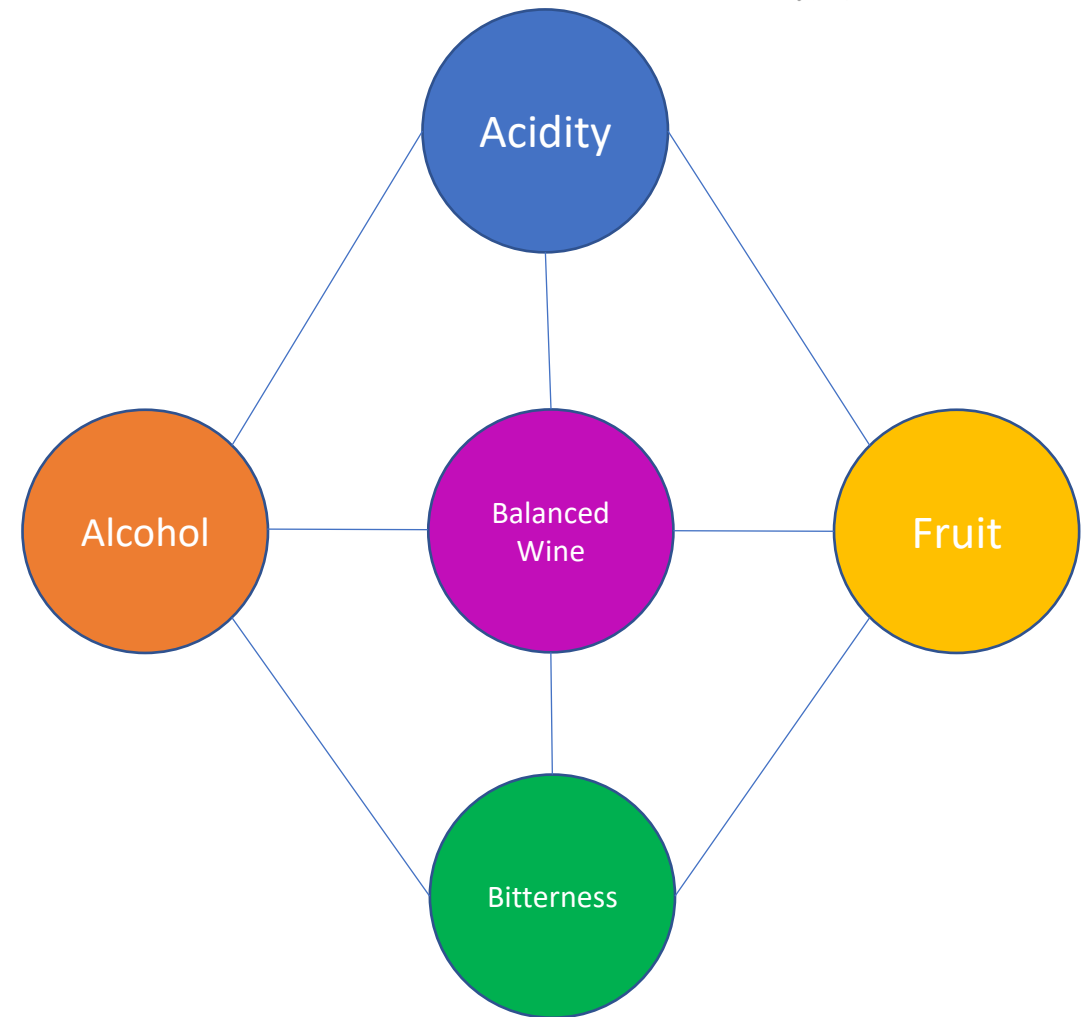
## COMPONENTS OF WINE STRUCTURE

| Acidity/pH   | Tannin/<br>Extraction   | Alcohol   | Oak Influence  |
|--|---|---|--|
| <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>Flavor and texture change to wine from contact with wood.</p> <p>Perceived as <b>aroma/flavor</b> (oak, cedar, toast, char, nuts) <b>soft texture</b>, an <b>tannin</b></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, flavor and color to a wine. Determined by winemaking and grape varietal.</p> <p>In red wines, it is commonly confused with acidity. Acidity can also intensify the astringency and bitterness of red wine.</p> <p>Wines that are high acid and high tannin are best enjoyed with food.</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>Red grapes dominate in warm climates, so as a group they tend to be higher in alcohol than white wines.</p> | <p>Red wines are more commonly <b>aged</b> in oak than <b>fermented</b> in oak.</p> <p>Longer time spent in oak and newer barrels result in more apparent oak characteristics.</p> <p>Origin of oak influences flavors (American vs. French vs. Hungarian)</p> |

## Balance

Alcoholic strength, acidity, fruit and tannins 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*