Blending Community, Philanthropy and Education

CITY TECH WINERY PARTNERSHIPS
Through a partnership with The Julia Child Foundation and The Red Hook Winery, students study wine making at Red Hook Winery. The hands-on learning activities includes fermentation, barrel samples, wine blending and marketing. The resulting wine will be served, in Janet Lefler Dining Room at City Tech by students in the Dining Room Operation course.

It is with unparalleled support of the Julia Child Foundation and the fine dedication of Red Hook Winery that our wine making sessions are possible. The Julia Child Foundation for Gastronomy and the Culinary Arts provides support for "research in culinary history, scholarships for professional culinary training and internships in food writing, as well as professional development and food literacy programs." See the JCF for additional information

The Red Hook Winery provides wine making opportunities in an urban setting. Their aim is to bring the region's grapes to the Brooklyn Waterfront. This allows for great learning opportunities for City Tech Students. They open their doors (and their wine barrels) so that students have learning opportunities in which they are literally engaging from grape to wine to serves.

ABOUT THE COURSE
This course provides an in-depth evaluation of "New World" viticulture and vinification. Wine making methods, service and laws and regulations of the major wine regions of North America, Australia, New Zealand, Chile, Argentina and South Africa will be studied. Students will taste and evaluate wines.

ABOUT THE PROJECT
Students enrolled in the Wines of the New World course engage in place-based learning activities focused on vinification practices. These hands on learning activities are designed to prepare tomorrow's hospitality leaders for success. The hands on process includes working with active fermenters, tasting barrel samples, and blending different wines to make the ones served in the Janet Lefler Dining Room.

Bannesa Espinal & Professor Karen Goodlad, HMGT 2305 Honors Scholars Project, Fall 2018

City Tech Red
Inspired by students in the 2018 Wine of the New World Course

Region: North Fork of Long Island (85% Macari Vineyard and 15% Sannino Vineyard)

Vintage: 2016

Grapes: Cabernet Franc (90%) and Petit Verdot (10%)

Color: Deep Ruby

Description: Fairly body with a rewarding amount of tannins and acidity. The blend offers notes of black cherries, vanilla and baking spices with a cornucopia of juicy dark fruits. The wine leaves you with a dry finish, provoking you to want more.

Vinification: Small lot fermentation employing spontaneous fermentation. Barrel aged for 12 months in 50% new oak.

Serving Suggestions: Enjoy with gamey meats like lamb and quail served with rich red sauce.

City Tech White
Inspired by students in the 2018 Wine of the New World Course

Region: North Fork of Long Island

Vintage: United States

Grapes: A blend of Sauvignon Blanc, Chardonnay, with a small amount of Riesling

Color: Medium straw/light gold

Description: The wine is medium bodied, crisp, and subtle. A rich and balanced wine.

Vinification: The grapes are hand harvested and de-stemmed before they undergo a first fermentation in stainless steel tanks.

Serving Suggestions: Ideal with appetizers. Pairs great with salmon, or a light salad.

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