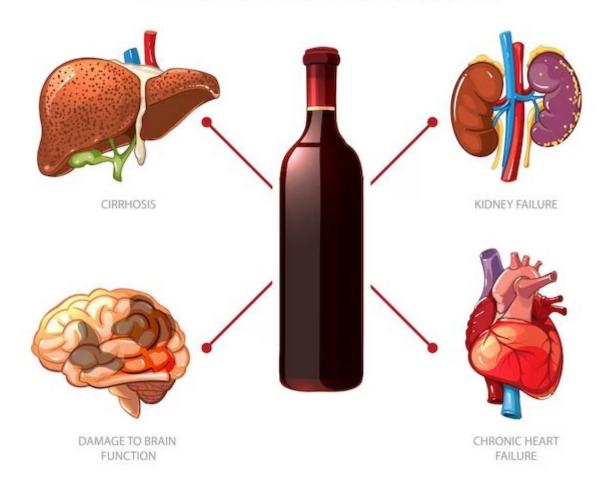
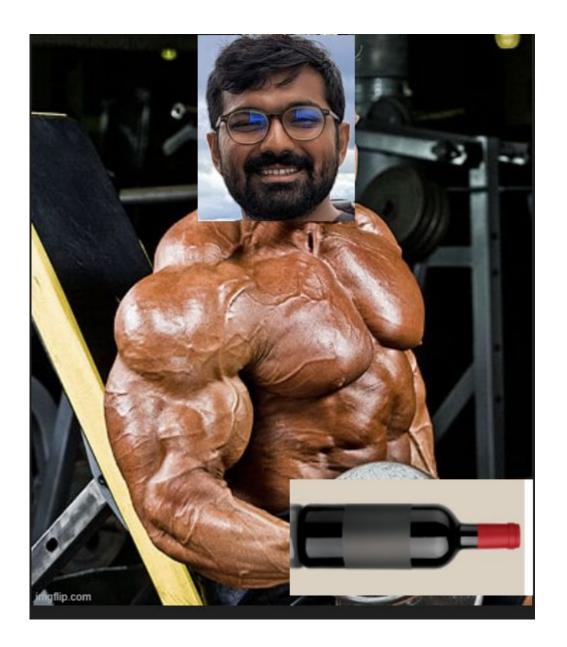


ALCOHOLISM

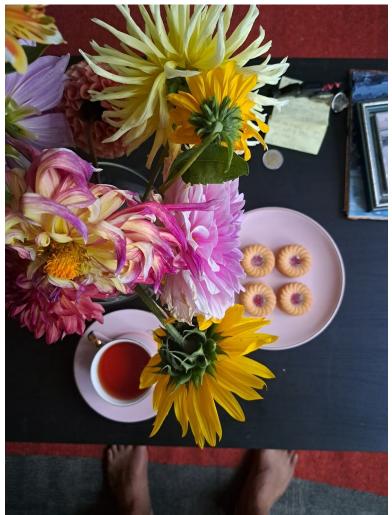
INFLUENCE OF ALCOHOL ON ORGANISM





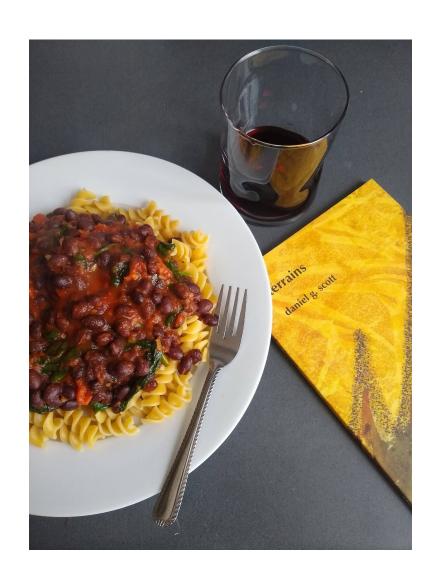
I *LOVE* food







How it started



How it's going



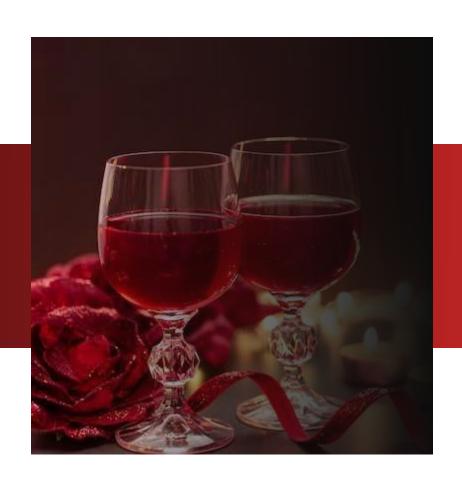




Wine is about people







Introduction

Wine is simply fermented grape juice!
Well, it's just juice from crushed grapes in
which sugars are fermented with the help
of yeast into alcohol and carbon dioxide

Wise words

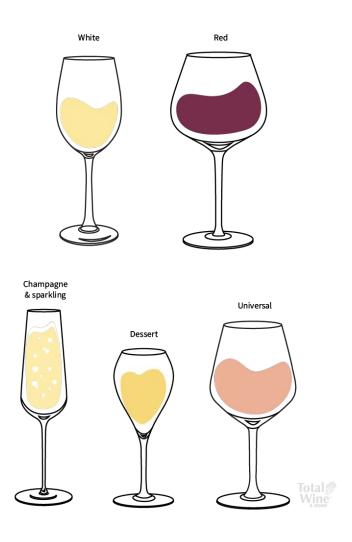
- 1. What grows together goes together
- 2. Taste as much as you can
- 3. Expensive wine isn't always good
- 4. Ask your local shops what wines they are excited about!
- 5. Don't order the 2nd cheapest bottle at a bar
- 6. Buy a good wine-key to open bottles, the one available at BCL is 7\$ and very good
- 7. There are no rules

Explore the different types of grapes used in winemaking, such as
Chardonnay, Cabernet Sauvignon, and
Pinot Noir, each imparting unique
flavors and characteristics to the wine.

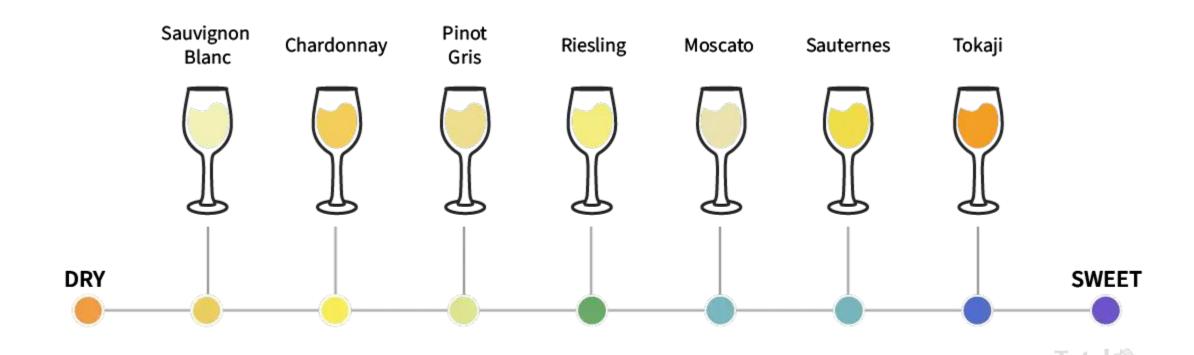


Grape Varieties

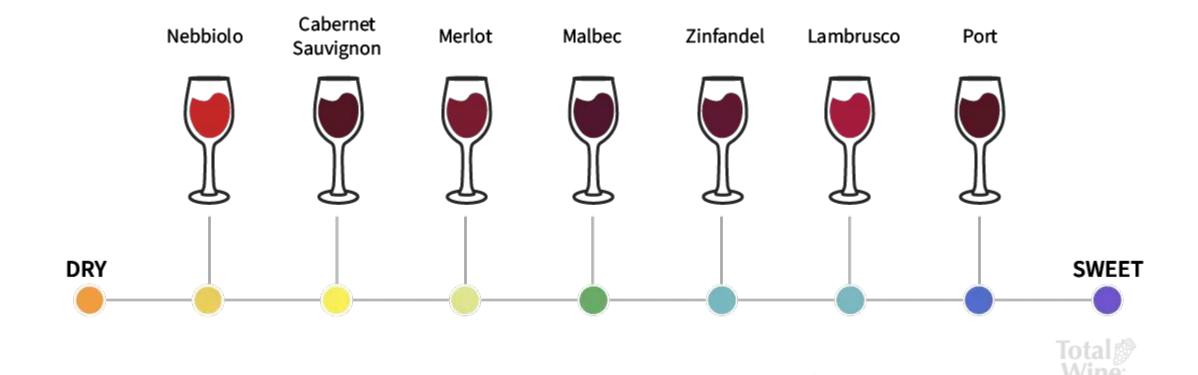
Different types of wine



Key varietals



Red wine varietals





Wine Regions

There are so many!

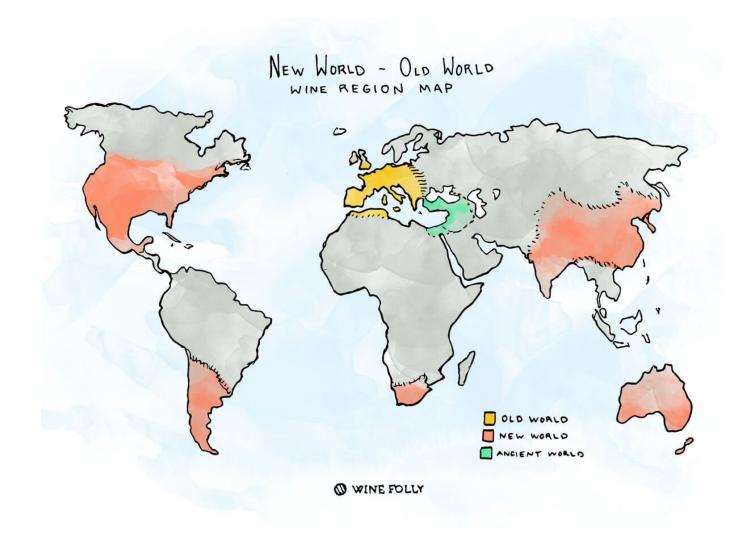


Old world vs new world





Old world vs new world

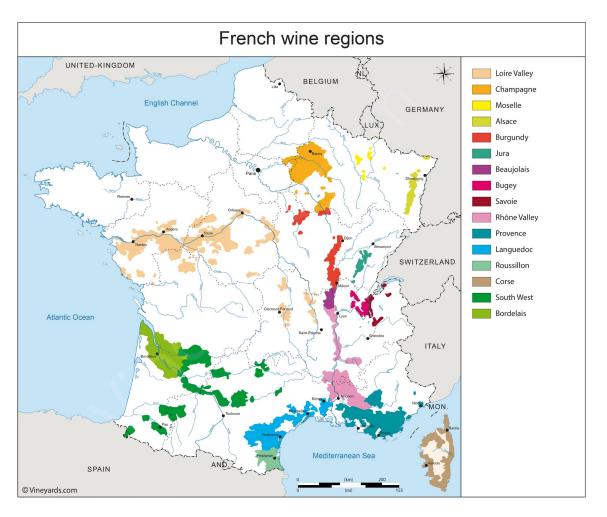


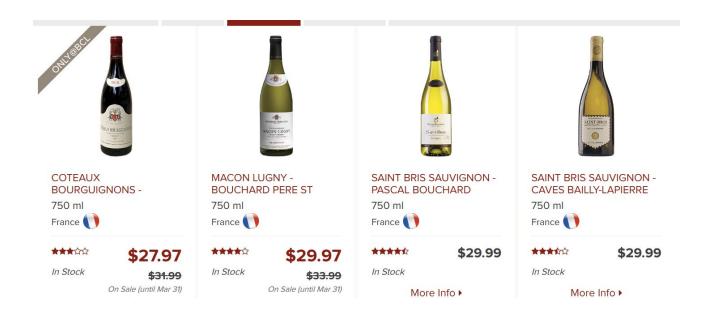


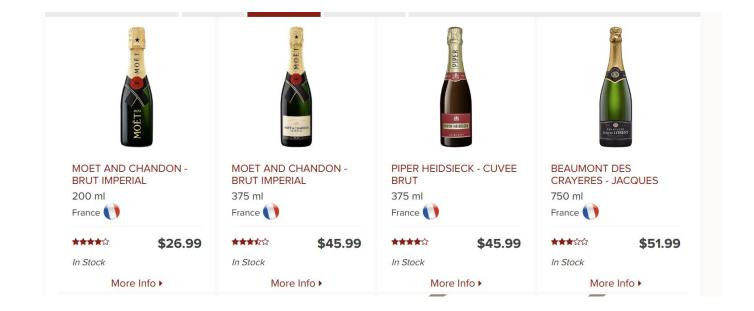
France



France Don't worry too much about it, you can't afford it

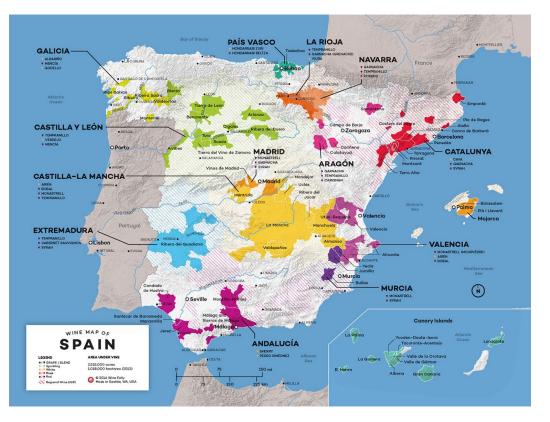




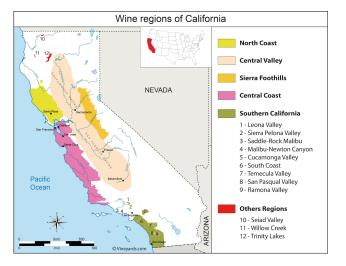


Italy!!

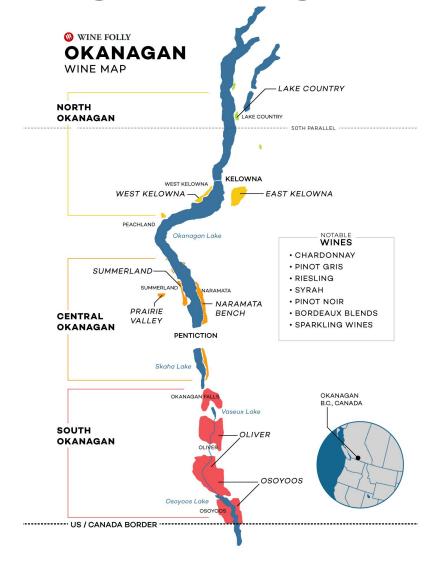








We have amazing wine right here!



Buying a bottle



Talk to the local store owners!

- 1. I'm making this thing tonight (enchiladas for example)
- 2. I've enjoyed drinking *insert region* in the past!
- 3. What do you recommend for a date?
- 4. If you already have a budget and region in mind tell them that!

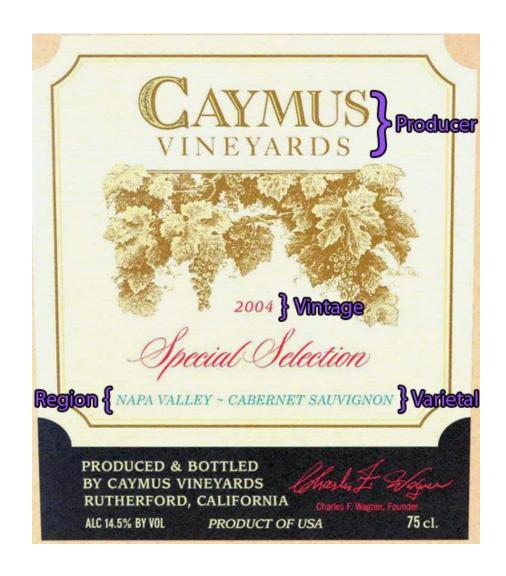
Examine bottles





Location, location!
What grape it is
Vintage 2020 - Year the grapes
were harvested
An association has approved the
wine

Examining bottles - new world

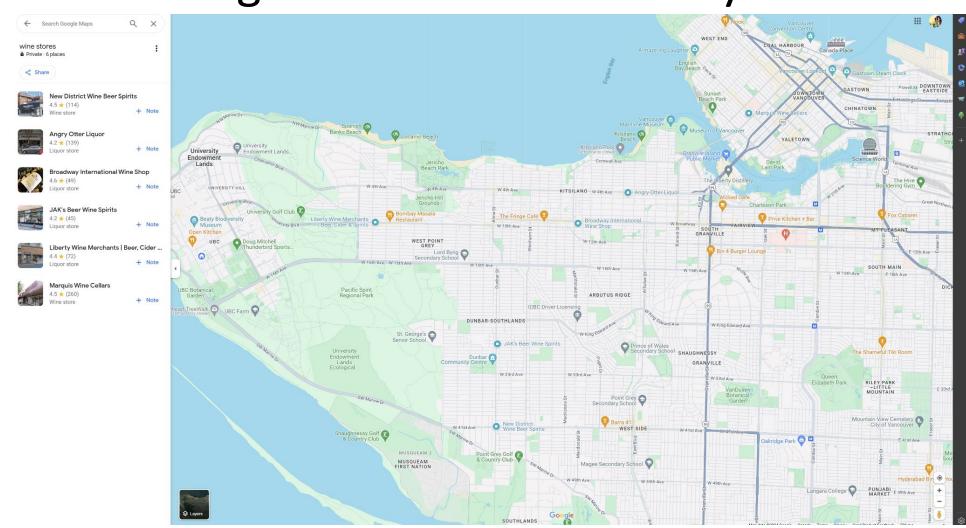


Buy if you're in europe!





My favourite stores in vancouver But if something is available at BCL buy it there



No but I only want to know 1 wine to buy







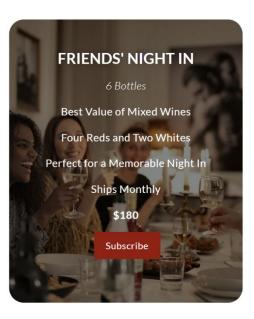


Join a wine club!

WELCOME TO THE CLUB

With almost 40 years in the Vancouver wine scene, Marquis Wine Cellars has steadfastly pursued exceptional customer care and great wines. Prioritizing the same values and promises, Marquis Wine Club offers a unique concept, providing exclusive benefits unmatched by other BC Wine Clubs.







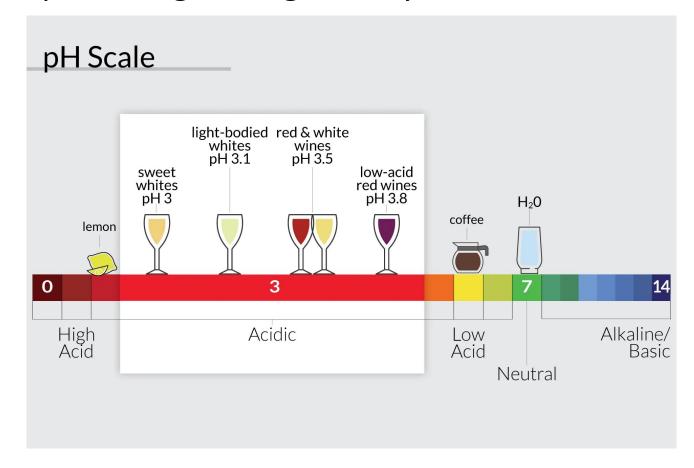
Enjoying wine - a note on glasses



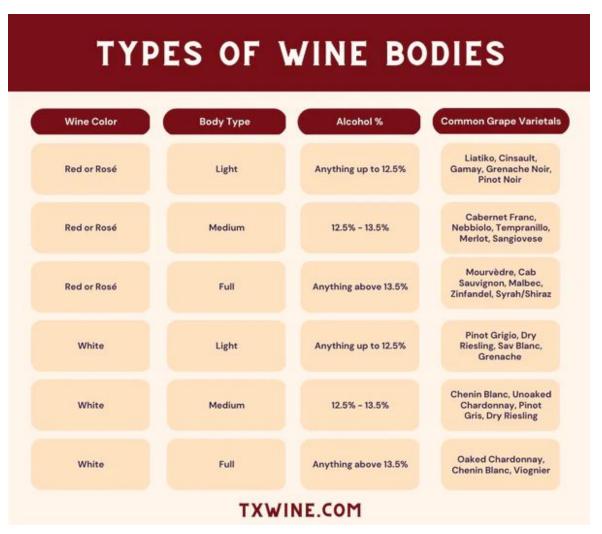


Enjoying wine - tasting elements

1. Acidity - The puckering feeling when you drink



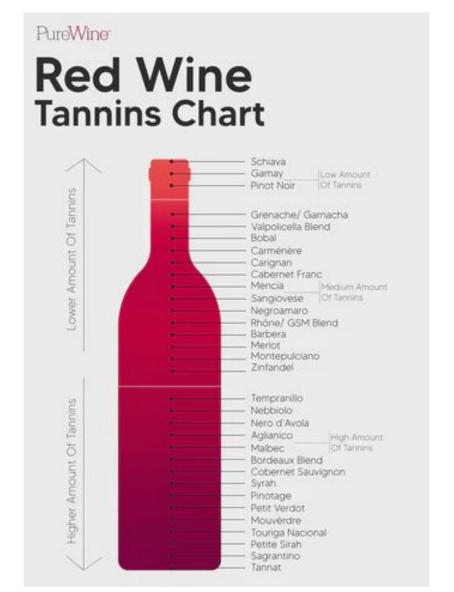
Body



Body is felt both on the tongue and mouth

Think of it as how it feels in your mouth

Tannins

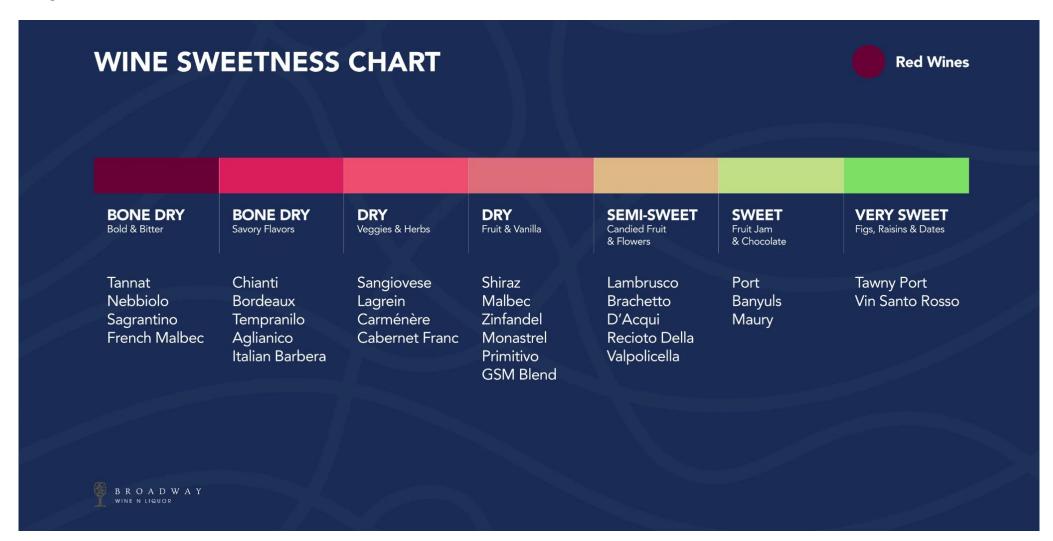


Tannins are picked up by the middle of your tongue and are bitter

They make your mouth feel dry, usually around cheeks

High tannins wines usually age well if pressed with the right kind of seeds

Dryness



Suggested wines

You like?	Big picture	My suggestions
Bold reds	Cabernet, Malbec or zinfandel	Toso malbec (BCL, Argentina)
Funky reds	Natural wines!	
Cheap reds	Spanish or portuguese wines	La crianza, 2017 (BCL, rioja, Spain)
Very dry white wines	Coastal whites from Muscadet, Rias Baixas etc.	
Oaky whites	Chardonnay from Napa	Something from Napa/Sonoma county (BCL)
Mineral whites	European whites	Anything from Chablis, william fevre (BCL)
Rose	Okanagon!	Hush, Dirty Laundry 2020 (BCL)

Restaurants

Ordering wine at a restaurant is similar to buying a bottle. Don't go for the cheapest or the most expensive. Ask your server/sommelier what's good.

When can I send a bottle back?

Only when it's corked or faulty (when it smells like a wet dog) Not because you didn't like it.

Wine storage



Don't store wine in your kitchen!

Don't store wine where there is light exposure!

Best place to store wine for houses like ours is to store them at the bottom of your closet.

Temperature for serving

Serve red wines at room temperature (if your room temp is 16-18 degrees) which it isn't. So please chill them for 15 mins in your fridge before serving

Serve white wines after minimum 4-5 hours in the fridge

Consume wines within 3-5 days of opening, after that it's just vinegar

Buying wine in bulk

Most places offer discount on a case of wine (6 or 12 bottles) Buy 3-4 red varietals, 3-4 whites and 1 sparkling and 1 rose for a good case

Look out for discounted wines at BCL. They often have over 25% discount

on great wines



Wine And Terroir







Understand the concept of terroir, which encompasses the environmental factors, such as soil composition and climate, that contribute to the unique characteristics of a wine.





Buy BC wine and donate to them please! British Columbia

Cold snap causes catastrophic loss for B.C. wine industry: report

New report projects nearly 100% decrease in grape and wine production across B.C.

CBC News · Posted: Feb 14, 2024 6:43 PM PST | Last Updated: February 14

