

## Video Worksheet: Santorini Assyrtiko

1. Terroir is the combination of Grape + Ground + Guy/Gal winemaker (think of it as the 3Gs) that gives a wine its unique character. In Santorini, the key grape is A, which is remarkable for its crisp acidity. It also accounts for 70% of the island's vineyard plantings. (Okay, this answer is obvious since it's in the title, but take this moment to say it out loud five times.)
2. The soil is mostly v with no organic matter, plus it's low in potassium, which makes for a wine that has low pH and high a.
3. The soil contains no clay, which is hospitable to the Phylloxera root louse. As a result, the vines on Santorini are planted on their *original/grafted (circle one)* roots. Because these root systems can be so mature and complex, the grapes can better express t.
4. Winemaker Yiannis Paraskevopoulos calls Assyrtiko from Santorini "the champion of m." Besides coming from the soils and old roots, this characteristic is amplified by wind-blown sea spray from the A S.
5. Santorini's vines are also unusual because they are trained in b shapes. This protects the berries from strong s and w.

A wine's character is also influenced by the winemaker Guy or Gal. The three distinctive styles made with Assyrtiko in Santorini are the focus of the final three questions:

6. S refers to the inert vessel in which it is made; the focus is on the fruit flavors and crisp acidity. Even with all this acidity, the wine is fairly *light/full (circle one)* bodied. Unusually for a white wine, Yiannis recommends that it be d 30 minutes before serving to help the wine open up and show off its apple and mineral aromatics. This wine best enjoyed from release until it's about 5-7 years old.
7. W refers to the vessel in which at least a portion of the wine was made. In addition to adding a hint of smoke to the aroma of this wine, the vessel makes the crisp a less pronounced so the wine seems *firmer/rounder (circle one)*. The vessel also adds tannins, increasing the wine's ability to mature. Drink up to 10-15 years after harvest.
8. V is a *dry/sweet (circle one)* wine with *low/high acidity (circle one)* so it seems very balanced. The flavors are super-concentrated flavors because the wine is made from *botrytized/sun-dried grapes (circle one)*. This wine can age for many decades.

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GAIA Santorini Thalassitis 2010 \$25

GAIA Santorini Assyrtiko Wild Ferment 2010 \$27

GAIA Santorini Vinsanto 1989 \$NA

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