

Sensory Evaluation of Wine

April, May & June 2021

Course Instructor: Greg Ross

Day # 1 – 3 wines:

April 18th, 2021 4 pm to 5:30 pm

UC Davis scoring system – 20 points

(Handout – multiple sheets)
15 minutes

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

UC Davis Aroma Wheels 4 parts: Sparkling...White...Rose...Red

(Handout – 4 wheels)

15 minutes

Analysis of one wine: White Aromatic – dry 2020 Whitehaven Sauvignon Blanc Marlborough New Zealand (Costco) **\$12.99**

15 minutes

Analysis of one wine: Rose Aromatic – dry Rose Miraval Cotes de Provence Rose **\$22.99** (Trader Joe's)

15 minutes

Analysis of one wine: Red Aromatic – dry Le Grand Bouqueteau Reserve Chinon Rouge **\$12.99** (Costco)

15 minutes

Q&A 15 minutes reserved

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.

Day # 2 – 2 wines:

May 1st – 4:00 pm to 5:30 pm

Discussion of note taking and tasting sheets, and the usefulness that this provides to each individual

15 minutes

Discussion of flawed wines –

- Corked wines...
- VA (Volatile Acidity)..
- Oxidized / Fresh...
- H₂S – reduced
- SO₂ – Free (and fixed) Sulphur – matchstick

Analysis of Sparkling Wine: one wine - Rose – Brut Kingsley Methode Champenois \$6.99 (Trader Joe's)

15 minutes

Analysis A Dry White Wine: one wine – 2019 Saint Celine Chablis A.O.C. \$13.99 (Trader Joe's)

15 minutes

In this session – Day # 2 – 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.

Day # 3 – 3 wines:

May 16th - 4:00 pm to 5:30 pm

Discussion of Stemware and tasting mechanics – examples

20 minutes

Analysis of White Wine: Oak aged – Dry 2016 Calera Chardonnay Central Coast **\$13.49** (Costco)

15 minutes

Analysis of White Wine: Floral and Fruity – Dry 2018 Dr. Loosen Riesling – Mosel – Kabinett “Blue State” **\$14.99** (Costco)

15 minutes

Analysis of Red Wine: Oak aged – Dry **\$18.99** 2017 Dry Creek Vineyards Cabernet Sauvignon French Oak aged (Costco)

15 minutes

Q & A and discussion 25 minutes

In this session, attendees will be helped to 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.

Day # 4 – 2 wines:

June 5th – 4:00 pm to 5:30 pm

Discussion of Wine Critics and Judges

15 minutes

Food and Wine Pairing – It is an Art Form!

15 minutes

Analysis of Sparkling Wine: Champagne Brut \$20.99 Charles de Marques Champagne Brut (Trader Joe's)

15 minutes

Analysis of Red Wine: 2018 Caretaker Santa Maria Valley Pinot Noir (Trader Joe's) \$9.99

15 minutes

Analysis of Red Wine: Rhone Red \$6.99 2019 Laurent Dublanc Cotes du Rhone (Costco)

15 minutes

Q & A and discussion 15 minutes reserved for

In this 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. And finally, in this session, the analysis of a high end Sparkling Wine and a high end Rhone Red Wine will be discussed and evaluated.