



## WINE GRAPE & FRUIT VARIETIES

**ACAI** (pronounced ah - SIGH -ee): Famed fruit of the Amazon. The wine captures the tropical floral nuances of blueberry, raspberry and pomegranate enveloped by aromas of almond and vanilla.

**ALBARINO** (Ahl-ba-REE-n'yo): Expressive aromas of citrus and stone fruits tied to a spine of vibrant acidity are common, making Albariño a wine that pairs wonderfully with seafood, especially shellfish. An ethereal saline quality is often described in young Albariños. Albariño represents one of a growing segment of good value wines from Spain, is frequently a fresh and crisp choice.

**ALICANTE BOUSCHET** (Ah-lee-KAHNT Boo-SHAY) - Red-wine grape of Southern France and California's Central Valley, usually used in hearty jug wines. It is a cross of Petit Bouschet and Grenache. Its deep color makes it useful for blending with light red wine. The wines produced by the grape alone typically aren't of the highest quality and tend to be flabby, lacking character and complexity.

**AGLIANICO** (ah-LYAH-nee-koh): Along with Sangiovese and Nebbiolo, Aglianico is considered one of Italy's three noble grape varieties. The best expressions of the grape come from Campania's Taurasi DOCG and Basilicata's Aglianico del Vulture DOC. The former are often referred to as the "Barolo of the South." The wines themselves are extremely high in both tannins and acidity. Often closed in youth, with time, Aglianico develops rich game, earth and dark fruit qualities. Elegant, balanced and well-structured with floral, dark fruit, leather and spice flavors.

**AMARONE** (Ah-ma-ROE-nay) is made in the Valpolicella district of Italy with the same grapes used to make Valpolicella. Corvina, Rondinella and Molinara are the primary grapes and when blended together they produce a nice, medium-bodied red in the \$12-18 range, which is Valpolicella. But when the grapes are harvested a bit early and then left to dry in boxes or on mats for four months before fermentation, something unique happens. Over the drying period, the grapes lose about 30% of their water weight and the result is an intensity that would not be present with a traditional fermentation. Amarone is finished dry, but as the grapes pick up a raisiny quality and are high in alcohol, there is the impression of sweetness. The final result is a very ripe, raisiny, big-bodied wine with very little acid. Alcohol content easily surpasses 15% and the resulting wine is rarely released until five years after the vintage.

**ARAK** (or **ARAO**): is a highly alcoholic spirit from the anis drinks family. It is a clear, colorless, unsweetened anise-flavored, traditional distilled drink or apéritif of Middle Eastern countries. Arak is typically made from grapes, though dates, sugar, plums, figs, and molasses can be used depending on the region where it is made.

**ARANDELL**: Wines produced from Arandell are described as densely colored, have light to moderate tannins and exhibit notes of dark berry fruit (blueberry, dark cherry), tobacco and hints of black pepper or cedar on the finish.

**AROMELLA**: A cross between Traminette and Ravat. Wines produced from Aromella are described as aromatic and characterized by notes of pineapple, honeysuckle, citrus peel and floral Muscat character.

**AUORE**: A 19th century French hybrid created by Albert Seibel and named after the Roman goddess of dawn. At one time, Aurore was the most widely planted non-labrusca grape in New York State. In recent years, its acreage has been in constant decline, as producers have replaced it with other French/American hybrids and *Vitis vinifera* varieties. Aurore is used for a range of white wine styles including dry, off-dry and sparkling. Often used to blend with labrusca.

**AUXERROIS** (oh-zher-WAH or awk-sehr-WAH): Auxerrois' tendency towards low acidity makes it suitable to cooler climates. A descendant of a Pinot Noir and a Gouais Blanc cross, it is relegated to the higher Haut-Rhin vineyards in Alsace, where it is most often blended into that region's bulk wine, 'Edelzwicker'. Wine made from Auxerrois tends to be dry, with a musky aroma and some floral and citrus character.

**BACO NOIR:** A French-American hybrid developed by French hybridizer Maurice Baco by crossing FOLLE BLANCHE with a native American vine. Baco Noir is grown in the eastern United States, primarily in the Great Lakes Region. It produces red wines that range from light, fruity styles that are reminiscent of Gamay Beaujolais to slightly heavier versions that are more suggestive of light Bordeaux-style wines. Look for aromas and flavors of red fruits, cedar and wildflowers as well as toasty oak.

**BACCHUS:** A white wine grape that is a very successful cross of Müller-Thurgau and a Sylvaner-Riesling hybrid. Bacchus generally produces wines with good body, character, and aroma but low acidity. The best ones show Muscat-like attributes. Most Bacchus wines are blended with Müller-Thurgau and go into lower-quality Liebfraumilch.

**BARBERA:** One of the most important Italian grapes, the Barbera produces half of all the red wine found in northern Italy. Barbera is productive and grows very well in warm to hot climates. Known for its low tannins and high acidity (hard to achieve in hotter climates) the Barbera can range from light and tart to hearty and robust, factors which are determined by the age of the vines and the amount of oak aging. Flavors and aromas of cherries, plums, red currants and raspberries are common.

**BIANCA:** New cold climate and disease resistant cross-variety. A genetic profile has proved that it is a V.vinifera Bouvier x Eger 2 cross variety developed in Hungary and suitable for white wine production. Claimed to have Chardonnay-Sauvignon Blanc wine character.

**BLACKCURRANT:** The fruit can be eaten raw, but its strong, tart flavor requires sweetening to be palatable. The fruit is the basis for crème de cassis. Blackcurrant aromas can be perceived in sulfur compounds in wine that are often considered faults. These volatile sulfur compounds can be pleasant at lower levels (tropical fruit, gooseberry, blackcurrant) but awful at high levels (cat's pee, burnt rubber, rotten cabbage)

**BLACK MUSCAT:** (see Muscat below)

**BLANC DU BOIS:** White-wine producer cultivar with Muscat-like flavor released (1987) for use in Florida where it has had medal winning success for vaguely Riesling-like varietal still wine and sparkling wine blends.

**BLAUFRÄNKISCH (blouw-FRANN-keesh):** (German for blue "Frankish" aka Lemberger) is a dark-skinned variety of grape used for red wine. A late-ripening variety which gives red wines that are typically rich in tannin and may exhibit a pronounced spicy, masculine character.

**BRIANNA:** This grape has good vigor. Brianna makes a nice semi-sweet table wine with a honey-apricot-peach taste and can be made into a semi-sweet white wine with pronounced pineapple nose and flavor when fully ripe. A fruity nose.

**BONARDA (baw-NAHRR-dah)** in South America may in fact be the Charbono of California. It would come as surprise to many, that Bonarda is the most widely planted varietal in Argentina, where it is highly regarded for its ability to produce dark, spicy, and juicy red wines.

**BRUNELLO DI MONTALCINO (broo-NEHL-oh)** made its appearance in the middle of the 19 C, prepared by Clement Santi from a selection of **Sangiovese Grosso grapes**, the larger-berried clone of the **Sangiovese** variety. It became famous as one of the most highly-rated Italian premium quality wines. Over the years Brunello di Montalcino has acquired greater fragrance, a more velvety flavor, a greater harmony and a delicately and intense bouquet. Today this dry wine is one of the best and most expensive Italian reds. It's a strong, structured and tannic wine and it has got a very long life

**CABERNET FRANC:** A widely grown and productive varietal related to the Cabernet Sauvignon. Cabernet Franc's origins stem from France where it flourishes in both Bordeaux and the Loire Valley. An early ripening varietal, Cabernet Franc is known for making medium-bodied, tannic wines that have flavors of red fruits, purple flowers, green herbs and a distinct aroma of pencil shavings.

**CABERNET SAUVIGNON (French: [ka.bɛʁ.ne so.vi.ɲɔ̃])** is one of the world's most widely recognized red wine grape varieties. It is grown in nearly every major wine producing country among a diverse spectrum of climates. Cabernet Sauvignon became internationally recognized through its prominence in Bordeaux wines where it is often blended with Merlot and Cabernet Franc. Despite its prominence in the industry, the grape is a relatively new variety, the product of a chance crossing between Cabernet franc and Sauvignon blanc during the 17th century in southwestern France. In many aspects, Cabernet Sauvignon can reflect the desires and personality of the winemaker while still presenting familiar flavors that express the typical character of the variety. The most pronounced effects are from the use of oak during production. The style of Cabernet Sauvignon is strongly influenced by the ripeness of the grapes at harvest. When more on the unripe side, the grapes are high in pyrazines and will exhibit pronounced green bell peppers and

vegetal flavors. When harvested overripe the wines can taste jammy and may have aromas of stewed black currants. Some winemakers choose to harvest their grapes at different ripeness levels in order to incorporate these different elements and potentially add some layer of complexity to the wine. When Cabernet Sauvignon is young, the wines typically exhibit strong fruit flavors of black cherries and plum. The aroma of black currants is one of the most distinctive and characteristic element of Cabernet Sauvignon that is present in virtually every style of the wine across the globe. Styles from various regions and producers may also have aromas of eucalyptus, mint and tobacco. As the wines age they can sometimes develop aromas associated with cedar, cigar boxes and pencil shavings. In general New World examples have more pronounced fruity notes while Old World wines can be more austere with heightened earthy notes.

**CABERNET SEVERNYYI:** (aka: SEVERNYYI) Crossing between Galan & v. Amurensis created in Russia and used extensively in Eastern Europe and Canada for its great cold resistance. Intense dark, black color, medium-bodied, fruity flavors of wild raspberry and elderberries. Creates red wine with excellent color and fragrant, heavy aroma recommended for blending with lighter wines.

**CANNONAU:** The origins of the Cannonau grape are unknown. The general belief is that it appeared on the Italian island of Sardinia in the 14th century, brought from Spain, during a period of Spanish domination of the island, and that it is either the Canonazo grape of Seville or the Granaxa grape of Aragon. There is also a belief (also unsubstantiated) that the Cannonau grape is actually Grenache! The resulting wine is ruby red, with a vinous aroma, warm and balanced and with flavors that range from dry to slightly sweet.

**CARIGNANE:** [kah-ree-NYAHN] With its high yields, Carignane produces more red wine than any other grape variety-most of it very ordinary. The most widely-planted red wine grape in France is Carignan (sometimes spelled *Carignane* in the US, a.k.a. *Carignano* in Italy, *Mazeulo* in the Rioja or *Cariñena* in the rest of Spain). Carignan mostly produces wines that have deep purple color, acidity, and tannin, without displaying much distinct flavor or personality and with very little unique appeal. At its best, it produces wines that are fruity and spicy.

**CARLOS:** A muscadine cultivar. One of the best bronze muscadines for winemaking. (See Muscadine)

**CARMENÈRE** (kahr-mhen-NEHR): Carmènère wine has a deep red color and aromas found in red fruits, spices and berries. The tannins are gentler and softer than those in Cabernet Sauvignon and it is a medium body wine. Although mostly used as a blending grape, wineries do bottle a pure varietal Carmènère which, when produced from grapes at optimal ripeness, imparts a cherry-like, fruity flavor with smoky, spicy and earthy notes and a deep crimson color. Its taste might also be reminiscent of dark chocolate, tobacco, and leather. The wine is best to drink while it is young

**CASTEL:** Castel is a little known French-American hybrid variety, cold hardy to at least -20 F and very disease resistant. Castel has large clusters with small berries, somewhat similar to Frontenac in appearance. This wine is dominated by a cherry-tobacco aroma, with hints of plum and raspberry.

**CATAWBA:** A native American - ("vitis labrusca") - grape used to produce sweet white, red and rose' wines distinguished by a so-called "foxy" component- a unique aroma/flavor profile variously described as wild and musky. It is generally used to create sweet wines and its high acid content is favorable to sparkling wine production. Commonly grown in the Eastern U.S. and Canada. It is also quite popular when made into an ultra-sweet "ice-wine."

**CAYUGA (WHITE):** A hybrid cross between the Riesling and Seyval Blanc grapes. The Cayuga White Grape makes a soft, light fruity, crisp semi-dry (or dry) wine that is extremely palatable. Often subtle flavors of apricot, melons, or peach can embody the wine. Reminiscent of "traditional," more well-know wines such as the Sauvignon Blanc, Pinot Grigio, or a "light" White Riesling, Cayuga White makes a very nicely balanced, pleasant white table wine. It can be served with appetizers, or with any main course that you would serve a light-white wine with.

**CHAMBOURCIN** (shahm-boor-SAN): A hybrid grape that was quite popular in the 1970s, especially in the French regions of Bordeaux and the Loire Valley. Very resistant to fungal diseases, the Chambourcin can be grown in cooler climates, and when yields are kept low it produces spicy, fragrant red wines that are also rich and concentrated. Chambourcin wines offer expressive herbaceous aromas, combined with excellent structure, a result of their thick skins, high tannins and good acidity. This grape is catching on in the New World, suggesting a promising future.

**CHANCELLOR (NOIR):** A French-American hybrid with origins in the Rhone Valley of France. Red-wine grape that is a French-American hybrid widely grown in the eastern United States. Chancellor, also known as Seibel 7053, produces fairly unassuming, fruity red wines and blends well with other hybrids. It can be dark and mouth filling without astringency.

**CHARBONO:** Source of some confusion as the Charbono of California is thought to be the Bonarda of Argentina, which in turn is one of three grapes that hail from the Veneto region of northern Italy that are allowed to be called Bonarda. There is also some conjecture that the Charbono is actually the Dolcetto of northwestern Italy. Regardless, Charbono can be

found in small amounts in the central and northern areas of California, where from old vines it can produce wines of considerable extraction.

**CHARDONNAY:** A green-skinned grape variety used to make white wine. It is originated from the Burgundy wine region of eastern France. The Chardonnay grape itself is very neutral, with many of the flavors commonly associated with the grape being derived from such influences as *terroir* and oak. It is vinified in many different styles, from the lean, crisply mineral wines of Chablis, France to New World wines with tropical fruit flavors and lots of oak. Chardonnay is an important component of many sparkling wines around the world, including Champagne.

**CHARDONEL:** Chardonel was developed in New York State as GW-9, to be a late-ripening, highly-productive, cold-climate varietal. A cross of Chardonnay and Seyval Blanc, Chardonel is proving its value in the Mid-Atlantic and Midwest states. Given much of the same treatment as Chardonnay, it adapts well to barrel fermentation, and controlled lees contact. The result is often a full-bodied dry wine, high in alcohol and acidity, with a similar, if less pronounced character than Chardonnay.

**CHELOIS (shell-oy):** A highly productive vine that produces medium-bodied red wine with ample, but unremarkable acid and tannins. Chelois may be found in red wine blends alongside baco Noir, Chancellor and Chambourcin, or as a varietal dry wine. Varietal Chelois wines may exhibit notes of licorice and dark fruits. It has also been known to exhibit cherry and spicy characteristics.

**CHENIN BLANC:** A widely grown white-wine producing variety, known as Steen in South Africa, *Pineau de la Loire* in the Loire region of France and under the alias name White Pinot (*Pinot Blanco*) elsewhere in the world. Often made in a number of styles with or without some residual sugar. It is the favored grape of the Anjou region of France and, although naturally a hard, acidic grape slow to mature, is made into fine sweet wines that age well for a least ten years in the bottle. The varietal has a high natural acidity, great for making crisp, if ordinary, wines in vast quantities in the new world.

**CHOCKECHERRY:** The common chokecherry, sometimes called the wild cherry, is found in all of the United States except the Gulf and lower Atlantic States and all but the very northern provinces of Canada. It is but one of dozens of members of the genus *Prunus*--which includes plums and cherries but is really the rose family--native to the United States and Canada.

**CINSAUT (SAN-soh):** Wine made from Cinsaut grapes can have great perfume and supple texture. Fairly low in tannin, it is often made into rosé by itself or blended, to brighten the fruit and tone down the harsher edges of other red grape varieties.

**COLOMBARD [KAHL-uhm-bahrd (Fr. kaw-lawn-BAHR) a.k.a. French Colombard]:** Highly productive white-wine grape that is one of the most widely planted vines in California because its ability to grow in hot climates and still create decent wine. Colombard produces a crisp, moderately dry, spicy wine with floral attributes and good acidity. It's used extensively in blending--usually with CHENIN BLANC--to make jug wines and less expensive Sparkling wines.

**CONCORD:** Native American hybrid grape producing the characteristic "foxy" flavored style of wine associated with vitis labrusca vines. Grown mainly in the Eastern and Mid-Western U.S. and Canada to produce sweet finished wines.

**COROT NOIR (kor-oh nwahr)** is a mid to late season red wine grape suitable for either blending or the production of varietal wines. The wine has a deep red color and attractive cherry and berry fruit aromas. Its tannin structure is complete from the front of the mouth to the back, with big soft tannins.

**COUNOISE:** A rare varietal seldom seen outside of the Rhone and Languedoc regions of southern France. One of the 13 varietals permitted in Chateauneuf-du-Pape. Used primarily as a blending grape for its high acidity and notes of spices and pepper.

**CRÉMANT (cray-mawn)** originally indicated a less-bubbly style of sparkling wine. Think gentle fizz, not the nose-tingling experience of some bubblyies. The term is also used to designate French sparkling wines made by the *méthode champenoise* but falling outside the boundaries of the Champagne region. Crémants might also be made from grapes other than the traditional Champagne varieties.

**CRIANZA (CREE-AHN-ZAH):** The Spanish term meaning "breeding" or "upbringing." "Con crianza" or "vino de crianza" on a wine label refers to the aging a wine receives. The exact rules are defined by the governing body of each Denominacion De Origen (DO). If a DO has no specific rules, a crianza wine must receive a minimum of 2 years aging either in a tank, an oak barrel, or a bottle.

**CYNTHIANA:** Known to be identical to the Norton grape. (See Norton).

DE CHAUNAC: Has technical name Seibel 9549. De Chaunac yields a balanced and fruity wine of good quality, with generally low to mild tannin levels. Planted mainly in the cooler regions of the Northeast U.S. and Canada where it once had the name Cameo. This grape often produces light-bodied reds with tart, black cherry flavored, palate-feel.

DELAWARE: A native American hybrid first chronicled in Delaware, Ohio. One of the better American hybrids the Delaware produces dry, sweet and sparkling wines that are noticeably absent of the "foxy" characteristic that can so often haunt *Labrusca* hybrids. Also known for ice wine versions. Though the ripe grapes have a red color, it is treated as a white wine grape.

DIAMOND: Also known as Moore's Diamond. American native vine and *vinifera* hybrid grape created in New York around 1870 by crossing the Iona *vinifera-labrusca* hybrid with Concord. Ripening in early to mid-October, it resembles the latter parent and has been widely grown in western New York state and used for creating sparkling blends and dry varietal wines. Diamond, like its name, is rare and is recognized for the wine's sweet aromatic quality.

DOLCETTO (Dohl-CHET-toe): Well-known grape widely grown in Piedmont region of Italy. Has synonym name Nera Dolce, meaning "Sweet Black" in English. Having aroma flavors described as reminiscent of almond and liquorices, the wine is commonly drunk within two or three years of bottling date although certain of these wines deriving from the Alba region are noted for their longevity out to 10 years. Dolcetto wines have a very full pigment as well as aromas and flavors of cherries, plums, almonds and anise. They have low acidity levels and are delicious young though they may age gracefully.

DORNFELDER is a dark-skinned variety of grape of German origin used for red wine. Dornfelder has a depth of color, good acidity and the ability to benefit from baroque aging and the associated oak flavors. Higher-quality Dornfelder wines are velvety textured, slightly floral, often show flavors of plums, blackberries or cherries, and are typically oaked. Sometimes the wines have a hint of sweetness.

DURIF (duh-RHIF): See PETITE SIRAH

EAU DE VIE (also spelled **eaux-de-vie**) is a clear, colorless fruit brandy that is produced by means of fermentation and double distillation. The fruit flavor is typically very light.

EDELWEISS: Created by Elmer Swenson, this cultivar is derived from an Ontario x (Beta x Witt) cross. Very winter-hardy, reportedly to -30 deg. F (approx -34 C). Produces amber colored fruit suitable for wine or as a table grape. When the fruit is harvested early, it can also make a sweet white wine with mild, fruity *labrusca* flavor.

EHRENFELSER is a white wine grape variety of German origin. It is also known under the synonym Geisenheim 9-93. A Riesling-Sylvaner clone hybrid developed for its frost-resistance. Less acidic than the Muller-Thurgau grape, the popular Riesling clone of Germany, but with similar characteristics of its parent Riesling.

ELDERBERRY: Sometimes referred to as the "Englishman's grape," the common elderberry has been used to make wine for hundreds — possibly thousands — of years. By themselves, elderberries make a rich, flavorful wine, but they have long been added to other fruit and berry wines, including grape, to add color, tannin and complexity. Elderberry wine has a unique flavor that changes considerably over time. When too few berries are used, the wine is thin and unlikely to improve. When too many berries are used, the tannins and other flavor constituents may overpower the palate and require dilution, blending or prolonged aging to mellow. Between these extremes are wines that often offer exceptional enjoyment.

ELDER FLOWER: The blossoms from the tree that produces elderberries. The flower is infused with wine, honey or used in the making of cordials such as the Italian Sambuca.

ERBALUCE [ehr-bah-LOO-chay] A white-wine grape grown mainly in the northwest area of Italy's Piedmont region. Erbaluce yields highly acidic wines of rather ordinary quality. Lean, dry wines and sparkling wines are produced under the DOC banner of Erbaluce Di Caluso. In the DOC of Caluso Passito, the Erbaluce grapes are laid out in the sun to dry and then fermented into a rich dessert wine that ranges in color from pale yellow to golden. A *liquoroso* or fortified version of the Caluso Passito is also produced. Erbaluce is most renowned for these Passito wines.

FOCH: (see Marechal Foch below).

FRONTENAC: Vigorous, extremely winter-hardy. Used to produce a high quality, full-bodied red wine with cherry/plum aromas and moderate-to-low tannins that usually needs malolactic fermentation to reduce its cool climate acidity. Reportedly contains little trace of the wild *V. Riparia herbaceousness*. Frontenac makes a deep, garnet colored wine with black or sweet cherry notes. It has also been used to produce port-style wines of outstanding quality with lush shades of cherry, raspberry, and black currant.

**FRONTENAC GRIS:** White version of Frontenac. Frontenac Gris wines present aromas of peach and apricot with hints of enticing citrus and tropical fruit. A brilliant balance of fruit and acidity creates lively, refreshing wines. Unique and complex flavors make this an excellent grape for table, dessert and ice wines.

**GAMAY:** The full name of this French red wine grape is Gamay Noir a'Jus Blanc. Gamay wines have gained prominence in France's Beaujolais region where this grape, which represents 98 percent of all vines planted, reigns supreme. They're so associated with Beaujolais that winemakers outside of the region often try to imitate the style of immediately drinkable, light- to medium-weight wines with high acid and low tannins. These light purple, fruity wines suggest flavors of bananas, berries, and peaches.

**GARGANEGA** (gahr-GAH-neh-gah) has the arguably unfortunate accolade of being one of the most underrated white grapes in the world. Light, crisp and refreshing examples can be found throughout Italy, but it's at its most exciting in Soave. Many of these are lightly oaked and show viscous texture, almond flavors and vibrant fruit qualities, making great partners to risottos, seafood and white meat.

**GAMAY BEAUJOLAIS** is a varietal designation for a Californian grape variety that is an early ripening clone of Pinot Noir. The US Alcohol and Tobacco Tax and Trade Bureau (TTB) has been discouraging the use of the term 'Gamay Beaujolais'. They ruled that from 1997 it could only be used as a secondary designation on wines made from more than 75% Pinot Noir or Valdiguié, and from April 2007 the term 'Gamay Beaujolais' has been banned from labels.

**GEISENHEIM** (Gm318-57) is a white wine-producing cultivar derived from a hybrid of Riesling and Chancellor parentage. The vine is moderately winter hardy, and has been grown with some success in Nova Scotia. In this Canadian province, it is typically used to make dry, and off-dry white wines, and is occasionally used in a supporting role in Icewine.

**GEWURZTRAMINER** (Guh-VURRS-trah-mee-ner): The pink-gray fruit produces white wines with a characteristic spicy aroma and flavor. It is commonly produced in a Germanic style with a small amount of residual sugar, although the dry Alsatian style can also be produced. The wines can be sweet, dry or in between but always retain the spicy character of the local soil. Exotic flavors and aromas of lychees, roses, apricots and honey are common.

**GREEN HUNGARIAN:** A white table and wine grape that in former times, was aggressively cultivated in much of central and eastern Europe as a high-yielding grape for simple wines. Green Hungarian grapes produce pleasant but rather nondescript, neutral wines. There is good evidence that modern Green Hungarian wine succeeds mostly on the attraction of its name and small quantities of Muscat blended in to give it a bit more flavor.

**GRAPPA** is an alcoholic beverage, a fragrant, grape-based pomace brandy of Italian origin that contains 35%–60% alcohol. The flavor of grappa, like that of wine, depends on the type and quality of the grapes used, as well as the specifics of the distillation process. Grappa is made by distilling the skins, pulp, seeds, and stems (i.e., the pomace) left over from winemaking after pressing the grapes. It was originally made to prevent waste by using these leftovers.

**GRENACHE** (gra-NOSH): Also confusingly known under the synonym names Alicante in the south of France and Guarnaccia in the Ischia DOC, Campania, Italy. Grenache is currently widely grown in Spain, (where it is known under the name Garnacha), the south of France and also in California. It is the main grape used in the red wine blend known as Chateauneuf-du-Pape and, along with the Mourvèdre, Cinsaut and some others, makes good wine blends under the appellation "Cotes du Rhone Villages." In the warmer regions of California the Grenache grape tends to produce pale red wines that are mainly useful for blends. Older vines give juice surprising depth and flavors of spices, jammy black fruits and sometimes a certain gamey or meaty character. Often "hot" due to high alcohol content and with a distinctive orange colored tint. Also used to make some of the better rosé wines of Provence in southern France.

**GRIGNOLINO** (gree-nyoh-LEE-noh) is a red Italian wine grape variety commonly grown in the Piedmont region. It makes dry, light colored wines with perfumed bouquet and fragrant rosés with very fruity aromas. Grignolino usually features strong acidity and tannins.

**GRÜNER VELTLINER** (GROO-ner FELT-lih-ner): Widely grown in Austria. Is white-wine grape used to create the famous same name fresh, fruity young wines. Also known as (Green) Veltliner. Ripening around mid-late October, it is commonly consumed very young yet has very good aging potential (up to 15 years) when made from the finest vintage year grapes. Grüner is known for producing crisp and fresh wines that have notes of pepper, spices and grapefruits. Noted for being compatible with a very wide range of European and Asian food dishes in much the same manner as Champagne.

**ISABELLA:** A cultivar derived from the grape species *Vitis labrusca* which is used for table, juice and wine production. Isabella produces wines with “foxy” aromas and flavors.

**KATELYN:** A cultivar derived from Concord x Muskat. No other details as yet.

**KERNER:** Grape developed from a cross between the Riesling and Schiava Grossa grapes. The latter variety is known as the Trollinger in Germany where it is mostly grown. Used to produce a Riesling-like white wine said to often reach "Auslese" Pradikat quality. Kerner is very similar to Riesling in body, acidity and ripeness. Kerner has aromas of fresh herbs and lemons, while flavors of grapefruits and minerals are the norm.

**L'ACADIE (LACK-uh-dee) BLANC:** The L'Acadie Blanc grape is a hybrid that was created in Canada in the 17<sup>th</sup> century. The wine in its most basic varietal form is not dissimilar to non-oaked cool climate Chardonnays, such as Chablis. It has a naturally crisp acidity, to balance a broad, full-bodied palate with apple and citrus characteristics. Like Chardonnay, L'Acadie Blanc lends itself to a considerable number of winemaking styles. Oak fermentation and/or maturation, *sur lees* aging and partial skin contact all contribute to very stylish and complex wines. The wine is usually dry to off-dry and is fragrant, clean, vibrant and fresh, moderately fruity and perfectly complements regional cuisine of white fish and shellfish.

**LA CRESCENT:** Developed to be tough and cold-hardy, La Crescent is the result of a St. Pepin x Swenson cross. La Crescent's intense nose of apricot, peach, and citrus lends itself to superior quality off-dry or sweet white wines. Produced in a Germanic style, La Crescent wine is reminiscent of Vignoles or Riesling. The grape's high acidity provides good structure for excellent dessert or late-harvest style wines.

**LACROSSE:** Patented cold hardy American hybrid suitable for white wine or juice use. Derived from the Seyval Blanc hybrid variety and the Minn. 78 x S.1000, the vine produces grapes capable of making good quality, fruity white wine. Depending on wine style, descriptions of aromatics in 'LaCrosse' wines range from pear, apricot and slightly Muscat to citrus and floral. LaCrosse wines have proven to be good as varietals and also have been valuable as blending components for lighter wines, as it adds body and finish.

**LAGREIN [lah-GRAYN]:** A red-wine grape grown mainly in Italy's Trentino-Alto Adige region. Lagrein is vinified into deep, dark reds (known as Lagrein Dunkel or Lagrein Scuro) and rosés (called Lagrein Kretzer or Lagrein Rosato). The rosés are considered to be some of Italy's best; the reds can have wonderful chocolatey nuances and rich fruit flavors.

**LAMBRUSCO** is the name of both a red wine grape and an Italian wine made principally from the grape. The grapes and the wine originate from four zones in Emilia-Romagna and one in Lombardy, principally around the central provinces of Modena, Parma, Reggio nell'Emilia, and Mantua. The grape itself is not particularly sweet but many of the sweet Lambrusco are made by either partial fermentation or with the addition of the sweeter Ancellotta grapes to the blend. When not fermented sweet, the Lambrusco grape is capable of producing a dry wine with strawberry notes and a slight bitter finish.

**LANDOT NOIR:** Another French-American hybrid, this grape is similar in body and flavor to Merlot. Landot Noir has notes of black pepper, cherry, and vanilla.

**LEMBERGER:** The German name for the Blaufränkisch. Also known as Limberger. Best when blended with heavier reds, but by itself Limberger can be dry, fruity and acidic, all at once. Similar to the Gamay in weight and style, but not the cheese.

**LÉON MILLOT:** (lay-on mee-oh). Also known as Millot. Extensively grown in the Alsace region of France where it is known as "le médecin du vin" (or "wine doctor") for its ability to increase the color intensity of a red wine (eg. Pinot Noir) without perceptibly altering the quality. Leon Millot can produce good full-bodied reds with a nuance of chocolate.

**LOUISE SWENSON:** One of a long line of winter hardy hybrids developed by Elmer Swenson. Louise Swenson is a very cold-tolerant variety said to be reminiscent of a white burgundy. Wine is described as light bodied and with a delicate "floral and honey" aroma. Tends to have moderate acidity, usually.

**LUCIE KUHLMANN:** Kuhlmann French-American hybrid suitable for producing red wine. Very vigorous cultivar ripening early to mid-season. Wine is described as well-balanced and mild, with a taste reminiscent of Gamay profile.

**MADELEINE ANGEVINE** is a white wine grape from the Loire Valley in France that is also popular in the United Kingdom, Germany, Kyrgyzstan and Washington State. The early-ripening grape is a cross between Madeleine Royale and Précoce de Malingre grapes and is a Riesling-type that grows well in cooler climates. Madeleine Angevine makes an attractive citrus and herb wine with a flowery nose, similar to an Alsatian Pinot Blanc. It is crisp, acid and dry and pairs particularly well with seafoods such as crab and oyster.

**MADELEINE SYLVANER:** A very early ripening varietal. Produces large clusters of fruit and has a pleasant flavor with some floral notes. This cold hardy pink grape is a French-style white wine that is a distinctively dry, crisp and refreshing, brimming with pear, melon and honeysuckle notes.

**MAGNOLIA:** A Muscadine variety that often serves as a pollinator for other grape vines. It is a good grape for eating fresh, and it can be used for wine. The Magnolia grape produces a sweet, lightly citrus-flavored white wine. (See Muscadine)

**MALBEC** (Mahl-bek): Semi-classic grape grown in the Bordeaux region of France and in other areas under the name *Cot* and in the Alsace has the local name Auxerrois. Also grown in the cooler regions of California. In Argentina the grape known as the *Fer* is now thought to be a clone of this varietal. Malbec is usually low in acidity, high in tannins, and has an inky-black color. Aromas and flavors of red plums, black currants and dried cherries are common.

**MALVASIA:** [mal-vah-SEE-ah, mal-VAH-zha] Grape that has existed for about 2,000 years. It's believed to have come from the area around the Aegean Sea, possibly from what is now the southwestern area of Turkey and the islands between Turkey and Greece. They produce golden, perfumy, flavorful wines with hints of apricots, musk and almonds. Malvasia is made into a variety of finished wines-dry, sweet, fortified, and sparkling, but probably is best known for its sweet fortified products

**MANZANILLA** (Mahn-za-NEE-yah) - A dry style of Sherry, similar to Fino, made in a particular Spanish seaside village where the environment allegedly adds a saltwater tang to the wine.

**MARECHAL FOCH:** A French-American hybrid grape, with French Alsace Gamay origins, noted for producing deeply colored and strongly varietal wines considered by some to have a "Burgundian" character. Named after the World War I French General, Marechal Foch, the grape was developed in Alsace, France by hybridizer Eugene Kuhlmann. It is a hybrid of the Goldriesling and an American vine called *vitis riparia*. Usually referred to as simply Foch, this hybrid ripens early with clusters of small berries. Foch produces wines that range from light and fruity to hearty and full-bodied. Being the hardy grape that it is, Foch is often grown in cooler climates and is a popular grape in the Northeastern United States, such as Minnesota, Michigan and Pennsylvania, and Canada.

**MARQUIS:** A large, "seedless," hybrid berry being developed by Cornell University. Juicy, flavorful white grape mainly used as a seedless table grape, jams/jelly or raisins. You're on your own for wine evaluation.

**MARQUETTE:** Relatively new cold-hardy, hybrid variety. It is a descendent of the Pinot Noir grape and features high sugar and moderate acidity. Tasters have noted an attractive deep red color, desirable aromas of cherry, black pepper, spice, and blackberry, and substantial tannin structure rarely found in wines not produced from varieties of *V. vinifera*.

**MARSANNE** (mahr-SAN): most commonly blended with Rousanne, produces deeply colored wines that are rich and nutty, with hints of spice and pear. Often Australian Marsanne has aromas of melon, honeysuckle and sometimes glue. The wines can be high in alcohol and can be oak aged to develop more body. As Marsanne ages, the wine takes on an even darker color and the flavors can become more complex and concentrated with an oily, honeyed texture. Aromas of nuts and quince can also develop.

**MELON DE BOURGOGNE** or **Melon** is a variety of white grape grown in the Loire Valley region of France and best known through its use in the wine Muscadet. In terms of flavor it is an undistinguished grape with few strong features but can include green apple, a certain yeastiness or even a touch of saltiness.

**MERLOT:** A darkly blue-colored wine grape, that is used as both a blending grape and for varietal wines. The name Merlot is thought to derive from the Old French word for young blackbird, merlot, a diminutive of merle, the blackbird (*Turdus merula*), probably from the color of the grape. Merlot-based wines usually have medium body with hints of berry, plum, and currant. Its softness and "fleshiness," combined with its earlier ripening, makes Merlot a popular grape for blending with the sterner, later-ripening Cabernet Sauvignon, which tends to be higher in tannin.

**MONASTRELL:** See MOURVÈDRE.

**MONTEPULCIANO** (mohn-teh-pool-CHAH-nooh) is, confusingly, both a grape variety and the name of a town in Tuscany, Italy that produces Vino Nobile di Montepulciano (which of course is not made from the grape of the same name but largely from Sangiovese.) Montepulciano is most prominent in Abruzzo and the Marche where it produces deeply colored, well balanced and often demonstrative wine. Montepulciano has a fairly intense nose of strawberry and ripe plum fruit, combined with hints of leather and fading red flowers. On the palate it is dry, warm and quite smooth with good freshness. Flavors of Morello cherries, peaches and plums are backed by soft yet persistent sweet tannins and subtle tobacco notes.

**MOSCATO:** The Italian term for the Muscat Blanc à Petits Grains, a light and lively grape that covers the whole of Italy. Wines from the Moscato are fresh, fragrant, usually a little sweet and will often have a slight *frizzante* or sparkle. Best known in the Piedmont area of NW Italy where the Moscato d'Asti can be one of the finest patio wines in the world. Very



floral on the nose, Moscatos are famous for the peaches, orange zest and stone fruits found within. Wines from the southern reaches of Italy are often more concentrated and sweet. (Also see Muscat.)

**MOURVÈDRE** (moor-VEH-druh): The second most planted black variety in its native Spain, where it is known as Monastrell or Mataró. One of the greatest of the hot-weather varieties that grow throughout the Mediterranean region. Adaptable to many soil types but only in the warmest of climates, Mourvèdre produces small, thick-skinned grapes that have high amounts of potential alcohol, tannins and flavor when ripe. Now currently enjoying a resurgence in southern France and Spain after a drop in production during the 2nd half of the 20th century. Wines from the Mourvèdre have notes of rich blackberries, pepper, leather and fresh herbs. When under ripe the herby notes can overpower the fruit and lead to tea-like flavors.

**MÜLLER-THURGAU**: Recent DNA testing suggests that the variety is actually the result of a Riesling x Madeleine Royale cross, not Riesling and Silvaner as had been thought. Müller-Thurgau wines are mild due to low acidic content, but nevertheless fruity with floral aroma. The wines may be drunk while relatively young, and with few exceptions are not considered to improve with age.

**MULLED WINE**, variations of which are popular in Europe, is wine, usually red, combined with spices and typically served warm. It is a traditional drink during winter, especially around Christmas and Halloween.

**MUSCADET** (Moos-cah-day) - A light, dry Loire white wine made from a grape of the same name (alternatively named Melon De Bourgogne ("May-lawN")), sometimes showing a light musky or cantaloupe quality. Muscadet is commonly light, dry, and may have a slight effervescence. The flavors can include green apple, a certain yeastiness or even a touch of saltiness

**MUSCADINE** (MUHS-kuh-dihn a.k.a. Scuppernong): The thick-skinned Muscadine grapes have a strong, musky flavor and can range in color from bronze to deep purple. Even though these native American grapes are primarily grown for table grapes, they're also used to make limited quantities of wine. In fact, some of the very first American wines were made from Muscadine grapes. One variety-the bronze-colored Scuppernong-is used to make sweet wines with a flavor reminiscent of Muscat wines that are still popular in some parts of the South.

**MUSCAT**: Another "cepage" family of clone varieties, making both red and white wines. These include the Orange Muscat, Black Muscat, Muscat Blanc, (aka Moscato di Canelli and Muscat Frontignon). Most are of the muscat type, having the unique aromatic character. Muscat is the only grape to produce wine with the same aroma as the grape itself. Sweet fortified Muscats have a classic rich, nose of dried fruits, raisins and oranges. Mostly these grapes are made into medium-sweet and dessert style table or fortified wines. Producers of sparkling wines often use the Muscat (Muscato) grape to create wines in the style of Italian Spumante.

**MUSCAT CANELLI**: Usually sweet with apricot, peach, lychee and orange blossom. Quite fragrant. (See MUSCAT and MOSCATO),

**MUSCAT OTTONEL** is perhaps the least valued of the Muscat family of highly aromatic varieties. Its wine is typically faintly colored, and its aroma is notably lighter than the potent grapey essences of the superior Muscat Blanc à Petits Grains and Muscat of Alexandria. Believed to be a cross of Chasselas with a Muscat varietal grape, Muscat Ottonel is more cold-hardy than its relatives. This quality has allowed it to be widely grown in cooler areas of central and Eastern Europe, where it is best used as a late harvest white wine. The variety has also established itself in Canadian vineyards in Ontario and British Columbia. And in the US, New York State's Finger Lakes region is showing promising results in tests with a clone of Muscat Ottonel.

**NEBBIOLO** (Nay-BYOH-low): (has synonym names of Spanna in the northern hills, Picutener and Pugnet in N.W. Piedmont and as Chiavennasca grape in Lombardy). Grape responsible for the long-lived, fine red wines of the Piedmont region of Italy. The role of honor includes traditionally vinified "Barolo," "Gattinara," "Barbaresco" and "Ghemme;" all huge, tannic wines that at their best can take decades to mature. Young and less distinct examples are usually full of fresh red fruit and violets, whereas older and better forms have notes ranging from black fruits to truffles to an ethereal rose quality hard to find in any other wine on earth.

**NEGRETTE** (a.k.a. Pinot St. George): The Negrette grape is an extremely thin-skinned, small-berried, small-clustered variety that bears physiological similarities to Pinot Noir. Negrettes make for big, large, hearty, rugged wines. They are most well-known for their large, heady perfumed nose that smell of equal parts blackberry bramble bushes and Middle Eastern bazaar. And yet Negrettes are wines that come off initially as big and burly but are then surprisingly soft-spoken in your mouth. They don't taste nearly as rugged as they smell. Wine made from this grape tends to show versatility in being able to age moderately well and also be drunk young.

NERO D'AVOLA: Sicily's most planted red grape variety. Prized for its color, body and ageing potential, it displays aromas of wild plum and chocolate.

NIAGARA: An American hybrid grape that is very common in the cooler regions of the Great Lakes as it resists cold and disease very well. Very productive but often times the wine produced can be distinctly foxy, so the Niagara is frequently vinified sweet so as to cover this. Possibly one of the few hybrids that will remain popular in the U.S. because of a wide consumer base created after World War II.

NOBLE MUSCADINE: Complex black, self-fertile, *V. rotundifolia* (ie. Muscadine) cultivar, derived from a Thomas x Tarheel cross. Widely grown in the S.E and Gulf states of the USA, usually ripening in early-mid season. Has good (16%) fruit sugars. The Noble muscadine grape is often used with other grapes to produce a red wine that ranges from semi-sweet to very dry. Similar to the Carlos variety above. (See Muscadine)

NOIRET (pronounced "nwahr - ay") is a mid-season red wine grape suitable for the production of varietal wines. The distinctive red wine is richly colored and has notes of green and black pepper along with raspberry, blackberry, and some mint aromas. A major distinguishing characteristic of this selection is the fine tannin structure that is complete from the front of the mouth to the back. The tannin structure and the absence of any hybrid aromas strongly distinguish this selection from other red hybrid grapes.

NORTON: This American hybrid grape is found mainly in the warmer regions of the southeast U.S. Taste and aroma characteristics of the light red wine are said to include coffee and spicy flavors and notably absent of the foxiness found in most American wines. Generally accepted as identical to the Cynthiana grape.

ORANGE MUSCAT: (See MUSCAT. Not surprisingly, it has something of an orange aroma.)

ORTEGA: Grape cross between Müller-Thurgau and Siegerrebe varieties. Used for white wine blending in the Rheinhessen region of Germany. Produces flavorful wines that have earned the Prädikat rating in good vintages. On its own, it can produce rich, flowery, peachy wines, with high natural sugar levels. However, its generally low in acidity.

PERIQUITA, also known as Castelão and João de Santarém, is a red wine grape found primarily in the south coastal regions but is grown all over Portugal and is sometimes used in Port wine production. The name is derived from the Portuguese term for *parakeet* in reference to the grape's coloring. The vine thrives in sandy soils but is able to adapt to a variety of conditions. It produces a wine that can be harshly tannic in its youth but softens as it ages.

PETIT MANSENG: This white wine-producing grape originates in the Jurançon region of southwestern France, where it is highly regarded. Wines made from this variety in the Jurançon are typically of exceptionally high quality and can be very aromatic. Aromas of the wines are suggestive of cinnamon, peaches and pineapple. These are sweet wines, which are made from the small thick grapes that have been left on the vine well into November in order to concentrate natural sugars. This coupled with the grapes' natural high acidity, creates the ideal combination for great dessert wine production.

PETIT VERDOT (puh-TEE vehr-DOH): One of the five "Noble" black varieties allowed in Bordeaux. Petit Verdot ripens extremely late, sometimes well into October. Used for many years to add structure to the Bordeaux blends, on its own Petit Verdot can produce hardy wines rich in color, tannin and alcohol. Produced today in some warm weather areas such as Napa Valley, Virginia and Australia where the wines produced are spicy, tannic, deeply pigmented, and richly extracted.

PETITE MILO - is a very early ripening pink grape well suited for maritime climates. Petite Milo is based on a complex cross of Cabernet Sauvignon, the American species *Riparia* and the Asian species *Amurensis*. There is no *Labrusca* in Petite Milo thus avoiding the 'Foxy' nature of many European/North American crosses. The grapes can achieve quite high sugar levels while retaining good acidity. This lends itself well to making wines of Alsatian or Germanic Riesling styles. It is quite cold hardy which expands its potential growing.

PETITE SIRAH (a.k.a DURIF): Although the nomenclature is similar and *Petite Sirah* is a true offspring of *Syrah*, the vines and grapes of parent and child are quite different and distinct from one another and these varieties should never be used synonymously. The appeal of Petite Sirah is more visceral than specifically-flavored. Usually high in pigment and tannin, young wines may show dark berry fruit characteristics. On poor soils, when severely pruned and fully ripened, some black pepper spice may add to typical full body and meaty density. Mostly Petite Sirah can be described as "vinous" and, although agreeable, pleasant, and sometimes delicious, not highly distinctive. Nevertheless, wines made from Petite Sirah age slowly and can survive fairly long cellaring of ten years or more.

PINOTAGE (pee-noh-tahj): A 1925 cross of Pinot Noir and Cinsaut (Called Hermitage in South Africa at the time, hence the name) the Pinotage became THE grape of South Africa. Wines produced ranged from light and fruity and best consumed young to heavy and tannic examples that needed years to reach maturity. Flavors of pepper, black fruits,

spiciness and acetone are quite common. But so are descriptors such as barn, horse, game, rustic and even less-pleasant adjectives involving animals.

**PINOT BLANC:** Mutation of the Pinot Gris vine. Grape is generally used to make dry, crisp, rather intense white wines in the Alsace, parts of Burgundy and in Austria. A classic Alsatian and Italian varietal. Also grown in Germany and Austria as Klevner or Weiss Burgunder, Pinot Blanc is a somewhat vigorous grape that can produce fruity whites that range from crisp and fresh to flabby and oily. The better examples from low yields retain a higher natural acidity. Often used in the production of sparkling wine in the U.S. Notes of apples, stone fruits and sometimes almonds, are common.

**PINOT GRIS (a.k.a. PINOT GRIGIO):** Wines made from the Pinot Gris vary greatly and are dependent on the region and wine making style they are from. Pinot Gris are medium to full bodied wines with a rich, somewhat floral bouquet. They tend to be spicy in comparisons with other Pinot gris. While most Pinot Gris are meant to be consumed early, Alsatian Pinot Gris can age well. German Pinot Gris are more full-bodied with a balance of acidity and slight sweetness. In Oregon the wines are medium bodied with a yellow to copper-pink color and aromas of pear, apple, and/or melon. In California, the Pinot Gris are more light bodied with a crisp, refreshing taste with some pepper and arugula notes. The Pinot Grigio style of Italy is a light-bodied, often lean wine that is light in color with sometimes spritzzy flavors that can be crisp and acidic.

**PINOT MEUNIER [muh-NYAY]:** French red grape that is the most widely cultivated variety in France's Champagne region, even though its relative, Pinot Noir, and Chardonnay get most of the attention. Meunier is used extensively in the region's sparkling wines, usually blended with these other two varieties. The name for this grape is French for "miller," derived from the fact that the white underside of its leaves looks like sifted flour. This variety's positive properties include more fruitiness and higher acidity than Pinot Noir or Chardonnay, an ability to better survive in the coolest areas of the Champagne region, and higher yields than Pinot Noir.

**PINOT NOIR (pee.no nwahr):** is one of the most difficult grapes to grow and make into fine wine. It has low amounts of tannin and relatively high acid levels for a red grape. Pinot Noir found its fame in the Burgundy region of France where it is the primary grape used for red wines. It is also a major component in the production of most fine quality Champagne and California sparkling wines. Strong cherry and strawberry aromas and flavors are often the most notable components in these wines. The aging potential can range from 3 to 12 years depending on the quality and style of the wine. Pinot Noir is very versatile in its ability to match up with foods.

**POMEGRANATE:** Wine of this fruit produces tangy fruit flavors and aromas of tropical fruit like guava, tangerine, and cranberry. Think of a Pomegranate wine as more of a refreshing cocktail wine served slightly chilled and consumed shortly after purchase to fully enjoy the fresh fruit taste.

**PRIMITIVO (pri-meh-TEE-voh):** Also known also as Zingarello, this red grape is mainly grown in Apulia, southern Italy, where it makes a heavy, strong wine, often with the alcoholic potency of port. DNA testing has confirmed that Primitivo is genetically related to California's Zinfandel. Fruit-driven and full-bodied, Primitivo is more restrained than its Californian interpretation.

**PROSECCO (praw-SEHK-koh):** An indigenous variety found throughout the northern areas of Italy, but especially the Friuli region where it is used to make crisp, dry whites and sparkling wines which range from dry and fruity to slightly sweet. Prosecco, and the sparkling wine of the same name have now become well-known throughout the world for wines that have hints of apples, pear skins, and a slightly bitter almond finish.

**RAVAT (See VIGNOLES)**

**RAYON d'OR:** Created early in the search for suitable French-American hybrid grapes and is one of the parents of the Vidal Blanc cultivar. Produces fruit with high sugar content suitable for making crisp, well-balanced, semi-sweet or sparkling white-wine blends. This variety is still grown in the Loire region of France. It is successful in the state of Missouri where it is used to produce a good quality wine with a distinctively Loire-valley taste profile.

**REFOSCO:** The wines this grape yields can be quite powerful and tannic, with a deep violet color and a slight bitterness. On the palate, there is strong currant, wild berry, and plum. The wine can stand some aging, and after a period of four-to-ten years, it achieves a floral quality as well.

**REGENT** is a dark-skinned inter-specific hybrid grape variety, used for making wine.<sup>[1]</sup> It has both European (*Vitis vinifera*) and American vine species in its pedigree and a broad resistance against the most significant fungal diseases which affect grapes, such as downy mildew.

Regent was created in 1967 by Professor Gerhardt Alleweldt at the Geilweilerhof Institute for Grape Breeding by crossing Diana, a Silvaner x Müller-Thurgau cross and thus a *Vitis vinifera* variety, with the interspecific hybrid Chambourcin. Regent wines are color intensive red wines with moderate acidity, can have rather much tannin and show

aromas of cherries or blackcurrants. The wines often reach high alcohol levels since Regent tends to reach high must weights.

**RIESLING:** A white grape variety which originated in the Rhine region of Germany. Riesling is an aromatic grape variety displaying flowery, almost perfumed, aromas as well as high acidity. It is used to make dry, semi-sweet, sweet and sparkling white wines. Riesling wines are usually varietally pure and are seldom oaked. Riesling is a variety which is highly "*terroir*-expressive", meaning that the character of Riesling wines is clearly influenced by the wine's place of origin. With time, Riesling wines tend to acquire a petrol note (*goût de pétrole* in French) which is sometimes described with associations to kerosene, lubricant or rubber. While an integral part of the aroma profile of mature Riesling and sought after by many experienced drinkers, it may be off-putting to those unaccustomed to it, and those who primarily seek young and fruity aromas in their wine.

**RKATSITELI** (pronounced "ruh-kat-si-TEL-lee"): Widely grown in eastern Europe, this ancient vinifera reputedly originated in the Caucasus Mountains bordering Armenia and Turkey. Planted on small acreages in the Eastern U.S., mainly in the Finger Lakes region of New York state. Makes noticeably acidic, balanced white wine with flavors somewhat reminiscent of a spicy Gewurztraminer and Riesling blend.

**ROUGEON** (roo-geon): (a.k.a Seibel 5898). Red wine grape currently grown in the Finger Lakes region of New York State and recommended for New Mexico as a hardy vine with somewhat erratic production potential in that it sometimes bears biennially. Susceptible to bunch rot in some locations and requires harvesting at lower soluble solids in most years. Its wine is recommended for blending with wines made from American *labruscana* grapes, such as Catawba, in order to give good red color/intensity. Useful component in certain Port blends.

**ROUSSANNE** (roo-SAHN): One of the classic Rhône varieties famous for the white blends of Hermitage, St. Joseph and St. Péray. Currently this grape is losing ground to its usual blending partner Marsanne due to its tendency to rot, mildew and ripen late. Also one of the grapes allowed in the Chateaufort-du-Pape red blends of the southern Rhône. When given proper care Roussanne can produce lovely wines that age very well and have aromas of herbs, tea and apples. Roussanne is also found throughout the southern parts of France, as well as in Savoie in the Loire valley where it is known as Bergeron. Fine examples of late harvest have been produced by the collective Rhône Rangers of California.

**RUBY CABERNET:** Red-wine grape cross originating from Carignan and Cabernet Sauvignon parentage. Color is stable and the grape shows above-average acidity

**SABREVOIS:** A black wine grape bred by Elmer Swenson. It can have a pleasant berry fruitiness in the nose and mouth but the wine tends to lack body and tannin. Sabrevois wine is usually well balanced, low in alcohol and very *vinifera*-like (similar to Cabernet franc). It makes a highly aromatic rosé if pressed early. As a dry red varietal Sabrevois should age and improve after two years in the bottle.

**SANGIOVESE:** (sahn-joe-VAY-zeh). Semi-classic grape grown in the Tuscany region of Italy. Used to produce the Chianti and other Tuscan red wines. Has many clonal versions, two of which seem to predominate. The Sangiovese Grosso clone Brunello variety is used for the dark red, traditionally powerful and slow-maturing "Brunello di Montalcino" wine. The other is the Sangiovese Piccolo, also known under the historical synonym name Sangiovese, used for standard Chianti Classico DOC wines. Old vine derived wine is often used in the better versions, needing several years aging to reach peak. A third clone, Morellino, is used in a popular wine blend with the same name found in the southern part of the province. Recent efforts in California with clones of this variety are very promising, producing medium-bodied reds with rich cherry or plum-like flavors and aromas.

**SAUVIGNON BLANC:** A green-skinned grape variety which originates from the Bordeaux region of France. The grape gets its name from the French word *sauvage* ("wild") and *blanc* ("white") due to its early origins as an indigenous grape in South West France. It is now planted in many of the world's wine regions, producing a crisp, dry, and refreshing white varietal wine. Depending on the climate, the flavor can range from aggressively grassy to sweetly tropical. Wine experts have used the phrase "crisp, elegant, and fresh" as a favorable description of Sauvignon Blanc. Conversely, the grape is also a component of the famous dessert wines from Sauternes and Barsac. Along with Riesling, Sauvignon Blanc was one of the first fine wines to be bottled with a screwcap in commercial quantities, especially by New Zealand producers. The wine is usually consumed young, as it does not particularly benefit from aging.

**SAUVIGNON GRIS** is an ancient grape variety native to the Bordeaux region of France, not a blend of Sauvignon Blanc and Pinot Gris as might be expected. Sauvignon Gris is a clonal mutation of Sauvignon Blanc. The grape produces less aromatic wines and is often used for blending. Sauvignon Gris has more of a pinkish hue to its skin (it is also known as Sauvignon Rosé) and has similar levels of acidity as that of Sauvignon Blanc. Sauvignon Gris does produce fruit with higher sugar levels than its cousin, which contribute to greater aromatics and a more rich and round feel to the wines.

SCHEUREBE (SHEWR-uhb, a.k.a. Scheu) was developed in Germany as a cross of the Riesling and Sylvaner varieties in 1956. It makes wines that are crisp due to its lively acidity, very aromatic and are very fruity. Wines made from Scheurebe are often described as having a hint of blackberries in flavor. Because of its high sugar content, it is particularly suited to the production of late-harvest wines. It is grown almost exclusively in Germany and represents less than 5% of the vines in that country.

SCUPPERNONG (SKUHP-uh-r-nawg): See MUSCADINE

SÉMILLON (sem-mee-YON): Classic grape widely grown in the Bordeaux region of France and elsewhere. This grape variety is low in acidity and has a distinct fig-like character heavy with peaches, mangoes and viscosity. In France, Australia and increasingly in California it is often blended with Sauvignon Blanc to cut some of the strong "gooseberry" flavor of the latter grape and create better balance. Wineries in many countries also use the grape to create dry single-varietal white wines. Australian grapes, particularly those grown in the Hunter Valley region where the fruit has also been historically known as Hunter (River) Riesling, are famous for producing dry and sweet wines from this varietal that will age admirably for 20 to 30 years. When infected by the "noble rot" fungi, (*Botrytis cineria*), it can be used to produce first-class sweet white wines such as those of the French Sauternes.

SEVERNYI: (see CABERNET SEVERNYI)

SEYVAL BLANC: A French-American hybrid grape that can be used to make high quality white wines of various styles. Crisp, fruity dry versions have sometimes been likened to French "Chablis" in aroma and taste. Grown extensively in the colder northern temperate zones. The wine is clean and fresh and can be finished either fresh and dry, barrel fermented with malolactic fermentation and *sur lie* aged wine as with Chardonnay, or as a part of a sparkling wine cuvee. Crisp and dry versions have flavors and aromas of citrus fruits and a certain minerality that some compare to white Burgundies.

SHIRAZ: (see SYRAH)

SIEGERREBE (see-geh-RAY-buh): A white wine grape that is grown primarily in Germany with some plantings in England, Washington State, and British Columbia. Despite high must weights the wine tends to be very low in acid. The finished wine has an intense aroma reminiscent of muscat and tends to be used in blending than a varietal wine, however the flavor is reminiscent of Gewürztraminer. Many Siegerrebe wines are high in extract and yellow-green to golden yellow in color.

SIEGFRIED is a specific clone of Riesling that heralds from Germany and is sparsely planted in the U.S. This wine presents aromatics of white peach and pineapple. Fruit forward and layered complexly.

SOAVE (pronounced So-Ah-Ve) is a dry white wine from the Veneto region in northeast Italy, principally around the city of Verona. Garganega and Trebbiano di Soave are the designation's principal grape varieties. Soave is a straw yellow color, almost green sometimes. It's known to be delicate and light, perhaps a hint of almonds. Think perfumes and gentle flowers. Gentle acidity. A slightly bitter finish.

SOVEREIGN OPAL: Initially known as Summerland Selection-166, the grape is a cross of Maréchal Foch and Golden Muscat. The former parent gives the variety hardiness and the latter gives it character. Sovereign Opal: floral aromas of rose petal, along with spice and dill notes. On the palate, the wine tastes of peaches and apples touched up with exotic spices. The core of Muscat spiciness provides a nice backbone and ties up the wine's pleasingly off-dry finish.

SOUZÃO; SOUSÃO [suh-ZAH-oh, shuh-ZAH-oh] : Although this red-wine grape is indigenous to northern Portugal, it's not widely grown there. Souzão has met with greater success in California and South Africa, where it's more highly regarded for PORT production. This variety produces deep-colored wines with concentrated ripe and raisiny flavors.

ST. CROIX: Patented cold hardy American hybrid suitable for red wine and juice production. Claimed to be hardy to -40 deg. F. Disease resistant and ripens early. Cluster thinning often needed on this vigorous vine. Plantings can be found in Wisconsin, S. Dakota and elsewhere in the U.S Midwest. Wines have been compared to a light to medium bodied burgundy with no foxy or labrusca flavor.

ST. LAURENT (sometimes written out either in French as **Saint Laurent** or in German as **Sankt Laurent**) is a highly aromatic dark-skinned wine grape variety of the same family as Pinot Noir, originating in France. In Austria, it is primarily found in the regions Niederösterreich and Burgenland.

ST. PEPIN is a modern hybrid variety of wine grape (Seyval and Seibel 1000), mostly grown in Northern America. It produces grapes suitable for making fruity white wines similar to Riesling having desirable aroma, flavor, acidity and sugar content, and with no foxiness or labrusca flavor or aroma. St. Pepin is a sister seedling of La Crosse and is considered one of the best white wine grapes grown in the Northern Midwest region.

ST. VINCENT: This hybrid makes reds of delicacy and elegance. Often used for Nouveau style wines in the Fall, it also can have a Burgundian character and occasionally slightly sweet. Regarded by some as vaguely similar to a young Italian Chianti wine.

STAR THISTLE HONEY MEAD: Thick and simple tasting honey. It has no aftertaste and is considered a milder version of clover honey in taste.

STEEN: South African alias for Chenin Blanc.

STEUBEN: Blue, black grape which is crushed and by pressing off the juice after a few hours gives the wine a beautiful pink color with a beautiful spicy aroma and floral overtones. It has large berries that are very sweet, spicy, and full of flavor with hints of cranberry and honey.

SYMPHONY: White-wine producing grape-cross derived from Muscat of Alexandria and Grenache Gris created by a Univ. Davis viticulturist. May be the variety grown in the Alsace region of France known as Symphonie. The grape is mainly found in the Central Valley of California and used for blending purposes in the creation of sweet and sparkling wines. It is a wine with a pronounced Muscat-like bouquet and palate that deftly balances sweetness and acidity.

SYRAH (see-RAH): This grape is known as **Syrah** in France and **Shiraz** in Australia. In the United States, it can appear under either name depending on the style of the winery. It produces full rich wines of intense color and flavor. In warmer climates like Australia, the grape produces wines that are sweeter and riper tasting. In cooler climates like the Rhone valley of France, it often has more pepper and spice aromas and flavors. The variety produces wines with a wide range of flavor notes, depending on the climate and soils where it is grown, as well as other viticultural practices chosen. Aroma characters can range from violets to berries (usually dark as opposed to red), chocolate, espresso and black pepper. No one aroma can be called "typical" though blackberry and pepper are often noticed. With time in the bottle these "primary" notes are moderated and then supplemented with earthy or savory "tertiary" notes such as leather and truffle. "Secondary" flavor and aroma notes are those associated with several things, generally winemakers' practices such as oak barrel and yeast regimes.

TANNAT (aka. Harriague) is a highly tannic, black-berried grape grown in the foothills of the Pyrenees mountains, in the southwest corner of France. Tannat makes decidedly robust wines, with pronounced aromas of smoke and plum, significant tannins and a wonderfully spicy finish. Tannat's intense fruit, spice and tannins produce powerful wines capable of long aging.

TEMPRANILLO (temp-rah-NEE-yoh): Fine wine grape used in best quality red wines of Spain. Tempranillo takes well to both oak and bottle aging, and the better examples can be extraordinarily long-lived. Often it is blended with Grenache, Cabernet Sauvignon, Monastrell, and various other varieties. Look for flavors and aromas of dried cherries, spices, black currants and a wide range of earthy components such as dust, tobacco and black olive.

TEROLDEGO: The wine Teroldego Rotaliano, which is made with this grape in the Province of Trento, has had DOC status since 18 February 1971. Some California authorities compare Teroldego to Zinfandel, with its spicy red fruits, and hints of tar, pine, and almond, but few tasters would confuse the two varieties in a blind tasting. Its snappy acidity makes it a versatile food wine.

TORRONTÉS (Tohr-ROHN-tayss): An intriguing white wine varietal of considerable character that can be found on the plains of Galicia, in northwest Spain and in Argentina. Torrontés can be light and fragrant, with aromatics that are similar in style and weight to Muscat and Gewürztraminer, yet the grape has a high natural acidity. Yellow apples, lychee, white and purple flowers, spices, and tropical fruits are all common flavor descriptors of Torrontés.

TOURIGA NACIONAL: Has synonym name of Mortagua or simply Touriga. Classic red wine grape used for still and Port wine production. Extensively grown in the Douro and Dão regions of Portugal, and other hot climate regions of the world. Regarded as the premier grape for use in fortified Port wines. Touriga Nacional is an early maturing grape that makes wines of especially deep color, intense fruity aroma and tannin. This grape produces wines with smooth, soft textures that have excellent aging potential.

TRAMINETTE (trah-mn-ett): A Cold-hardy grape variety resulting from a cross of Joannes Seyve 23.416 and Gewürztraminer. Wine quality is excellent and is nearly identical to that of Gewürztraminer with an aromatic nose and flavors that begin fruity and spicy but finish clean and crisp.

TREBBIANO (Treb-YAH-no, a.k.a. UGNI BLANC) - The second most widely planted grape in the world. These grapes produce mega volumes of white Italian wines that carry somewhat neutral flavors and lean towards the dry side with a crisp finish. It can be fresh and fruity, but does not keep long. Its high acidity makes it important in Cognac production.

**TREIXADURA:** The Spanish name for the Portuguese varietal Trajadura. Treixadura is most often found in the D.O. of Ribeiro in Galicia, in the northwestern corner of Spain. Treixadura is usually blended with one of the other many grapes that grow in this cool region famous for its crisp, dry whites. Treixadura is famous for producing wines that are light, finessed and full of citrus fruits and white flowers.

**TRIOMPHE D'ALSACE:** (a.k.a. simply Triomphe) Popular grape in the growing regions of England. Wine made from the Triomphe d'Alsace can vary from a very deep, almost black, purple to a rosé, depending on the method of extraction. It has low acidity and high sugar levels. The red wine is considered to have a slight flavor of black currant and raspberry.

**TUPELO HONEY MEAD:** The honey is made exclusively in north Florida, along the Apalachicola River basin, where bees feed on the pale green flowers of the ogeche tupelo, a shrubby tree that grows in the swamps. The honey is clear, its color deep gold. The texture is completely smooth, and it's pourable. The aroma is of flowers and caramel. The flavor is deceptively light at first—a hint of green apple—but grows to a crescendo of warmth at the back of the throat.

**UGNI BLANC** (see TREBBIANO)

**VALDIGUIÉ:** Warm region minor grape widely grown in the Languedoc-Roussillon region of southern France and known also under the alias name of Gros Auxerrois. In California it has the alias name of Napa Gamay and can produce surprisingly good wine. Valdiguié produces dark colored wines that are low in alcohol. The wines tend to be of light to medium body and are frequently made in a style similar to the true Gamay of Beaujolais. Some producers utilize carbonic maceration in order to produce a wine with a deep, purple-red color and fruity taste, with flavors of berries and black cherry.

**VALVIN MUSCAT:** A hybrid grape variety for use in white wine production. Valvin Muscat is the result of a cross between Muscat Ottonel (*vitis vinifera*) and hybrid Muscat du Moulin. Typically a deliciously aromatic wine with lively floral notes with a touch of sweetness. It has distinct Muscat grape characteristics. (See Muscat)

**VERDELHO** (vehr-DEH-lyoh): The characteristics of Verdelho wines vary according to the climate, growing conditions, and the winemaker's art. The wine is usually aromatic and high in alcohol and acidity. Its palate can be rich, herbaceous, spicy and nutty with tropical fruit flavors. In Portugal Verdelho produces fortified wines; it is a major component in the famous Madeira wines. In France Verdelho produces a dry white wine. In Australia these grapes are transformed into dry, fruity wines and fortified wines.

**VERDICCHIO** (vehr-DEEK-lyoh): Verdicchio is slightly green-yellow in color and has a delicate bouquet. It is medium bodied with surprisingly strong nutty flavors, a crisp acid balance and a slightly bitter finish. It is best consumed within the first two years from the vintage date. Most bottlings of Verdicchio allow up to 15 percent of other grapes to be blended in. Trebbiano and Malvasia are the two other grapes that are permitted.

**VERMENTINO** (ver-meh-TEE-noh) is a very aromatic varietal combining notes of citrus, fresh grass, herbs, and almonds with a crisp and acidic framework. On the island of Corsica it is known as Malvoisie de Corse and may indeed be related to the varietal with the similar name from Spain and Portugal.

**VERNACCIA** (ver-NAHTCH-cha) is a white Italian grape, grown and produced in and around the Italian hill town of San Gimignano in Tuscany. Since the Renaissance it has been considered one of Italy's finest white wines. Vernaccia produces crisp wine with good acidity and citrus fruit. It is sometimes blended with Trebbiano but is also seen as a varietal wine

**VIDAL BLANC** (vee-dahl BLAHN): Popular French-American hybrid white wine grape with fruity, floral flavors and good balance descended from the Ugni Blanc of France, (aka Trebbiano of Italy). Made in a variety of styles - (i.e: Dry to sweet). The wine produced from *Vidal Blanc* is fruity, with grapefruit and pineapple notes. Vidal can even be used to create ice wines because it is able to survive in colder weather. When it's used to make ice wines, Vidal often has an apricot and tangerine flavor.

**VIGNOLES**, (Vee-NYOLE, a.k.a. RAVAT) In the northern region, the style is often a dry, barrel-fermented, sur lie aged wine or a sparkling wine cuvee. Most commonly, however, Vignoles is produced as an off-dry wine or as a dessert wine when the Botrytis infection occurs as a so-called "noble rot" and produces a dehydrated, sugar concentrated fruit. This white wine-producing hybrid produces an excellent dessert wine, especially when picked late. The fruit can develop very high sugar content while acidity remains high.

**VINHO VERDE** (VEEN-yoh VEHR-day) are light, fresh, and intended for drinking within a year. At less than 1 bar of CO2 pressure they do not quite qualify as semi-sparkling wines but do have a definite pétillance. The white Vinho Verde is very fresh, due its natural acidity, with fruity and floral aromas, depending of the grape variety. The white wines are lemon- or straw-colored, around 9-11% alcohol, and are made from local grape varieties Loureiro, Arinto, Trajadura, Avesso and Azal.

VINO NOBILE DI MONTEPULCIANO (see MONTEPULCIANO)

VIOGNIER: (VEE-oh-nee-aye). Semi-classic grape variety grown in the northern Rhone region of France. Has full, spicy flavors somewhat reminiscent of the Muscat grape and violets. Viognier is noted for making wine with a very perfumed aroma that can be compared to roasted pineapple, peach syrup, flowers or even fennel. The wines tend to be viscous and rich, with low levels of acidity. The better examples can be quite fascinating but if over production is a problem it can easily slip from big to oily and flabby. Viognier can vary from almost Riesling-like character to almost Chardonnay character, depending on production method.

VIVANT (vi-VAHNT): A grape that resembles a light Chardonnay. Typically made in a semi-dry or sweet style with tropical fruit tastes of kiwi, banana, mango and citrus.

VOUVRAY (Voov-ray) - French Loire white, based on Chenin Blanc; table wines may range from dry through slightly sweet, and it also makes spectacular dessert wines. Depending on the style, Vouvrays can exhibit notes of honey, nuts, ginger, fig, apples and white flowers. Vouvrays are often paired with rich, hearty dishes and flavorful sauces.

WEISSBURGUNDER: (See Pinot Blanc)

ZINFANDEL (ZIHN-fuhn-dehl) is a variety of red grape planted in over 10 percent of California vineyards. DNA fingerprinting revealed that it is genetically equivalent to the Croatian grape **Crljenak Kaštelanski**, and also the **Primitivo** variety traditionally grown in the "heel" of Italy, where it was introduced in the 18th century. The grapes typically produce a robust red wine, although a semi-sweet rosé (blush-style) wine called White Zinfandel has six times the sales of the red wine in the United States. The grape's high sugar content can be fermented into levels of alcohol exceeding 15 percent. The taste of the red wine depends on the ripeness of the grapes from which it is made. Red berry fruits like raspberry predominate in wines from cooler areas, whereas blackberry, anise and pepper notes are more common in wines made in warmer areas and in wines made from the earlier-ripening Primitivo clone.

ZWEIGELT (ZVY-gelt): Because of the popularity of this grape in Austria, Zweigelt wine is very widespread there. It is also making inroads in the Canadian wine regions of Ontario's Niagara Peninsula and British Columbia and there are limited plantings in Hungary. At its best, it combines the bite and fruity character of the Blaufränkisch grape and the body of St. Laurent. When the crop load is high, however, the wine can be too dilute. Because of its fruity characteristics, it has been compared to the wines produced from the Gamay grape, like the red wines of Beaujolais. If the body of the wine is full, it can be age-worthy and serious, although most Zweigelt is drunk young.

For a more extensive list of winegrape varieties see the internet websites:

**THE SUPER GIGANTIC Y2K WINE GRAPE GLOSSARY**  
by Anthony J. Hawkins at [www.wineloverspage.com/wineguest/wgg.html](http://www.wineloverspage.com/wineguest/wgg.html)

[www.winegeeks.com/grapes](http://www.winegeeks.com/grapes), <http://en.wikipedia.org>