

Le Nez du Vin (Aromatherapy for Winos)

Your sense of smell is critical to the winemaking process. Did you know that as you get older, you lose your sense of smell? And women have a more developed sense of smell than men? The adage 'Use it or lose it' really applies here! The goal of this 90-minute session is to expand your wine knowledge, expand your olfactory skills, provide you with language to describe wine's aromas and tastes, and to have fun!



LDV Winery Overview

Grape Growing and Winemaking 101

Olfactory Introduction

Wine Aroma Characteristics

1. Primary – fruit, flower, herbs
2. Secondary – cream, bread, mushrooms, butter
3. Tertiary (developed with aging) – vanilla, nuttiness, coffee, tobacco.

Wine Tasting 101 - determining the wine nuances

- Sweetness: sweet or dry
- Acidity: tartiness/sourness
- Tannin: bitters, astringency
- Alcohol: burn or tingle the back of the throat
- Saltiness: salinity/texture (or minerality)
- Body: overall presence in the mouth/mouthfeel

Wine Tasting/Aroma Handout

- Tasting the nuances of four wines

Wine and Chocolate Tasting and Discussion

Wine and Food Pairing Tips

Closing