Sensory Evaluation Workshop

VESTA Wine Sensory Evaluation instructor Zoran Ljepovic, Director of Quality Assurance at Constellation Brands, Robert Mondavi Winery, Oakville, CA, will be leading attendees through the principles of wine sensory evaluation used in commercial winemaking. Learn standard benchmarks with sensory kits, faults and flaws, and sensory evaluation tips from a pro in the wine industry. See his bio on www.vest-usa.org in the faculty and staff slide show/read more.

The first day will focus on white wine, and the second on red wine. VIN 266 students must attend both days, but others may choose to attend just one.

When: December 5-6, 2015
Where: SRJC Shone Farm RLT Classroom, 7450 Steve Olson Lane, Forestville, CA 95436
Cost: $250 for White and Red Day (2 days)
   $150/one day, White or Red
   *Students enrolled in VIN 266 will not be charged a fee for this workshop
   LUNCH INCLUDED on both days

To register:

8:00-8:30 – Introduction to White Wine Varieties
8:30 – 9:00 – Understanding Color
9:00-10:00 – Evaluate White Wine Primary Aromas from Grapes
   1. Citrus (lemon, lime, grapefruit)
   2. Tree (pear, apple, peach)
   3. Tropical (lychee, pineapple, mango, melon)
   4. Herbs (bell pepper, cut grass, hay)
   5. Floral/Spice (honesuckle, orange blossom, rose, acacia, anise, boxwood)
   6. Mineral (rock, chalk, flint)
10:00-10:15 – Morning Break
10:15-11:15 – Evaluate Secondary aromas developed during Fermentation/ Aging
   1. Fermentation (bread, butter, yeast, lees)
   2. Oak (vanilla, toast, coconut, butterscotch)
   3. Spice (clove, nutmeg, anise)
   4. Nutty (walnut, almond)
   5. Aging (honey, orange peel, petrol)
11:15 – 12:00
12:00-1:00 Lunch

Evaluate Wine Components

Influence of various levels of
Acid/tannin/sugar/alcohol on the taste of wine
1:00-2:15 Understanding Flaws
   1. Ethyl acetate – nail polish remover
   2. Acetic acid – vinegar
   3. Geranium
   4. Dimethyl sulfide – canned corn/asparagus/cabbage
   5. Hydrogen sulfide – rotten egg
   6. Diethyl sulfide – rubber
   7. Bettanomyces – mousey/horsey/barnyard
Day Two - Red Wines (10 glasses per student)
8:00-8:30 – Introduction to Red Wine Varieties
8:30 – 9:00 – Understanding Color
9:00 – 10:00 – Evaluate Primary Red Wine Aromas from grapes
1. Tree fruits (cherry, plum, fig)
2. Floral (violets, rose, geranium)
3. Berries (black currant, blackberry, strawberry, raspberry)
4. Vegetal (bell pepper, tea, green bean, black olive)
5. Spice (black pepper, licorice)
6. Earthy (dusty, mushroom, potting soil/dirt)
10:00-10:15 – Morning Break
10:15-11:15 – Evaluate Secondary Aromas developed during Fermentation and Aging
1. Fermentation (soy sauce, chocolate)
2. Oak I (vanilla, coconut, chocolate, toast)
3. Oak II (coffee, smoke, cedar)
4. Spice (licorice, black pepper)
5. Nutty (walnut, almond)
6. Aging (balsamic, tobacco, leather, cooked fruit)
11:15 – 12:00 – Evaluate Wine Components
Influence of various levels of
Acid/tannin/sugar/alcohol on the taste of wine
12:00-1:00 Lunch
1:00-2:15 – Understanding Flaws
1. Ethyl acetate – nail polish remover
2. Acetic acid – vinegar
3. Geranium
4. Dimethyl sulfide – canned corn/asparagus/cabbage
5. Hydrogen sulfide – rotten egg
6. Diethyl sulfide – rubber
7. Bettanomyces – mousey/horsey/barnyard
8. Oxidation – sherry
9. Moldy cork (TCA taint) – musty
2:15-3:00 – Afternoon Break
3:00-5:00 – Wine Evaluation – Descriptive Analysis
Tasting the red wines from various World growing regions