

SUMMER WHITES

COLOR

THE JUICE OF A GRAPE COMES FROM THE PULP WHICH IS CLEAR IN BOTH WHITE AND RED GRAPES

COLOR IS DETERMINED BY THREE THINGS:

- 1) GRAPE
- 2) CLIMATE
- 3) PRESSINGS

TYPICALLY, DARK COLORED WINES HAVE A FULL BODY, LIGHT COLOR A LIGHT BODY

TANNINS AND ACID

Whites have low to no tannins and high acidity

Fruitiness comes from hang time

A challenge to balance the acid and fruit

THINK OF YOUR WINE AS CLOTHES

WINTERTIME YOU WEAR CASHMERE SWEATERS AND COATS

SUMMERTIME T-SHIRTS AND LIGHT BREATHABLE MATERIALS

WINTERTIME WE DRINK BIG WINES, CABS AND ZINS AND OAKY CHARDS

SUMMERTIME WE DRINK LIGHT WINES SAUVIGNON BLANC, ROSE AND SANGRIA

SPAIN

**Airen, Albarino,
Viuda, Chardonay, Godello,
Pinot Blanco
(Torrontes)**



Macabeo, Xa-rello, Parellada

**Palomino, Pedro Ximenz,
Moscatel**

Classifications

DO de Pago = highest quality only 7 estates (Castile-La Mancha & Navarre)

DOC/DOQ = Quality wines with track record (Rioja & Priorat)

DO = Most common quality wine regions there are 69

VC = Up and coming regions only 2

VdIT = Table wines

ALBARIÑO

Originated in the Rhine “**Alba-Rino**” white from the Rhine

Brought by monks to Iberian Peninsula from Alsace

Thought to be a descendent of Riesling

but no mention of Riesling in the 12th century;

so might be from a French grape “**PETIE MANSENG**”

ALSO USED WIDELY IN
PORTUGAL,
“**ALVARINHO**” USED IN
VINHO VERDE

IN SPAIN MOST
COMMON IN
RIAS BAIXAS, GALICIA

IN AUSTRALIA
ALBARIÑO BEGAN TO
BE USED ONLY TO FIND
OUT THAT IT IS ALL A
FRENCH WHITE,
SAVIGNIN.

MORE & MORE IS BEING
PRODUCED IN
CALIFORNIA, CAN
GET FLESHY AND LOSE
ACIDITY

THE BEST COME FROM
RIAS BAIXAS WHICH IS
CLOSE TO THE SEA AND
GETS A SALTINESS



**IT IS A THICK SKIN GRAPES AND IS
AROMATIC WITH HIGH ACIDITY
APRICOT AND PEACH, FLORAL, ALMONDS & CITRUS**

PAIRS WITH SHELLFISH, LEAN WHITE FISH, ON ITS OWN

TORRONTES

ORIGIN IS MEDITERRANEAN

THERE IS A VARIETY IN SPAIN NEAR GALICIA KNOWN AS TORRONTES, HOWEVER, DNA SHOWS THAT IT CAN BE RELATED TO A STRAIN OF **MALVASIA** FROM THE ISLAND OF MADIERA

IT COULD BE TRUE SINCE **MALVASIA** IS ALSO A VERY AROMATIC GRAPE IT ARRIVED IN ARGENTINA, MOST LIKELY FROM SPANISH SETTLERS

MOST COMMON IN ARGENTINA

TWO TYPES THAT SEEM TO BE CLOSELY RELATED:
TORRONTES RIOJANO AND TORRONTES SANJUANINO



IT IS ALSO GROWN IN CHILE WHERE IT IS USED FOR THE FAMOUS CHILEAN LIQUEUR, PISCO

LIGHT COLORED, LOOSE BUNCHES, VERY AROMATIC AND VERY DRY. THE AROMATICS ARE INTENSE, HOWEVER THEY DO NOT CARRY OVER INTO THE MOUTH.

**FLORAL, PEACHY, APRICOT
DRY IN MOUTH, CITRUS, ACID IS HIGH**

**GREAT WITH SALADS,
SIMPLE SHELLFISH DISHES,
DRINK IN THE SUN ON IT'S OWN**

GERMANY



WHITE WINE ACCOUNTS FOR 2/3 OF WINE PRODUCTION

MANY WINES OF GERMANY ARE PRODUCED ORGANIC AND BIODYNAMIC, NO CHOICE, THE VINEYARDS ARE STEEP WHICH ALLOWS DRAINAGE AND THE NEED TO HAND HARVEST.

TROKEN = DRY WINES

HALBTROKEN = OFF DRY

(STILL MIGHT COME ACROSS AS DRY BECAUSE OF HIGH ACID)

FEINHERB = SWEETER THAN HALBTROKEN

COMMON LABEL TERMS

WEINGUT = WINE ESTATE

WEINKELLEREI = WINERY

WINZERGENOSSENSCHAFT = CO-OP

GUTSABFÜLLUNG = ESTATE MADE AND BOTTLED

ABFÜLLER = BOTTLER OR SHIPPER

Riesling

ORIGIN RHINE: DOCUMENTED BACK TO THE 14TH-15TH CENTURY

BELIEVED TO BE A CROSS BETWEEN **GOUAIS BLANC**, **TRAMINER** AND A WILD VINE

FLAVOR PROFILE

**AROMATIC, FLORAL,
WITH HIGH ACIDITY
IT MAKES DRY TO VERY
SWEET WINES
LYCHEE, HONEY, APPLE,
PEACH, ROSE BLOSSOM,
AND CRISP ACIDITY**

CAN BE DRUNK YOUNG
AND WILL AGE FOR
100 YEARS.

**VERY VERSATILE, PAIRS
WITH MANY FOODS,
FISH, SPICY, MEATS,
CHEESES**



PRADIKAT SYSTEM

QBA = NOT CLASSIFIED, CAN BE DRY -OFFDRY USUALLY INDICATED

KABINET = THE DRYEST, CAN STILL HAVE SWEETNESS

SPÄTLESE (LATE HARVEST) = MORE FRUIT AND SWEETNESS

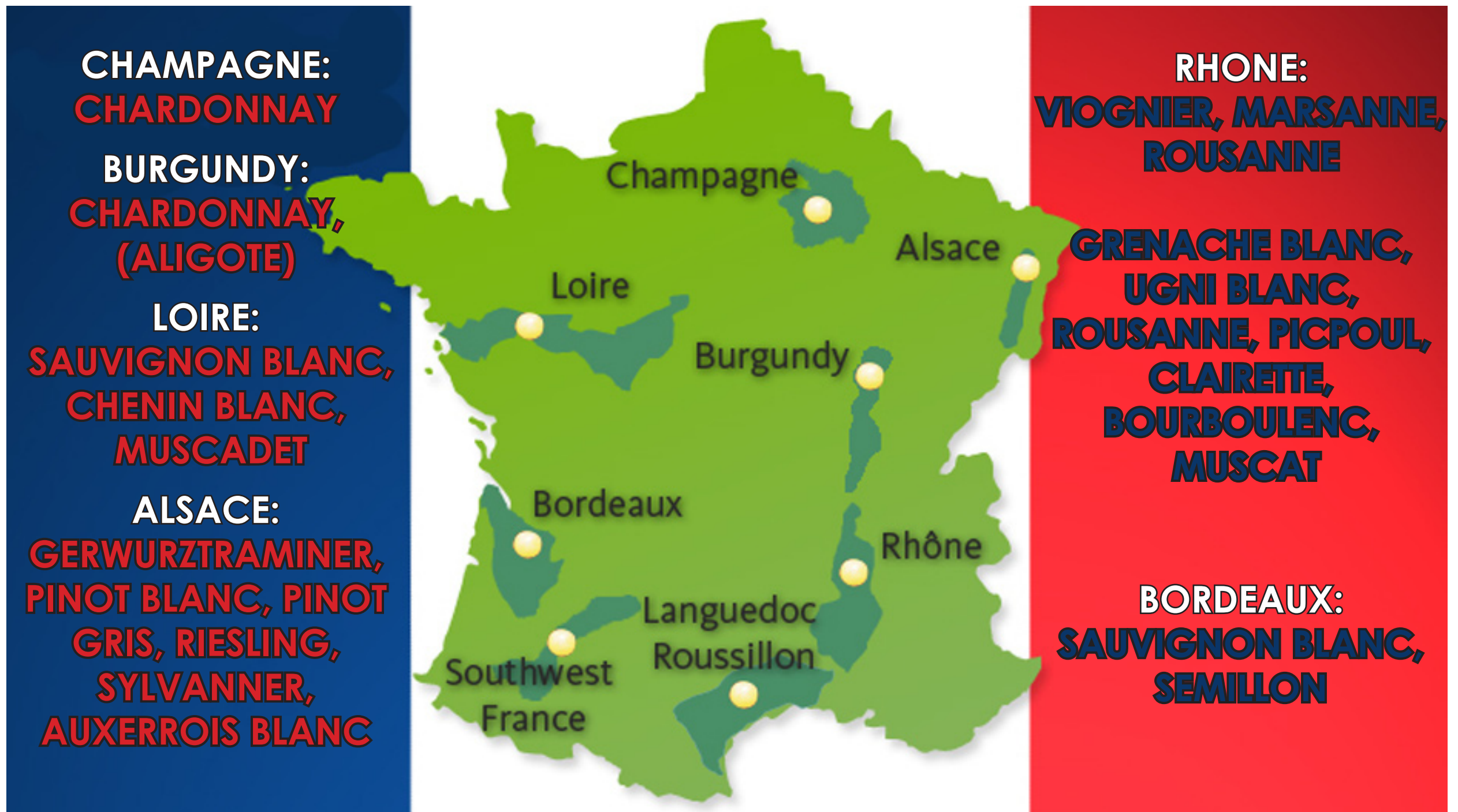
AUSLESE (SELECT HARVEST) = SEMI-SWEET TO SWEET, MAY HAVE NOBLE ROT

BEERENAUSLESE (SELECT BERRY HARVEST) = VERY SWEET

EISWINE (ICE WINE) = SAME LEVEL OF SWEETNESS AS BEERENASULESE, BUT MADE FROZEN

TROCKENBEERENAUSLESE (SELECT DRY BERRY HARVEST) = VERY SWEET & RICH, ALL NOBLE ROT

FRANCE



THERE ARE HUNDREDS OF FRENCH WHITE VARIETALS

THE MOST COMMON WHITES GROWN IN CALIFORNIA WERE
BROUGHT FROM FRANCE

EACH REGION HAS SPECIFIC WHITE GRAPES WHICH ARE STIPULATED
BY FRENCH LAW TO GROW IN THOSE REGIONS:

AOC - APPELLATION D'ORIGINE CONTRÔLÉE

TERROIR IS THE SINGLE MOST IMPORTANT CRITERIA FOR FRENCH WINES

SAUVIGNON BLANC

ORIGINATED IN BORDEAUX, FRANCE “WILD WHITE”

LOIRE VALLEY

SANCERRE

CRISP, DRY, MINERAL

POULLY-FUME

SIMILIAR TO SANCERRE,
SOMETIMES HAS SOME
OAK

BORDEAUX

GRAVES

DRY WHITES, SOMETIMES
BLENDED WITH
SEMILLON, CAN BE
RACY & GRASSY

NEW ZEALAND

MARLBOROUGH

SIMILIAR TO FRENCH
SAUV BLANC
**PASSION FRUIT, CITRUS
AND GRASSY**
DUE TO RAIN

SOUTH AFRICA

PAARL, STELLENBOSCH

MARINE CLIMATE, CRISP,
DRY, SEA SHELLS
FUME = OAK AGED
SAUV BLANC =
STAINLESS STEEL



CALIFORNIA NAPA, RUSSIAN RIVER,
CENTRAL COAST, MENDOCINO

**CAN BE TROPICAL, GREEN APPLE, MELONS;
SOMETIMES FLESHY AND MILD ACIDITY**

FUME BLANC = SAUVIGNON BLANC A COINED
TERM MADE BY ROBERT MONDAVI

**IDEAL PAIRINGS OYSTERS, SHELLFISH, GOAT CHEESE,
LEAFY SALAD WITH VINAIGRETTE**

PINOT BLANC

Originated in France; Burgundy
It is a genetic mutation of **Pinot Noir**

ALSACE
BLENDED WITH
PINOT GRIS,
AUXEROISE BLANC,
PINOT NOIR

GERMANY
(**WEISSBURGUNDER**)
VERY SIMILIAR TO
ALSATIAN STYLE

CHAMPAGNE
(**BLANC VRIA**)
USED IN OTHER
CREMANTS TO
ADD RICHNESS



CALIFORNIA
CONFUSED WITH
MELON DE
BOURGONE/
MUSCAT

SPAIN & ITALY
(**PINOT BIANCO**),
IN ITALY IT IS USED
IN THE SWEET
VIN SANTO

HUNGARY
(**FEHER BURGUNDI**)

FLAVOR PROFILE

FULL BODIED WHITE; WILL VARY IN STYLE
CAN BE SWEET IN GERMANY AND ALSACE OR
DRY AS IN ITALY AND CALIFORNIA.

OAK CAN MAKE IT FLABBY.
THE BEST IS WITH LITTLE OAK TO PRESERVE THE CRISP ACIDITY.

MELON, STONE FRUIT, WAXY TEXTURE, FLORAL, HONEY.

SIMILIAR CHARDONNAY FEEL TO IT WITH RICHNESS AND CRISP ACIDITY

IDEAL WITH SEAFOOD, SCALLOPS, EVEN LOBSTER.

ROUSANNE

Originated in the rhone region of France

MOSTLY SEEN IN THE RHONE IN
CROZES-HERMITAGE, HERMITAGE AND ST. JOSEPH.
BLENDED WITH **MARSANNE**.

IN THE SOUTH RHONE IT IS THE PRINCIPLE GRAPE OF
CHATEAUNEUF-DU-PAPE AND USED IN COTE DU RHONES



DIFFICULT TO GROW:

- * NEEDS A LATE GROWING SEASON
- * PRONE TO MILDEW
- * TOO LONG GETS TO BE ALCOHOLIC
- * TOO SHORT CAN BE TOO ACIDIC

WHEN DONE PROPERLY IT
IS RICH, COMPLEX.

WARM CLIMATE

IT IS **RICH, FULL BODY,
HONEY AND PEAR**

COOL CLIMATE

IT IS LIGHTER AND CRISP.

IN CALIFORNIA IT WAS CONFUSED WITH VIOGNIER.
THE RANDALL GRAHAM MIX UP

**AN IDEAL FOOD WINE, WIDE RANGE OF DISHES, SEA-
FOOD, SHELLFISH, CHEESE, SPICED DISHES & SOUPS**

IN GENERAL
IT HAS A **FLORAL,
CHAMOMILE NOSE,
BAKING SPICE & PEAR**

ITALY

TREBBIANO, MOSCATO, NURAGUS, PINOT GRIGIO, TOCAI FRIULANO, RIBOLA GIALLA, ARNEIS, MALAVSIA BIANCA, PIGATO, FIANO, GARGANEGA	CHARDONNAY, GEWURZTRAMINER, RIESLING AND PETITE ARVINE	CARRICANTE, CATARRATTO, CODA DE VOLPE, CORTESE, FALAGHINA, GRECHETTO, GRILLO, INZOLIA, PICOLIT, TRAMINER, VERDICCHIO, VERDUZZO, VERMENTINO AND VERNACCIA
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ONE OF THE OLDEST REGIONS IN THE WORLD, GREEKS AND ETRUSCANS
UNLIKE ANY OTHER COUNTRY,
GRAPES ARE GROWN IN ALMOST EVERY PART OF ITALY

CLASSIFICATION

VIN DA TAVOLA VDT

TABLE WINE, DOES NOT FOLLOW WINE LAWS

INDICAZIONE GEOGRAFICA TIPICA IGT

SPECIFIC REGION WHERE LAWS HAVE BEEN BROKEN "SUPERSTUCANS"

DENOMINAZIONE DI ORIGINE CONTROLLATA DOC

REGION SPECIFIC THAT ADHERES TO WINE LAWS

DENOMINAZIONE DI ORIGINE CONTROLLATA GARANTITA DOCG

similar to DOC but must pass blind taste for quality

PINOT GRIGIO

ORIGIN IS BURGUNDY, FRANCE A MUTATION OF PINOT NOIR
GAINED POPULARITY ALL OVER THE WORLD AS THE ITALIAN WINE **PINOT GRIGIO**

IT IS GROWN ALL OVER THE
WORLD AND COMES IN
MANY DIFFERENT STYLES.

ITALY

ALTO-ALDIGE TRENTINO

FRUITY STYLES

FRULI

MINERAL AND CRISP STYLE

ITALIAN **PINOT GRIGIO**

IS LIGHTER IN STYLE

OREGON

KNOWN AS **PINOT GRIS MED
BODY, PEAR, APPLE, TROPICAL,
MELON & PINKISH COLOR**

CALIFORNIA

LIGHT BODY, CRISP REFRESHING,
PEAR, NUTTY, TROPICAL

ALSACE

MEDIUM -FULL BODY, **FLORAL,
RICH & SPICY**

GERMANY

MORE FULL BODIED, WITH
SWEETNESS AND ACIDITY



**IDEAL FOOD PAIRINGS CLAMS & MUSSELS,
SNAPPER, MAKES A GREAT COCKTAIL WINE**