

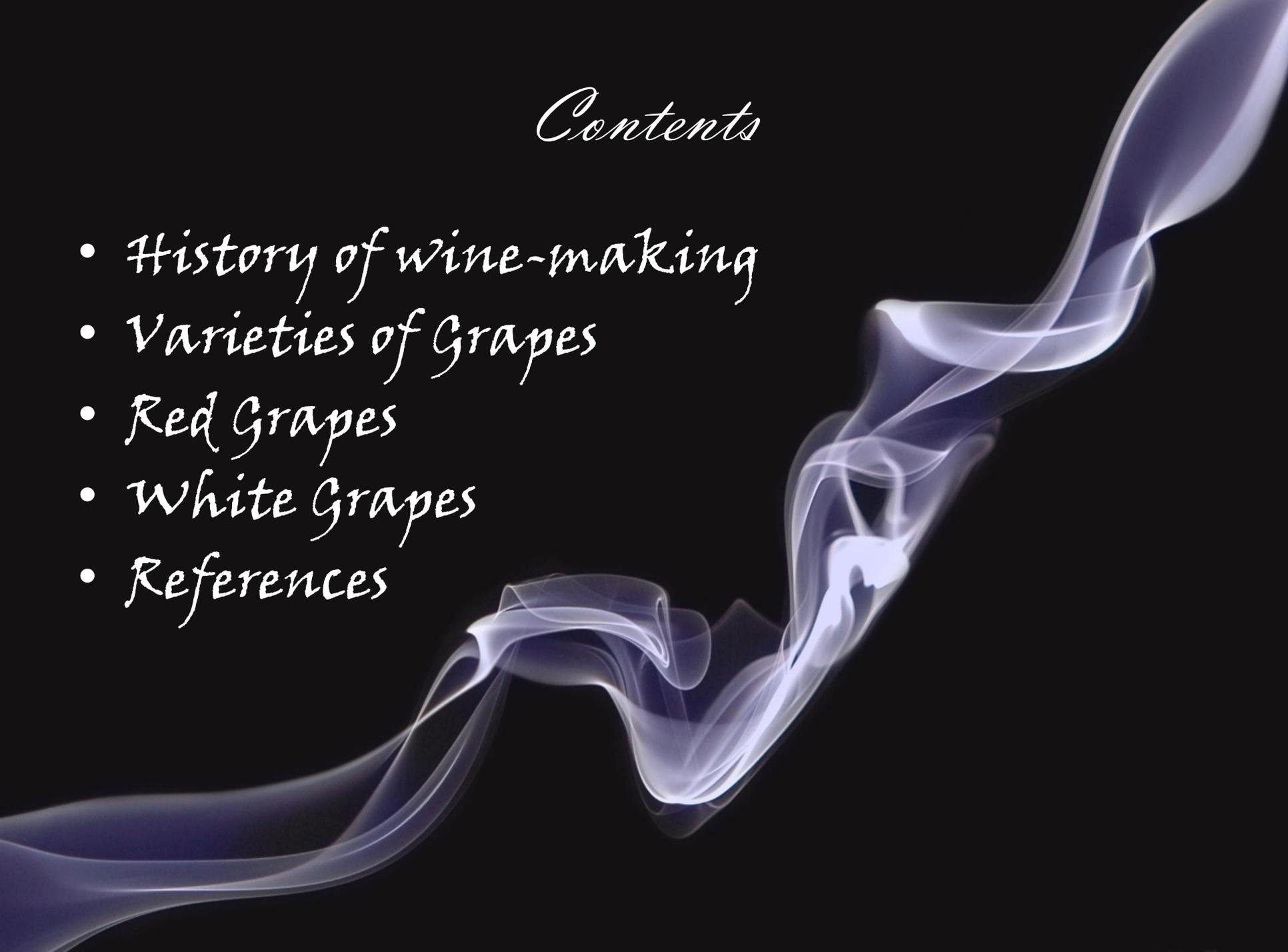
The background features a series of fluid, wavy lines in shades of purple and white, creating a sense of motion and depth against a solid black background. The lines are most prominent on the right side, where they form a large, intricate shape that resembles a stylized flame or a flowing ribbon.

**VINIFERA**

**OLD WORLD WINES**

# *Contents*

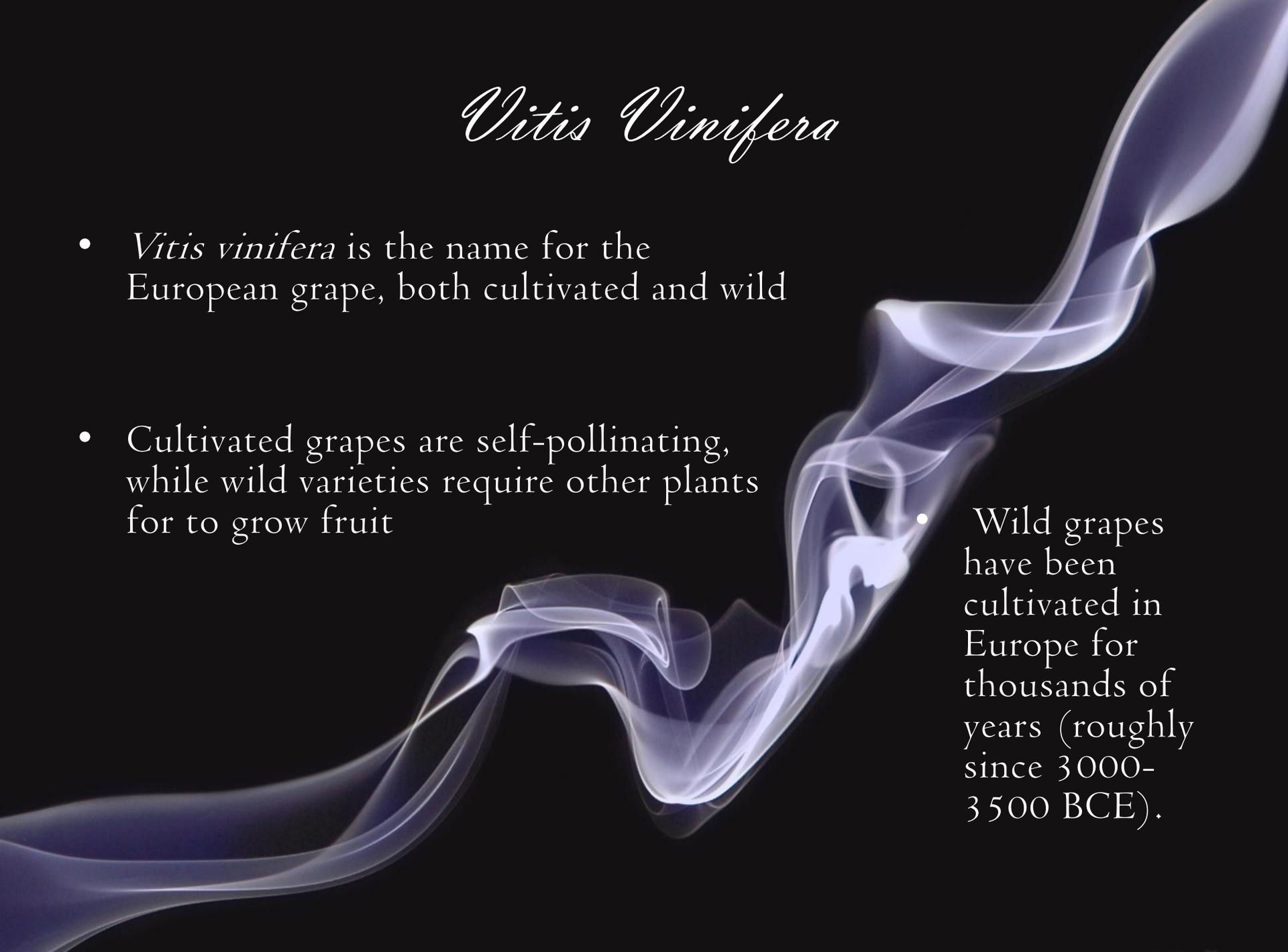
- *History of wine-making*
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# *History of Winemaking*

- Wine was first made more than 7000 years ago from wild fruit
- Safer to drink than water, and could be stored
- Winemaking spread across the Old World through Phoenician traders and Roman expansion.
- Eventually spread to the New World with conquest.

# *Vitis Vinifera*

- *Vitis vinifera* is the name for the European grape, both cultivated and wild
  - Cultivated grapes are self-pollinating, while wild varieties require other plants for to grow fruit
  - Wild grapes have been cultivated in Europe for thousands of years (roughly since 3000-3500 BCE).
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# *Vitis Vinifera*

- *Vinifera* is highly susceptible to certain pests introduced from the New World such as *phylloxera* and powdery mildew leading to the creation on French-American hybrids which are more disease resistant.
- Once thought to be difficult to grow in the US, *vinifera* is now widely planted, most heavily in New York and California
- *Vinifera* is now widely planted around the world, producing quality wines in both Northern and Southern Hemispheres.

# *Varieties of Grapes*

- Grapes come in two major types: white and red.
- “Red” grapes are shades from reddish to black, and produce dark-coloured juice.
- “White” grapes are shades from pale green to grey, and produce a pale coloured juice.
- Both varieties are made into juice or wine.
- White (and rose) wines can be produced from both light and dark juices, depending on how the juice is fermented.

# *Red (Black) Grapes*

- Dark “red” grapes include:
  - Cabernet Sauvignon
  - Cabernet Franc
  - Merlot
  - Pinot Noir
  - Gamay Noir
  - Petite Verdot
  - Syrah/Shiraz
  - Cinsault
  - Mourvèdre
  - Malbec
  - Grenache
  - Sangiovese
  - Tempranillo
- To name a few! It’s almost impossible to list them all!



# *Cabernet Sauvignon*

- Primary component of Bordeaux wines
- Now often bottled primarily as a varietal
- Recently, is being mixed with other wines such as Shiraz (in Australia), or Sangiovese (in Italy) to produce Super-Tuscans
- Popularity is often attributed to the ease of cultivating, and consistency
- Related to Cabernet Franc and Sauvignon Blanc
- Further improved with oaking
- It was Cabernet that put California on the map in the wine world
- Best known for its aging potential



# *Syrah/Shiraz*

- Popular variety in Australia, US and Rhone region of France
- Estimated to be the 7<sup>th</sup> most commonly planted wine grape variety (2004)
- DNA profiling in 1999 found Syrah to be the offspring of two obscure grape varieties from southeastern France, Dureza and Mondeuse Blanche
- Not to be confused with Petite Sirah
- Powerful and full-bodied
- Characters can range from violets to berries (usually dark as opposed to red), chocolate, espresso and black pepper
- Can be blended with other Rhone wines, or in Australia, with Cabernet



# *Cabernet Franc*

- One of the Bordeaux wines
- Grown mostly for blending, but can make a powerful varietal
- Lighter than Cabernet Sauvignon
- Aromas can include pepper, tobacco, raspberry, cassis, even violets
- Originally from Brittany
- Popular in other parts of Europe, such as Hungary
- Prefers a slightly cooler climate than other reds



# Malbec

- Named for the Hungarian peasant who introduced it to France
- can bring very deep color, ample tannin, and a particular plum-like flavor component to add complexity to claret blends
- As a varietal it creates a rather inky red (or violet), intense wine
- Argentinean malbecs are less tannic than French varieties
- Grown in the US almost entirely for blending



# Merlot

- Bottled as a varietal or blended with other grapes like Cabernet Sauvignon
- Medium body with hints of berry, plum, and currant
- Earliest record of Merlot is late 18<sup>th</sup> century, possibly related to Cabernet Franc
- Thrives in clay soils
- Less tannic than Cabs
- Sometimes produces in a “white” variety, with very little skin contact during fermentation



# *Cinsault/Cinsaut*

- Also known as Hermitage in South Africa (thus Pinotage)
- Blends well with Grenache and Carignane
- Popular in Morocco and Algeria
- Some is grown in California under the name Black Malvoisie
- Can be found in French wines: Coteaux du Languedoc, Cotes de Provence, Chateauneuf du Pape, Cotes du Ventoux



# *Mourvèdre*

- Known as Mataró in Portugal and parts of the New World, and Monastrell in Spain.
- Wines are tannic and high in alcohol
- Often has a wild, gamey or earthy flavour, with soft red fruit flavours
- Not popular as a varietal



# *Grenache*

- Also known as Garnacha in Spanish, Cannonau in Sardinia
- Requires hot, dry growing conditions, such as central Spain, Southern France, and central California
- spicy, berry-flavoured and soft on the palate
- However, it tends to lack acidity, tannin and colour
- Like Pinot, it comes in three varieties: black, grey and white



# *Pinot Noir*

- The primary wine in most Burgundy wines, and for (true) Champagnes
- Wines are deservedly described as spicy, rich and complex with great finesse, elegance and silky texture
- Can be quite difficult to grow
- Moderate cellaring needed to control acidity
- Tends to be of light to medium body with an aroma reminiscent of black cherry, raspberry or currant



# *Pinot Noir*

- An emerging style from California and New Zealand highlights a more powerful, fruit forward and darker wine that can approach syrah in depth
- Pinot noir grown for use in sparkling wines (e.g. Champagne) is generally higher yielding
- Popular for crosses & hybrids
- Gamay Beaujolais is an early-ripening clone of Pinot noir



# Pinotage

- While Pinotage is a *viticultural cross*, a cross of two European wines: Pinot Noir and Cinsault (used for blending and known as Hermitage in South Africa)
- It is the signature variety of South Africa
- Created in 1925
- According to Wikipedia: Despite the reputation for easy cultivation, the Pinotage grape has not existed without criticisms. A common complaint is the tendency to develop isoamyl acetate during winemaking which leads to a sweet pungency that often smells like paint.
- However, by 1997, it commanded higher prices than any other South African grape



# *Gamay Noir*

- It is the primary red wine variety of Beaujolais in France
- Best when drunk young
- A light, fruity red wine
- Young wines may contain flavours similar to bananas
- After aging, may contain flavours of sour cherries, and dark berries.
- First appeared in the village of the Gamay, south of Beaune, in the 1360s
- Gamay ripens earlier than Pinot Noir, and is easier to cultivate.



- Also grown in Loire and blended with Cabernet.
- Recent attempts have been made to grow Gamay Noir in New York and Oregon.

# *Petite Verdot*

- Predates Cabernet Sauvignon and may have been introduced to France by the Romans
- Relatively common in the southern hemisphere now in Australian, Venezuela, Argentina, and Chile.
- Starting to appear as a varietal in California, and sometimes also in Italy.



- Develops violet and leather aromas in maturity
- Added to other wines to increase tannin and darken.

# Sangiovese

- Red Italian wine grape variety
- Derives from the Latin *sanguis Jovis*, "the blood of Jove"
- Most famous as the primary grape in Chianti blend from Tuscany
- Popular in the modern blend "Super Tuscan", a blend of Sangiovese and Cabernet Sauvignon
- Widespread in Tuscany around the 18<sup>th</sup> century; may go back as far as the 16<sup>th</sup>.
- Thrives in soils with a high concentration of limestone.



- When young, has fresh fruity flavours of strawberry and a little spiciness
- Ages readily in oak, and develops tarry flavours.
- High acidity.

# Tempranillo

- Native of Spain
- Main grape in Rioja
- Ripens earlier than most Spanish red grapes
- Best when aged
- Flavours of berries, plum, tobacco, vanilla, leather and herb
- Ruby red colour
- Grape cultivation in Spain goes back to Phoenicians, and references to Tempranillo to at least 13<sup>th</sup> century.
- Popularity as varietal is growing outside Spain.



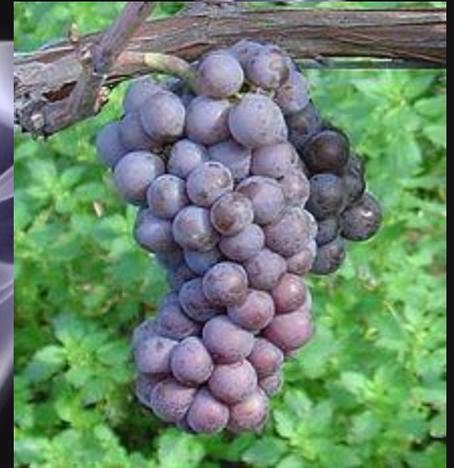
- A recent white mutant of Tempranillo is starting to see wine production in Spain.

# *White Grapes*

- Some “white” grape varieties include:
  - Pinot Gris/Pinot Grigio
  - Chardonnay
  - Viognier
  - Sauvignon Blanc
  - Semillon
  - Gewürztraminer
  - Muscat Ottonel
  - Riesling
- And many more! You can get Ph.D.s in this stuff!

# *Pinot Grigio/Pinot Gris*

- Thought to be a mutant of Pinot Noir (black pinot vs. grey pinot)
- Called Fromenteau in the Middle Ages
- Popular in Alsace and Northern Italy
- In the US it's popular in California and Oregon
- Can range from pepper and arugula notes in California to pear and apple in Oregon: the wine is greatly dependent on the region it is grown and fermented.
- Usually best drunk young



# Chardonnay

- The history of Chardonnay is somewhat obscure, but DNA evidence suggests it's a cross between Pinot and Gouais Blanc (brought to France by Romans)
- There are a number of closely related crosses currently cultivated
- The grape is popular with modern hybridizers for ease of cultivation and malleability
- Second-most widely planted white grape in France



# Chardonnay

- Commonly used to make Chablis and Champagne
- Popularity peaked in the '80s, has since fallen off
- Typically fermented dry and oak-barrel aged
- Popular in cooler climates
- Smokiness said to be typical of all Chardonnays
- Best served with chicken or other white meats
- Can be sold as a varietal or blended



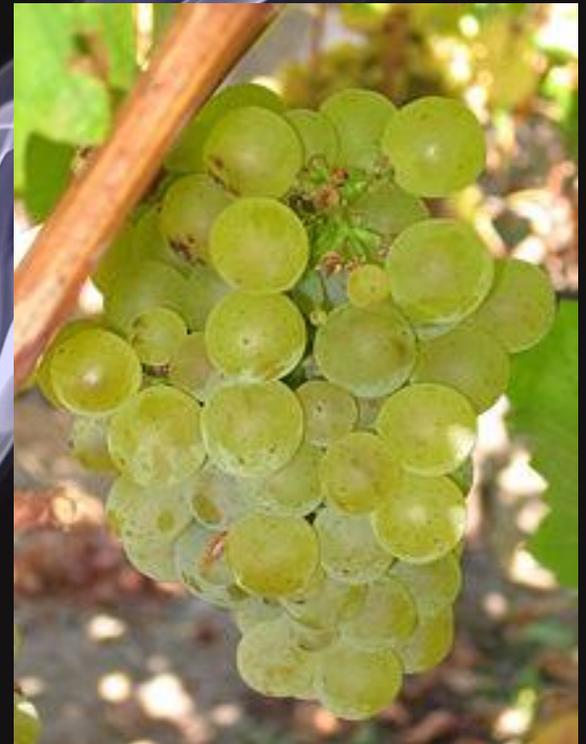
# Viognier

- A European grape; the wine Condrieu from the Rhone Valley only contains Viognier
- An ancient grape, thought to have been brought to the Rhone Valley by Romans
- Difficult to grow
- Found in such wines as Vin de Pays
- Popular in California's Central Coast, and in South America
- The wine is well-known for its floral aromas, and can be made into either dry or sweet wines
- Pairs well with spicy foods like Thai or Vietnamese.



# *Sauvignon Blanc*

- The name means “savage white” from origins in Southwest France
- Produces a crisp, dry, and refreshing white varietal wine
- Can also be made into a dessert wine
- The flavor can range from aggressively grassy to sweetly tropical
- Popular wine variety worldwide, and in the US, particularly in California
- Fermenting the wine at different temperatures can change the character of the wine significantly



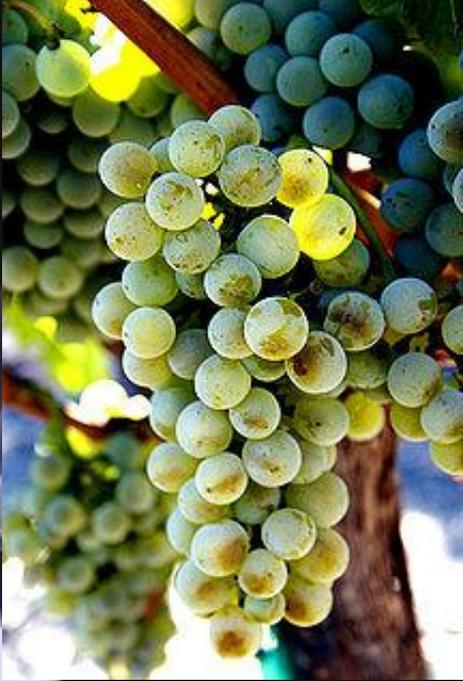
# *Gewürztraminer*

- Distinctive spicy aromas
- Pale red grapes that make white wine
- Wines are usually off-dry or sweeter
- Aromas of roses, passion fruit and floral notes
- May have fine bubbles
- Goes well is Asian cuisine
- Best wines come from Alsace region of Spain
- Genome quite unstable, and may be confused with other related grapes
- Popular throughout Europe and northern North America.



- Not as cold hearty as most whites, though does prefer cooler climates

# Semillon

- Standard variety of Bordeaux
  - Full body, low acidity
  - Usually blending wine, even with Chardonnay
  - Majority white variety in Bordeaux, Graves, and Sauternes, more grows in Chile than anywhere else on earth
  - Commonly produced with *Botrytis Cinerea*, or “noble rot”
  - Once considered the most planted wine grape in the world
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- Flavours and aromas of lemon, pear, saffron and pepper.
  - Ages well
  - Easy to cultivate

# *Muscat Ottonel*

- Commonly used in dessert wines, as well as dry wines
- The family Muscat is highly aromatic, but this is perhaps the least of the family.
- Most cold-resistant of the family



- Popular from Alsace to Hungary

# Riesling

- Originate in Rhine region of Germany
- Displays flowery, almost perfumed, aromas as well as high acidity
- Makes dry, semi-sweet, sweet and sparkling wines
- Bottled varietally pure and seldom oaked
- Considered one of the top three white wine varieties
- Written records of the grape go back to the 15<sup>th</sup> century
- Often consumed young, but suitable for extensive aging.



- Late harvest wines, subject to the “noble rot” or freezing, produce excellent ice wines.

# *Sources*

- [Wikipedia](#)
- <http://www.uga.edu/fruit/grape.html>
- [Appellation America](#)

