



LAKE SONOMA WINERY

Wine Appreciation

Lake Sonoma Winery is where your wine appreciation grows

Once, a region such as California was all that mattered to many wine consumers. But California wine-making has moved on, as has consumer wine appreciation. While California is a “Region,” Sonoma County is a controlled “American Viticultural Area” (AVA). It is also referred to as an “Appellation.” And specific areas within Sonoma County are “Sub-appellations.” For winemaking, there is a more finite designation referred to as “Vineyard Specific”.

Sub-Appellation

A sub-appellation is an area with a specific amalgam of soil, slope and climate.

Terroir

It is important to understand the meaning of the French term “terroir.” Simply stated, “terroir” means “growing environment.”

Terroir encompasses the physical qualities that make up the soil and subsoil, and how it interacts with the specific and varied climate of the vineyard.

Climate

Macroclimate refers to a particular region.

Mesoclimate refers to a particular vineyard.

Microclimate refers to a particular vine.

Wine Qualifications

- Wines from a *region* or *appellation* must be 75% from that appellation.
- Wines from a *sub-appellation* must be 85% from that sub-appellation.
- Wines from a *specific vineyard* must be 95% from that vineyard.

How it all comes together

Rain, fog, sun, and daytime vs. nighttime temperatures are climatic factors that impact the grapes. And ultimately the wine. For example, morning sun on one slope produces wine with different characteristics than wine from the same varietal and vineyard receiving afternoon sun on another slope. The terroir can be cooler or hotter depending on nearby vegetation, such as a forest, which cools, or a lake that warms. Rain or irrigation promotes natural sugar content of the grapes. A river or ocean can moderate temperatures so that flavor-boosting acidity is not lost.