

Rochester AWS September Tasting Notes

The Rochester Chapter met on September 18th at Faith Lutheran Church in Penfield, NY, for a “Home Winemaker’s Showcase”. Thirty one members and 16 guests were present, most guests being from the Rochester Home Winemaker’s Club.

Three group exercises were conducted.

The first demonstrated a “Triangular Tasting”, a technique for statistically determining discernable differences between a feature and check wine. The idea is to pick the odd wine three times out of a set of three (ideally done with 3 sets of 3 glasses). Potassium sorbate (200ppm) was used as the feature and about a quarter of those present could detect it, which is normal for the whole population.

The second involved a blending and sweetening exercise using four unfinished tank-sample wines from Young Sommer Winery in Williamson. Data on results and preferences was collected and fed back to the winery.

The third involved identification of wine faults. A base wine, Almaden Mountain Chablis, was spiked by the NYS Agricultural Experiment Station with various laboratory chemicals responsible for common wine flaws. Participants were asked to describe the flaws and identify them where possible. The home winemaking group did very well.