

# Annapolis Valley Vintners

---

Proposal: Three-Part Wine Education Seminars

Prepared By: Neslihan Ivit (Perennia Food and Agriculture Inc. & Acadia University) & Amy Savoury (NSCC)

## Session A: Mastering Sensory Evaluation of Wine

Presented By: Amy

Part 1: The Deductive Tasting Method

- Understanding the "Grid"
  - Sight
  - Smell
  - Structure
  - Conclusions

*Activity: Tasting- Practicing the "Grid"*

Part 2: Comparing and Contrasting Wine Score Cards

- Moving from the "Grid" to the Score Card

*Activity: Tasting- Practicing the Score Card*

## Session B: Overview of Wine Styles & Grape Variety Characteristics

Presented By: Nesli & Amy

Part 1: Wine Style, Varietal Characteristics and How Terroir Influences Both (Amy)

- Typical Characteristics of Locally Grown Grape Varieties
- Introduction to Wine Styles
- The Impact of Terroir on Wine Style & Grape Variety Characteristic

*Activity: Only the nose knows*

Part 2: Wine Style, Varietal Characteristics and How Wine-Making Influences Both (Nesli)

- The Influence Winemaking has on Wine Style & Grape Variety Characteristics
  - The Impact of Alcoholic fermentation
  - The Impact of Malo-Lactic Fermentation

- The Impact of Pre-bottling practices
- The Impact of Aging

*Activity: Comparative Tasting (Sauvignon Blanc- New Zealand vs Sancerre)*

*Session C: Identifying Faults in Wine*

Presented By: Nesli

Part 1: The Theory of Wine Faults

- Cork Taint
- Reduction & Volatile Sulfur Compounds
- Oxidation
- Volatile Acidity
- Brettanomyces
- Others

*Activity: Match the Scent to the Fault*

*Proposed dates:*

*Session A: September 24, 2019 6:00 pm – 9:00 pm*

*Session B: October 1, 2019 6:00 pm – 9:00 pm*

*Session C: October 8, 2019 6:00 pm – 9:00 pm*

***Budget***

Session A: \$ 160 (4 bottles of wine)

Session B: \$ 100 (4 bottles of wine)

Session C: \$ 30 (supplies)

Handouts & materials: \$ 20

Room: NSCC Kingstec to be confirmed