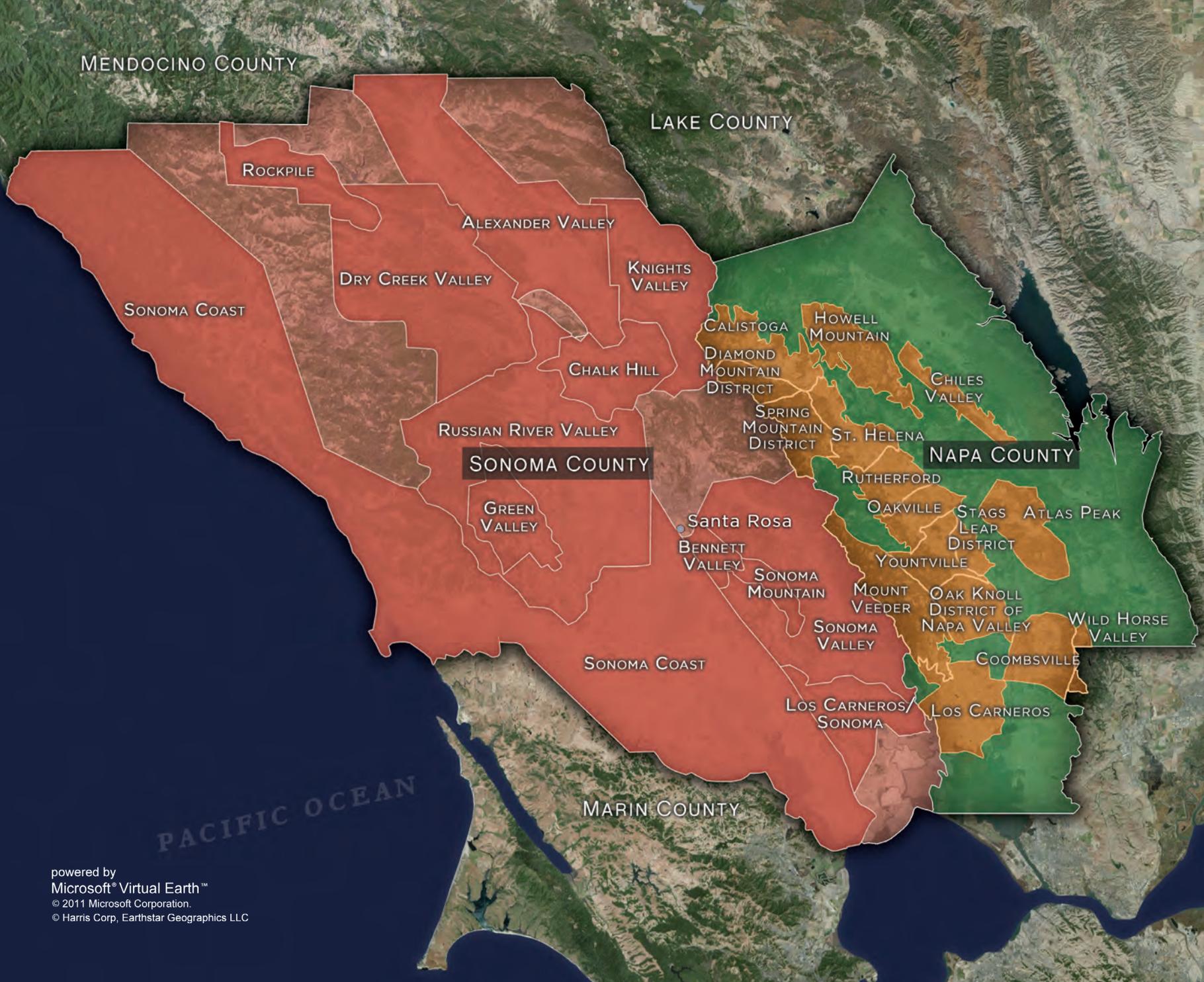


WONDRIUM

The Everyday Guide to Wines of California

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MENDOCINO COUNTY

LAKE COUNTY

ROCKPILE

ALEXANDER VALLEY

KNIGHTS VALLEY

DRY CREEK VALLEY

SONOMA COAST

CALISTOGA

HOWELL MOUNTAIN

CHALK HILL

DIAMOND MOUNTAIN DISTRICT

CHILES VALLEY

RUSSIAN RIVER VALLEY

SPRING MOUNTAIN DISTRICT

ST. HELENA

SONOMA COUNTY

NAPA COUNTY

GREEN VALLEY

Santa Rosa

RUTHERFORD

OAKVILLE

STAGS LEAP DISTRICT

ATLAS PEAK

BENNETT VALLEY

SONOMA MOUNTAIN

MOUNT VEEDER

OAK KNOLL DISTRICT OF NAPA VALLEY

WILD HORSE VALLEY

SONOMA COAST

LOS CARNEROS/SONOMA

LOS CARNEROS

COOMBSVILLE

PACIFIC OCEAN

MARIN COUNTY

The Everyday Guide to Wines of California is your ticket to a tour of world-class wines made in America. In just a little more than a century—the blink of an eye compared to France or Italy—California has become one of the most important and exciting winemaking regions in the world. In fact, if it were its own country, California would be the world's fourth-largest wine-producing nation. In the best American spirit—and unlike their traditional European counterparts—California winemakers are free to experiment with new blends of grapes and new technologies. In this course, we'll taste wines from throughout California, including Chardonnay, Cabernet, Zinfandel, and Syrah, and in the final lecture, you'll get a chance to play winemaker and blend your own creation.

This Course Reference Guide provides all the information you need to get started—wine lists and food pairings for each lecture, a review of the five S's of tasting wine, a map of the regions of California we'll visit, and a briefing with some important takeaway points from the course.

Lecture 1: California's Superstar Status

Wine List:

- 2010 Louis Jadot Pouilly-Fuissé (Pouilly-Fuissé)
- 2010 Sequoia Grove Chardonnay (Carneros Chardonnay)

Suggested Food Pairings:

- Pouilly-Fuissé: Grilled chicken; grilled scallops; and richer fishes such as salmon.
- Chardonnay: Chicken, seafood, and pasta dishes with cream sauces.



Lecture 2: Noble Whites—Sauvignon Blanc and Chardonnay

Wine List:

- St. Supéry (Unoaked Sauvignon Blanc)
- Michel Redde Sancerre (Sancerre)
- 2009 Robert Mondavi Winery (Fumé Blanc)
- 2010 Sonoma-Cutrer (Carneros or Sonoma Chardonnay)
- Newton Chardonnay (Napa Chardonnay)

Suggested Food Pairings:

- Sauvignon Blanc: Light seafood, such as grilled scallops; poultry; or light pasta dishes, such as spaghetti with clam sauce or pasta primavera.
- Fumé Blanc: Green salad with prosciutto or goat cheese.



- Light Chardonnay: Chicken breast stuffed with cheese, butter-roasted chicken, or steak tartare.
- Rich Chardonnay: Dishes with rich cream sauces, such as fettuccine alfredo or scallops in a truffle–goat cheese sauce.

Lecture 3: Rising Stars—Fragrant Whites and Organic Wines

Wine List:

- 2010 MacMurray Ranch (Pinot Gris)
- Santa Margherita (Italian Pinot Grigio)
- 2009 Sobon Estate Amador County Viognier (Viognier)
- St. Supéry (Unoaked Sauvignon Blanc)
- Sonoma-Cutrer (Chardonnay)
- 2010 Hardesty Chardonnay (“Organic” or “Natural” Chardonnay)

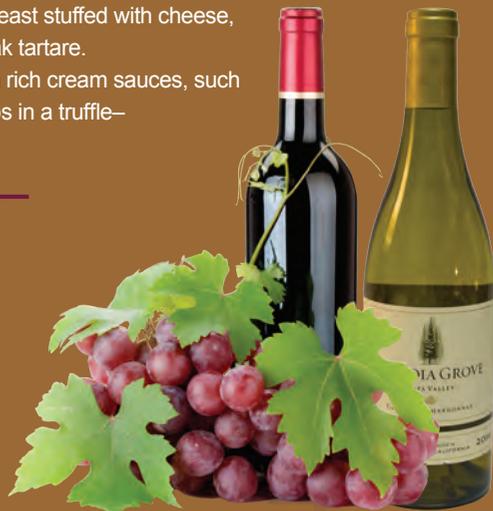
Suggested Food Pairings:

- Pinot Grigio: Shellfish such as shrimp or lobster, or beef and broccoli stir-fry.
- Viognier: Richer fish dishes, such as tuna steaks or swordfish or spicier dishes, such as curry or Thai food.

Lecture 4: Elegance in a Glass—Sparklers and Pinot Noir

Wine List:

- Piper-Heidsieck Brut (Champagne)
- Domaine Carneros (Traditional Method Bubbly)
- Barefoot Bubbly (Charmat Method Bubbly)
- Domaine Carneros (Carneros Pinot Noir)
- 2009 MacMurray Ranch (Russian River Pinot Noir)
- 2009 Foley Santa Rita Hills (Santa Barbara Pinot Noir)



Suggested Food Pairings:

- Traditional Method Bubbly: Dungeness crab, fried chicken, or French fries.
- Charmat Method Bubbly: Light appetizers and fried foods.
- Pinot Noir: Salmon or duck with fruit sauce.

Lecture 5: Big, Bold Reds—Cabernet Sauvignon and Merlot

Wine List:

- Château Gloria (Left Bank Bordeaux)
- 2010 Alterra (Napa Valley Cabernet Sauvignon)
- 2010 Duckhorn Decoy (100% French Oak Red Wine)
- 2007 St. Francis Sonoma County Merlot (American Oak Red Wine)
- 2009 Courtney Benham (Mount Veeder Cabernet Sauvignon)
- 2002 Silver Oak (10+ Cabernet Sauvignon)

Suggested Food Pairings:

- Merlot: Grilled beef, such as a rib eye steak.
- Cabernet: Filet mignon or, with an older wine, rotisserie chicken.

Lecture 6: California’s Secret Red Gems

Wine List:

- 2010 Ravenswood (Red Zinfandel)
- Benziger Syrah (California Syrah)
- 2009 Les Hauts du Fief (Rhône Valley Syrah)
- 2007 Zaca Mesa Z Cuvée (Grenache)
- 2009 Ravenswood (Petite Sirah)
- 2009 Coastline (Cabernet Sauvignon)

Suggested Food Pairings:

- Zinfandel: Chili, pasta Bolognese or carbonara, or hamburgers.
- Syrah: Lamb or hamburgers.
- Petite Sirah: Grilled beef tenderloin, venison, or chili.

Five S’s of Tasting

- See:** Tilt the glass over a white surface, such as a napkin, to assess the wine’s color and transparency.
- Swirl:** Gently swirl the glass to release aromatic compounds in the wine.
- Sniff:** Note the wine’s aromas and aromatic strength.
- Sip:** Assess the flavor and body of the wine.
- Savor:** Consider the wine’s length, complexity, balance, and finish

“Wine is proof that God loves us and wants to see us happy.”

–Benjamin Franklin

Wine Essentials

- Probably 95 percent of the wine produced around the world is intended to be consumed within three years of the vintage on the bottle. If you’ve bought wine that will improve past three years, store the bottle on its side at a temperature of 50°–60° F (10°–15° C) and keep it away from strong light and vibrations.
- Delicate whites, such as Sauvignon Blanc or Sancerre, should be served well chilled (43°–47° F, or 6°–8° C). Put the bottle in the refrigerator for a couple of hours, then remove it and let it warm up a bit. Full-bodied whites, such as Chardonnay, actually taste better if served a bit warmer than well chilled (54° F, or 12° C). Keep these wines in the refrigerator for about 45 minutes to an hour before serving. Refrigerate red wines for 15 to 30 minutes before serving to reach a temperature of about 65° F (17°–18° C).
- “Organic wine” in the United States is defined as wine made from organically farmed grapes, without industrial chemicals, and without the addition of sulfur during the winemaking process.
- “Natural wine” comes under the umbrella of organic wine but must meet more stringent requirements related to farming and harvesting methods, additives, and filtration

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The Everyday Guide to Wines of California is for responsible adults of legal drinking age and is for informational and entertainment purposes only. The Teaching Company takes no responsibility for the effects of drinking the wines demonstrated in this course and encourages you to always drink responsibly.