

Report on Wine Tasting  
No. 4

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Four wine tasting sessions were conducted in the state during May and June, 1975. They were held in different locations, as shown in Table 1.

One hundred and five tasters turned out at the four tasting sessions. As in the past, both the Oregon Winegrowers Association and the Winegrowers Council of Oregon used the tasting sessions as their meeting programs, held in Roseburg and Tigard respectively.

Ten experimental wine samples were offered for tasting. All were young wines of the 1974 vintage. The grapes were grown at two OSU agricultural branch experiment stations: the North Willamette in Aurora, under the direction of Dr. L. W. Martin, and the Southern Oregon in Medford, under the direction of Dr. P. B. Lombard. Data on the grapes used are shown in Table 2. With the exception of the Gamay from Aurora, which was ameliorated with dextrose to increase its Brix reading, all other wines were made without amelioration. Due to the unusually warm weather during the early part of fall, 1974 was a good vintage year. The Brix reading was high for most grapes, and acidity was comparatively low.

With the exception of the Gamay and Zinfandel, all other wines were duplicate varieties, one from each experiment station. The Gamay was from Aurora, and the same grape was used to make the two wines. The only difference in the two wines was that sample No. 33 was fermented with the regular wine yeast, *Saccharomyces*; whereas sample No. 27 was fermented with the *Schizosaccharomyces* yeast, intended for reducing the acidity. This was also true with the Zinfandel from Medford: sample No. 35 was fermented with *Saccharomyces*, and sample No. 24 with *Schizosaccharomyces*. The Schizo yeast did reduce the acidity of the Gamay and Zinfandel: for Gamay, it was 24% lower; and for Zinfandel, 27% lower.

As in the past, some tasters did not taste all of the ten samples, and some preferred not to score or not to turn in their score cards. This accounts for the difference between the number of tasters participating and the number of tasters scoring.

The varietal name of each wine was revealed to the tasters prior to the tasting. The location of the vineyard and the type of yeast used were not revealed until after the tasting.

The California 20 point scoring system was used in these tastings. Twenty is the perfect score. Other scores are grouped as follows:

0-9	Commercially unacceptable
10-12	Commercially acceptable
13-16	Sound commercial wine
17-20	Wine with outstanding characteristics

Results of the tastings are shown in Table 3. Four samples were scored 11-12 (commercially acceptable) and six samples 13-14 (sound commercial wine). In last year's tastings, seven samples were scored 10-12 and three samples 13-14.

The Gamay fermented with *Saccharomyces* and *Schizosaccharomyces* were given equal scores by the tasters, whereas the Zinfandel fermented with *Saccharomyces*, received one point higher than that fermented with *Schizosaccharomyces*. As mentioned above, the acidity of the 1974 grapes was not particularly high, so perhaps the advantage of using *Schizosaccharomyces* yeast was not fully apparent.

Table 3 also shows the range of the scores. The low number is the lowest score given by one or more tasters for that particular sample, and the high number is the highest score given. It is seen that for each sample, there is some one who rated it "commercially unacceptable" and also some one who rated the same sample "wine with outstanding characteristics", indicating that wine tasting is indeed a very individual matter.

Among the tasters, six were winemakers currently operating licensed wineries in Oregon. Because of their interest and experience, their scores were tabulated in Table 4 for comparison with those of the other tasters. It is seen that the winemakers scored two points lower than the other tasters for sample No. 02, Pinot noir from Medford. In other samples, the winemakers' average score was either equal to or one point higher or lower than that of other tasters. This is the first time the winemakers ever scored some samples lower than the rest of the tasters. In the past, the winemakers' scores were always higher or at least equal to those of the other tasters' scores. It is seen that the range of the winemakers' scores likewise varied widely, although not as wide as the other tasters. It should be mentioned that there were only 6 winemakers, compared with 73-81 other tasters scoring.

While it is too soon to draw any conclusions, it appears that use of the strain of *Schizosaccharomyces* produces no significant objectional taste. In fact, one winemaker indicated on his score card that sample.No. 24 (Schizo-fermented Zinfandel) was the best wine of the entire group.

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**Table 1**  
**Wine Tasting Sessions**

<u>City</u>	<u>Location</u>	<u>Date</u>	<u>Time</u>	<u>Number of Tasters Participating</u>
Grants Pass	Josephine County Extension Office	5/7/75	7:00 p.m.	7
Medford	Jackson County Extension Auditorium	5/8/75	7:30 p.m.	25
Roseburg	Country Club	6/5/75	7:30 p.m.	17
Tigard	Community Hall	6/20/75	7:30 p.m.	56
			Total	105

Table 2  
Grapes Used for Wine Making

<u>Sample No.</u>	<u>Variety</u>	<u>Vineyard Location</u>	<u>Year Planted</u>	<u>Date Harvested</u>	<u>°Brix</u>	<u>Titratable Acidity</u>	<u>pH</u>
05	Gerwurztraminer	Aurora	1970	10/9/74	23.8	0.72	3.8
22	"	Medford	1969	10/10/74	20.6	0.77	3.6
14	White Riesling	Aurora	1970	10/15/74	20.3	0.96	3.2
18	" "	Medford	1969	10/15/74	19.8	0.99	3.2
16	Pinot noir	Aurora	1970	10/15/74	21.5	0.72	3.5
02	" "	Medford	1969	9/27/74	20.5	1.03	3.3
27	Gamay	Aurora	1970	10/23/74	14.4	1.24	2.8
33	"	"	"	"	"	"	"
24	Zinfandel	Medford	1969	10/17/74	20.8	1.02	3.0
35	"	"	"	"	"	"	"

Table 3  
Tasting Scores and Their Ranges

<u>Sample No.</u>	<u>Variety</u>	<u>Vineyard Location</u>	<u>No. of Tasters Scoring</u>	<u>Average Score</u>	<u>Range</u>
05	Gewurztraminer	Aurora	87	14	3-19
22	"	Medford	83	13	5-20
14	White Riesling	Aurora	86	12	3-19
18	" "	Medford	82	13	6-19
16	Pinot noir	Aurora	82	13	6-20
02	" "	Medford	84	11	3-19
27*	Gamay	Aurora	79	11	3-19
33	"	"	79	11	4-19
24*	Zinfandel	Medford	80	13	4-19
35	"	"	79	14	4-20

\*Fermented with Schizosaccharomyces yeast

Table 4  
Comparative Scores and Ranges

Sample No.	Variety	Vineyard Location	Average Score		Range	
			Winemakers	Others	Winemakers	Others
05	Gewurztraminer	Aurora	13	14	11-15	3-19
22	"	Medford	14	13	8-18	5-20
14	White Riesling	Aurora	11	12	9-14	3-19
18	" "	Medford	12	13	8-16	6-19
16	Pinot noir	Aurora	12	13	8-16	6-20
02	" "	Medford	9	11	7-12	3-19
27*	Gamay	Aurora	11	11	7-16	3-19
33	"	"	12	11	7-17	4-19
24*	Zinfandel	Medford	13	13	7-17	4-19
35	"	"	14	14	9-17	4-20

\*Fermented with Schizosaccharomyces yeast