

NORTH AMERICA #1 – THE UNITED STATES

HISTORY	<p>East coast</p> <ul style="list-style-type: none">• 16th: arrival of European settlers and first trials at winemaking w local varieties• 17-18th: uncoordinated & unsuccessful import of vinifera varieties due to extreme climate, local pests & diseases.• 1806: first successful commercial wine production based on the Labrusca-Vinifera hybrid-based Alexander grape.• 1800-1850: introduction of Catawba, Delaware, Isabella & Norton American hybrids for production of white wines (excl. Norton). Wine developing predominantly in the east (Pennsylvania, Ohio, Missouri). 1830s: Nicholas Longworth famous sparkling Catawba sees the day. Ohio vineyards destroyed by black rot so industry moved to NY's Finger Lakes region.• 1854: introduction of the hardy & foxy Concord grape.• Until 1919: wine growing spread to New Jersey, Virginia & Arkansas. NY specialising in sparkling wines.• 1920-33: Prohibition killed the industry. Only sales of grapes for 'home use' allowed.• 1945-60: decline of wine industry, esp. in Ohio(149 to 47 wineries in that time).• 1970-00s: great boom following the introduction of French Hybrids (Seyval B1c, Seibel) <p>West Coast (mainly California)</p> <ul style="list-style-type: none">• 16th: Spanish settlers cultivated vinifera vines in Mexico (Criolla Chica in Baja California)• 1769: the San Diego Mission planted California's first vineyard and introduced the Mission grape (=Criolla Chica)• 1823: Sonoma mission station, most northern Californian point reached by the monks, established• 1833: J-L Vignes from Bdx founded his winery w French vines in California• 1848: Gold found in Sacramento -> start of Gold rush & massive immigration -> wine industry boom in Sonoma, Napa & the Sierra Foothills• 1851-61: Agostin Haraszthy introduced 300 grape varieties including Zinfandel• 1860s: the Prussian Charles Krug establishes a winery at St Helena in the Napa Valley & trains winemakers. Another 140 wineries would follow and the Napa Valley would stand comparison w European fine wines.• 1894: California Wine Association, union of the region's largest producer, was founded.• 1920-33: Prohibition killed the industry. Only sales of grapes for 'home use' allowed.• 1934: Wine Institute of California is founded to promote the wines of the region.• 1945-60s: market decline -> only 25 wineries in Napa in '60 (140 in 1890s & ~400 now)• 1966: Mondavi family, who owned Krug winery, creates its own winery in Napa Valley -> start of industry• 1967: first commercial wines in Washington state, now #2 biggest US wine producer.• 1970-00s: boom of new large & small wineries (Calif: 240 to 1,700 in that time) w innovation in technology, introduction of European methods + foreign investment (notably French Champagne houses). Devt of the vineyards in Washington, Oregon & Texas thanks to modern solutions to old viticulture problems
KEY REGIONS & KEY CHARACTERISTICS	<p>1. California ('caliente fornalla')</p> <ul style="list-style-type: none">▪ 90% of the US production; 1,100km N-S up to 90km wide; 2nd largest American state by area; 100 AVAs▪ Climate: Mediterranean moderated by Pacific fogs and cool sea winds that slow the ripening of grapes▪ Dry, low rainfall. Key viticultural risks: spring frosts▪ Areas:<ul style="list-style-type: none">I. North Coast (55,000ha):<ul style="list-style-type: none">▪ North of San Francisco bay; Warm to cool Mediterranean climate. 3 key areas N to S:<ul style="list-style-type: none">a. Mendocino County AVA<ul style="list-style-type: none">○ Northernmost area;- Anderson Valley: by the coast -> fogs & winds -> v cool growing season; great Zinfandel higher up; Pinot Noir, Riesling & Gewurztraminer. Roederer set up a winery there in '82 -> name on the map- Mendocino: higher area + protected from fog & winds -> warmer climate -> full bodied soft Cabernets, Petite Sirah; Fetzer: largest organic producer there- Clear Lake: birthplace to Kendall-Jacksonb. Sonoma County AVA - 24,000ha<ul style="list-style-type: none">○ Situated between Mendocino & Napa; birthplace of California's fine wine production; variety of climates○ Gallo Sonoma lobbied for the AVA.○ 55 wineries & 13 different appellations. Key sub-AVAs:<ul style="list-style-type: none">- Russian River Valley forms a wide gap in coastal range -> cooler -> great PN & Chardonnay- Dry Creek Valley: west of Healdsburg; clayey gravelly soils; great SB & Zinfandel- Alexander Valley: further to east; warmer + alluvial soils-> Cab Sauv & reds. Geyserville Zinfandel famous- Small Knights valley: even further east; great for Cabernet Sauvignon.- Wineries: De Loach (Russian River pioneer; now Boisset since '04); Ravenswood (now Constellations)c. Napa Valley AVA- 18,000ha (1/8 of Bdx & 1/2 of Burgundy)<ul style="list-style-type: none">○ Overtook Sonoma for fine wine US flagship; only 4% of California's wine production; 50km long○ Climate:<ul style="list-style-type: none">i. South (Napa->Yountville): cool Region I w cooling fogs rolling down from San Pablo bayii. Central (Yountville -> St Helena) Region II w fog coming in the afternoon onlyiii. North (towards Calistoga) Region III w far less influence from the bay + more altitude (up to 800m)○ Soils: 150 different types but all have v good drainage thanks to either aspect or soil structure.○ Key sub-AVAs (S-N):<ul style="list-style-type: none">- Stag's leap district: south east of Yountville; red soils -> soft tannins Cabernet Sauvignon & Merlot- Oakville: complex soils & slightly cooler climate for hi quality Cab Sauv. Opus One/Mondavi home.- Rutherford: gravelly clay soils from Rutherford bench for spiced, dense Cabernet Sauvignons- St. Helena: a little warmer; wine town; rich Cabernet & Chardonnays; some cult wines e.g. Grace Family- Calistoga: surrounded by mountains; warm for powerful Cab Sauv, Zinfandel & creamy Sauv B1c- Howell mountains: north-east mountainous area for Zinfandel but also 1,400m hi Cab Sauv.

d. Los Carneros AVA

- Across Napa & Sonoma so wineries can label Napa AVA, Los Carneros AVA or Sonoma AVA.
- Mild but dry climate w fog coming off the bay & cool winds from NW
- Ideal for Pinot Noir & Chardonnay (& sparkling w Freixenet's Gloria Ferrer, Taittinger & Codorníu)

II. North Central Coast:

- Stretches from San Francisco to San Lucas w 28 sub AVAs
- Moderate climate in the valleys (Pacific fog influence) & warmer in the mountains
 - a. Livermore valley AVA (part of Alameda county)**
 - Mainly famous for whites esp. Sauv Blc; Wente family dominates w 650ha
 - b. Santa Cruz Mountains AVA (part of Santa Cruz county)**
 - One of California's cooler regions (Reg I) w poor soils -> Pinot Noir, Cabernet inland; some Riesling
 - Top wineries: Ridge, Mount Eden, David Bruce and Fogarty.
 - c. Silicon valley / Santa Clara valley AVA (part of Santa Clara county)**
 - Once a region with long vinous history. Now a toy for the Silicon Valley.
 - d. Monterey County AVA – 15,000ha**
 - Picturesque region, cool climate w v low rainfall (-> irrigation mandatory), Chardonnay & Merlot
 - Largest Central coast wine area & home to huge vine farms that tarnished the image of area.
 - Key sub-AVAs (S-N):
 - Arroyo Seco: sheltered from the winds w interesting Rieslings & Gewurztraminers on pebbly soils
 - Santa Lucia Highlands
 - Carmel Valley: facing the bay of Monterey; small wineries w Bernardus leading.
 - Chalone: reputation made by Chalone winery at 600m on hot limestone hilltops (Chardonnay & Pinot Noir)

III. South central Coast

- From Paso Robles Mountain range facing west -> better airflow from Pacific
- Climate primarily maritime w very mild winters & cooler summers than the rest of California (// Mosel Ger)
 - a. San Luis Obispo County**
 - Experimentation with Rhone & Italian varieties
 - Key sub-AVAs (S-N):
 - Paso Robles: hot weather & fertile soils on the east; interesting soils cooled by marine air on the west (// Santa Clara)
 - Edna Valley: by San Luis Obispo; cooler (Reg I) -> Chardonnay & Pinot Noir but also some Grenache, Syrah & Viognier on hillside terroirs. Edna Valley vineyards dominates.
 - Arroyo grande: one of the coolest area in California; old vine Zinfandel & Pinot Noir
 - b. Santa Barbara County – 8,000ha**
 - Practically rain free and v mild -> long growing season (no worry about late season rain)
 - Bright prospect with 3 AVAs:
 - Santa Maria Valley: closer in climate & geography to SLO county; Pinot Noir and Chardonnay
Top wineries: Byron, Qupé, Au bon climate & recent Kendall-Jackson Tepasquet Vineyard
 - Santa Ynez valley: warm days + cold nights on the eastern side for great Bdx varieties and Roussanne & the western side towards Lompoc w cool fog-beset area the Santa Rita Hills sub AVA for Chardonnay, Rieslings, Gewurztraminer & Pinot Noir. Top wineries: Andrew Murray; Bryan Barbock

IV. Central Valley

- 80% of total production w quantity being focused in this hot area (Reg IV/V).
- Divides between Sacramento valley (N) & San Joaquin valley (S)
 - San Joaquin Valley- 40,000ha**
 - Produces the majority of bulk wine and 70% of California's total wine production
 - 350x90km valley w hot & dry climate; v intensive agriculture w wide modern irrigation channels
 - V modern wineries; Home to Gallo, Constellations & Mondavi all have big operations there.
 - 2 distinct AVAs:
 - **Lodi**: north of the valley; just south east of Sacramento; cooler than Clarksburg; rich soils situated on higher land; Zinfandel & Ruby Cabernet and some Viognier.
 - **Clarksburg**: open to fog but lakes retard the night cooling of grapes in the night; number of varieties but Chenin blanc really stands out

V. Sierra Foothills

- Gold rush and county and wine producing since 1850s. Less than 1% of production.
- Hot days & cool nights produces fruit-concentrated wines esp. old vine Zinfandel & Italian varieties (Sangiovese)
 - a. El Dorado county AVA:**
 - From 600m to 1,160m hi; cooler; Cab Sauv, Rieslings & Syrah.
 - Fair Play AVA: isolated sub-AVA that produces good value wines.
 - b. Amador county**
 - Warmer climate with less elevation
 - Shenandoah valley: famous for hearty Zinfandels. Also Sauv Blc, Sangiovese, Syrah & Petite Sirah.
 - Fiddletown: famous for old vine Zinfandel.
 - c. Yuba county**
 - North Yuba: AVA for one only winery Renaissance w Cab Sauv & Rieslings grown at 500m high.

2. Oregon – 6,000ha

- Between California & Washington state.
- Maritime climate w Coast range softens the Pacific influence while the Cascade range (3,000m+) on the East holds back the rain clouds -> mild winter but cooler, wetter summers
So, although at same latitude as south of France, only in the warmer, sunnier spots do grapes ripen fully.
- Viticulture affected by Phylloxera in 90s so use of rootstocks since.
- Winemaking in Burgundy style with Pinot Noir densely planted, handpicked & aged in oak for 12-15mths
- Grapes: Pinot Noir (40%), crisp & dry Pinot Gris, Chardonnay, the increasingly fashionable Riesling along with Gewurztraminer for Ice wines. Introduction of Dijon clones of Chardonnay & PN have boosted quality.
- Fragmented industry with predominance of small growers & growing role of independent négociant.
 - a. **Willamette Valley AVA**
 - 250km-long green valley going just south of Portland to Eugene; plantings started in 60s; now 300+ wineries
 - Cool summers and drier autumns thanks to Coast range protection esp. northwest.
 - Key sub-AVAs:
 - **Red Hills of Dundee**: famous red-tinged clay-like Jory loams; best combination of drainage, exposure to rainfall & light
 - Eola Amity Hills: similar site; rich in deposit from the Missoula floods
 - Yamhill Carlton
 - Ribbon Ridge
 - Chehalem mountains: sedimentary WillaKenzie soils; earlier ripening season
 - Top wineries: Domaine Drouhin (since 88); Adelsheim; Ponzi; Beaux Freres (partly owned by R. Parker)
 - b. **Umpqua Valley AVA & Rogue Valley**
 - Warmer regions south of Willamette producing Cabernet Sauvignon & Merlot; predominance of boutique wineries
 - Notable sub-AVA: **Applegate valley** (within Rogue Valley) for Cabernet Sauvignon.
 - c. **Columbia Valley – 2,000ha**
 - North east of Portland along the Columbia river. Shared with Washington State.

3. Washington State – 13,000ha

- #2 biggest wine producer with 5% of US total. Low farmland cost vs. California.
- Western Washington: mild and damp all year (around Seattle) -> less than 1% of state's total plantings.
Puget Sound AVA: 32ha of vineyards on the islands btw Seattle & Vancouver (mild climate); PN&G & others.
- Eastern Washington:
 - Protected from marine air by the 4,000m-high Cascade Range going N to S. Desert-like landscape
 - Extreme continental climate w latitude btw Bordeaux & Burgundy & access to irrigation water
Hot, dry, cloudless summers & autumns + hot days/cool nights -> limited diseases + well-defined flavours.
Harsh winters (big '96 winter freeze) can be damaged to the vines but also helps to keep phylloxera away
 - Most wineries buy in grapes with winemaking mainly on large-scale of Merlots, Cabernet & Chardonnay.
 - **Chateau St Michelle Wine Estates** is the dominant force in Washington with Columbia Crest, Northstar and joint venture with Ernst Loosen (Eroica), Antinori (Col Solare). It controls 1/3 of all vineyard land.
- Columbia Valley – 6,750ha**
 - Winegrowing made possible by the Columbia River and tributaries.
 - Key sub-AVAs:
 - **Yakima Valley**: 4,500ha; state's coolest & oldest wine region; Chardonnay most popular but some Syrah
 - **Walla Walla Valley**: 450ha; south-east of Columbia valley known for v warm vineyards & Merlot.

4. New York State – 13,000ha w 1,800ha of Vinifera

- #3 biggest for grape growing but mainly labrusca for table grape & jelly. Farm Wineries Act '76 increased vinifera.
- Most of the vines are French hybrids grown on American rootstocks but rise of Vinifera since the 60s.
- 150 wineries with more than 2/3 of them less than 20 years old.
- Low winter temperatures but bodies of water + deep, well-drained soils.
- 4 key AVAs:
 - a. **Finger Lakes -3,000ha**
 - Oldest & centre of NY wine industry.
 - South of lake Ontario; by narrow deep lakes & on steep slopes, which provide good air & water drainage and moderate extreme temperatures in winter & summer (continental climate).
 - Key sub-AVAs:
 - **Cayuga Lake**: lower altitude + greater lake depth -> mesoclimate suitable for vinifera i.e. Riesling, Pinot Noir & Cabernet Franc. AVA since 88.
 - **Seneca Lake**
 - b. **Lake Erie – 8,300ha**
 - Mostly table grape/grape juice production. Otherwise, mainly French hybrids
 - c. **Long Island – 1,200ha**
 - 40km east of New York City.
 - Influence of Atlantic -> mild maritime climate w long growing season -> Bdx varieties able to ripen.
 - Key sub-AVAs:
 - **North Fork**: 700ha; original area.
 - **Hamptons/South Fork**: cooler and smaller (70ha)
 - d. **Hudson River**
 - 300+ years of making wine.
 - Sea air rises up the river valley to moderate the climate to a certain extent. Seyval Blc & Dowell dominate.

5. Other regions: Virginia (Chardonnay, Bdx varieties); Missouri (Norton); New Jersey; Texas

GRAPE VARIETIES	<p><u>Reds</u></p> <ol style="list-style-type: none"> Zinfandel <ul style="list-style-type: none"> - Came to California around 1850 - 10% of California's production (esp. Central valley) - Uneven ripener w thin skinned berries growing in compact clusters - Best in warm (≠hot) well drained areas - Produces red berry flavours, hi alcohol & some residual sugar. Old vines -> rich full bodied wines - Used varietally, for blends (bulk); reds or blush. Cabernet Sauvignon <ul style="list-style-type: none"> - 11% of California's production - Soft, juicy black cherry w light tannin. - Napa famous for rivalling w Bdx for quality - Hi quality also from Washington Merlot <ul style="list-style-type: none"> - 8% of California's production - Often cheap w soft tannins & little character. - Monterey&Napa: blackberry & plum + hi alcohol & velvety tannins Pinot Noir <ul style="list-style-type: none"> - #1 variety in Oregon (56%). 4% in California. - Hi quality in Russian River, Carneros, Santa Barbara & Willamette Valley. - Varying styles from elegant & gamey to rich & fruit-forward Syrah 	<p><u>Whites</u></p> <ol style="list-style-type: none"> Chardonnay <ul style="list-style-type: none"> - Most widely planted grape in California (16%) - Hardy adaptable grape. - Generally full bodied, hi alcohol, oaked. More restrained styles in cooler regions Sauvignon blanc <ul style="list-style-type: none"> - Mostly produced in Bdx style w partial or full fermentation in oak (Fumé Blanc). Pinot Gris <ul style="list-style-type: none"> - #2 variety in Oregon & 4% of California's production Riesling <ul style="list-style-type: none"> - #1 variety in Washington (21%) Viognier Marsanne
VINTAGES	<p>California</p> <ul style="list-style-type: none"> • 2012: set to be outstanding vintage due to moderate weather in growing season (California) <p>NY State</p> <ul style="list-style-type: none"> • 2010 top vintage (long hot summer & dry autumn) 	
PRODUCTION	<ul style="list-style-type: none"> • US: largest non-European wine producers; #4 worldwide w 190,000ha & 20m hl/yr • Wine consumption: just under 13btl/year/pers • California: 4,600 growers, 90% of production, \$20bn sold in the US only • Cheap, mass-produced wines e.g. White Zinfandel & bag-in-box = only 30% of market • 1,500 wineries in '05 	
TRADE	<ul style="list-style-type: none"> • 3-tier system (producers – wholesalers – distributors) with consumers not allowed to buy direct in most states. • Small number of very large producers producing across large areas vs. boutique wineries focusing on their AVA • Wineries with their own vineyards are the exception. • Key producers: <ul style="list-style-type: none"> ○ Constellation Brands (ex-Canandaigua) – \$4bn <ul style="list-style-type: none"> - Publicly owned; #1 wine business in the world since '04. - Established in '45 by Marvin Sands in the Finger lakes. Wine leader in UK, Can, US, AUS, NZ. - Famous brands: Paul Masson, Robert Mondavi (since 09), Ravenswood, Mount Veeder, Clos du Bois (Sonoma), Hardy's, Banrock Station, Ruffino. Also owns Canada's Vincor. ○ Gallo Winery – 12.5m hl – 900m btl/year <ul style="list-style-type: none"> - Largest family-owned winemaking operation in the world & #2 overall. - 25% of US wine sales. - Ernest & Julio Gallo founded their winery in 33. Ernest built a large national distribution network while Julio was in charge of production. They first sold largest in bulk to bottlers and then created their own label in 1937. Largest wine producer in the US by 1950. - Started & famous for inexpensive wines but since '77, Gallo is trying to associate its name wit premium wines: Louis Martini winery bought in Napa, largest vineyard owner in Sonoma w 2,000ha. - Turning leaf is the leading product in quantity followed by Gallo Sonoma. Also single-vineyard wines. ○ The wine group <ul style="list-style-type: none"> - Founded in 1981 & #3 largest wine producer in the world. Based in San Francisco. - Key brands: Franzia, Cupcake vineyards, Concannon, FishEye, FlipFlop. 	
WINE CLASSIFICATION	<ul style="list-style-type: none"> • Federal law i.e. the Alcohol, Tabacco Trade Tax Bureau oversees the allocation of American Viticultural Areas (AVA) since 1978: <ul style="list-style-type: none"> ○ An AVA is defined only by geographic & climatic boundaries. ○ AVA requirements: <ul style="list-style-type: none"> - 85% of the grapes in a wine come from the AVA stated - If wine varietal, 75% of named variety come from AVA stated NB: no limitation on yields, varieties planted or any other specific requirements vs. PGI/PDO. ○ 206 AVAs in the US (Oct 12). • State law varies from state to state: <ul style="list-style-type: none"> ○ Oregon: varietal min 95% of variety & 100% of fruit from AVA ○ Washington: 85% of stated variety & vintage ○ California & all other states: 75% of stated variety & vintage ○ NY: 35% addition of sugar & water allowed 	

NORTH AMERICA #2 – CANADA

HISTORY	<ul style="list-style-type: none"> • 1811: Johan Schiller, German corporal, experimented with domesticated wild Labrusca vines. • 1866: 1st major winery (Vin Villa) founded on Lake Erie (south) with 8ha of Isabella vines. • 1890: 41 commercial wineries, mainly in Ontario (bordering with US NY state). • 1916: start of prohibition with wine exempted -> growth • 1927: creation of provincial liquor board system, gvt monopolies that regulate the sale & distribution of all alcohol • 1974: start of boutique & vinifera wine production w Innskillin granted 1st commercial licence since Prohibition. • 1988: Vintners Quality Alliance (VQA) appellation system introduced in Ontario & then in British Columbia 		
CLIMATE & WEATHER	<ul style="list-style-type: none"> • Cool continental w harsh & long winters, hot summers (can be hotter vs. Burgundy or Bdx) and unpredictable weather at harvest -> shorter growing season • Wine growing regions at same latitude as France's midi / Tuscany regions (July: avg 21C) w key difference lower winter temperatures (down to -15C) & freezing into spring • Occasional draught in hot summer vintages. 		
KEY REGIONS (4) & CHARACTERISTICS	<ol style="list-style-type: none"> <u>Ontario (5,880ha)</u> <ul style="list-style-type: none"> - Continental climate similar to Burgundy. - 80% of vines by 100 wineries incl. Cave Spring, Chateau des Charmes, Innskillin & Pelee Island winery - 3 designated areas: <ul style="list-style-type: none"> o Niagara Falls: sandy loam w both large lakes north & south delaying budburst and extending growing season + the Niagara escarpment protecting vs. cold winds and frost. Longer growing seasons -> elegant Rieslings (including Icewine & Late harvests) + Vidal (Icewine/LH) Warmer areas -> Bdx & some Rhone varieties. o Lake Erie North Shore: southern coast by US border (Detroit) w Lake Erie moderating effect. Lake Erie is shallower hence more prone to freezing -> higher vintage variation. o Pelee Island: just south of Lake Erie North Shore, most southern point <u>British Columbia (2,200ha)</u> <ul style="list-style-type: none"> - Largely disease-free terroir w 4 appellations: <ul style="list-style-type: none"> o Fraser valley: smallest; around Vancouver o Vancouver Island: coastal region on the other side of the Strait of Georgia. Cool maritime climate w early ripening varieties dominate (Ortega, Pinot Noir, Pinot Gris) o Similkameen valley: around Keremeos; protected from coastal rains by moderate mountain ranges -> growing season hot & arid (need for irrigation). Bdx varieties + Pinot Noir, P. Gris, Chardonnay & Gewurz. o Okanagan valley: one of the world's most northerly wine region; around Okanagan 150km long lakes that moderate the hot summers and semi-arid condition. Riesling, Ehrenfelser & Scheurebe since 75. <u>Québec (100ha)</u> <ul style="list-style-type: none"> - Least likely of all Canadian wine regions but warmer spots created by topography; around Dunham - Winter protection (i.e. burying vines in Autumn + grow spare trunks) necessary but costly to maintain activity - Mainly Seyval blanc, Vidal, Chardonnay, Riesling. - No appellation system. <u>Nova Scotia (110ha)</u> <ul style="list-style-type: none"> - Midway between equator & north pole; very short growing season so early ripening varieties sought. - French hybrids & 2 Russian varieties - No appellation system 		
GRAPE VARIETIES	<ul style="list-style-type: none"> • Until 80s, winter-hardy Labrusca varieties: Concord (for Port & Sherry) & Niagara (for dry white wine) • Since then, development of early-ripening, winter-resistant French hybrids & international varieties <table border="0" style="width: 100%;"> <tr> <td style="vertical-align: top; width: 50%;"> Reds <ol style="list-style-type: none"> Merlot <ul style="list-style-type: none"> - Important in British Columbia Cabernet Sauvignon/Franc Pinot Noir Syrah </td> <td style="vertical-align: top; width: 50%;"> Whites <ol style="list-style-type: none"> Vidal Blanc <ul style="list-style-type: none"> - French Hybrid of Ugni blanc & Seyval blanc - Foxy character w potential currant bush/leaves aromas - Thick skinned, slow & steady ripener -> great for late harvest & ice wine, although with less longevity vs. Riesling Seyval blanc <ul style="list-style-type: none"> - Light skinned French hybrid of 2 Seibel hybrids - Early ripener, productive, well suited to cooler climates - Produces crisp white wines w no foxy aromas - Can benefit from barrel maturation - Outlawed by EU for quality wine production Riesling <ul style="list-style-type: none"> - Successfully planted in Ontario for fine, delicate ice wine </td> </tr> </table>	Reds <ol style="list-style-type: none"> Merlot <ul style="list-style-type: none"> - Important in British Columbia Cabernet Sauvignon/Franc Pinot Noir Syrah 	Whites <ol style="list-style-type: none"> Vidal Blanc <ul style="list-style-type: none"> - French Hybrid of Ugni blanc & Seyval blanc - Foxy character w potential currant bush/leaves aromas - Thick skinned, slow & steady ripener -> great for late harvest & ice wine, although with less longevity vs. Riesling Seyval blanc <ul style="list-style-type: none"> - Light skinned French hybrid of 2 Seibel hybrids - Early ripener, productive, well suited to cooler climates - Produces crisp white wines w no foxy aromas - Can benefit from barrel maturation - Outlawed by EU for quality wine production Riesling <ul style="list-style-type: none"> - Successfully planted in Ontario for fine, delicate ice wine
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WINEMAKING	<ul style="list-style-type: none"> • Icewine: grapes hand harvested from -8C to -18C w sugar at least 35Brix (much higher vs. Ger); 100% Vidal w residual sugar min 125g/l. Water crystals remain in the press for sugar content to increase. 		
PRODUCTION & BUSINESS	<ul style="list-style-type: none"> • #31 world wine producer; around 1m btl of Icewine/year; 270 wineries mainly in Ontario: <ul style="list-style-type: none"> o Vincor: largest wine company; 4th in N-A; now part of Constellation since '06. Owns wineries in all major Canadian wine regions & NZ + Western wines, one of the largest UK wine importer. Key brands: Jackson-Triggs, Sumac Ridge, Hawthorne Mountain. Joint ventures with Ch Gruaud La Rose owners in BC + Boisset in Ontario 		
WINE CLASSIFICATION	<ul style="list-style-type: none"> • Most wines retailed by provincial monopolies e.g. Ontario's Liquor Control Board. • The VQA Act establishes the legal framework for the appellation within each region (min must weights, vinifera varieties) • Standards are legally enforced in Ontario while voluntary in British Columbia. • 'Product of Canada' or 'Cellared in Canada' -> contains imported grape juice or wine (up to 25%). 		

NORTH AMERICA #3 – MEXICO

HISTORY	<ul style="list-style-type: none"> • 1521: start of winemaking in Mexico w arrival of Spanish settlers. Old wine making country in the Americas. • 1523: Cortes issued an edict for Spanish settlers to plant 1,000 vines for every 100 natives on their land. • End of 16th: country self sufficient in wine • 1597: 1st commercial wine produced at the Mission of Santa Maria de las Parras, hence the oldest winery in the Americas. Wine only allowed for religious purposes. • 1900s: phylloxera devastated Mexico's vineyards • 1948: National Association of Winemaking created by 15 producers -> devt of small domestic market • 1970's: doubling of the vineyard size • 1990s: drop in sales due to flood of cheap German imports after 89 free trade agreement with EU. 		
KEY REGIONS & CHARACTERISTICS	<ul style="list-style-type: none"> • Sonora; most of the vineyards but grapes mainly used for brandy & table grapes production. • Baja California (underneath California): 90% of the quality wine production. Good Petite Sirah & Cab Sauv. <ul style="list-style-type: none"> - Key subregion: Valle de Guadalupe. - 4 other subregions: Valle de Calafia, Valle de Santo Tomás, Valle de San Vicente 		
CLIMATE & WEATHER	<ul style="list-style-type: none"> • Mediterranean climate with maritime influences similar to California w cold Alaskan current producing morning fogs (//San Francisco bay) • Low annual rainfall makes irrigation a necessary & heavy feature in this area. 		
GRAPE VARIETIES	<table border="0"> <tr> <td style="vertical-align: top;"> <u>Reds</u> 1. Petite Sirah <ul style="list-style-type: none"> - Relatively tannic, dark (i.e. well-coloured blending partner w Zinfandel) - Can be essential backbone to red blends - Produces sturdy reds in Mexico 2. Zinfandel <ul style="list-style-type: none"> - Exotic black grape originally from Croatia - Uneven ripener with thin skinned berries growing in compact clusters - Best in warm (≠hot) well drained areas - Produces dry vigorous big reds 3. Cabernet Sauvignon 4. Ruby Cabernet </td> <td style="vertical-align: top; padding-left: 20px;"> <u>Whites</u> 1. Colombard <ul style="list-style-type: none"> - Gouais blanc + chenin blanc - Produces neutral, crisp base wine for white blends 2. Chenin blanc <ul style="list-style-type: none"> - Usually Pinot Blanco in Latin America - Vigorous vine w tendency to bud early & ripen late (less so in this hotter climate) - Hi acidity </td> </tr> </table>	<u>Reds</u> 1. Petite Sirah <ul style="list-style-type: none"> - Relatively tannic, dark (i.e. well-coloured blending partner w Zinfandel) - Can be essential backbone to red blends - Produces sturdy reds in Mexico 2. Zinfandel <ul style="list-style-type: none"> - Exotic black grape originally from Croatia - Uneven ripener with thin skinned berries growing in compact clusters - Best in warm (≠hot) well drained areas - Produces dry vigorous big reds 3. Cabernet Sauvignon 4. Ruby Cabernet	<u>Whites</u> 1. Colombard <ul style="list-style-type: none"> - Gouais blanc + chenin blanc - Produces neutral, crisp base wine for white blends 2. Chenin blanc <ul style="list-style-type: none"> - Usually Pinot Blanco in Latin America - Vigorous vine w tendency to bud early & ripen late (less so in this hotter climate) - Hi acidity
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VITICULTURE	<ul style="list-style-type: none"> • Most vineyards irrigated from underground aquifers + planted w grafted vines 		
WINE STYLES	<ul style="list-style-type: none"> • Full bodied reds from Petite Sirah (Durif), Zinfandel & Bdx varieties 		
PRODUCTION & BUSINESS	<ul style="list-style-type: none"> • 50,000ha; 25th largest world producer (//Uruguay & Switzerland) • Home market wine consumption: 2 glasses/pers/year • Key producers: <ul style="list-style-type: none"> ○ Monte Xanic ○ Vinos Pedro Domecq (Santo Tomás valle) ○ Chateau Camou 		
WINE CLASSIFICATION	<ul style="list-style-type: none"> • Wine taxed at 40% • Importation of juice for winemaking allowed. 'Hecho en Mexico' -> made with Mexican grapes. 		