

Session 1: What is Riesling?

Confucius said:
*To know what you
know and what you do
not know, that is true
knowledge.*



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Varietal Character



Riesling is a white variety with a powerful aroma, natural raciness and an ability to create long-lived wines that transmit the character of a vineyard.



Gewurztraminer is a pink-skinned variety known for pungent, full-bodied white wines.

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TASTING EXERCISE

Dry Riesling 2021

Aroma Intensity: ___ low ___ medium ___ high

Aromas/Flavors:

___ citrus ___ tree fruit ___ stone fruit ___ tropical fruit

___ flowers ___ herbs ___ vegetal ___ stony/steely

___ biscuit ___ vanilla ___ yeast ___ cream

___ butter ___ coconut ___ smoke ___ cedar

___ nuts ___ marmalade ___ nutmeg/ginger ___ petrol

___ earth ___ mushroom ___ tea ___ honey

Structure

Flavor Intensity: ___ low ___ medium ___ high

Body: ___ light ___ medium ___ full

Acidity: ___ low ___ medium ___ high

Alcohol: ___ low ___ medium ___ high

Residual Sugar: ___ dry ___ off-dry/semi-dry ___ sweet

Length/Finish

___ short ___ medium ___ long

Gewurztraminer 2021

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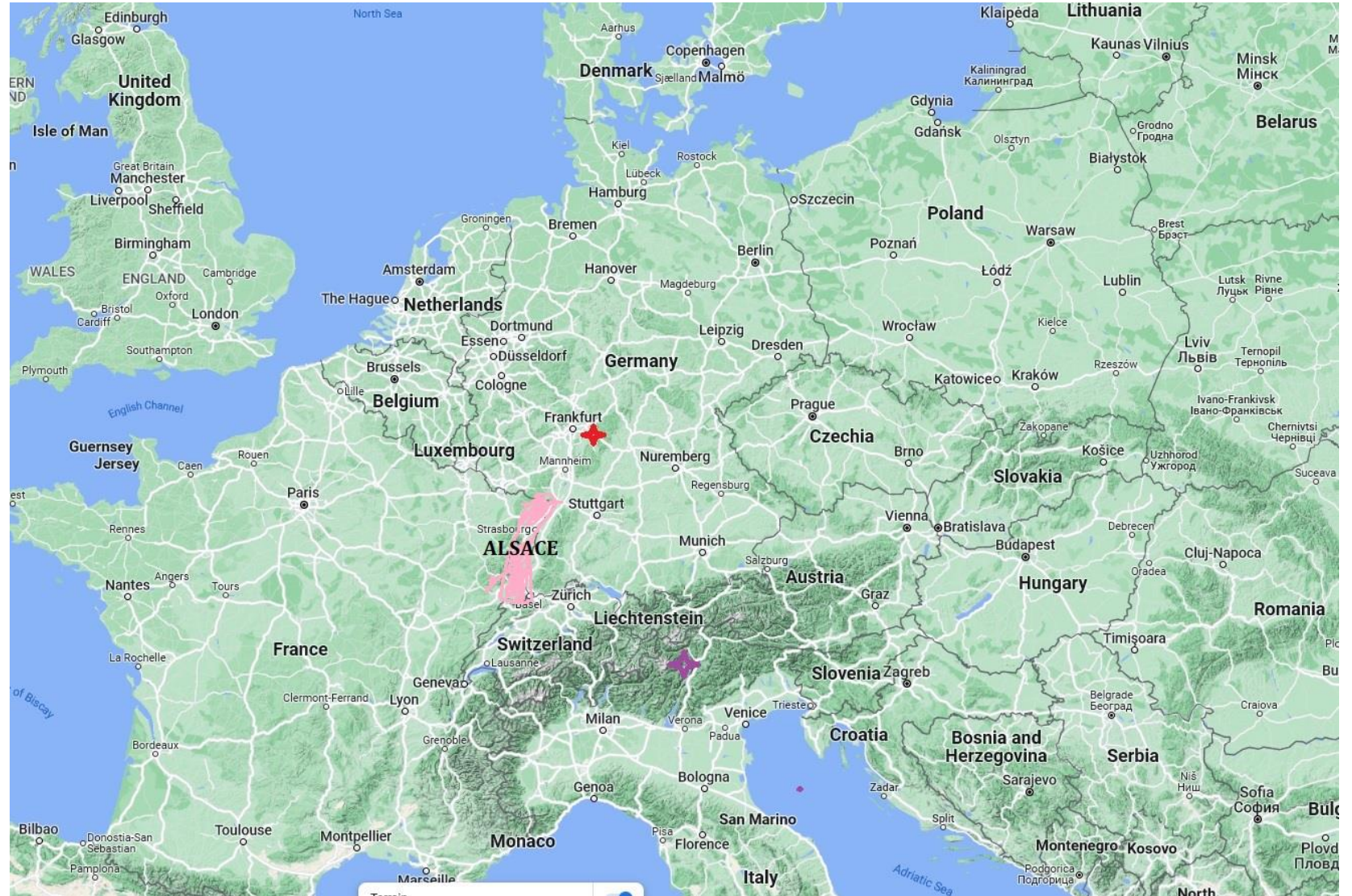
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___ short ___ medium ___ long

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History of Riesling & Gewurz

- Riesling: first written record in 1400s in Germany's Rheingau region.
- Gewurztraminer: first record 1000AD from Italy's commune of Tramin (aka Termeno) in South Tyrol. The wine region is Alto Adige.



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Growing Regions for Riesling

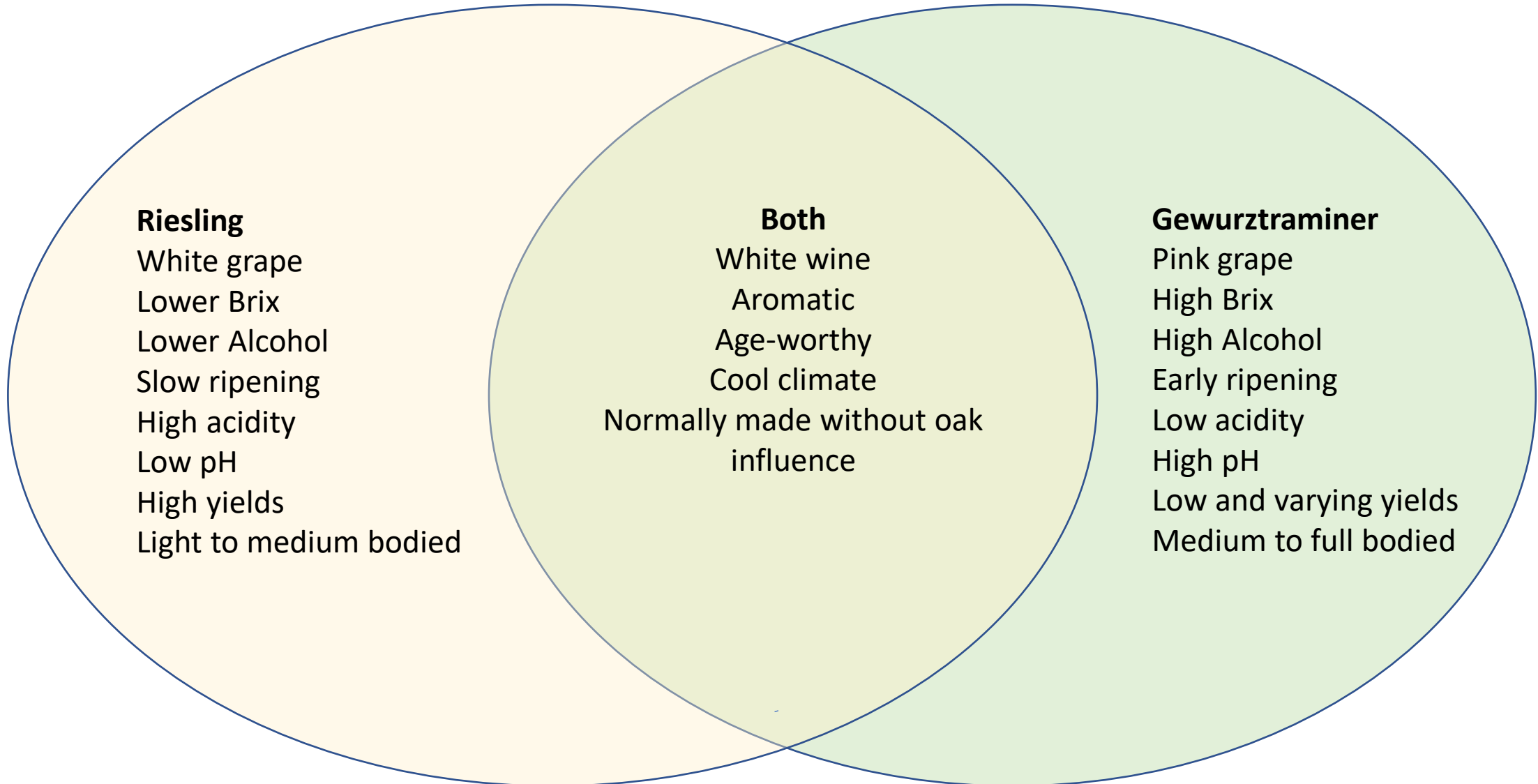
- Germany: Mosel-Saar-Ruwer, Rheingau, Nahe, Pfalz, Rheinhessen
- France: Alsace
- Austria: Wachau, Kamptal
- Northeast Italy: Alto Adige, Friuli
- Australia: Eden Valley, Clare Valley
- New Zealand
- USA: Finger Lakes, WA, OR
- Canada: Ontario

Growing Regions for Gewurz

- France: Alsace
- Germany: Baden, Pfalz
- Austria
- Northeast Italy: Alto Adige
- New Zealand
- USA: WA, OR, Finger Lakes

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Wine/Winemaking Similarities and Differences



Why Riesling?

“Riesling is an important international variety: It occupies a total of more than 50,000 hectares worldwide, is grown on every wine-producing continent, in at least a dozen European countries and in no fewer than nine US states and three Canadian provinces.” *–John Winthrop Haeger*

“Riesling is to white wine what Cabernet Sauvignon is to red: it can make entirely different wines in different places and can age magnificently.” *–Hugh Johnson*

“The sheer quality of New York Riesling has contributed to a revived interest in the grape and wine in New York and worldwide.” *–Jancis Robinson*

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Glossary of Terms: *Oxford Companion to Wine third ed.; Robinson J.; 2006*

Riesling—great vine variety of Germany; often deemed the finest white grape variety in the world due to the longevity of its wines and their ability to transmit vineyard characteristics

Residual Sugar—the total quantity of sugars remaining unfermented in the finished wine, including both glucose and fructose. Riesling is made at all levels of residual sugar.

Acidity—the fresh, tart or sour taste produced by the natural organic acids present in a liquid

Balance—a wine is well-balanced if its alcoholic strength, acidity, residual sugar and fruit complement each other so that no single one dominates the palate. Balance is unrelated to a wine's flavor.

Aroma—volatile compounds which are sensed by the nose, usually referring to a simple smell such as that of a grape or young wine, or those arising from fermentation

Bouquet—complex aromatic compounds which result from extended bottle age, sometimes called tertiary aromas

Length—the persistence of flavor is an important indicator of wine quality

Gewurztraminer—the Musque (i.e. perfumed), red-skinned mutation of Traminer, first noted in the northern Alto Adige near Tramin 1,000 years ago, and probably the Jura's Savagnin. It's distinctive aroma, so strong that it earned the grape the prefix *gewurz*, or "spiced" in German