

Wine Guide



Wine Terms to Know

The world of wine is complex and has its own vocabulary. It can be intimidating to learn what is, in some cases, a whole new language. Don't worry, we've got your back.

Acidity: The crispness in wine that activates the salivary glands.

Astringent: A wine tasting term that notes the harsh, bitter and drying sensation in the mouth caused by high levels of tannin.

Barrique: A 225-liter oak barrel originating in Bordeaux that is used for storing and aging wines.

Blend: A wine made from more than one grape varietal.

Body: A sensation describing the weight and fullness of wine in the mouth. Wine is usually described as being light, medium or full-bodied.

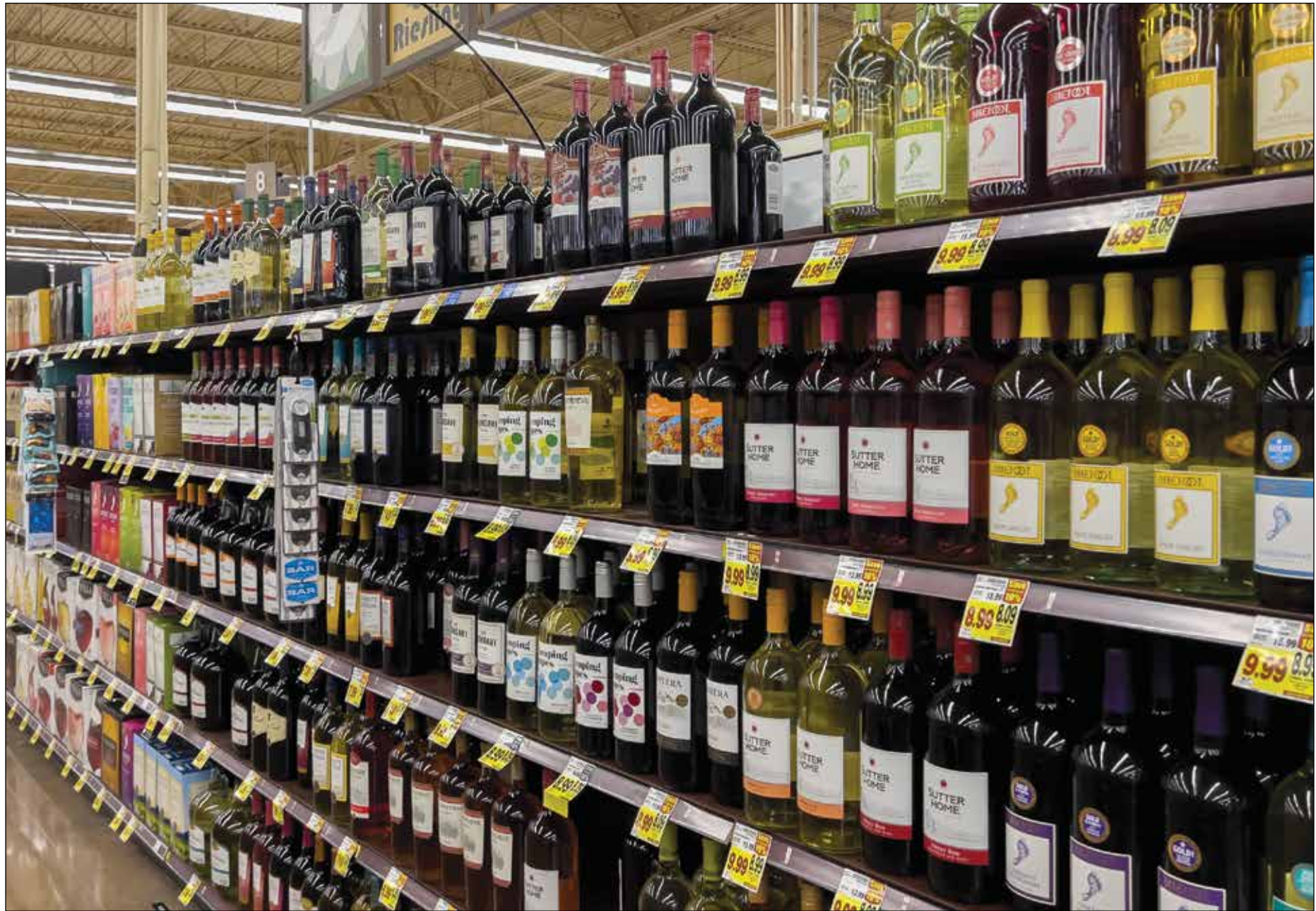
Botrytis: A beneficial mold that causes dehydration, resulting in a grape juice that's high in sugar.

Brut: A term from the French denoting dry champagnes or sparkling wines.

Claret: The red wines of Bordeaux, according to the English.

Cork taint: The undesirable aromas and flavors in wine often associated with wet cardboard and moldy basements.

Corked: A wine that has suffered cork taint, not a wine with cork particles floating in it.



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Cuvée: A blended batch of wine in Champagne.

Demi-sec: A French term meaning half-dry. It's used to describe a sweet sparkling wine.

Fining: Adding egg whites or gelatin to clear the wine of unwanted particles.

Foxy: A term describing the musty odor and flavor of wines made from the North American varietal *Vitis labrusca*.

Herbaceous: A term used in tasting that describes odors and flavors of fresh herbs, such as basil, oregano, rosemary and others.

Lees: Sediment made of dead yeast cells, grape pulp, grape seeds and other matter that accumulates during fermentation.

Must: A term for unfermented grape juice, including seeds, skins and stems.

Nose: A tasting term that describes the aromas of wine.

Oaky: A term that describes the smells and flavors of vanilla, baking spices, coconut, mocha or dill caused by barrel aging.

Sec: The French word for dry.

Tartaric acid: The principal acid in grapes. It promotes flavor and aging in wine.

Terroir: A French word that

refers to geographical characteristics unique to a specific vineyard.

Ullage: The space left in bottles and barrels as wine evaporates.

Vegetal: A tasting term that describes characteristics of fresh or cooked vegetables on the nose and in the flavors of the wine. Common vegetal descriptors include bell peppers, grass and asparagus.

Sustainability in the Wine Industry

Going green is growing in popularity in several industries and wine isn't any different.

Wineries across the globe are implementing sustainable practices revolving around preserving natural resources, repurposing waste, improving air and water quality. In California, which faces continual challenges with the environment, the California Association of Winegrape Growers and the Wine Institute developed a set of practices that are environmentally sound, socially equitable and economically viable.

These practices conserve water and energy, maintain healthy soil, protect air and water quality, improve relations with employees and local communities, preserve ecosystems and improve the economic vitality of vineyards and wineries, the Wine Institute says. Consumers can support the practices by buying bottles with the Certified California Sustainable Winegrowing logo.

CALIFORNIA CODE OF SUSTAINABLE WINEGROWING

The Sustainable Winegrowing Program (SWP) gives growers tools to help them increase the adoption of sustainable practices and to measure and demonstrate ongoing improvement. The code includes 15 chapters and more than 200 criteria, including a built-in system with metrics to measure performance.

CERTIFIED CALIFORNIA SUSTAINABLE WINEGROWING

Since 2010, the Certified California Sustainable Winegrowing program has certified wineries or vineyards that adopted and implemented the standards in the industry's California Code of Sustainable Winegrowing.

Companies must meet an overall score threshold, measure and track metrics for water usage, energy use, greenhouse gas emissions and nitrogen. Vineyards must also comply with restrictions on crop-protection materials. A third-party audit is required to earn and maintain certification status.

Participants in the program may use the Certified California Sustainable Winegrowing wine logo on their bottles. Certified wineries must source at least 85% of their grapes from certified vineyards and 100% of their grapes must come from California.

SUSTAINABILITY AND ORGANIC GROWING

Organic wines must meet a government certification level to call themselves organic. But organic doesn't always mean sustainable. Sustainability refers to resource management in their particular geographical area. This can include improving air and water quality, protecting wildlife habitats, reducing emissions, and cultivating plants that attract natural predators for pests. Sustainably grown wines may or may not be organic, and, conversely, organic wines may not be grown sustainably.

OTHER SUSTAINABILITY PRACTICES

Beyond growing, sustainability extends to the whole wine supply chain, including trucks that take grapes to wineries and trucks that take finished wines to market, bottlemakers using recycled products and more. To make sure you're buying a sustainably made wine, look for the



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California certification or certifications from other programs such as the LIVE Certified Sustainable, Sustainable Winegrowing Australia,

Sustainable Winegrowing New Zealand, Sustainable Wine South Africa, Sustainable Wines of Great Britain, Terra Vitis and more.

Nine White Wines to Try

When most people think of white wine, they think of chardonnay, but there are many other white varieties to tempt the palette.

CHENIN BLANC

Chenin blanc has notes of quince, yellow apple, pear, chamomile and honey. These wines have a high level of acidity and range from dry to sweet, light-bodied to creamy. Serve it cold unless you have an oaked chenin blanc, which can be served a bit warmer like chardonnay.

PINOT BLANC

This is the white grape mutation of pinot noir. It has notes of pear, peach, raw almond, lemon zest and minerals. It pairs well with subtle foods. Serve it with soft cheeses, salads with cream dressings and flaky fish.

SAUVIGNON BLANC

Sauvignon blancs have a green, herby flavor with notes of gooseberry, honeydew, grapefruit, white peach and passionfruit. They go great with herb sauces over chicken or fish and match up with feta or goat cheese.

TREBBIANO

Mostly used in brandy and balsamic vinegar, when used in a wine, trebbiano bears notes of white peach, lemon, green



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apple and basil. It pairs well with hard Italian cheese, seafood pastas, white pizza, roast chicken and pesto.

WHITE RIOJA

Also called rioja blanco, this is a wine from Spain that ranges from light to full-bodied. It can age for 10 or more years. Aged rioja blanco has notes of roasted pineapple, caramelized honey, preserved lime, candied tarragon,

hazelnut and whiskey. Fresh rioja blanco is unaged and has notes of lime peel, lemon verbena, honeydew, fresh tarragon and marjoram.

RIESLING

Ranging from dry to sweet, this German white wine has notes of lime, green apple, jasmine and beeswax. Serve chilled with spicy dishes and rich meats, such as duck, pork, bacon and crab.

GERWURTZRAMINER

Hailing from the foothills of the Apls and Vosges Mountains, this wine smells sweet but is often dry or even savory. It has hints of lychee, rose, grapefruit, tangerine and ginger. Serve cold with traditional soft, smelly cheeses, Middle Eastern cuisine or baklava.

TOKAJI

A Hungarian wine, tokaji comes from the region of Tokaj

(toe-kay). The most famous of these is tokaji Eszencia, an intensely sweet wine typically drunk from a tablespoon. It will age more than 200 years owing to the high sugar content.

VIN SANTO

This sweet dessert wine made predominantly in Tuscany has intense hazelnut and caramel flavors. It is served with biscotti as a beginning to a special event (cantucci e vin santo).

Beyond the Grape

While most wines are made from grapes, not all of them are. Wine can be made from several kinds of fruit, including elderberries, strawberries, plums, pomegranates, dandelions, rose hips, cherries and more.

BANANA

Banana wine is made by fermenting peeled, mashed ripe bananas and sugar. Wine yeast, sugar and water is added to the banana mash to make banana wine. Banana wine comes mostly from Tanzania.

ORANGES

Wine made from oranges should not be confused with orange wine or amber wine, which is made from grapes but is orange or amber in color. Wine made from oranges is typically light bodied, pale in color and dry.

CHERRY

Cherry wine is usually made with tart cherries. Wine makers in Michigan, which produces tart cherries, make wines and spiced wines. In Denmark, they make cherry Kijafa, a fortified fruit wine that usually contains 16% alcohol by volume. Croatians make maraska, a cherry wine made



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from the Marasca cherry.

DANDELION

Dandelion wine is made from dandelion petals and sugar, usually with an acid such as lemon juice. A handful of American wineries make commercially available dandelion wine.

POMEGRANATE

A commercial pomegranate wine is made in Israel and is

marketed abroad as Rimon. Pomegranate wine also comes from Cyprus, Turkey, Armenia, Georgia and Azerbaijan.

PLUMS

Plum wine from Japan and Korea is made by steeping Japanese plums (ume) in clear liquor, such as sake. The plums are not fermented, so it's not a true wine and is usually consumed mixed with soda or in a cocktail.

LYCHEE

Lychee wine is common in China and has a golden color and a rich, sweet taste. It's served cold or as a cocktail mixer.

ROSE HIP

Rose hip wine is made from fresh or dried rose hips fermented in syrup with yeast and citric acid. It's a similar process used to making blackthorn wine, hawthorn wine

and rowan wine.

PINEAPPLE

Pineapple wine is made from the juice of pineapples. It makes a soft, dry wine with the strong odor of pineapples. In Mexico, fermented pineapple beverages are named tepache.

Commercially, pineapple wine is made in Hawaii, Nigeria and in the Dominican Republic.

No- or Low-Alcohol Wines

The no- or low-alcohol trend is growing. Overall sales rose 29% in 2023 and brands are responding by churning out more no- and low-alcohol bottles for people to enjoy.

Here are some bottles for you to try.

ISH NON-ALCOHOLIC CHARDONNAY

A 100% non-alcoholic French chardonnay with notes of ripe pear, yellow apple and lemon. Pair it with sharp cheese or the sharp flavors of cacio e pepe.

WOLFFER ESTATE SPRING IN A BOTTLE BLANC DE BLANCS

Floral notes with white peach, ripe golden grapes and cantaloupe, it has a full mouthfeel and a sweet finish. It comes from Germany and contains Airen grapes. Pair it with crème brulee, pasta or pork.

GIESEN 0% NON-ALCOHOLIC CHARDONNAY

This bottle comes from New Zealand and has strong scents of citrus and stonefruit with notes of vanilla and butter-scotch. Pair it with hard-pressed cheese and creamy pasta.



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SAINT VIVIANA NON-ALCOHOLIC CABERNET SAUVIGNON

Tannic with notes of leather and tobacco, this medium-body cabernet sauvignon can stand up to the heartiest of meals. This bottle hails from California.

NOUGHTY ROUGE NON-ALCOHOLIC RED WINE

This is a spicy red wine from South Africa. It has notes of candied cherry, dried rose petal, black pepper and French oak tannins.

LEITZ ZERO POINT FIVE NON-ALCOHOLIC CANNED PINOT NOIR

This traditional pinot noir from Germany tastes of red and black cherries, cranberries and a mushroom earthiness. Try it slightly chilled.

SURELY BUBBLY RED NON-ALCOHOLIC SPARKLING RED WINE

Jammy and fruity, this bubbly red wine comes in a can for convenience. Surely is a blend of cabernet and pinot

noir grapes with dark cherry, blackberry and blackcurrant notes. It has a dry, oaky finish with baking spices and a light herbal profile.

ODDBIRD BLANC DE BLANCS NON-ALCOHOLIC SPARKLING WHITE WINE

Need a celebratory pop? Try this mix of organic chardonnay and colombard aged in oak for 12 months. Like the best sparkling wines, it comes from France. It has notes of green apple, mango, Meyer lemon and ripe pear.

TOST ROSE NON-ALCOHOLIC WINE ALTERNATIVE

This effervescent, dry rose alternative has notes of sparkling white tea, ginger and elderberry. Serve it with desserts.

KOLONNE NULL CUVÉE BLANC. NO. 1 SPARKLING NON-ALCOHOLIC WINE

Pop open this creamy alternative sparkling white wine with notes of yellow fruit and pear. It's a blend of chardonnay, pinot gris and pinot blanc grapes.

Varieties to Try: Reds

Red, red wine does taste so fine, but there are times when your tastebuds need something a little different. Here are some off-the-beaten-path reds varieties to try next time you want something new.

GRENACHE/GARNACHA

Usually, this wine is medium-bodied and high in alcohol. It's grown in France, but also can come from Spain, the U.S. and Australia. Grenache has notes of strawberry, raspberry, cherry and cinnamon. It pairs well with spicy, herby, bold dishes. Serve it slightly chilled to beat the heat of an accompanying dish.

TEMPRANILLO

This old grape is one of the most widely planted in the world, but doesn't always show up on shelves. Tempranillo grapes make for a medium- to full-bodied red that gets darker with age. This is a high-tannin wine complemented by reasonable acidity and high alcohol levels. Look for tempranillos from Spain, Portugal, Argentina, Chile and Australia.

CARMENERE

Carmenere most commonly comes from Chile, where it loves the hot climate. It produces a medium-bodied, fruity



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wine with a ton of acidity, tannins and a smooth mouthfeel. Also look for Carmeneres from Italy, Argentina, New Zealand and the U.S. It goes well with smoky barbecued foods, spicy dishes or strong cheeses.

BARBERA

Barbera produces a fruity wine with notes of blackberry, dark cherry and strawberry. It's often enjoyed young with

Italian food. Italy, it's no surprise, is the leading grower of this grape, but they also come from California and Argentina.

NERO D'AVOLA

This is a deep wine that's high in tannins and strong bodied. It was formerly blended, but now stands alone in wines from Sicily, Australia and the U.S. It typically has

notes of black cherry, licorice and tobacco. Pair with rich beef dishes.

PINOTAGE

First created in South Africa, pinotage is a combination of pinot noir and cinsault that produces a rich, full-bodied wine with light to medium tannins, low acidity and big flavors. It's still grown predominantly in South Africa,

but can also come from Australia.

SANGIOVESE

Sangiovese usually produces a medium-bodied wine with high tannins and acidity. It can be consumed young or aged from four to seven years. It's an earthy wine with cherry, fig, cranberry and plum notes. A little oak aging can give hints of leather and spicy notes.

Gifts for the Wine Lover

If you have an oenophile (wine lover) in your life, this is the list for you. Never show up empty handed with these great gifts for the wine connoisseur.

STEMWARE

Every wine has its glass. Make sure it's the right one with a set of basic stemware. The right glass can make wine taste better, Wine Folly says, even though you can technically drink wine straight out of the bottle if you want to.

The right glass, with the right shape, allows the aroma of the wine to reach your nose, which can enhance the flavor profile. The basic set of stemware should include glasses for white wine, with smaller bowls to preserve floral aromas, keep the wine cooler and express more acidity. Some fuller-bodied whites might be better in a larger bowl, though, such as oak-aged chardonnay, white riojas and orange wines.

CORKSCREW

Most wines are sealed with a cork that has to be removed with a corkscrew. There are many kinds of corkscrews on the market, almost as many as there are situations that would be improved with a glass of wine.

Consider pocket corkscrews

for drinking on the go. These models are usually inexpensive and easy to keep at hand. Choose a light model made of plastic and bear in mind they may take a lot of work to use. Carl F.A. Wienke invented a foldable corkscrew that

nowadays often comes with additional features such as a bottle opener and foil cutter. The wine key leverages against the sides and pushes against the bottle as you pull. Find models with elegant, detailed handles for a beautiful gift.

DECANTER

Decanters give wine a chance to breathe, enhancing the flavor of some bottles and creating a beautiful serving piece on the table. Decanting wine filters it and removes any unwanted residue. The best

wine decanters are circular because they allow air to move freely. A wide neck and large bowl allow more air to enter the decanter. Smaller decanters are better for white wines. All your decanters should be easy to fill, pour from and clean.

