

Week Seven

Resource Sheet



Key Resources

✓ Wine Folly – Wine Pairing Basics

Provides easy-to-understand guidance on pairing wine with foods based on flavor profiles, acidity, sweetness, and texture.

Links → winefolly.com

✓ United States Association of Cider Makers – Cider Styles & Education

Explains different cider styles, apple varieties, and flavor characteristics, helping participants understand how ciders pair with foods.

Link → ciderassociation.org

✓ WVU Extension – Specialty Crops & Fruit Production

Offers insight into fruits grown in West Virginia, including apples, berries, and grapes used in wines and ciders.

Link → extension.wvu.edu

✓ Court of Master Sommeliers – Introductory Tasting Techniques

Introduces basic tasting methods, including evaluating aroma, flavor, acidity, and mouthfeel.

Link → mastersommeliers.org

✓ Hard Cider Reviews & Educational Resources [Cider Culture]

Offers insight into cider production, apple varieties, and tasting notes.

Link → ciderculture.com

This week's resources focus on helping participants understand how to pair West Virginia specialty crops with wines and ciders by exploring flavor profiles, aromas, and balance. Materials from pairing guides, cider and wine education sources, and WVU Extension provide insight into how fruits like apples, berries, and grapes complement different beverages.

These resources support the Wine & Specialty Crop Pairing activity by introducing basic tasting techniques and pairing principles, allowing participants to explore how flavors interact. Through tasting worksheets, flavor charts, and pairing guides, participants gain confidence in creating simple, enjoyable pairings while deepening their appreciation for locally produced crops and beverages.