

Chapter 33:
California

<p>CLIMATE AND GRAPE GROWING</p>	<ul style="list-style-type: none"> ● Latitude (less of a factor) than cooling influences (esp. California Ocean Currents) <ul style="list-style-type: none"> ○ N of LA - mountains shield vineyards from cooling ocean effects ○ Cold air + fog = lower temp at night/takes a while to heat in the day (so dramatic = some years grapes struggle to ripen) <ul style="list-style-type: none"> ■ Valleys at right angles to ocean (Santa Barbera/Monterey) = funnels cold air ● Risk: Lack of rain in the ripening season <ul style="list-style-type: none"> ○ Solution: Drip irrigation widely used ● Lack of autumn rain = grapes remain on the vine 'hang time' = extra concentrated flavours/high sugar levels.
<p>GRAPE VARIETIES AND WINEMAKING</p>	<p style="text-align: center;">Black</p> <p>Cabernet Sauvignon</p> <ul style="list-style-type: none"> ❖ Full-body/ concentrated cassis flavours/ spice aromas (new oak) ❖ Some prod = less rich style - fresh blackcurrent <p>Zinfandel</p> <ul style="list-style-type: none"> ❖ Bunches ripen unevenly (some grapes raisinated) ❖ Concentrated/ full-body/ high-alcohol/ some residual sugar/ red + black fruits/ dried berries/ liquorice ❖ White Zinfandel = early-picked grapes = fruity/ pale/ med-sweet/ low alcohol <p>Merlot</p> <ul style="list-style-type: none"> ❖ Approachable = soft tannins/ ripe black fruit ❖ San Joaquin (Central Valley) = high volume, inexpensive ❖ (Cooler sites) = Monterey/ North Coast Wapa/ Sonoma = high quality/ deep colour/ soft tannin/ luscious body/ high alcohol/ plum/ blackberry <p>Pinot Noir</p> <ul style="list-style-type: none"> ❖ Moderate regions - Russian River Valley/ Los Carneros/ Santa Maria Valley ❖ Light in colour/ gamey/ vegetal → rich ripe red fruit (strawberry/cherry)/ sweet spice (oak) <p>Syrah</p> <ul style="list-style-type: none"> ❖ Full-body/rich → lean/peppery <p style="text-align: center;">White</p> <p>Chardonnay</p> <ul style="list-style-type: none"> ❖ Most planted variety

	<ul style="list-style-type: none"> ❖ Inexpensive, high-vol (Central Valley) = fruity. Low-med acid/ toast (oak chips/staves) ❖ Traditionally high quality chard = full-body/ high alcohol/ low acid/ oak/ hazelnut/ butter/ peach/ banana ❖ The trend now for restrained oak use (Los Carneros/Russian River Valley) <p>Sauvignon Blanc</p> <ul style="list-style-type: none"> ❖ Best = coastal regions - high acid/ripe citrus ❖ Affordable - warmer inland (Central Valley) ❖ Fumé Blanc (oaked style) - some prod use for unoaked
<p>NORTH COAST: NAPA</p>	<p>N of San Francisco Strong ocean influence - affects diurnal range</p> <p><u>NAPA COUNTY</u></p> <ul style="list-style-type: none"> ★ Napa Valley AVA (N → S, 50km long, 5km wide) <ul style="list-style-type: none"> ○ W = Mayacamas Mountains/ E = Vaca Mountains ○ Cooling influences → San Pablo Bay Fog → South of valley ★ Los Carneros AVA <ul style="list-style-type: none"> ○ S most vineyard area - overlaps with Sonoma ○ Cool - <i>Pinot Noir/Chardonnay</i> ○ Some sparkling prod ★ Stag's Leap District AVA/ Yountville AVA/ Oakville AVA/ Rutherford AVA <ul style="list-style-type: none"> ○ <i>Cab Sauv</i> = warm enough to ripen ○ Rutherford = warmest - most powerful wines ○ <i>Merlot/ Chard/ SB</i> (ripe tropical fruit) - also planted ★ Saint Helena AVA/ Castiloga AVA <ul style="list-style-type: none"> ○ Warm daytime = concentrated/full-body wines ○ Cool air through Chalk Hill gap (Mayacoma Mountains) - cooler night temp - some acid retained ○ <i>Cab Sauv/ Zin/ Syrah</i> <p>Some vineyards cooled at altitude above fog layer:</p> <ul style="list-style-type: none"> ★ Howell Mountain AVA/ Atlas Peak AVA <ul style="list-style-type: none"> ○ West-facing aspect, warmer, more sun. Wine higher alcohol, fuller body. ★ Diamond Mountain AVA/ Spring Mountain AVA/ Mount Veeder AVA <ul style="list-style-type: none"> ○ East-facing aspect <p>Valley sides = greater tannin/less richness <i>Cab Sauv</i> (main variety) - <i>Merlot/ Cab France/ Zin</i> <i>Chard</i> = Stone fruit/citrus/high acid</p>
<p>NORTH</p>	<p>SONOMA COUNTY (larger than Napa) - lots of climates</p>

<p>COAST: SONOMA AND MENDOCINO COUNTIES</p>	<ul style="list-style-type: none"> ★ Russian River Valley AVA <ul style="list-style-type: none"> ○ Cooled by Petaluma Gap (break in the coastal ranges) - cool/foggy ○ Elegant <i>Pinot Noir</i> and <i>Chardonnay</i> - also sparkling prod ★ Dry Creek Valley AVA <ul style="list-style-type: none"> ○ Densely planted (hillside + valley floor) <ul style="list-style-type: none"> ■ Hillside (above fog) = <i>Old Vine Zinfandel</i> ■ Valley floor = <i>Sauv Blanc/Rhône V/Cab Sauv</i> ★ Alexander Valley AVA <ul style="list-style-type: none"> ○ Warmer; wines full-bodied, softer texture - <i>Cab Sauv</i>, some international varieties ★ Sonoma Coast AVA <ul style="list-style-type: none"> ○ Pacific Ocean influence - vines planted s-facing slopes to ripen grapes ★ Sonoma Valley AVA <ul style="list-style-type: none"> ○ Ocean breezes/San Pablo fog ○ <i>Old Vine Zinfandel</i> + high quality <i>Chardonnay</i> <p>MENDOCINO COUNTY (large and diverse)</p> <ul style="list-style-type: none"> ★ Anderson Valley AVA <ul style="list-style-type: none"> ○ Cool climate, aromatic whites (<i>Riesling/Gewürztraminer</i> and sparkling) ★ Mendocino AVA <ul style="list-style-type: none"> ○ Warm/dry (protected by coastal hills up to 900 metres) ○ Full body/soft tannins = <i>Cab Sauv/Zinfandel/Syrah</i>
<p>CENTRAL COAST</p>	<p>SANTA CRUZ MOUNTAINS AND MONTEREY</p> <ul style="list-style-type: none"> ★ Santa Cruz Mountains AVA <ul style="list-style-type: none"> ○ Diverse region (hillside location with infertile soils) ○ Moderate climate = elegant <i>Cab Sauv</i>, some <i>PN/Chard</i> too. ★ Monterey AVA <ul style="list-style-type: none"> ○ Follows Salinas Valley - strong ocean influence <ul style="list-style-type: none"> ■ Close to coast = <i>PN/Chard</i> - cooling breeze ■ Further along = <i>Cab Sauv/Merlot/Syrah</i> ○ Santa Lucia Highlands AVA <ul style="list-style-type: none"> ■ (Slopes) High quail <i>Chard</i> = citrus/tropical fruit/balanced acid <p>SAN LUIS OBISPO AND SANTA BARBARA COUNTIES</p> <p>Mountains E-W (not N-S) = cool ocean breezes onto mainland</p> <ul style="list-style-type: none"> ★ Paso Robles AVA <ul style="list-style-type: none"> ○ East: hot/sunny/fertile soil - high vol fruity wines ○ West: cooling marine air - high quality <i>Zinfandel</i> + <i>Rhône V</i> (<i>Cab Sauv/Merlot/Syrah</i> too) ★ Santa Maria Valley AVA

	<ul style="list-style-type: none"> ○ Cooler = premium <i>PN/Chard</i> ○ Fog = covers vineyards = concentrated fruit/high acid ★ Santa Ynez Valley AVA <ul style="list-style-type: none"> ○ Slightly warmer - <i>Bordeaux V/Syrah</i> ★ Sta Rita Hills AVA <ul style="list-style-type: none"> ○ W of Santa Ynez = cooler/ocean influence ○ <i>PN/Chard/aromatic V</i>
CENTRAL VALLEY	<p>Encompasses Sacramento and San Joaquin Valleys Produces majority of Cal wine = high vol/inexpensive Climate: hot/dry (irrigation used) New grapes: <i>Rubired</i> + <i>Ruby Cabernet</i> (bred in California for these conditions) <i>Cab Sauv/Merlot/Chard/Colombard/Chenin Blanc/Barbera</i> planted</p> <ul style="list-style-type: none"> ★ Lodi AVA <ul style="list-style-type: none"> ○ Middle of Central Valley <ul style="list-style-type: none"> ■ E of Sacramento Delta = cooling breezes from San Francisco Bay ○ Oldest/best <i>Zinfandel</i> vineyards