

THE BC GUILD OF WINE JUDGES

February 2013

CLASS E6 – OTHER DRY REDS

Presented by Tim & Elaine Peligren (Nanaimo Chapter)

We have used Peter Huyghebaert's session notes from November 2011; he has summarized the class inclusions and exclusions very well. We have added some interesting points on some of the varietals included in the tasting.

After completing this tasting, we hope to have.

- Knowledge of the grape's origin.
- Have a basic understanding of the grape & wines.
- Be able to define the characteristics of the different wines
- Have an appreciation for the range of varietals that are within this class.

BCAWA CLASS DESCRIPTION:

This class contains all other red wines, either varietals or blends, that do not fit the definitions of Classes C1 (Dry Red Bordeaux), C2 (Dry Red Pinot), C3 (Dry Red Zinfandel), C5 Cabernet Sauvignon), C6, (Rhone Style Red) or C7 (non-Vinifera Red Grape). So, dry red wines that contain less than 85% Bordeaux varieties, less than 85% Cabernet Sauvignon, less than 85% Pinot, less than 85% Zinfandel, less than 85% Rhone Style reds or less than 85% dry red non-vinifera grape belong in this Other Dry Red Class. Varietal vinifera wines in this class must contain 85% or more of vinifera varieties such as Lemberger, Barbera, Dornfelder, Nebbiolo, Petite Sirah, Ruby Cabernet, Sangiovese, Touriga Nacional, Tempranillo (Valdepeñas), Rougeon, Rotberger, Dunkelfelder, Agria, or Zweigelt. The remaining 15% may be any other ingredient. Wines that include interspecific hybrid grapes are eligible for this class provided they are from less than 95% hybrid. Non-grape dry red table wines belong in either this class or J1 (Country Table).

Technical Characteristics:

Ingredients: Alcohol: 11% - 16%. Colour: Light red to medium red to garnet. Sugar: 0% - 1%. Specific Gravity: 0.990 - 0.995. Acidity: 5.0g/L - 6.7g/L pH: 3.4 - 4.0

GRAPE LINAGE & WINE CHARACTERISTICS

Petite Sirah: Developed in France, the grape originated as a cross of Syrah pollen germinating a Peloursin plant. The 'petite' in the name of this grape refers to the size of its berries and not the vine, which is particularly vigorous. The small berries going through an extended maceration period create a high skin to juice ratio, which may produce very tannic wines. In the presence of new oak barrels, the wine can develop an aroma of melted chocolate along with black pepper, blackberry jam, blackberries, oranges, plums, boysenberries and vanilla.

Agria: From Hungary (Turan) or Argia is a dark-skinned grape used mostly in blending for colour-enhancing with hints of red liquorices, caramel apple, burnt chocolate and tobacco leaf.

Dornfelder: Crossed in 1956 with Helfenswteiner & Heroldrebe, which in turn has been crossed with most every red grape from Germany. This grape has a deep red flesh and produces wines, which are rich in pigment and often with a slightly floral character. Some say it has all the best elements of its parentage and few of their shortcomings.

Zweigelt: Development in Austria, by biologist and viticulturist Dr. Friedrich Zweigelt in 1922 by crossing Saint-Laurent with Blaufrankisch and was originally called Rotburger. However, this moniker was easily confused with Rotberger (an unrelated grape) and in 1975, the name changed. The vine is a very heavy producer and can crop at 5-6 tons per acre. This vine has a late bud break and is relatively early-ripening, a few days before Pinot Noir and a week after Regent. It is a dark-blue-skinned grape that brings slightly violet reddish coloured wines with soft tannins. Mature, full-bodied and long-living wines deliver notes of cherry.

Barbera: Believed to originate in the hills of Monferrato in central Piemonte, Italy where it has been known from the thirteenth century. The use of oak for fermentation or maturation can have a pronounced influence of the flavor and profile. Barrel influencing tends to be rounder, richer with more plum and spice notes. Wines made with older or more neutral oak tend to have more vibrant aromas and cherry notes. While some producers delay harvest in order to increase sugar levels as a balance to Barbera's acidity, over ripeness can lead to raisin-y flavors.

Tempranillo: (Valdepeñas) A variety of black grape widely grown to make full-bodied red wines in its native Spain. Its name is the diminutive of the Spanish *temprano* ("early"), a reference to the fact that it ripens several weeks earlier than most Spanish red grapes. In Portugal, it is blended with others to produce port wine. Often growing its best at higher altitudes, the grape yields wines that are ruby in color, with aromas and flavors of berries, plum, tobacco, vanilla, leather and herbs. The grape was introduced to America, possibly as seeds, by the Spanish Conquistadors in the 17th century, where it has largely retained its genetic identity and still strongly resembles its Spanish ancestors.