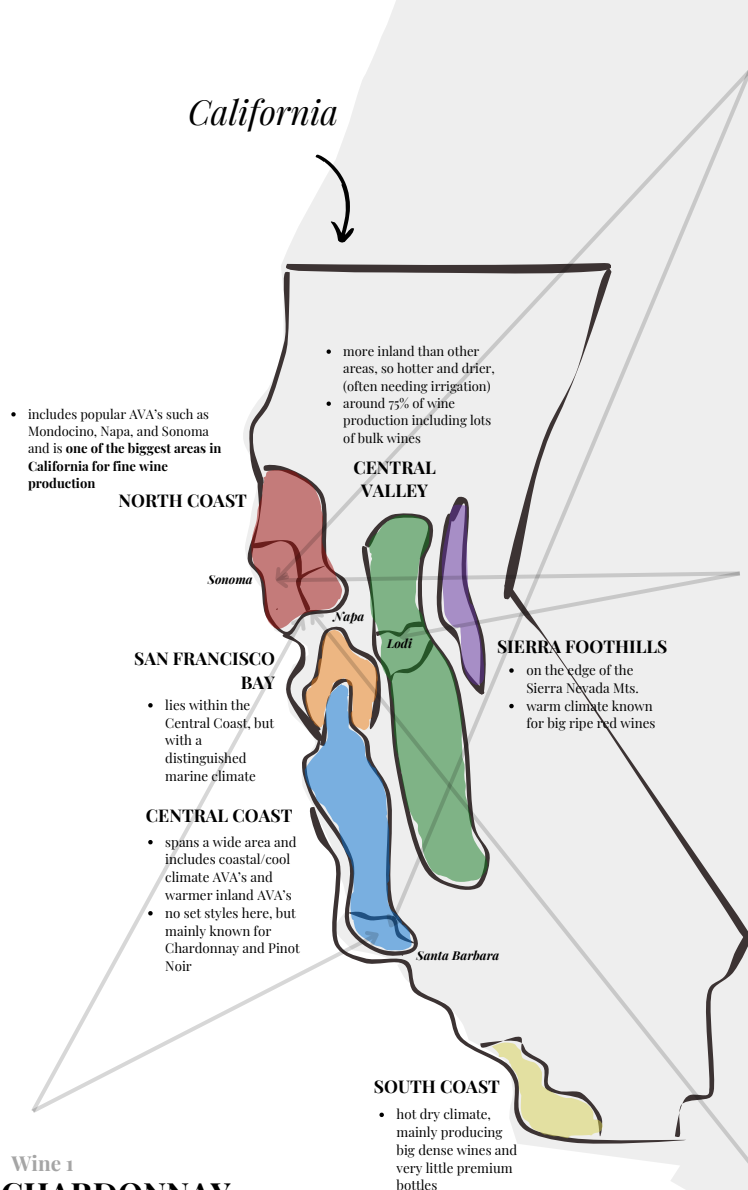


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## Wine 1 CHARDONNAY

### Napa

- Napa is a warmer region overall
- these wines will have more ripe tropical fruits and higher alcohol
- wines are known for seeing some proportion of oak, however, there are various styles here now

### Sonoma

- Sonoma is closer to the coast and is a cooler region overall (the coastal influence tempers the heat)
- these wines are often more citrus fruit leading and have more acidity vs alcohol
- can have any proportion of oak, malo, and lees aging

### Santa Barbara

- this area is generally cooler (Mts. move east to west funneling in cool air) however there are hot pockets
- Styles here are varied but fresh and bright overall

## Wine 2 PINOT NOIR

### Sonoma

- cooler region overall, producing leaner styles, with pure red fruit (concentrated but not overripe), and plush tannins, with overarching acidity
- Russian River wines tend to be more full bodied with spice notes
- Sonoma Coast wines tend to be more mineral driven
- Carneros wines tend to have more earth and herbal notes and tart fruit

### Santa Barbara

- this area is generally cooler (Mts. move east to west funneling in cool air)
- styles are varied, but warm pockets throughout the region can show richer fruit, and more cola notes, while cooler areas have more tart red fruit and fresh minerality

## Wine 3 ZINFANDEL

### Sonoma

- Sonoma has historical significance with this grape and many 'old vines' (old vines are less vigorous leading to more concentrated fruit and complex character)
- since it's a warm but not hot climate, Zinfandel from here can show more red fruit notes, more plush fruit (less jammy), more earth-driven notes, and fresher acidity
- oak is common, but usually subtle

### Lodi

- Lodi is warmer than Sonoma and relatively flatter than Sonoma, but another historic 'old vine' area
- wines are often richer, more hot + jammy, have higher alcohol, and vary in quality (it's known for a majority of bulk wine, but also has good quality examples)
- originally known for using more toasted oak (sometimes new)

## Wine 4 CABERNET SAUVIGNON

### Napa

- Napa is a warmer region and the climate is ideal for Cabernet Sauvignon - producing ripe, dense styles, with higher alcohol
- growing popularity after 1976 Judgement of Paris, as well as 'the point system' led to production with a very high price tag - although quality varies
- wines are known for seeing some proportion of oak, typically new oak, however, there are various styles

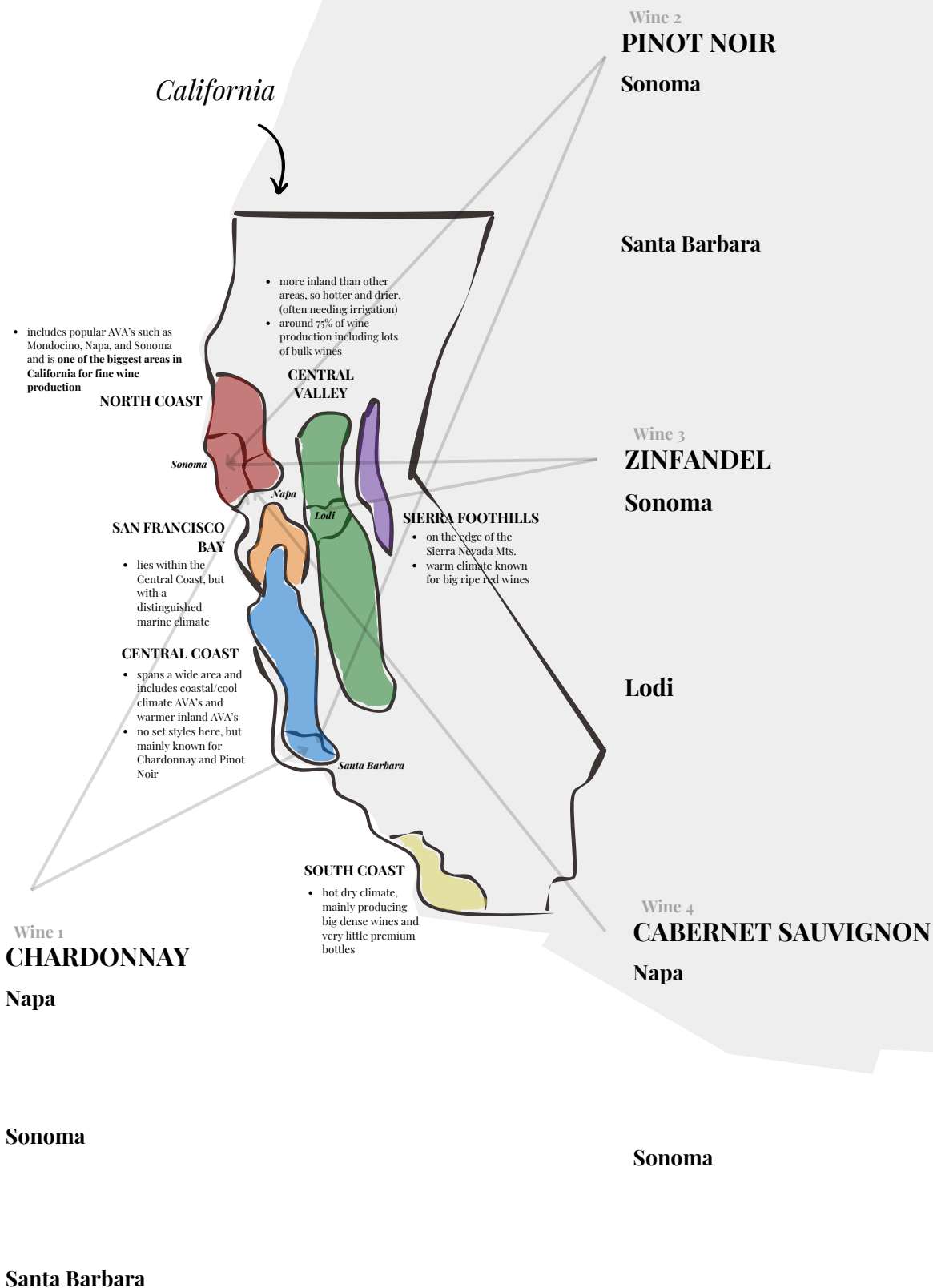
### Sonoma

- Sonoma is closer to the coast and is a cooler region overall leading to more restrained (less robust) wines
- These wines are often show more 'green' or earthy notes along with the fruit, and an emphasis on acidity

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