



Wine Craft

BY KELLY

Wine 1.0

Wine for Everybody

What is Wine?

- Wine is fermented product of grapes.
- Wine can be made from any fruit—blueberries, raspberry, for example—but in the US and EU, that must be specified on the label.
- Fermentation is the process by which yeast converts sugar to alcohol. Fermentation also produces CO₂ and heat.



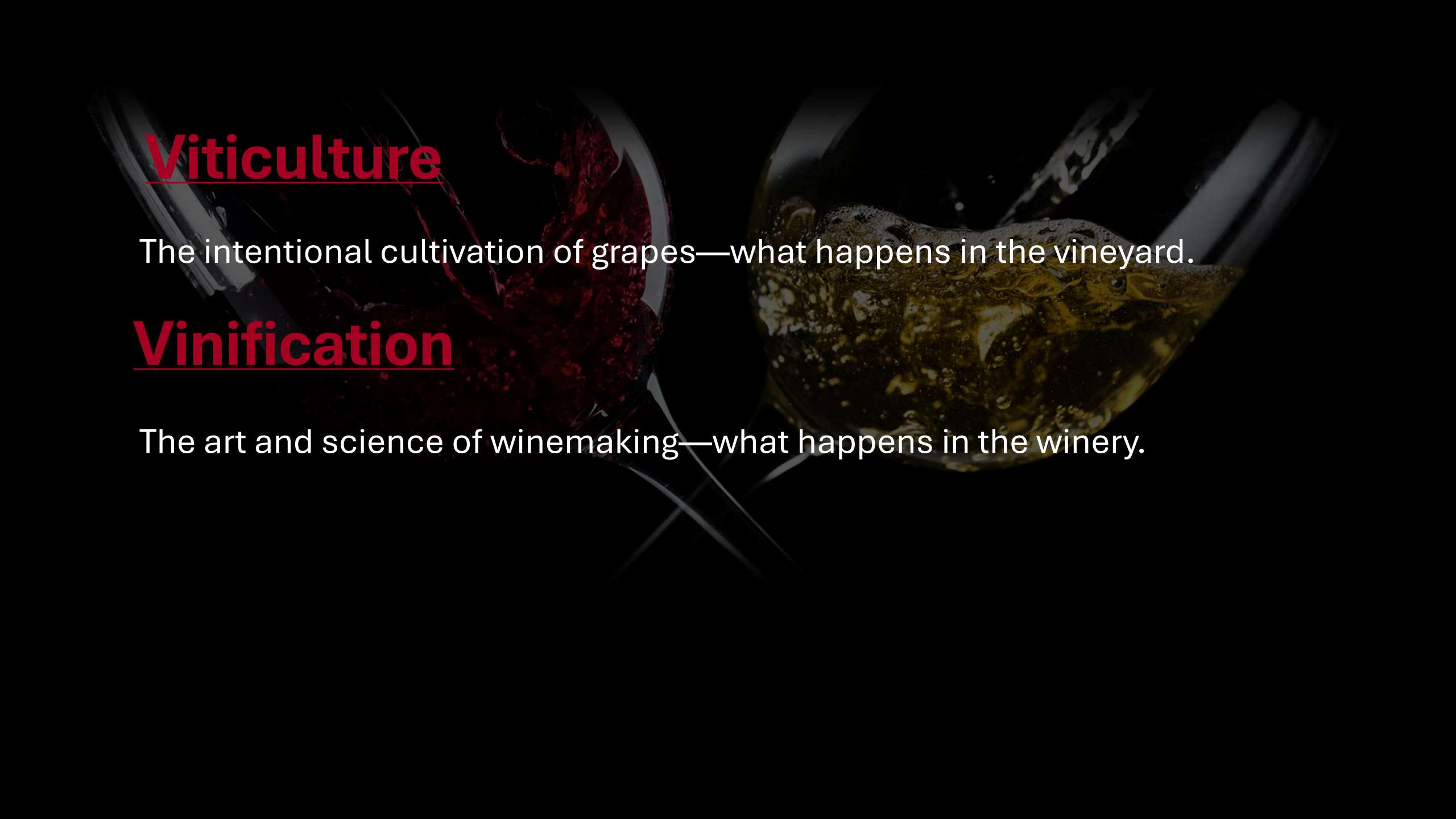
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Wine is Comprise of ...

- Water
- Alcohol
- Sugar
- Acids
- Polyphenols, like Tannins

Other Components

- Esters
- Aldehydes
- Dissolved Gases
- Sulfites

The background of the slide features two wine glasses. The glass on the left contains a deep red wine, while the glass on the right contains a pale yellow or white wine. Both glasses are partially filled and are set against a dark, almost black, background. The lighting highlights the liquid and the rim of the glasses.

Viticulture

The intentional cultivation of grapes—what happens in the vineyard.

Vinification

The art and science of winemaking—what happens in the winery.

A Brief History of Wine ...

Wine made from *vitis vinifera* dates back, we believe, to 6000 BC, give or take, in what is now Georgia—the country, not the state. Dionysus and Bacchus, the gods of wine, factor prominently in Greek and Roman mythology, and wine has remained intertwined with religion throughout history. The Greeks were initially responsible for planting vines throughout the Mediterranean, and the Romans picked up where they left off, taking vine and wine with them as they conquered and pillaged. When Rome fell, continuity was maintained by the Catholic Church, and many viticulture and vinification methods were perfected the Monastic Orders. Much later, as European countries embarked upon exploration by sea, colonizing portions of Africa, Asia, the Americas and Oceania, traders learned how to preserve wine during long voyages, and colonists brought their culture—and their vines—to the “New World.”

In other words, the history of wine is the history of civilizations.

skool?

Old World

- Emphasis on Place
- Emphasis on Tradition
- Earthy, Mineral Aromas
- Cooler Climates
- Many Rules

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New World

- Emphasis on Winemaking
- Emphasis on Innovation
- Fruit Aromas
- Warmer Climates
- Fewer Rules

Terroir

The French word *terroir* has no exact translation in English. It refers to the dirt, but also the weather, the elevation, the aspect of the slope and the angle of the sun—all physical aspects of the place where grapes are grown.

Regions, Appellations & Classifications, Oh My!

Region

- Any geographical area that produces wine. It can be a country, like France, or a region within that country, such as Bordeaux.

Appellation

- A legally defined geographical area with rules. In Europe, those rules often specify which grapes can be used as well as things like maximum yields, winemaking methods and the level of alcohol in the finished wine. Bordeaux AOC is an appellation, but Haut-Medoc is a smaller, more specific appellation and Saint-Julien, a commune, is smaller still.

Classification

- In certain regions, wines may also be classified according to age, level of ripeness or other quality indicator.



Wine Style

- Red and white wine represent more than two different **colors** of wine; they also represent different **styles**. Red wine is fermented on the skins, which is where its color comes from. White wine is generally pressed off the skins prior to fermentation. In fact, white wine can be made from red grapes.
- **Rose** and **orange** wine are two styles that fall in between. Rose is usually made from red grapes that experience only brief skin contact. Orange wine is made from white grapes with prolonged skin contact; in other words, like a red wine.
- Other categories include **still** verses **sparkling**; here the CO₂ that is a natural byproduct of fermentation is allowed to escape or is retained in the finished wine through a few different methods.
- Truly sweet, or **dessert wines**, are produced in several styles. In some cases, the sugar in the grapes is concentrated by allowing them to ripen far longer than usual, allowing them to dry out after harvest, allowing them to freeze, selecting grapes affected by Botrytis, or halting fermentation by fortification.



The Matter of Sweetness VS Ripeness

In Germany, quality wines are celebrated according to ripeness. The Pradikat system is comprised of six level, from least ripe to ripe:

Kabinett – Spatlese – Auslese – Beerenauslese/Eiswein - Trockenbeerenauslese

Ripeness is defined as the level of sugar present in the grapes at harvest, but that doesn't necessarily translate to more sugar in the finished wine. In fact, the first three categories in the Pradikat can be made dry OR off-dry/medium sweet, and some of the world's finest Rieslings are dry.

If left to their own devices, most wine will continue to ferment until completely dry, virtually all of their sugar converted to alcohol. If the winemaker halts fermentation, the wine will be lower in alcohol but have a certain amount of residual sugar.



Recognizing Quality

Quality isn't synonymous with expense; in fact, even wine professionals with significant disposable income love discovering value in wines that are far higher quality than their price indicates.

But what is quality? It goes beyond simply what we like, although the more you learn about cause and effect in wine, the less likely you'll be to accept a grossly commercial, mass-produced beverage. Still, the concept is so object that we need some type of metric to guide us. Try this:

- **Intensity** – How concentrated and immediate are the aromas and flavors of the wine?
- **Balance** – Is each element in proportion, or is one speaking too loudly, like that annoying guest at dinner?
- **Complexity** – Is there a lot to think about, or is the wine a one hit wonder?
- **Finish** – A good way to assess quality is how long the wine lingers on your palate after you drink it. Great wines can last more than a minute.

WHY Wine...?

Wine is a delicious beverage, but it's also a fascinating lens through which to view the world. It can introduce you to elements of history, culture, culinary arts, geography, geology, chemistry and biology that you might not be passionate about otherwise. Wines are place specific, so they literally allows you to "drink the place" without traveling there. They also offer a unique snapshot of a moment in time.



Cheers!

WineCraft is a local and online community comprised of enthusiasts and hospitality professionals who want to experience wine in a fun new way!

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