

Session 2: Sleuthing Red Wines: Body, Extraction and Balance

- I. Vineyard Tour—3-5” growth phase
- II. Tasting of Cabernet Franc 2021 & Blackbird Red 2020
 - A. Vintage Variation: 2021 vs. 2020
 - B. Varietal Character-Color & Aromatics
 - C. Acidity/pH
 - C. Tannin and Extraction
 - D. Alcohol
 - E. Oak influence
 - F. Balance
- III. Question & Answer



Session 2: Sleuthing Red Wines: Body, Extraction and Balance

2021: *warm, cloudy, rainy; low sugar levels in grapes, low acidity, fully developed fruit flavors but grape skins weren't fully developed*



SILVER THREAD 
Wine Sleuth

VINTAGE VARIATION

2020: *warm, sunny, dry; high sugar levels in grapes, low acidity, fully developed grape skins & flavors*



Session 2: Sleuthing Red Wines: Body, Extraction and Balance

Cabernet Sauvignon:

medium to deep ruby-purple with aromas of black cherry, black currant, mint, licorice, and blackcurrant leaf



TYPICAL COLOR & AROMATICS



Cabernet Franc:

medium ruby with aromas of red cherry, red currants, cranberry, pepper, dried herbs

Session 2: Sleuthing Red Wines: Body, Extraction and Balance

COMPONENTS OF WINE STRUCTURE

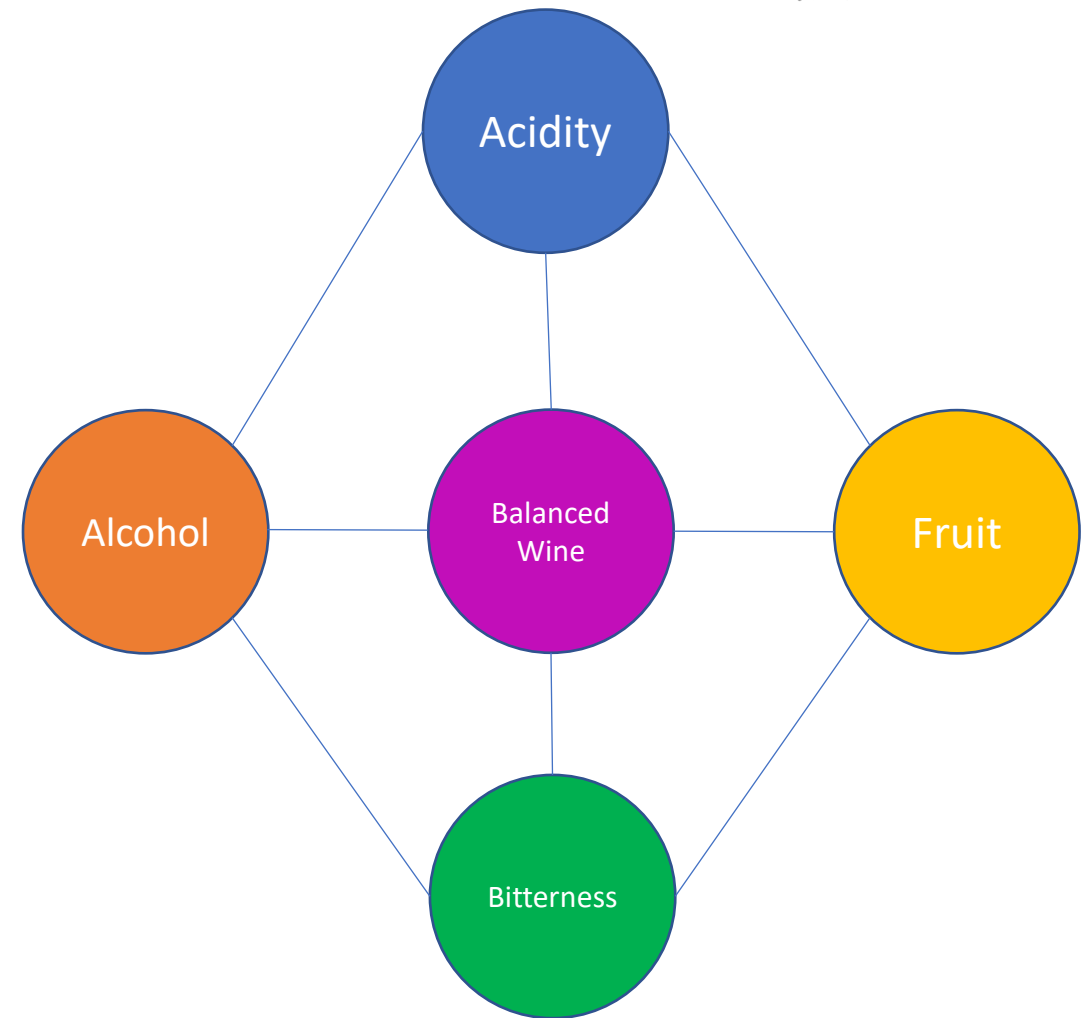
Acidity/pH	Tannin/ Extraction	Alcohol	Oak Influence
<p>Fresh, tart or sour taste produced by natural organic acids</p> <p>Perceived by a prickling sensation on the sides of the tongue</p>	<p>Chemical compounds found in stems, seeds, skins and pulp of grapes, including tannins and many flavor compounds</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 aroma/flavor (oak, cedar, toast, char, nuts) soft texture, an tannin</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 aged in oak than fermented 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>

Session 2: Sleuthing Red Wines: Body, Extraction and Balance

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*