
Wine 200: USA, Australia, New Zealand

United States Quality System

- American Viticultural Areas: indications of geographical origin (in theory, based on geographical, physical and climatic features)
- Established by the Bureau of Alcohol, Tobacco and Firearms; since 2002 regulated by the Tax and Trade Bureau
- Regulations:
 - Minimum 95% of named vintage
 - Minimum 85% of named AVA
 - Minimum 75% of named grape
 - ABV must be stated, within 1.5%
 - Health warning and “Contains Sulfites” (>10ppm) must be stated
 - Name and address of bottler must be stated
 - “Estate Bottled”: 100% must come from producer’s own vineyards and must be bottled in same AVA as grapes were grown

Long Island

- Commercial winemaking dates to 1840s, but wines were made from native grapes
- Modern winemaking with *vitis vinifera* began in early 1970s
- The Hamptons AVA (1985)
- North Fork of Long Island AVA (1986)
- Long Island AVA (encompasses both above; 2001)
- Maritime climate; longer growing season
- Soil is glacial deposits of sand, gravel, silt and clay
- Takes inspiration from Bordeaux in terms of planted grapes, though they’re also experimenting with many varieties

Finger Lakes

- Dr. Konstantin Frank first successfully cultivated *vitis vinifera* here in 1960s, though native grapes and hybrids still dominate plantings
- Finger Lakes AVA (1987; (encompasses both below)
- Cayuga Lake AVA (1988)
- Seneca Lake AVA (2003)
- Lakes were carved by glaciers moving south from Hudson Bay
- Cold, continental climate, although the lakes provide some moderation
- Riesling, Cabernet Franc and Pinot Noir so far performing well
- Wide variety of soil types including shale and chalky limestone



Napa

- Napa Valley AVA (1981) contains 16 sub-AVAs (see map)
- Northern California, about an hour northeast of San Francisco
- Mayacamas Mountains to the west; Vacas to the east
- Cool air and fog enters from the south through the San Pablo Bay: southern AVAs are cooler than northern ones
- Brought into spotlight in 1960s and 70s by Judgment of Paris, Robert Mondavi, rising critical acclaim
- Cabernet and Chardonnay dominate, though a wide variety of grapes are planted; still experimental

Napa: general style breakdown

- Carneros: shared with Sonoma; coolest appellation due to proximity to bay
 - Pinot Noir and Chardonnay; cool enough for some sparkling wine
- Valley floor: from Carneros, a general steady warming trend up through the appellations of Stags Leap, Yountville, Oakville, Rutherford, St. Helena and finally Calistoga
 - Valley floor has richer topsoil though still a wide range of soils
 - Cabernet and Chardonnay rule, plus Merlot, Sauvignon Blanc and many others
 - Softer and more elegant style of Cabernet
- Vacas side (western facing):
 - Howell Mountain, Atlas Peak
 - Rockier, less topsoil
 - Receive afternoon sun and achieve more concentrated ripeness
- Mayacamas side (eastern facing)
 - Diamond Mountain, Spring Mountain, Mount Veeder
 - Rockier, less topsoil
 - Receive morning sun and tend toward more structure, definition, firm tannins

Sonoma

- Sonoma County contains 15 AVAs (see map)
- Northern California, about an hour north of San Francisco
- Pacific Coast to the west; Mayacamas Mountains to the east
- Cool air and fog enters from the south through the San Pablo Bay and various “gaps” in coastal range
- First vineyards established in 1824; first AVA = Sonoma Valley in 1982
- Chardonnay and Pinot Noir dominate, though a wide variety of grapes are planted; still experimental



Sonoma: general style breakdown

- Carneros: shared with Napa
 - Mostly Pinot Noir and Chardonnay (sparkling, too)
- Russian River: very well known for fruit-forward Pinot Noir and Chardonnay
 - Includes sub-AVAs Chalk Hill (warmer), Green Valley (one of coolest)
- Alexander Valley and Knights Valley: warmer, less fog influence
 - Softer style of Cabernet Sauvignon dominates
- Dry Creek Valley: very warm as fog rarely reaches all the way into the valley
 - Known for Zinfandel
- Fort Ross-Seaview & Sonoma Coast: very cool, around 5 miles from coast
 - Higher acidity style of Pinot Noir and Chardonnay

Mendocino

- Mendocino County contains 11 AVAs (see map; Pine Mountain-Cloverdale Peak not shown and shared with Sonoma)
- Northern California, north of Sonoma and Napa
- Pacific Coast to the west; Lake County to the east
- Anderson Valley is one of California's coolest climate AVAs; well known for sparkling wines; Pinot Noir, Riesling and Gewurztraminer perform well

Santa Barbara

- Part of "Central Coast" AVA, which runs all the way from San Francisco to Santa Barbara, covering a wide variety of climates and styles
- East-to-west running hills funnel cool air and fog in from the Pacific
- Santa Barbara has a maritime climate due to proximity of Pacific, and the longest growing season in California
- AVAs of Santa Barbara County: Santa Maria Valley, Santa Ynez Valley, Sta. Rita Hills, Happy Canyon
- Pinot Noir and Chardonnay = top two varieties; growers experimenting with wide range of grapes

Sierra Foothills

- East of Sacramento in the foothills of the Sierra Nevada Mountains (Gold Rush country)
- Five sub-AVAs of Sierra Foothills: El Dorado, California Shenandoah Valley, Fair Play, Fiddletown, North Yuba
- Altitude is essential to provide cool temperatures; these are among the highest in CA
 - El Dorado vineyards are around 2,400 feet
- Very old vines: some Zinfandel dates to before Prohibition
- Many new and "natural" producers experimenting in this area



Willamette Valley

- Northern Oregon, bordering Washington and running from Portland south past Eugene
- Region was launched by Californians seeking cooler climate in 1960s
- Mild and rainy climate
- Alluvial soils from Missoula Floods over volcanic bedrock
 - Willamette Silt
 - Jory (in Dundee Hills)
 - Willakenzie (in Ribbon Ridge)
 - Six sub-AVAs (see map)
 - Best known for “in between” fruity and earthy style Pinot Noir
 - Pinot Gris, Pinot Blanc, Chardonnay and Riesling also show promise

Columbia Valley

- Huge AVA (over 11 million acres!) shared between Washington and northern Oregon
- Continental climate; very dry due to rain shadow from Cascades
- Sandy, alluvial soils from Missoula floods
- Sub-AVAs of Columbia Valley:
 - Yakima Valley (WA’s 1st AVA)
 - Rattlesnake Hills
 - Red Mountain
 - Snipes Mountain
 - Walla Walla Valley
 - The Rocks
 - Wahluke Slope
 - Lake Chelan
 - Horse Heaven Hills
 - Naches Heights
 - Ancient Lakes of Columbia Valley
 - Columbia Gorge



Quick Australian Wine Background

- Vines only arrived in Australia in late 1700s, but production took off in mid-1800s, with many of today's biggest brands launched in this time frame
- Phylloxera hit Victoria in late 1800s, which cleared the way for rise of South Australia
- Subsequent control of phylloxera means some of world's oldest vines (150+ years)
- First half of 20th century dominated by fortified dessert wines
- Late 20th century brought lots of new technology and modern viticultural/winemaking techniques with a major focus on dry, table wine production at value price points
- Very large, generally very warm country: irrigation necessary almost everywhere
- Blending across multiple vineyards traditionally very popular

Australian Quality System

- **Wine Australia** (formerly the Australian Brandy and Wine Corporation) regulates the wine industry, region boundaries, labeling, exports and trade
- **Label Integrity Program** introduced in 1990:
 - Wines must include at least 85% of stated grape, year, region
- **Geographical Indications:** regions listed in the Register of Protected Names, based on geography only (no restrictions on grape, yield, style):
 - State (e.g. South Australia)
 - Zone (e.g. Barossa)
 - Region (e.g. Eden Valley)
 - » Sub-region (e.g. High Eden Valley)

Tasmania

- Off the southeast coast of Australia
- Coolest climate in Australia with long, sunny days in summer
- Very new region for winegrowing, only having taken off in 1970s
- Broadly divided into Northern and Southern Tasmania
- Chardonnay, Riesling, Pinot Noir
- Especially known for traditional method sparkling wines



South Australia: Barossa Valley

- South Australia makes about half of all Australia's wines
- Barossa Valley region is within the Barossa zone, arranged around North Para River
- Some of the country's oldest vines, exceeding 150 years
- Historically lots of fortified wines, especially tawny style
- Warm and dry continental climate with cool nights
- Wide soil variation but mostly clay loam and sand
- Over 75% red grapes planted: mostly iconic Aussie Shiraz plus Cab Sauvignon, Grenache, Mourvèdre, Semillon, Chardonnay

South Australia: Eden Valley

- Eden Valley is within Barossa zone
- 380-550 meters up in altitude from Barossa Valley region
- Altitude and wind make for a cooler climate
- Loamy sand and clay with gravel over rock
- Riesling and Shiraz rule; Chardonnay, Viognier and Cabernet Sauvignon also do well

South Australia: Clare Valley

- Clare Valley is within Mount Lofty Ranges zone (north of Barossa)
- Similar altitude to Eden Valley: 400-500 meters
- Continental climate: hot days and cold nights with low rainfall/humidity
- Limestone and slate soils
- Riesling, Shiraz, Cab Sauvignon

South Australia: McLaren Vale

- McLaren Vale is within the Fleurieu zone
- Juts out into Gulf St. Vincent and Southern Ocean
- Warmer, Mediterranean climate and riper wines
- High susceptibility to drought; irrigation is restricted
- Shiraz, Cabernet Sauvignon, Grenache, Mourvèdre, Chardonnay, Sauvignon Blanc



Western Australia: Margaret River

- Western Australia is the country's largest state
- Margaret River is within South West Australia zone
- Most isolated from the rest of Australia
- Maritime/Mediterranean climate right on the beach
- Gravelly and sandy loam soil
- Chardonnay, Sauvignon Blanc, Semillon, Cabernet Sauvignon and Bordeaux-inspired blends

New South Wales: Hunter Valley

- New South Wales produces ¼ of Australia's wines
- Hunter Valley = zone; Hunter = region; Broke Fordwich, Pokolbin and Upper Hunter = sub-regions
- Great Dividing Range separates cooler coast from hotter inland Riverina region, which is heavily irrigated and home to mass production
- Hunter Valley, between Tasman Sea and Brokenback Range, has subtropical climate: very wet and warm
- Semillon, Shiraz, Verdelho, Chardonnay, Cab Sauvignon

Victoria: Yarra Valley

- Victoria is smallest and coolest state (besides Tasmania)
- Yarra Valley within Port Phillip zone
- Yarra Valley is Victoria's oldest wine region
- Hilly region with climate variation but overall cool, maritime climate
- Northern side of Yarra Valley has grey-brown sandy clay soil; southern side is red volcanic
- Pinot Noir, Chardonnay, Cab Sauvignon, Shiraz



Quick New Zealand Wine Background

- Southern- and easternmost winemaking country; broken into North and South Islands
- Vines first planted in early 1800s, though production increased very slowly
- Strict temperance movement through most of 1900s: no single-bottle retail sales, no restaurant sales, mandate for bars to close at 6pm; laws finally relaxed in 1960s
- Boom of vineyard plantings and wineries in 1980s (including rise of Sauvignon Blanc)
- Overall very sunny weather but a general cooling influence due to ocean
- Less bulk, more quality wine production due to less available land
- Screwcap Initiative: international association created by NZ growers in 2001 and committed to using screwcaps to protect quality

New Zealand Quality System

- **New Zealand Winegrowers** association started in 2002 to unify growers and begin to design an appellation system
- Currently no “officially” recognized regions, though legislature from the Geographical Indications Registration Act of 2006 is pending and one GI (Martinborough) has been “unofficially” approved
 - No restrictions on yield, varieties, etc.
- Wines for export to EU must meet minimum requirements:
 - Minimum 85% stated variety
 - Minimum 85% stated vintage

Auckland

- North Island, just south of Northland region
- A wine business center but relatively small actual production: Just 2% of New Zealand’s total
- Subregions of Kumeu, Waiheke Island, Matakana
- Overall rainy, maritime climate
- Volcanic and heavy clay soils
- Chardonnay, Merlot, Cabernet Sauvignon



Wairapara: Martinborough

- Wairapara, aka Wellington (its capital city) is southernmost region on the North Island
- Lake Wairapara; Rimutaka and Tararua Mountains
- Martinborough is a subregion of Wairapara and NZ's first Geographical Indication
- Warm days, cool nights, and dry due to rain shadow from mountains
- Well-drained alluvial, gravel soils
- Pinot Noir, Sauvignon Blanc

Hawke's Bay: Gimblett Gravels

- Southeast coast of North Island
- Hawkes Bay is New Zealand's driest region and biggest red wine producer
- Gimblett Gravels is an unofficial subregion as well as a trademarked brand of the Gimblett Gravels Winegrowers Association
- To label a wine Gimblett Gravels, it must be produced by a registered GGWA member and made from at least 95% Gimblett Gravels fruit *grown on greywacke gravel sub-soils* from bed of Ngaruroro River of types Omahu, Flaxmere or Omarunui

Marlborough

- Northern end of South Island
- Marlborough producers over 50% of NZ's wine
- Subregions Wairau Valley, Awatere Valley, Southern Valleys
- Mild and dry climate
- Sandy, alluvial loam and gravel
- Sauvignon Blanc rules; also Pinot Noir, Chardonnay, Pinot Gris, Riesling; sparkling wines, too

Central Otago

- South Island; southernmost region in New Zealand — and in the world
- First commercial release of Central Otago Pinot Noir was 1987
- Subregions Alexandra, Cromwell Basin, Wanaka, Gibbston
- Dry, continental climate, hemmed by snow-capped mountains
- Wide range of soil types
- Almost all Pinot Noir

