

NGGW PRESENTS

Virtual SENSORY WINE TASTING

"The Sensory Evaluation of Wine" 4 x 90-Minute Zoom Sessions

NGGW MEMBERS ONLY: 1 Course/4 x 90-Minute Classes/15 Members/30 People Max

"Enhance your critical tasting ability and learn basic aspects of sensory evaluation often overlooked in most wine tastings. Study the different components of wine appearance, aroma and flavor. Participate in tastings of hand-selected wines, explore the origins of desirable and undesirable flavors of wine along with the stylistic contributions of winemaking techniques." Copyright 2021 UC Davis

ABOUT THE COURSE

- NGGW Winemakers: learn how sensory wine tasting will enhance your ability to make better wine. Have fun, while at the same time, expand your knowledge. Designed for beginners and experienced winemakers alike
- Offered by Greg Ross (see Bio below). Greg has already selected the 10 wines. Kindly pre-pay for the course and wine by March 17th and NGGW will pick them up for you and arrange delivery prior to the first class in April.
- Renowned SF restaurateur will help us pair menus to accompany the wines for each class. Invite friends and family for dinner at home & enjoy the remaining wine from each class – and "Pass Forward" your new skill set

COURSE SCHEDULE (All 4 Zoom classes will be held on Saturday afternoon from 4 – 5:30 PM)

- WEEK 1 Saturday, April 17th
- WEEK 2 Saturday, May 1st
- WEEK 3 Saturday, May 15th
- WEEK 4 Saturday, June 5th

PRICE: \$175 (\$25 for the 4 classes AND \$150 including tax for the wine, at cost. See the Wine List below)

RESERVE 1 (OR 2) SEATS TODAY AND PAY BY MARCH 17th

- Questions? Email: admin@nggw.org
- Phone: Stuart (775) 720-5826 OR Greg (775) 220-7615 OR Dave (209) 629-6083 OR Adrian (775) 560-6762

COURSE DETAIL

Class # 1 (3 wines) on April 17th from 4 - 5:30 PM

In this first session, attendees will learn about the traditional 20-point scoring system, and the Aroma Wheel(s). There will be an analysis of three aromatic wines – one white, one rose and one red, and the Scoring System and Aroma wheels will be used in evaluation of these 3 wines.

UC Davis Scoring System: 20 Points Handout – multiple sheets 15 mins

- 4 points: Visual Appearance, Color 2 pts, Brilliance 2 pts
- 6 points: Aromatics, Non-Grape aromas 3 pts, Fruit aromas 3 pts
- 6 points: 1 pt Mouthfeel-Sugar/Acid balance, 1 pt Tannin/astringency, 1 pt Fruit Profile, richness
2 pts Volatile Acidity
- 4 points: 2 pts Aftertaste/Finish, 2 pts Finish

UC Davis Aroma Wheels: 4 parts - Sparkling...White...Rose...Red Handout – 4 wheel(s) 15 mins

Analysis of one wine: White Aromatic – dry 15 mins

Analysis of one wine: Rose Aromatic – dry 15 mins

Analysis of one wine: Red Aromatic – dry 15 mins

Q & A 15 Mins

Class # 2 (2 wines) on May 1st from 4 - 5:30 PM

In this session, attendees will be helped to understand the usefulness of note taking and the analysis of a Brut Rose Sparkling wine and a Slightly sweet Rose.

Discussion of note taking & tasting sheets, usefulness that this provides to each individual 30 mins

Discussion of flawed wines: 1. Corked wines, 2. VA (Volatile Acidity) 3. Oxidized/Fresh
4. H₂S, reduced, 5. SO₂ Free (and fixed) Sulphur – matchstick

Analysis of Sparkling Wine: one wine - Rose – Brut 15 mins

Analysis of Rose Wine: one wine – Medium sweet 15 mins

Q & A 30 mins

Class # 3 (3 wines) on May 15th from 4 - 5:30 PM

In this session, attendees will learn about and understand the importance of stemware - and the correct tasting methods - that will help in the overall appreciation of fine wine. Additionally, we will compare two vastly different red wines and evaluate each, along with an oak aged white wine, with a side discussion of recognizing the different kind of oak treatments that wines will receive at different wineries and why.

Discussion of Stemware and tasting mechanics – examples 20 mins

Analysis of White Wine: Oak aged – Dry 15 mins

Analysis of Red Wine: Floral and Fruity – Dry 15 mins

Analysis of Red Wine: Oak aged – Dry 15 mins

Q & A and discussion 25 mins

Class # 4 (2 wines) on June 5th from 4 - 5:30 PM

In this final class, attendees will better understand the various outside influences and the subjective nature that lead wines to be judged and evaluated the way they are by judges and wine critics. Also, along that thread, how important food pairings can influence the taste and overall level of pleasure and satisfaction can bring to the enjoyment of wine. Finally, the analysis of a high-end Sparkling Wine and a high-end Rhone Red Wine will be discussed and evaluated.

Discussion of Wine Critics and Judges 15 mins

Food and Wine Pairing – It is an Art Form! 15 mins

Analysis of Sparkling Wine: Champagne Brut 15 mins

Analysis of Red Wine: Rhone Red 15 mins

Q & A and discussion 30 mins

THE WINES

(to ensure all attendees have the exact same wine, NGGW will buy the wine in bulk and arrange pick up locations)

WEEK 1 (Analysis - 15 mins each)

Dry White Aromatic

2020 Whitehaven Sauvignon Blanc, Marlborough, NZ.

Price (at Cost)

\$12.99



Dry Rose Aromatic

Miraval Cotes de Provence Rose

\$22.99



Dry Red Aromatic

Le Grand Bouqueteau Reserve Chinon Rouge

\$12.99



Sub Total: \$48.97

WEEK 2 (Analysis - 15 mins each)

Analysis of Sparkling Wine

Rose-Brut Kingsley Methode Champenois

\$6.99



Analysis A Dry White Wine

2019 Saint Celine Chablis A.O.C.

\$13.99



Sub Total: \$20.98

WEEK 3 (Analysis - 15 mins each)

Analysis of White Wine

Oak aged, Dry 2016 Calera Chardonnay Central Coast

\$13.49



Analysis of White Wine

Floral and Fruity, Dry 2018 Dr. Loosen Riesling, Mosel-Kabinett "Blue State"

\$14.99



Sub Total: \$28.48

WEEK 4 (Analysis - 15 mins each)

Analysis of Sparkling Wine

Champagne Brut Charles de Marques Champagne Brut

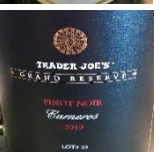
\$20.99



Analysis of Red Wine

2019 Trader Joe's Carneros Pinot Noir Grand Reserve Lot # 23

\$12.99



Analysis of Red Wine

Rhone Red 2019 Laurent Dublanc Cotes du Rhone

\$6.99



Sub Total: \$40.97

Total: \$139.40

Tax: \$ 11.51

Total: \$150.91

ABOUT OUR HOST: GREG ROSS

Instructor, Educator, Importer, Distributor, Sommelier, Vineyard Owner, Nevada Winemaker



Greg is a veteran of the wine industry since 1975 with extensive experience in all areas of the industry - from importing wine from around the world - to a Sommelier in SoCal. Today, Greg and Susan Ross reside in the Wellington area of Nth Nevada with a multi-varietal 800+ vineyard surrounding their home. Their Walker River Estate has amassed numerous awards over the years (80+ in 2020 alone). For the past 5 years, Greg created and presides over the wine list for the Phoenician, a fine-dining restaurant in Glendale, CA. The wine list has recently been recognized by Wine Spectator with an "Award of Excellence".

- 1975** **Instructor:** "Introduction to Wine", Cal State University-Northridge. Class taught over 6 sessions (25-30 students) covering the major wine growing regions of the world
- 1977-'79** **Wine Buyer:** Red Carpet Wines and Spirits, Glendale, CA. In charge of the \$1,200,000 annual budget making all fine wine purchases
- 1978-'79** **Wine Academy President:** Red Carpet Wines & Spirits, Glendale, CA. Coordinated and facilitated wine classes and tasting events for groups from 30 to 300. Coordinated wine industry leaders to speak to interested wine consumers at the Wine Academy in Glendale
- 1979-'82** **Wine Sales Representative:** Wine Warehouse Imports, Los Angeles, CA. Managed a territory of accounts in West Los Angeles/Santa Monica with sales over \$1,200,000/year, included prestigious accounts such as Michael's, Wine House, Bacchus Wines and Valentino Restaurant.
- 1982-'85** **Wine Sales Representative:** Grape Expectations, Emeryville, CA. Managed the Sth California territory for a Fine Wine Importer that exceeded \$2,000,000/year, calling on all of the top accounts of Southern California.
- 1985-'88** **Wine Export Director:** Empson and Company S.R.L., Milano, Italia. Managed a territory of 35 western states for a super fine wine Italian Wine exporter. Sold over \$5,000,000 annually. Sales were directly to importers/wholesalers in various states and to chain retailers and restaurants.
- 1988-2014** **Senior Vice-President:** Vineyard Brands Inc., Birmingham, Alabama. Managed 12 sales representatives for 37 Western States with \$35,000,000 in sales. Fine wine sales directly to wholesalers and key account chain retailers. Also responsible for the Italian Wine Portfolio within the Vineyard Brands Sales Book.
- 1978-Present** **Wine Sommelier:** Phoenicia Restaurant, Glendale, CA. Coordinated wine events, sales purchases and sales of wines to interested clients of a fine dining restaurant. Also write the wine list for the restaurant, which includes over 200 selections and manage an inventory of over \$500,000.00 worth of inventory.
- Various dates** **Wine Judge:** United States Amateur Wine Competition, Woodland Hills, CA. Wine Judge at one of the oldest and most respected Amateur Homemade Wine Events in the country

Home Winemaking Experience:

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| First Crush | 1977 - Cabernet Sauvignon, Callaway Vineyards |
| First Awards | 1987 - Multiple awards, US Home Winemaking Competition |
| | 2019 - 28 awards, Nationally and Internationally, all WRE-Grown Grapes |
| | 2020 - 78 awards, Nationally and Internationally, all WRE Grown Grapes |