

WINE and STYLE A GUIDE 2ND EDITION

WHEN STYLE IS SUBSTANCE:
Selecting the Wine
You Really Want to Drink

In this guide...

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Created by Roger C. Bohmrich, *Master of Wine*



IN THIS GUIDE, WINES ARE CLASSIFIED BY THEIR STYLE,
placing them in modules which share key taste
attributes. This new concept departs from the
standard approach of presenting wines by country,
region or grape variety. Instead, wines are categorized
by fundamental characteristics that truly matter, at the
table with food. Grape type is an important but
not exclusive element of the formula.

Criteria for Wine and Style Classification

- concentration, or the "extract" determining taste intensity
- weight, the degree of fullness in the mouth, partly due to alcohol
- **x** acidity, a critical component for food pairing
- > tannin, if any, an astringent taste (bitter to some people) in red wines that balances fatty foods
- **>** sweetness, if any, remaining from the grapes
- wood influences, if any, ranging from barely noticeable to marked (woody, coconut, vanilla, clove, cinnamon, etc.)

The classification of wine by style allows you to select a wine – even one you have never tasted – simply by choosing a Style Module and then refining your selection by consulting the Stylistic Comments. This innovative framework also makes it simple to match wine and food.

Consult the WINE and FOOD PAIRING GUIDE to find wine styles you will personally enjoy with different food preparations.



SPARKLING WINES Light to Medium Bodied, Dry (brut)

SPARKLING WINES ARE NOT JUST FOR NEW YEAR'S, WEDDINGS, AND OTHER CELEBRATIONS! THEY ARE THE IDEAL APERITIF AND CAN BE MARVELOUS PARTNERS TO MANY FOODS. NOTHING BRINGS OUT A SMILE AS MUCH AS THE SOUND OF A CHAMPAGNE CORK POPPING! PART OF THE TASTE IMPRESSION COMES FROM THE CARBON DIOXIDE, SO HERE IS A SIMPLE GUIDE TO THE PRESSURE OF SPARKLING WINES:

- Low pressure (<2.5 atmospheres) delicate bubbles that fade quickly
- Moderate pressure (3.5-4 atmospheres) bubbles that leave a "creamy" texture
- Full pressure (5-6 atmospheres) bubbles that can be tiny and delicate or large and aggressive depending on the type of sparkling wine

"Brut" is a widely used term for a sparkling wine that tastes completely dry. Brut Champagne is limited to 1.5 percent residual sugar, achieved by adding a dosage (sugar syrup). Champagne labeled Extra Brut and Zero Dosage contain little or no dosage, respectively. Extra Dry signifies Champagne that is off-dry (slightly sweet) and contains at most 2 percent residual sugar.

THE WINES IN THIS CHART ARE LISTED IN ASCENDING ORDER, FROM LIGHT AND DELICATE TO COMPLEX AND MORE MATURE (LONGER AGING BEFORE RELEASE).

Sparkling Wine Type (grape in italics)	Region & Country	Stylistic comments
Prosecco frizzante (low pressure) Prosecco spumante (full pressure)	Veneto – Italy	Very delicate, soft, neutral Ripe fruits, round, finer bubbles
Crémant (most are moderate pressure) (grapes depend on region)	Alsace, Loire, Burgundy, etc. – France	Clean, soft Best: more flavor interest
Cava (Xarel-lo, Parellada, Macabeo)	Penedes – Spain	From fine, subtle & very dry to fruity, round, coarse
Traditional (Champagne) method (usually Pinot Noir, Chardonnay; sometimes with Pinot Meunier, Pinot Blanc)	Lombardy – Italy California, Oregon, New Mexico – USA Marlborough – New Zealand Yarra Valley (Victoria), Tasmania – Australia	Vary from one-dimensional to Champagne-like in their character; usually Brut, occasionally soft (Extra Dry) Best: precision, finesse & balance
Champagne Brut non-vintage (Pinot Noir, Chardonnay, Pinot Meunier- blend varies by maker)	Champagne – France	Widely varying styles from light, creamy to full, powerful, toasty
Champagne Brut Blanc de Blancs (<i>Chardonnay</i>)	Champagne – France	Light, fine, focused, very dry Best: sublime, ethereal
Champagne Brut Vintage & Luxury Cuvées (Pinot Noir, Chardonnay)	Champagne – France	Can be multidimensional, concentrated, very dry; toasty, nutty with age



WHITE WINES Light to Medium Bodied Usually no oak influence, dry or off-dry

THIS CATEGORY INCLUDES TWO GROUPS:

- Fragrant or scented white wines described as "aromatic" that are made from grapes yielding pronounced, sometimes perfumed aromas
- Non-aromatic white wines that do have varying degrees of aroma, but are not as fragrant as the others

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	WINE TYPE (grape in italics)	Region & Country	Stylistic comments
	Fragrant or perfumed white wines		May be more or less aromatic, dry or off-dry
	Albariño/Alvarinho	Rías Baixas – Spain Costa Verde – Portugal	Delicately aromatic, yellow peach, dry but not sharp Best: nuanced, enticing
	Bordeaux blanc, Entre-Deux-Mers, Graves (principally Sauvignon Blanc, sometimes with Sémillon)	Bordeaux – France	Can have pronounced, grape-skin aromatics; fresh, dry
	Moschofilero	Peloponnese – Greece (Best: Mantinia)	Flowery, assertively dry, refreshing & distinctive
	Muscat	Various countries	Expression varies; perfumed, light/medium, moderate alcohol; off-dry
	Riesling QbA, Kabinett, Spätlese	Mosel, Rhine, Nahe – Germany	Aromatic; off-dry, "half-dry" (halbtrocken), dry (trocken); high/very high acidity; Best: ethereal, complex, racy
	Riesling	Washington – USA Finger Lakes – USA Marlborough, other regions – New Zealand	Aromatic, fruity; usually dry/off-dry in Germanic style; marked or moderate acidity Best: complex, balanced
	Riesling	Alsace – France (best: <i>grand cru</i> vineyards) Wachau, Kremstal, Kamptal – Austria	Alsace: spiced apple; fuller; dry/off-dry; Best: complex, long-lived, vary by site. Austria: focused, fresh, firm acidity Best: highly complex, fuller, long-lived
	Sancerre, Pouilly-Fumé, Quincy (Sauvignon Blanc)	Loire – France	Herbal-lime peel, moderately full; dry Best: complex; a few are oaked
	Sauvignon Blanc	Casablanca, Limarí – Chile	Piquant citrus or grassy; light, refreshing
	Sauvignon Blanc	Veneto, Friuli – Italy	More or less aromatic, sometimes pungent; dry
	Sauvignon Blanc	Western Cape, Stellenbosch – South Africa	More intense, nuanced, marked acidity; closer to Loire in style
	Torrontes	Cafayate (Salta), Mendoza – Argentina	Highly aromatic (Muscat-like), can be rich, ripe; usually finish dry
ŀ	Vermentino	Sardinia, Tuscany – Italy	Slightly aromatic; dry; Best: engaging, refreshing 5

WHITE WINES Light to Medium Bodied continued

Region & Country	Stylistic comments
	Range from neutral, light to fuller, more flavorful
Santorini, other regions – Greece	Reserved aroma, can be concentrated; marked acidity; a few are oaked
Chablis (Burgundy) – France	Cool, subtle, dry, medium weight Best: fuller, well balanced, lasting
Piedmont – Italy	Understated, dry yet round; mature quickly Best: substance, charm
Wachau, Kremstal, Kamptal – Austria	Focused, faintly peppery, firm acidity Best: concentrated, complex, long-lived
Mâconnais (Burgundy) – France	Ripe yellow fruits, round, soft; a few barrel-influenced; Viré-Clessé is richer, more honeyed
Loire – France	Light, relatively neutral; Best: <i>sur lie</i> (bottled unfiltered directly from lees or natural deposits); drink young
Umbria - Italy	Light, subtly nuanced, dry but not sharp; drink young
Alsace – France	Round, creamy, softly dry; easily liked by many palates
Veneto, Alto Adige, Friuli – Italy	Pleasantly soft, neutral Best: fleshier, fuller; drink young
California, Oregon – USA	Overtly fruity, fresh, expressive; drink young
Rueda (Duero Valley) – Spain	Herbal-citrus aromatics, refreshingly dry (great values)
Veneto – Italy	Soft, can be neutral; mature quickly Best: ripe, round, slightly honeyed
Tuscany – Italy	Nutty, dried yellow fruits; dry
Loire – France	Varying degrees of richness; can be off-dry Best: honey, quince, spice
	Santorini, other regions – Greece Chablis (Burgundy) – France Piedmont – Italy Wachau, Kremstal, Kamptal – Austria Mâconnais (Burgundy) – France Loire – France Umbria - Italy Alsace – France Veneto, Alto Adige, Friuli – Italy California, Oregon – USA Rueda (Duero Valley) – Spain Veneto – Italy Tuscany – Italy



DRY ROSÉS ARE THE SINGLE MOST OVERLOOKED CATEGORY OF WINE, LARGELY BECAUSE THEY DO NOT HAVE A SOPHISTICATED IMAGE. MANY PEOPLE DO NOT REALIZE WHAT THEY ARE MISSING! THERE ARE WONDERFUL, FLAVORFUL ROSÉS AROUND THE WORLD, AND THE ONES LISTED ARE HIGHLY RELIABLE EXAMPLES. CHAMPAGNE ROSÉ IS INCLUDED HERE BECAUSE IT BELONGS IN THIS GROUP FOR FOOD PAIRING PURPOSES, AS DO OTHER BRUT ROSÉ SPARKLERS.

WINE TYPE (grape in italics)	Region & Country	Stylistic comments
Agiorghitiko	Peloponnese – Greece	Pomegranate aroma, focused, assertively dry
Bandol (Mourvèdre)	Bandol (Provence) – France	Wild red fruits, nuanced, very firm Best: have character, flavor intensity
Champagne Brut Rosé (varies by maker, color usually obtained by adding Pinot Noir red wine)	Champagne – France	Vary widely in color hue & density; faint to more pronounced red berries; dry Best: delicate fruit, charm, finesse
Navarra (Garnacha)	Navarra – Spain	Red cherry fruit, medium weight, dry Best: charm & appeal (great values)
Provence (Cinsaut, Grenache, others)	Provence – France	Subtle red fruit; medium weight, soft Best: more intensity, dimension
Tavel, Lirac (Grenache, Cinsaut) Similar: Costières de Nîmes	Rhône – France	Red cherry-red currant; medium body, softly dry Best: complete, balanced





Heavier in weight, fuller and richer in taste, and often containing higher alcohol (13 percent or more), these white wines deserve their own category for food pairing rather than being lumped in with "light to medium bodied" sparkling, white, and rosé wines. Some examples can be noticeably oaky, and some are distinctly aromatic. Certain grape varieties appear in multiple categories as dictated by style.

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	WINE TYPE (grape in italics)	Region & Country	Stylistic comments
	Aromatic, scented white wines		Categorized here for their richness, power
	Condrieu (Viognier) Viognier	Northern Rhône – France California – USA	Perfumed, full, fat, lower acidity; can be "short" on palate Best: barrel-fermented, multidimensional, seductive
	Gewurztraminer	Alsace – France	Exotic, spicy, lychee-rose aroma; fat, low acidity Best: complex, balanced richness
	Riesling	Eden, Clare – Australia	Intense, sometimes pungent, oily-lime aroma; medium/full; higher alcohol, very high acidity; Best: complex, long-lived
	Sauvignon Blanc	Marlborough, other regions – New Zealand Leyda – Chile	Strongly scented, sometimes pungent; grapefruit, herbaceous; elevated alcohol & acidity Best: more restrained, complex Rich fruit, bracing acidity; rising star
	Less aromatic or non-aromatic white wines		May still possess impressive aromas due to sheer concentration
	Chablis Grand Cru (Chardonnay)	Chablis (Burgundy) – France	Full yet non-expressive when young; may have subtle oak; honey-mushroom with age
	Chardonnay	Mendocino, Sonoma Coast, Russian River (California) – USA	Ripe, intense fruit; degrees of bright acidity; new oak overlay Best: complex, well integrated
	Chardonnay	Santa Barbara, Monterey, Edna Valley (California) – USA	Ripe, tropical fruit aromas; creamy, oaky Best: rich fruit balanced by acidity
	Chardonnay	Sonoma, Napa (California) – USA	Ripe, dense, full; new oak prominent; can taste "hot" (alcoholic); Best: powerful, rich
	Chassagne-Montrachet, Puligny-Montrachet (Chardonnay)	Côte d'Or (Burgundy) – France	Complex, concentrated, generally firm, dry Best: premiers crus – multidimensional, can be cellared
	Châteauneuf-du-Pape (white) (blend varies: mainly Grenache blanc with	Southern Rhône – France	Ripe, fragrant, full bodied, low acidity, higher alcohol Best: profound, balanced

Bourboulenc, others)

WHITE WINES Full Bodied continued

WINE TYPE (grape in italics)	Region & Country	Stylistic comments
Less aromatic or non-aromatic white wines		May still possess impressive aromas due to sheer concentration
Corton-Charlemagne, Bâtard-Montrachet, Chevalier-Montrachet, other grands crus (Chardonnay)	Côte d'Or (Burgundy) – France	Vary by maker, site; rich, multidimensional, powerful & can benefit from bottle aging
Greco di Tufa, Falanghina	Campania – Italy	Range from ripe, subtle to richer, peach-inflected; round
Hermitage (white) (mainly Marsanne, a few with Roussanne)	Northern Rhône – France	Broad, large-scaled, very powerful; moderate acidity; elevated alcohol; barrel fermented Best: long-lived
Pessac-Léognan (Sauvignon Blanc/Semillon blend in varying proportions)	Graves (Bordeaux) – France	Yellow fruits, subtly herbal & oily; dry; new oak influence Best: complex, full bodied
Pinot Gris (formerly Tokay Pinot Gris)	Alsace – France	Rich, round, banana-smoke aroma; moderate acidity Best: rich, unctuous; can be off-dry
Pouilly-Fuissé Meursault (Chardonnay)	Mâconnais Côte d'Or (Burgundy) – France	Ripe, fleshy, generous; firm or soft. Varying from nutty, dry to rich, buttery Best: premiers crus.
Fortified dry white wines		Uniquely intense & assertive
Manzanilla (15% alcohol) Fino Sherry (15% alcohol) (Palomino) Serve chilled in small white wine glass	Sanlúcar de Barrameda, Jerez, Puerto de Santa María – Spain	Manzanilla: pale; flowery-blanched almond (if fresh); refreshing acidity Fino: dark yellow gold; nutty-sharp (volatile) bouquets; more weight; dry



RED WINES Light to Medium Bodied Enjoyable Young, some with Oak Influence

THESE REDS ENCOMPASS LIGHT AND MEDIUM WEIGHT EXAMPLES THAT ARE UNCOMPLICATED, EASY TO DRINK AND OFTEN GOOD VALUES. SOME ARE NOT MATURED IN OAK AT ALL, AND OTHERS MAY HAVE SUBTLE WOOD ENHANCEMENT (ALTHOUGH RARELY NEW OAK). THEY ARE PARTICULARLY FLEXIBLE WITH FOOD, CLOSER TO LIGHT, MEDIUM BODIED WHITE WINES THAN FULL-BODIED REDS. CERTAIN GRAPE VARIETIES APPEAR IN MULTIPLE CATEGORIES AS DICTATED BY STYLE.

WINE TYPE (grape in italics)	Region & Country	STYLISTIC COMMENTS
Barbera d'Asti	Asti (Piedmont) – Italy	Light color & body; focused; fresh, dry frame; Best: elegant
Bardolino (Corvina, Molinara, others)	Veneto – Italy	Light, simple; drink young
Beaujolais, Beaujolais- Villages (Gamay)	Beaujolais – France	Pale, fruity, light, soft; drink young
Beaujolais crus: 10 appellations including Brouilly, Fleurie, Morgon, etc (Gamay)	Beaujolais – France	Brouilly, Regnié, Fleurie, St. Amour: fragrant, fine, delicate Morgon, Juliénas, Moulin à Vent: more depth, substance, longevity
Bordeaux (red, basic) (mainly Merlot with Cabernets)	Bordeaux – France	Cool, supple, balanced Best: more depth, substance
Bourgogne (red) (Pinot Noir)	Burgundy – France	Aromatic, red berries, fresh, dry Best: nuanced, more substance
Carmenere	Various regions – Chile	Ripe, balanced by touch of firmness; Best: more substance
Chianti (basic) (Sangiovese mainly, others)	Tuscany – Italy	Red cherries, lighter weight, dry
Côtes du Rhône (mainly Grenache, others)	Southern Rhône – France	Soft, warm, round
Dolcetto	Dogliani, Alba (Piedmont) – Italy	Fresh, black fruits & licorice; dry Best: more concentration, dimension, longevity
Grenache Garnacha	Southeastern Australia Calatayud, others – Spain	Ripe red fruits, soft Similar, firmer, more depth if old vines (can be great value)
Merlot (basic, generally below \$12 per bottle)	California – USA Southeastern Australia Vin de Pays d'Oc – France IGT – Italy Maule, others – Chile	Degrees of soft, ripe red fruits; simple & accessible; Californian & Australian examples can be oak flavored, have slight sweetness

RED WINES Light to Medium Bodied continued

WINE TYPE (grape in italics)	REGION & COUNTRY	Stylistic comments
Primitivo Salice Salentino (Negroamaro, others)	Puglia – Italy	Both variable: ripe, fresher or spicy dark fruits, prune; woody, warm, soft
Rioja joven (no oak aging) (Tempranillo, Garnacha)	Rioja – Spain	Ripe red fruits, fresh, simple; drink young
Syrah/Shiraz (basic, generally below \$10 per bottle)	Vin de Pays d'Oc – France Southeastern Australia	Ripe dark red fruits, soft. Ripe, fleshy, vanilla & coconut (oaky); can have slight sweetness.





These reds are of medium body or weight and have been matured for varying periods in oak barrels. Some of the barrels may be new, imparting more evident woody flavors like spices (clove, cinnamon), vanilla or smoky notes to the wine. Certain grape varieties and denominations appear in multiple categories as dictated by style,

WINE TYPE (grape in italics)	Region & Country	Stylistic comments
Bandol (mainly Mourvèdre)	Provence – France	Firm to ripe, wild black fruits; inky-herbal; may need aging to soften
Barbera d'Alba	Piedmont – Italy	Dark red fruits, firm & dry; best: fuller, more powerful, some with new oak
Bourgueil, Chinon (Cabernet Franc)	Touraine (Loire) – France	Dark red fruits, restrained, sometimes "earthy" Best: pure, fleshier
Cabernet Sauvignon, Merlot & blends (Premium, usually less than \$20)	Sonoma, others (California) – USA Maipo – Chile	Ripe red fruits, fleshy, warm, softer finish. May have tarry-herbal notes.
Chianti Classico (all or mainly Sangiovese) Vino Nobile di Montepulciano (Sangiovese, others) Morellino di Scansano Rosso di Montalcino (Sangiovese)	Tuscany – Italy	Chianti Classico: ripe or sour cherry; dry; medium richness Vino Nobile: usually more body Morellino: rounder, riper, more generous fruit Rosso: fresh, firm, can show wood influence (often good value)
Coteaux du Languedoc (Grenache, Syrah, others)	Languedoc – France	Similar to Southern Rhône with notes of wild fruits & flora Best: ripe, deep (can be good values)
Côtes du Rhône-Villages, Rasteau, Séguret, etc. (mainly Grenache with Syrah, others)	Southern Rhône – France	Ripe red fruits, can be textured; usually soft Best: ample, mouth-filling (great values)
Crozes-Hermitage, St. Joseph (Syrah)	Northern Rhône – France	Black currant, ink, fresh & dry Best: richer, improve with cellaring
Malbec	Mendoza – Argentina	Dense, ripe blackberry-plum; some are tougher, tannic, oaky
Médoc/ Haut Médoc cru bourgeois (Cabernet Sauvignon, Merlot, others)	Bordeaux – France	Red & black fruits, supple or drier, astringent when young Best: concentrated, firmly structured, better after cellaring

RED WINES Medium Weight continued

WINE TYPE (grape in italics)	REGION & COUNTRY	Stylistic comments
Montepulciano d'Abruzzo	Abruzzi – Italy	Range of weights, quality; can have rich fruit & dry finish
Nemea (Agiorghitiko)	Peleponnese – Greece	Warm, spicy red fruits, balanced Best: more intensity, wood aging
Nero d'Avola	Sicily – Italy	Variable in style; licorice, black cherry, warm; some have new oak
Pinot Noir	Willamette (Oregon) – USA Sonoma Coast, Carneros (California) – USA Martinborough, Central Otago – New Zealand	Pronounced fruity red berry aromatics; moderate or higher acidity; new oak usually present Best: balanced, integrated, more nuance & finesse
Rioja Crianza or Reserva (mainly Tempranillo)	Rioja – Spain	Fine red fruit fragrance, usually with vanilla overlay (American oak); modern examples are richer in fruit
Savigny-lès-Beaune, Chorey-lès-Beaune, Volnay, Côte de Beaune-Villages, others (Pinot Noir)	Côte de Beaune (Burgundy) – France	Red raspberry/currant aroma, fresh, dry Best: more substance, complexity
Shiraz	Victoria – Australia	Dark, ripe black fruits but restrained, reserved with firm acidity
St. Emilion, Fronsac (Merlot, Cabernet Franc)	Bordeaux - France	Vary in weight, intensity; red fruit-tea leaf aroma; dry
Valpolicella ripasso (Corvina, Corvinone, Rondinella, others)	Veneto – Italy	Rich dark fruits, can have raisined note; dry Best: full bodied, flavorful



This is the "A" league: the majority of the world's most admired and collected red wines. The stylistic comments assume that you are serving a young, not cellared, vintage. They tend to be concentrated (more extract and intensity) and have almost always been aged in small oak barrels. Often a proportion of new oak (from one-fourth to three quarters, or more) has left its mark as spice, smoke, vanilla and other accents. The alcohol content of these wines is generally 13% to 14%, and sometimes more. Because of their flavor intensity, they are not necessarily the style that you will prefer with many foods, as they can be too dominating.

WINE TYPE (grape in italics)	Region & Country	Stylistic comments
Aglianico del Vulture	Basilicata – Italy	Super-concentrated, often highly tannic, rough when young; Best: balanced power, need bottle age
Amarone della Valpolicella (Corvina, Corvinone, Rondinella, Molinara, others)	Veneto – Italy	Dried black cherry-boysenberry jam, sometimes with volatile note; potent, high alcohol Best: mouth-filling yet controlled
Barolo & Barbaresco (Nebbiolo)	Piedmont – Italy	Vary by maker, commune, site Barolo: denser, more powerful; black fruits, potpourri notes Barbaresco: often pale color, very refined, expressive, complex Best: riservas - exquisite, intense aromas, finesse & length
Brunello di Montalcino (Brunello = Sangiovese)	Tuscany – Italy	Concentrated, firmly defined with acidity & tannin when young; vary from dense, rich, reserved to more expressive Best: riservas – multidimensional, powerful, intense, long-lived
Cabernet Sauvignon, Bordeaux blends/Meritage (ultra premium, generally starting at \$30 and often much more)	Napa Valley (California) – USA Stellenbosch – South Africa Coonawarra, Margaret River – Australia Mendoza – Argentina	Dark, dense, degrees of ripeness; varying levels of tannin when young Napa: may have high alcohol & heavy dose of new oak, leaving 'sweet' impression. Coonawarra, Margaret River; ripe yet well balanced; may resemble Bordeaux (Médoc) reds
Châteauneuf-du-Pape (mainly Grenache with Syrah, Mourvèdre, others)	Southern Rhône – France	Ripe red cherry to kirsch liqueur; full, warm, powerful, low acidity; can be tannic when young Best: profound, imposing, mouth-coating
Chianti Classico Riserva (usually all Sangiovese) and Super Tuscans based on Sangiovese	Tuscany – Italy	Spicy, complex, muted wood influence; may be tightly framed by acidity & tannin when young Best: intense, long-lived

RED WINES Concentrated, Full Bodied continued

WINE TYPE (grape in italics)	REGION & COUNTRY	Stylistic comments
Cornas, Côte Rôtie, Hermitage (red) (Syrah - Côte Rôtie may have 3-6% Viognier)	Northern Rhône – France	Cornas: black currant, firm acidity; 'old style' can be tough Côte Rôtie : usually flowery, complex, long Hermitage: dense, powerful, cassis-inky when young; ages superbly
Corton (red), Clos St. Denis, Clos de la Roche, Charmes- Chambertin, Chambertin, Romanée St. Vivant, La Romanée, Musigny, other grands crus (<i>Pinot Noir</i>)	Côte d'Or (Burgundy) – France	Vary by maker, site; range from perfumed to very reserved when young; concentrated, usually rich with integrated new oak; demand bottle aging to show best
« GSM » (Grenache, Shiraz, Mourvèdre)	South Australia – Australia	Deep, rich, ripe, powerful Best: deep, more nuanced
Margaux, St. Julien, Pauillac, St. Estèphe, Pessac-Léognan crus classés (classified growths) (Blends of Cabernet Sauvignon, Merlot, Cabernet Franc, others)	Bordeaux – France	Vary in style by appellation & château: medium weight, fragrant to concentrated, tannic when young; balanced, integrated new oak; best: multidimensional, very long-lived; 'blue chips' of wine auction market
Pinot Noir	Sta. Rita Hills, Santa Lucia Highlands, Russian River (California) – USA	Dense, rich, ripe red fruits & berries; can be "hot" (alcoholic), oaky Best: voluptuous, opulent
Pomerol, St. Emilion Grands Crus Classés (mainly Merlot, some with Cabernet Franc and/or Cabernet Sauvignon in St. Emilion)	Bordeaux – France	Pomerol: ripe, 'sweet' red plum, supple; best: rich, sensual St. Emilion GCC: leafy-red fruit aromas, degrees of firmness; can be flamboyantly rich, alcoholic in recent hot vintages
Pommard, Nuits St. Georges, Chambolle-Musigny, Morey St. Denis, Vosne-Romanée, Gevrey-Chambertin, others (Pinot Noir)	Côte d'Or (Burgundy) – France	Vary by maker, commune, site; range from aromatic red fruits, berries to darker fruits; can be concentrated, tannic & firm depending on vintage & age Best: <i>premiers crus</i> – varied personalities
Priorat, Montsant (variable: Tempranillo, Garnacha, Carineña, Cabernet Sauvignon, others)	Catalonia – Spain	Many personalities depending on blend; usually dark, ripe, rich with new American/French oak overlay Best: voluptuous, explosive, heady
Ribera del Duero (Tinto Fino = Tempranillo)	Duero – Spain	Ripe, dark red fruits; can be generous, expressive with new oak

RED WINES Concentrated, Full Bodied continued

WINE TYPE (grape in italics)	REGION & COUNTRY	Stylistic comments
Rioja Gran Reserva (mainly Tempranillo with Garnacha, others)	Rioja – Spain	Fragrant, pronounced vanilla of extended barrel aging (American oak); warm, silky; best: perfumed, fine, very long on palate
Shiraz/Syrah (premium & ultra premium, generally starting at \$20 per bottle)	South Australia, New South Wales, Western Australia – Australia Santa Barbara (California) – USA	Barossa, McLaren Vale, Clare: opaque, ripe, black cherry jam; Barossa can be ultra-rich, alcoholic, strongly marked by American oak Hunter, Orange: spicy, leathery, warm or dark, ripe, richly fruity Margaret River, Great Southern: concentrated yet 'cooler,' firmer Santa Ynez: potent dark fruits; overlay of new French oak
Zinfandel	Sonoma, Napa, Amador, San Luis Obispo (California) – USA	Ripe cranberry to black cherry fruit; warm to 'hot' (alcoholic – 15%); some leave sweet aftertaste, others are drier, more restrained





THESE DESSERT WINES ARE PRODUCED PRIMARILY BY ALLOWING THE GRAPES TO REMAIN ON THE VINE WEEKS OR EVEN MONTHS AFTER THE NORMAL HARVEST. GRAPES FOR MANY OF THE STYLES LISTED (SÉLECTION DE GRAINS NOBLES, SAUTERNES, TROCKENBEERENAUSLESE AND OTHERS) ARE SHRIVELED AND DEHYDRATED BY "NOBLE ROT" (BOTRYTIS CINEREA), CONCENTRATING THE SUGARS AND ALSO BRINGING ABOUT OTHER CHEMICAL CHANGES. WHILE ALL THESE WINES ARE VERY SWEET, MANY ARE DELICATE AND EASILY OVERWHELMED BY COMMON DESSERTS (ESPECIALLY CHOCOLATE).

WINE TYPE (grape in italics)	Region & Country	Stylistic comments	
Sparkling Sweet Wines		Belong in this style group for food affinities	
Asti Spumante (full pressure) (Muscat)	Piedmont – Italy	Mainly simple, sweet & strongly aromatic; often coarse bubbles	
Moscato d'Asti frizzante (low pressure, low alcohol- 5.5%)	Piedmont - Italy	Highly aromatic (grapey), sweet, faint bubbles Best: charming	
Still (non-sparkling) Sweet Wines			
Bonnezeaux, Coteaux du Layon, Vouvray moelleux (Chenin Blanc)	Anjou, Touraine (Loire) – France	Degrees of richness, opulence vary; can have honey, peach, apricot, quince; broad, softer than other late harvest	
Riesling Beerenauslese, Trockenbeerenauslese	Mosel, Rhine, Nahe – Germany	Intense, complex, penetrating aroma of apple, spice, dried apple, apricot; razor-sharp acidity; extraordinary, immortal	
Riesling Eiswein/Ice Wine	Mosel, Rhine – Germany Niagara (Ontario) – Canada	Made from grapes frozen on vine; intensely sweet, flowery, crystalline purity	
Riesling, Gewurztraminer, Pinot Gris Sélection de Grains Nobles	Alsace – France	All from "nobly rotten" berries, vary by variety; apparent acidity less with Gewurztraminer, Pinot Gris	
Sauternes, Barsac (Semillon, Sauvignon Blanc)	Bordeaux – France	Always sweet, degree of 'noble rot' varies by vintage; apricot, orange peel, candied lemon, spice	
Semillon Noble Late Harvest	Barossa – Australia	Deeply colored; apricot, yellow peach, oily-lanolin tone (great values)	
Tokaji 4, 5 or 6 puttonyos (Harslevelu, Furmint, others)	Tokaji – Hungary	Extra sweetness, complexity achieved by adding tubs of grape paste (<i>puttonyos</i>); intense sweetness, rapier-like acidity; dried apricot, orange peel	
Vin Santo (Trebbiano, Malvasia)	Tuscany – Italy	Can vary in sweetness; usually nutty, orange peel; woody & sharp (volatile) bouquet	29



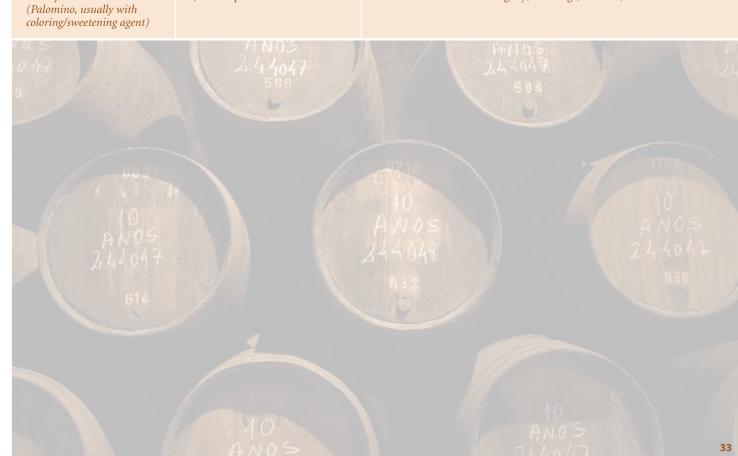
FORTIFIED WINES COME IN MANY COLORS AND TASTES. THEY CAN BE DELICIOUS TO DRINK ON THEIR OWN AND COMBINE MAGICALLY WITH SWEET DESSERTS. A SMALL AMOUNT CAN TRANSFORM A SAUCE, TURNING THE ORDINARY DISH INTO SOMETHING EXTRAORDINARY. THESE FORTIFIED WINES ARE DIVIDED INTO THREE GROUPS THAT SERVE AS A QUICK GUIDE TO THEIR ESSENTIAL TASTES:

- **A** − "fruit" wines that taste of ripe grapes & fruits
- **B** nutty, spicy wines with bouquets created by contact with air & lengthy barrel aging (the rancio style)
- **C** − wines with the concentrated richness of raisins & other dried fruits

WINE TYPE (grape in italics)	Region & Country	Stylistic comments
Banyuls, Maury – rancio style (Grenache)	Roussillon – France	${f B}$ — Pale brown-tawny; nutty-rich bouquet; very sweet, rich
Banyuls, Maury – Vintage style (Grenache)	Roussillon – France	A – Dark red; liqueur-like ripe, black cherry-plum fruitiness; full, sweet, powerful
Commandaria (Mavro, Xynisteri)	Cyprus	B & C – Dark brown, caramel, spice
Liqueur Muscat (Muscat) Liqueur Tokay (Muscadelle)	Rutherglen (Victoria) – Australia	B – Ultra-rich, perfumed toffee bouquet; thick, almost syrupy; can be extraordinary (great values)
Madeira (Verdelho, Bual, Malmsey)	Madeira – Portugal	B – Range from green-tinged, pale, more subtle, finely calibrated to dense mahogany, ultra-rich; always have penetrating bouquets & razor-sharp acidity
Mavrodaphne (Mavrodaphne, Korinthiaki)	Pátras – Greece	B & C – Light brown, medium weight, smooth, understated
Muscat de Beaumes-de- Venise, Muscat de Rivesaltes, Moscato di Pantelleria, Muscat of Sámos, Pátras (all vins doux naturels or 'naturally sweet fortified wines')	Rhône, Roussillon – France Pantelleria – Italy Sámos, Pátras – Greece	A – Light yellow-gold; perfumed aromas of fresh Muscat grapes, orange, flowers; sweet, rich Best: acidity balances the sugar
Port – Bottled aged: Vintage, Single Quinta (estate) Wood aged: Late Bottled Vintage (Touriga Nacional, Touriga Franca, Tinta Roriz, others)	Douro – Portugal	A – Vintage/Single Quinta: blackish red to opaque when young; powerful fruit aromas; can be aggressive, tannic, marked by fortifying spirit until 10 years old LBV: more barrel influence, usually ready on release ('Traditional' style will improve with bottle age)

FORTIFIED SWEET WINES continued

WINE TYPE (grape in italics)	REGION & COUNTRY	STYLISTIC COMMENTS
Port – Tawny, Colheita (Tawny with a vintage) (grapes as previous Port listing on page 30) (Shiraz, Grenache, Tinta Barroca, others)	Douro – Portugal Barossa – Australia	B – Pale tawny-red; roasted nut-spice bouquet, more pronounced with older Tawnies; fine, potentially very long & complex on palate Appear sweeter, more opulent than Portuguese Tawnies
« PX », Montilla, Malaga (Pedro Ximenez)	Jerez, Montilla, Malaga – Spain	B & C − Opaque dark brown ; heavy, viscous; fig jam
Sherry – Cream (Palomino, usually with coloring/sweetening agent)	Jerez – Spain	B & C – Dark mahogany; dried figs, caramel, thick texture





ROGER HAS ENJOYED A LONG CAREER IN THE WINE TRADE. Currently, he is managing partner of Millesima USA, a retail entity affiliated with Europe's leading fine wine mail order company. For many years, he was a senior executive with a well-known importer, managing an extensive portfolio from France, Italy, Spain, Argentina and other countries. He traveled regularly abroad to visit wineries and taste the new vintage from barrel. In 1993, he was one of the first Americans – now numbering about two dozen – to acquire the prestigious Master of Wine® title ("MW"), and he served as founding president of the Institute of Masters of Wine (No. America). Roger is a passionate home chef who takes the same inquisitive, global approach to cuisine as he does to wine.

When Style Is Substance: Pairing Wine with Food

In my experience there is no food-and-wine match that is guaranteed to please—or

displease—everyone, the of or have probably experienced probes continuous or necession where the wine reports or an extension where the wine become one with the dish has there are individual or at least or sourced, experiences. Notage we devoke the claiming after the relationship of state state or conveyantly and thus where the continuous of the continuous of the continuous probable and thus where the continuous continuous probable and thus where the continuous continuous probable and the state of the continuous probable and the

Unreliable Variety

Most Americans are nine as a bearings blothed with the some of a gapse variety such as Galerine Sanageous or hundgenes Blanc. This constraint fundamentally with some traditional flavor, that constraint fundamentally with some traditional favorpean wines that are unused after the place they accegious, for example, Chables, Binja, or Barola.

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There is a second and more consequential strains that varient dueling is not always a refishle way to make a promotest wine per such active has more probleerfune, varients. For instance, Calerine housepose it was Major, Chile, has a different flower pusible conducted in Calerine from Consequence, Associate, the Soviet nose has Calerine from Consequence, Sovietie, the Soviet nose has of spediant englist and connectuation of Etom, possible with tony more, while the latter can be much dealer, drawer, in his fracted, and tensis when young, with black narrous and black older screens. Chardening flows Chaldes France, is typically orderly and dealer and lossed and like the right Chardenines with stephoal feater from Nation Review. Collinguis.

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Style Categories

If our aire is no orbits wissue to pair with fored, it would be fat store budgled to categorise wissue by spic foot, with graps earlier on impactant but not exclusive element of the formula. To arthree this new promisipus, we need to characterise wissen by dispersional startfusies, boundles.

- concentration, the "entrot" determining tests interesty weight, the degree of follows in the mouth, partly due
- to alcohol

 acidity, a critical component for food paining

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 people) in red vines that fullances famy foods
- phosphy in near some that national staty monty operations, if any community from the gropes is wood in fluences of any company from bandy noncoable to marked (monty content, readile, clove, community, and coast.)



Regar Submersh, MM, is managing partner of Nellecting USA LEC. a free core real center require the was tree of the figs. American to place the American of Place (USA) expressions, and the way beautiful president of the least and Place to Mine (New America).

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As seen in *Sante Magazine* for Restaurant Professionals, March '09

