



# **Wine 101**

Red and White wine descriptors



# How Wines Taste

- WHITES

- **Chardonnay** – native to Burgandy in France. A dry, rich wine with wide range of complex flavors. Usually oak-aged. A complement to chicken, seafood, and cream sauces. Number one selling white wine varietal.
- **Sauvignon Blanc** - hails from Bordeaux in France. Ranges from “grassy” or herbaceous to citrus and grapefruit. Flavors are both dry and crisp. Great with grilled chicken and seafood. Fume Blanc is a term that describes an oaky style of Sauvignon Blanc – “fume” means smoke in French and refers to the oaky character imparted into this wine when it is barrel fermented and or aged.
- **Johannesburg Riesling** – an old German varietal, ranges from very sweet to semi-dry, and tends to be fairly light-bodied. Drink as a cocktail or with lighter dishes.
- **Gewurztraminer** – originally from the Alsace region of France, delicately sweet to semi-dry. Most typically spicy and medium-bodied. Gewurz means spice in German. Complements Asian foods, lightly spicy dishes, poultry and smoked meat.
- **Pinot Grigio** – clean and crisp. Same as Pinot Gris. Compliments seafood and lighter dishes. One of fastest growing varietals.

# How Wines Taste



- CHAMPAGNE & SPARKLING

- Generally a cuvee (blend) of grapes, including Pinot Noir and Chardonnay. Styles range from creamy and tasty to crisp and refreshing. Usually has a dry finish. They go well as a cocktail or with light dishes.
- Champagne is a region in Europe. Champagne made in Champagne is called Champagne, but Champagne made in other areas is called Sparkling Wine example Korbell

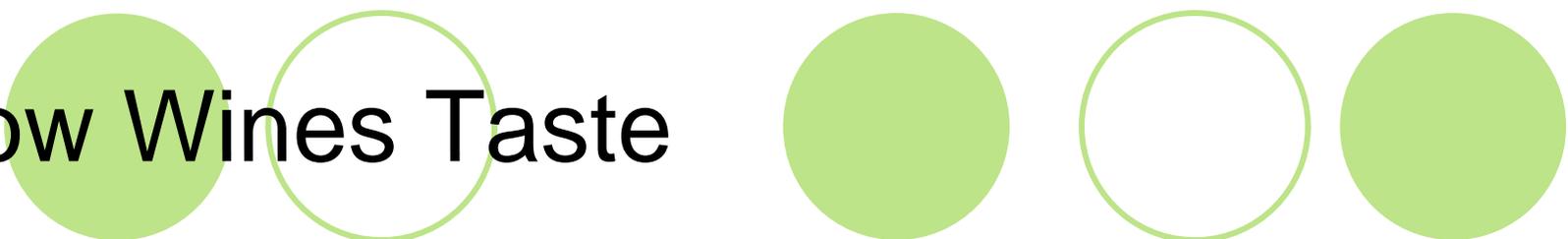
# How Wines Taste



- BLUSH

- **White Zinfandel** – made from the Zinfandel grape varieties. It is a Zinfandel grape with out the skins. This wine was found on accident by the Sutter Home winery. Fresh and fruity. Light to medium bodied. Serve as a cocktail or compliment to lighter dishes.
- **Rose** – A Blend of a variety of grapes. Dry to semi-dry. Light to medium bodied. Compliments seafood and lighter dishes.

# How Wines Taste



- REDS

- **Pinot Noir** – the great red grape of Burgandy in France. It is difficult to grow, but yields incredible wines. Lightest bodied. Earth tones. Compliments salmon, pasta salads, lighter cuts of meat and oilier poultry. Fastest growing red grape varietal.
- **Cabernet** – is a classic Bordeaux variety, and is one of the most complex red wines in the world. Medium to full bodied Shows well with meats, pasta with red sauces, and heartier foods.
- **Merlot** – is a traditional blending grape from Bordeaux that has become a stand-out on its own. Medium to light bodied. Shows well with meats (especially lamb) and barbecued salmon.
- **Zinfandel** – Varies in body from light to heavy. Typically a bit spicy. Serve with pizza, pasta, and red meats.
- **Shiraz** – Also known as Syrah, is the classic red grape of France's Rhone region with a history that pre-dates the Roman era. Varies in body from light to heavy. Typically has a pepper finish to it. Serve with pizza, ribs, and red meat.
- **Petite Syrah** – This varietal is on its own, it is similar to syrah, can be a little more spicier than syrah. Serve with pizza, ribs, and red meat.

# Wine 101 Vocabulary



- **Aged** – A mature wine.
- **Aroma** – Smells in the wine that come from the grapes.
- **Balanced** – All components are in the right proportions.
- **Body** – The feel of the wine, its weight.
- **Bouquet** – Smells in the wine that come from production techniques and bottle age.
- **Buttery** – Usually in Chardonnays, flavors and aromas that come from Malolactic (secondary) fermentation.
- **Clean** – A well made wine with no “off” aroma or taste.
- **Complex** – Shows a variety of subtle scents and flavors.
- **Dry** – Not sweet.
- **Effervescent** – With bubbles, like sparkling wine.
- **Flabby** – Too soft, or flat, lacking acidity, without character.
- **Finish** – Length of time the wine’s feeling or flavor remains in your mouth.

# Wine 101 Vocabulary

- **Flinty** – Dry, clean, sharp, steely.
- **Flowery** – An appealing fragrance, almost flower like.
- **Grassy** – The smell of grass or newly-mown hay, especially in Fume Blanc.
- **Green** – Unripe, unbalanced acidity, raw taste.
- **Legs** – Streak of liquid sliding down the inside of your glass; the wine's consistency (think/thin).
- **Light** – Lacking in body, color or alcohol, but pleasant.
- **Lively** – Usually young, fruity wines with a bit of carbon dioxide or spritz.
- **Oaky** – Having oak flavors and aromas from aging in small oak barrels.
- **Tannin** – Extracts from the skins, seeds and stems of grapes or barrels that make a wine astringent; softens with age.
- **Tart** – Acidic; excess acid makes you pucker.
- **Thin** – Lacking in body and alcohol; watery.