



## WHITE WINES

If you are just beginning then it is easier to evaluate white wines, so start by selecting some wines with large differences in flavor. For example, include an oaky, buttery Chardonnay (most Australian, or California ones will do), for a "vegetative" Sauvignon blanc, wines from Sancerre or a Sauvignon blanc from New Zealand or cool parts of California will suffice. A floral Riesling or Gewurztraminer from cooler parts of California (North or Central Coast), Oregon, Germany, Alsace, France will provide a further contrast. If you wish to use a fourth wine, you could try an unoaked Chardonnay (IF you can find it), non-vegetative Sauvignon blanc or include another variety such as Viognier.

Then make some standards in a neutral white wine (usually a cheaper jug white will be adequate for this purpose). For each standard the approximate recipes are provided below, but they all need to be tweaked. Add more "stuff" if the aroma is not identifiable; dilute with the base wine if it is too strong.

**The standards for the white wines** would then most importantly include (per single 2-oz glass of wine standard):

- Asparagus (several drops of brine of canned asparagus)
- Bell Pepper (tiny piece of bell pepper - don't leave in too long)
- Vanilla (drop of vanilla extract)
- Butter (drop of butter extract)
- Clove (one clove, don't leave in too long)
- Citrus (teaspoon or so of a mixture of fresh orange and grapefruit juice)
- Peach or apricot puree or juice (teaspoons)
- Pineapple (teaspoons)
- (Honey: optional standard, needs quite a bit per glass)
- BASE WINE (the unadulterated wine used for making standards)

Ann puts the standards in labelled wine glasses, and cover them with disposable plastic Petri dish lids, watch glasses or even saran wrap will do. The reason for the lids is to increase the intensity of the aromas and to prevent contaminating the odour of the entire room.

From this point on, anything goes: smell the wines first, smell the standards, start to see which terms describe which wines. Perhaps you all come up with NEW terms (lichee/lychee--so get some!). Smelling the BASE WINE makes it really easy to identify the spiked aromas by contrast.

## RED WINES

For beginning red wine tasting, using the same principle that you should include very different wines, include a Pinot noir (Carneros or very cool central coast area of Ca., Oregon, or Burgundy), a Cabernet Sauvignon (for vegetative, get a wine from a cooler CA region) for less vegetative, try Napa, Sonoma, Washington, a black peppery Zinfandel (Sonoma, Placer county, El Dorado county of CA). Additional wines could be Italian varieties such as Sangiovese.

**The standards for the above red wines** would then most importantly include (per single 2-oz glass in a neutral red wine):

- Asparagus (several drops of brine of canned asparagus)
- Bell Pepper (tiny piece of bell pepper - don't leave in too long)
- Vanilla (drop of vanilla extract)
- Butter (drop of butter extract)
- Clove (one clove - don't leave in too long)
- Soy sauce (few drops, great for older reds; try molasses separately)
- Berry (mix of fresh or frozen berries and/or berry jams - experiment!)
- Strawberry jam ((for the Pinot noir) 1-3 tablespoons OLD strawberry jam)
- Artificial fruit (add few crystals of red Koolaid® powder)
- Black pepper (few grains black pepper)
- Anise, black licorice (use few drops of extract)
- BASE WINE (the unadulterated wine used for making standards)

\*Again, be sure to smell your creations to be sure that you can detect the desired aroma and that it is not too strong.

## SPARKLING WINES

Sparkling wines need different terms than those on the wine aroma wheel. In addition to citrus and berry standards, below are listed some of the terms most relevant to sparkling wines, especially those with long aging on the yeast lees before being disgorged.

**Standards for sparkling wines:**  
(In 2 oz neutral white **still** wine)

- Lime (Try few drops of Rose's lime Juice and make separate standard of squeezed lime juice)
- Apple (Difficult to make; try apple juice and experiment)
- Toasted hazelnuts (Try different nuts in an empty glass)
- Sour cream/yogurt (Try tbsp in empty glass; try tbsp in base wine)
- Malt extract (Tbsp Malt syrup)
- Vermouth (Few drops to tsp)
- Vegemite (Tiny amount of Vegemite in base of wine glass, add base wine)
- Cherry/strawberry (Use a few drops to 1 oz of cherry or strawberry flavoured juices or extracts)
- Nutmeg (few grains)
- Caramel (crush one Kraft caramel in base wine)
- Vanilla (as above).

### **Inno Vinum offers training programs on wine sensory evaluation.**

These courses aimed at developing one's confidence in wine tasting and in wine aroma description using communication tools such as the Wine Aroma Wheel.

**Please contact Inno Vinum to get more information on the current program.**