





*Wine Tasting*

*5¢ The Nickel Tour 5¢*

*Mike Taylor*



*How I spend my summer  
vacations...*

*....and lots of time in  
between*

 **OUTLOOK  
INN**

**BED AND BREAKFAST**



**Tefft  
Cellars  
Winery**







# *Do's of Wine Tasting*

- ❖ **Try a wide variety**
- ❖ **Try different wineries**
- ❖ **Different year, vineyard, and process**
- ❖ **Keep an open mind, tastes change**
- ❖ **Drink what you like**
- ❖ **Learn to describe it**
- ❖ **Get to know the winemakers**





## *Don'ts of wine tasting*

- ❖ **Don't rush, the first sip is often different than the next or the last**
- ❖ **Don't drink what everyone says you should**
- ❖ **Don't drink because of price**
- ❖ **Don't let the snobs get to you**
- ❖ **Ask Questions**

# *What is a Varietal?*

❖ Cabernet  
Savignon

❖ Zinfandel

❖ Merlot

❖ Pinot Noir

❖ Syrah

❖ Chardonnay

❖ Chennin

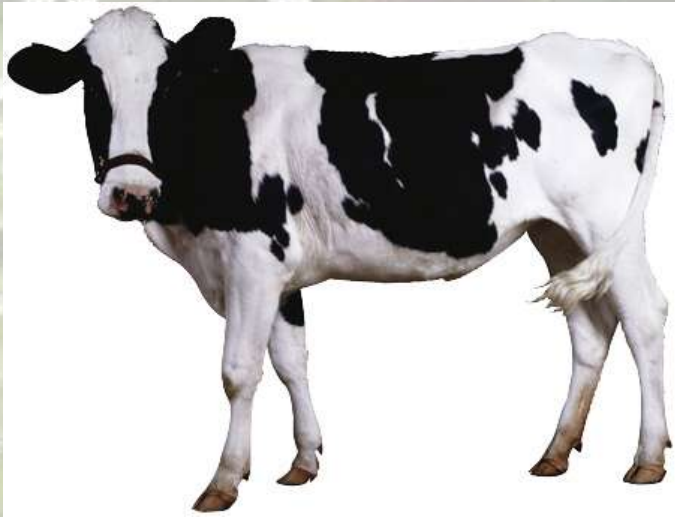
Blanc

❖ Sauvignon

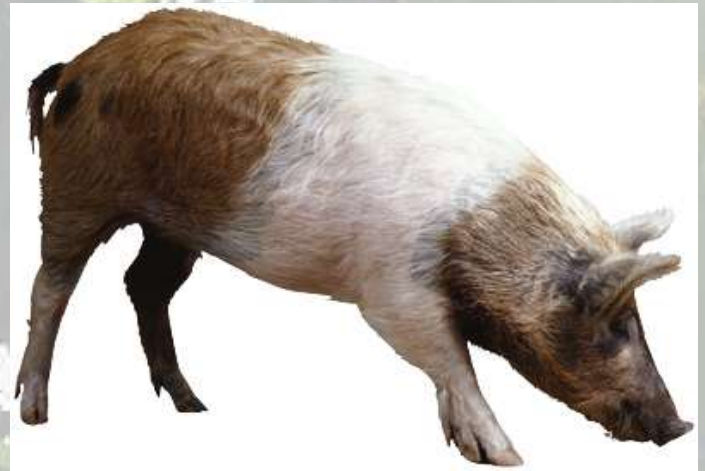
Blanc

❖ Reisling

# *Varietal*



**Zinfandel**

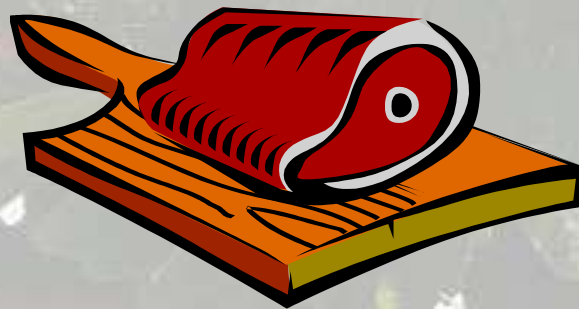
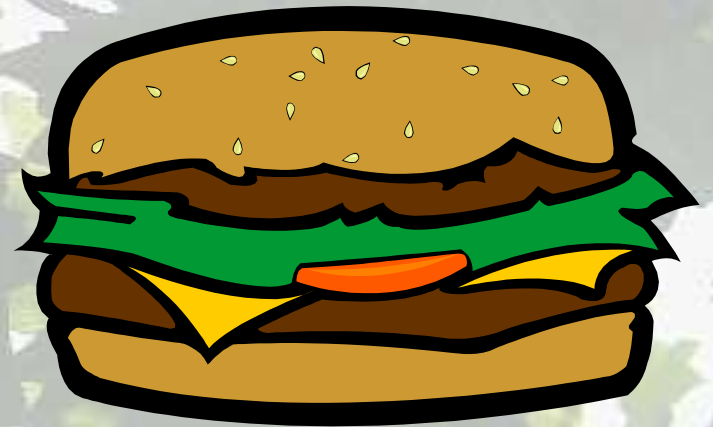
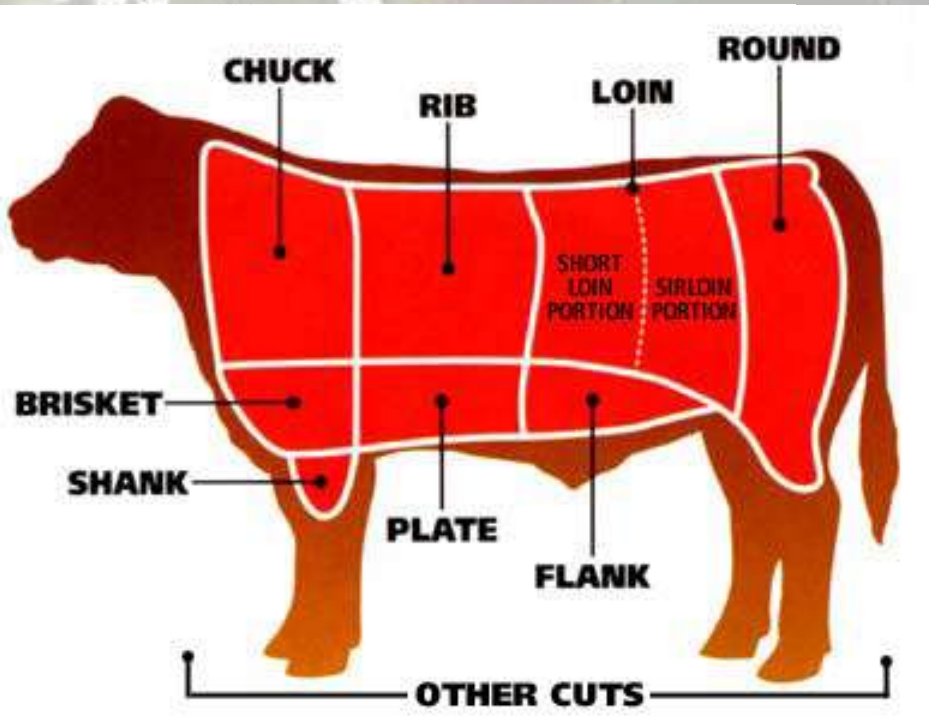


**Chardonnay**



**Chenin Blanc**

# Processing



**SMALLWOODS**  
**FRUIT ANTIQUES**  
 PRIVATELY SELECTED  
**CABERNET MERLOT**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**CITY OF THE FUTURE**  
 PRIVATELY SELECTED  
**Merlot**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**willowsLODGE**  
 PRIVATELY SELECTED  
**CABERNET SAUVIGNON**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**Bishop Victorian**  
 PRIVATELY SELECTED  
**Chardonnay**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**WEEKEND**  
 PRIVATELY SELECTED  
**Harvest House**  
**Riesling**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**JACKSON HOLE**  
 PRIVATELY SELECTED  
**CABERNET SAUVIGNON**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**SEATTLE SEAHAWKS**  
 PRIVATELY SELECTED  
**CABERNET SAUVIGNON**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**2001 CENTRUM'S 70th ANNIVERSARY**  
 PRIVATELY SELECTED  
**Chardonnay**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**WELCOME TO THE GOLDEN NUGGET**  
 WHERE YOU STRIKE IS RICH  
 EVERY DAY WITH GREAT FOOD  
 AND FRIENDLY SERVICE WHILE  
 YOU ENJOY YOUR VACATION  
 PRIVATELY SELECTED  
**CABERNET SAUVIGNON**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**GOLDEN NUGGET CASINO RESTAURANT & LOUNGE**  
 PRIVATELY SELECTED  
**CABERNET SAUVIGNON**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**SeaGalley**  
 PRIVATELY SELECTED  
**WASHINGTON MERLOT**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**Seattle Harbour**  
 PRIVATELY SELECTED  
**Cabernet Sauvignon**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**JACKSON HOLE**  
 PRIVATELY SELECTED  
**Chardonnay**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**Washington Winemaker Series**  
 FEATURING WINEMAKERS PAUL YETTS  
 PRIVATELY SELECTED  
**WASHINGTON Chardonnay**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**Royal Oaks Country Club**  
 PRIVATELY SELECTED  
**WASHINGTON Chardonnay**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**willowsLODGE**  
 PRIVATELY SELECTED  
**CABERNET SAUVIGNON**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**Seattle Harbour**  
 PRIVATELY SELECTED  
**CABERNET SAUVIGNON**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**SEATTLE SEAHAWKS**  
 PRIVATELY SELECTED  
**CABERNET SAUVIGNON**  
 ALCOHOL 12% BY VOLUME - CONTAINS SULFITES

**SENSE**

*Get your ~~5¢~~  
(sense) worth*

**SENSE**

- ❖ **What are the 5 senses?**
- ❖ **More fun than just drinking**
- ❖ **Enhances the enjoyment**
- ❖ **Kind of a gestalt thing**

# *Hearing*

- ❖ **What have you heard about the wine?**
- ❖ **Where was it grown?**
- ❖ **Who made it?**
- ❖ **Interesting process? (redwood, blends)**
- ❖ **Is it a blend or a varietal?**
- ❖ **How does it compare to others?**
- ❖ **Has it won any awards?**





# *Seeing*

- ❖ **What color?**
- ❖ **Deep rich, light, clear, bright**
- ❖ **Legs (alcohol or sugar)**
- ❖ **Oxidized?**
- ❖ **Bottle & cork condition**

Brilliant

Rich

Ruby



*This wine has  
nice legs*



Golden

Translucent

# *Touch*

- ❖ **Temperature? My preference:**
  - ❖ **the lighter color the cooler**
  - ❖ **the sweeter the cooler**
- ❖ **Refreshing**
- ❖ **Warming**

# *The Nose*

*Smell it*

*like you mean it!*

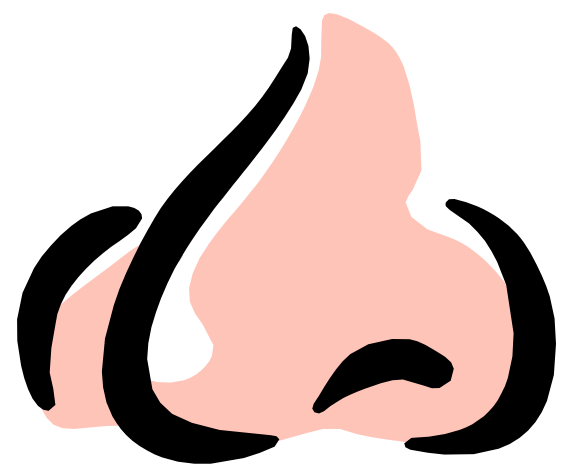
Swirl to releases the fragrance

Aroma is the smell of the grape variety

Bouquet is the smell that comes from fermentation, aging, handling and bottling

What does it remind you of?

Good smell is a great memory



# *Taste*

## ❖ Sip and let your taste buds react

❖ Smooth, harsh, flat, lively, soft, tart, sweet, dry

## ❖ Savor

❖ Is the finish lingering or short, pleasant, bitter, astringent

## ❖ Finish

❖ Does it leave an after taste?

## ❖ Try it again and see if it changes

# *Influences*

- ❖ **Soil, sun, pruning, acid/sugar balance, harvesting**
- ❖ **Fermentation process: skin, yeast variety, residual sugar,**
- ❖ **Aging: time, location, redwood, oak, barrel, tank,**
- ❖ **Blending, bottle size, cork**
- ❖ **Aging: time, temperature, handling**

# *Issues*

## ❖ **Mishandling damages the taste**

- ❖ **Too hot**
- ❖ **Too cold**
- ❖ **Bottle shock**

## ❖ **Aging alters the taste**

- ❖ **The winemaker picks the start**
- ❖ **The wine picks the end**

# *Mistakes Happen*

- ❖ **Bad corks & Bacteria**
- ❖ **Too old**
- ❖ **Your taste can change**
- ❖ **2<sup>nd</sup> sip is better than the first!**
- ❖ **Bad Bottle? Talk to the winery.**
  - ❖ **They want you to have a good experience**





# *Why a difference?*

- ❖ **Where it was grown**
- ❖ **How it was processed**
- ❖ **How it was aged**
- ❖ **How it was stored in the bottle**
- ❖ **How it was poured**
- ❖ **How it was served**



## *Tips from Mikey*

- ❖ **Don't follow the crowd**
- ❖ **Take the time to visit**
- ❖ **Don't insult the art.**
  - ❖ **Even winemakers like some wines better**
- ❖ **Buy more than one bottle**
- ❖ **Shop around**
  - ❖ **The winery isn't always the least expensive**

## *Insider Tips*

- ❖ **Ask for a tour (when they aren't busy)**
- ❖ **In a restaurant check out all the wine not just what's on the menu.**
- ❖ **Take your own wine to dinner**
- ❖ **Get on the mailing lists**
- ❖ **Explore with friends**



# Questions?





ENJOY!



