

## TASTING GOALS

---

Compare and contrast a pair of Rieslings, paying special attention to the differences in sweetness and acidity as well as color and aroma.

## THE TWO WINES

---

Purchase one bottle each:

### **Riesling Kabinett**

- The grape is Riesling
- The ripeness at harvest was Kabinett-level
- You should be able to find super examples priced under \$20

### **Riesling Auslese**

- Again, the grape is Riesling
- The ripeness at harvest was Auslese-level, which is riper than Kabinett
- Many good Auslese are priced under \$30

The wines should be:

- From the Mosel-Saar-Ruwer region in Germany
- Ideally, from the same producer
- Current releases from a recent vintage or within a vintage or two of each other

### **Note:**

Since both wines are made from the same grape variety, you can expect some similarities; both may offer peachy, floral or petroleum aromas and flavors. On the other hand, the different levels of ripeness at harvest will likely show up in differences in body, sweetness and, possibly, in alcohol content.

## Optional Wines

To increase the complexity of the tasting, you may consider adding another Riesling or two. Try to stick to the same producer, vintage and area; just add different ripeness levels or maybe another vineyard. Ask your retailer to recommend wines that will provide interesting contrasts.

Please note that the step-by-step tasting is written for a single pair of wines. If you choose to add more wines, you can taste them along with the original two. The tasting order should remain driest to sweetest. Make sure to print out an additional Riesling Tasting Journal page.

## SUPPLIES

---

- Two glasses per taster. Ideally, all the glasses for all the tasters should be the same. At the very least, each taster's two glasses should be the same.
- Spit cup
- Water
- Plain crackers (save the cheese and nibbles until after you've evaluated the wines)

Note that wineries with websites often provide technical information (including RS and acidity levels) about specific wines. You may want to print out the info so you have it on hand, but don't read the winemaker's tasting note until after you've completed the tasting.

## TASTING GOALS

---

Compare and contrast a pair of red wines, paying special attention to the differences in body and tannin as well as mouthfeel, color and aroma.

## THE TWO WINES

---

Purchase two red wines. Ideally, they should be current releases from a recent vintage or within a vintage or two of each other.

**Beaujolais-Villages** from France; the region is Beaujolais-Villages; the grape is Gamay. You should be able to find super examples priced under \$12.

**Nebbiolo** from Italy; the wine may be called Nebbiolo d'Alba, Nebbiolo Langhe, Ghemme, Gattinara, Barbaresco or Barolo; the grape is Nebbiolo. Many good Nebbiolos are priced \$20-40.

- You may substitute Australian Shiraz for the Nebbiolo. The Shiraz is easier to find and are more reasonably priced. The contrast in body with Beaujolais-Villages vs. Shiraz will be evident. The contrast in tannin may not be as pronounced as with Beaujolais-Villages vs. Nebbiolo.

## Optional Wines

To increase the complexity of the tasting, you may consider adding another Beaujolais and/or another Nebbiolo. Ask your retailer to recommend wines that will provide interesting contrasts, which highlight the diversity of the grape and the wine style.

Please note that the step-by-step tasting is written for a single pair of wines. If you choose to add more wines, complete the step-by-step tasting first and then pour your additional wines. Print out an additional Beaujolais/Nebbiolo Tasting Journal page and work through the master tasting methodology to compare the two Beaujolais wines (both the original and the additional) and then compare and contrast the two Nebbiolo wines (both the original and the additional).

## SUPPLIES

---

- Two glasses per taster. Ideally, all the glasses for all the tasters should be the same. At the very least, each taster's two glasses should be the same.
- Spit cup
- Water
- Plain crackers (Save the cheese and nibbles until after you've evaluated the wines. If you do want to finish off with cheese, try hard cheeses such as Parmigiano, Cheddar or aged Gouda.)

## TASTING GOALS

---

Compare and contrast two wines made from the same grape, Pinot Gris grape. Pay special attention to the differences in body and acidity, as well as color and aroma.

## THE TWO WINES

---

Purchase one bottle each:

- Pinot Grigio from Italy
- Pinot Gris from Alsace, France

Ideally, the wines should be current releases from the same vintage or within a couple vintages of each other.

**Pinot Grigio** (as Pinot Gris is called in Italy)

- You're most likely to find wines from northeastern Italy's regions of Veneto, Trentino-Alto Adige and Friuli-Venezia Giulia.
- Solid examples cost under \$20. Don't buy the least expensive bottle on the shelf; it may not provide the best example of the varietal's style.

**Pinot Gris** (the grape is Pinot Gris)

- From the Alsace region in eastern France (this should be a dry style, not a late harvest wine such as Vendange Tardive or Selection de Grains Nobles)
- Many good examples can be found under \$25.

Although these wines are made from the same grape variety, you can expect each to be distinct. The differences in climate and grape ripeness levels are reflected in the wines' acidity, body, and balance.

## Optional Wines

To increase the complexity of the tasting, you may consider adding another Pinot Grigio and/or another Pinot Gris. Ask your retailer to recommend wines that will provide interesting contrasts, which highlight the diversity of the grape and the wine styles.

Please note that the step-by-step tasting is written for a single pair of wines. If you choose to add more wines, complete the step-by-step tasting first and then pour the additional wines. Make sure to print out an additional Pinot Grigio/Pinot Gris Tasting Journal page.

## SUPPLIES

---

- Three glasses per taster. Ideally, all the glasses for all the tasters should be the same. At the very least, each taster's three glasses should be the same.
- The Pinot Grigio Tasting Journal and Tasting Mat printed out from the Class 2 Intro.
- Spit cup
- Water
- Plain crackers (save the cheese and nibbles until after you've evaluated the wines)
- Two brown paper bags that can be used to disguise the bottles
- Stickers that you'll put on the glasses; removable dots about an inch in diameter are best
- Pencil

## TASTING GOALS

---

Compare and contrast a rosé and a red wine, each made from the Grenache grape. Pay special attention to the differences in structure as well as color and aroma. This tasting will also demonstrate the effect of serving temperature.

## THE TWO WINES

---

Purchase two Grenache; one rosé and one red.

- The wines may be 100% Grenache, but since you're more likely to find Grenache blends, ask your retailer to recommend wines that are predominantly Grenache.
- Ideally, the wines should be current releases from the same vintage or within a couple vintages of each other.

**Grenache rosé** from France or Garnacha rosado from Spain. This is a dry, pink wine.

- The French version may be called Tavel or Lirac from France.
- The Spanish version wine may well be from Navarra or Rioja, the regions where most Garnacha is grown.
- You should be able to find good examples priced under \$20.

**Grenache** (of the red persuasion) from France or Spain.

- The French version may be called Cotes-du-Rhone or Chateauneuf-du-Pape.
- The Spanish version sometimes lists the grape, Garnacha, on the label. As with the rosés, you're most likely to find Garnacha from Navarra and Rioja, although Priorat and Ribera del Duero also make Garnacha-based wines. Look on the back label or ask your retailer to point you in the right direction. (Besides, asking questions is a great way to build a relationship with a good retailer.)
- Many good bottles are priced \$15-30.

## Optional Wines

To increase the complexity of the tasting, you may consider adding another Grenache rosé and/or another red (or two) Grenache. Ask your retailer to recommend wines that will provide interesting contrasts, which highlight the diversity of the grape and the wine style.

Please note that the step-by-step tasting is written for a single pair of wines. If you choose to add more wines, complete the step-by-step tasting first and then pour your additional wines (the rosé should be chilled and the red should be at cool room temperature). Taste the chilled rosés (both the original and the additional wine) and then compare and contrast the reds (both the original and the additional wine). Take careful notes to see how the wines differ.

## SUPPLIES

---

- Four glasses per taster. Ideally, all the glasses for all the tasters should be the same. At the very least, each taster's four glasses should be the same. (If you are adding wines after the step-by-step tasting, you'll be able to re-use the room-temperature rosé glass and the chilled red glass for the new wines.)
- Grenache Tasting Journal and Tasting Mat printed out from the Class 2 Introduction. (If you are tasting additional wines, print out an extra Grenache Tasting Journal page for each taster.)
- Spit cup
- Water
- Plain crackers (save the cheese and nibbles until after you've evaluated the wines)
- Two clean, empty wine bottles. Ideally, they should be half-bottles (375ml) or beer bottles.
- Two corks, or some other type of bottle stopper.

## TASTING GOALS

---

This tasting compares two Chardonnays: One with minimal or no influence from oak (“unoaked”), and a second with considerable oak influence (“oaked”). Pay special attention to the differences in body and mouthfeel, as well as color and aroma.

## THE TWO WINES

---

Purchase two bottles of Chardonnay.

- Both wines should be from the same growing region such as California or maybe Australia.
- Ideally, the wines should be current releases from the same vintage or within a couple vintages of each other.
- One wine should be made without oak. Some are called “unoaked” or unwooded,” but you’ll have to ask your retailer to point you toward an unoaked Chard. Solid examples can be found under \$25.
- One wine should be made with evident oak. Some labels may indicate that the wine was “barrel fermented,” on the label, but you’ll have to ask your retailer to point you toward an oaked Chard. Solid examples can be found under \$25.

## Optional Wines

To increase the complexity of the tasting, you may consider adding another Chardonnay from each category. Ask your retailer to recommend wines that will provide interesting contrasts and highlight the diversity of the wine styles.

Please note that the step-by-step tasting is written for a single pair of wines. If you choose to add more wines, complete the step-by-step tasting first and then pour your additional wines.

## SUPPLIES

---

- Two glasses per taster. Ideally, all the glasses for all the tasters should be the same. At the very least, each taster’s two glasses should be the same.
- Spit cup
- Water
- Plain crackers
- Two sheets of paper and a pencil for each taster
- The Chardonnay Tasting Journal and Chardonnay Tasting Mat printed out from the Class 3 Intro.



## **TASTING GOALS**

---

The goal is to discover the differences between Pinot Noirs at various price points (and, hopefully, quality levels).

Compare and contrast two New World Pinot Noirs, paying special attention to the differences in quality, including balance and complexity.

## **THE TWO WINES**

---

Purchase two Pinot Noirs. The wines should be from:

- Different price categories
  - One wine should retail for less than \$15
  - The other should retail between \$30 - 40
- The same growing region. Some regions to consider include
  - California's Central Coast, Russian River Valley or Carneros (a general California or North Coast appellation would contrast well with one of the smaller appellations)
  - Willamette Valley in Oregon
  - Otago in New Zealand (you may have to shift the price categories up with these wines)
  - Burgundy (ditto on the price category shift)
- The same producer, if possible
- The same vintage, if possible, or within a year or two of each other.

### **Optional Wines**

To increase the complexity of this tasting, you may consider adding another Pinot Noir or two. Ask your retailer to recommend wines in various price ranges that will provide interesting contrasts.

Please note that the step-by-step tasting is written for a single pair of wines. If you choose to add another Pinot or two, taste all the wines together.

## SUPPLIES

---

- Two paper bags. Each should be large enough to disguise a bottle.
- Removable stickers, an erasable felt-tip pen or wax pencil to label glasses.
- Two glasses per taster. Ideally, all the glasses for all the tasters should be the same. At the very least, each taster's two glasses should be the same.
- Two sheets of paper per taster
- Pinot Noir Tasting Journal and Pinot Noir Tasting Mat from the Class 3 Introduction; each taster should have one set. If you are tasting additional wines, print out extra Tasting Journal pages.
- Spit cup
- Water (for hydration)
- Plain crackers