



<b>White Wines</b>					
<b>Wine Type</b>	<b>Pronunciation</b>	<b>Characteristics</b>	<b>Food Pairing</b>	<b>Original District</b>	<b>Other Districts</b>
<b>Albariño</b>	ahl-bah-REE-nyo	Light to medium body, floral, grass, almonds, citrus	Mild cheese, cream soups, cream sauce, seafood, poultry, vegetables	Galicia (Spain), Minho (Portugal)	
<b>Aligoté</b>	ah-lee-go-TAY	Light body, citrus, apples	Shellfish, cheese fondue	Burgundy (France)	California, Washington, British Columbia, Ontario, Russia
<b>Chardonnay</b>	shar-doh-NAY	Medium to full body, buttery, creamy, oak, pears, apples	Eggs benedict, butternut squash soup, cream sauce, seafood, poultry, vegetables, polenta	Burgundy (France), Champagne (France)	Southern France, California, Oregon, Washington, New York, Australia, South Africa, New Zealand, Tuscany
<b>Chenin Blanc</b>	SHEN-in BLAHNk	Light body, peaches	Spicy food, Cajun, Thai & Indian food, saffron, grilled fish & meats	Loire Valley (France)	California, South Africa
<b>Cortese</b>	kohr-TEH-zeh	Light body, crisp, dry, hay, grass, citrus, bananas, apricots	Shellfish, pasta, vegetables	Piedmont (Italy)	
<b>Gewürztraminer</b>	geh-VAIRTZ-trah-mee-nur	Medium body, nutmeg, roses	Spicy food, Thai & Indian food, saffron, grilled fish & meats	Alsace (France), Trentino (Italy)	California, Washington, New York
<b>Grüner Veltliner</b>	GREW-ner VELT- lee-ner	Full body, minerals, tropical fruits, celery, white pepper	Artichokes, asparagus, winter squash, mussels	Austria	Slovakia, Czech Republic, Hungary
<b>Macabeo</b>	mah-kah-BEH-oh	Light body, floral, nuts, green apples	Sushi, seafood, poultry	Rioja (Spain)	Southern France



<b>Malvasia</b>	mahl-va-SEE-ah	Light to full body, dry to sweet, nutty, citrus, tropical fruits	Seafood, grilled fish, grilled vegetables, fruit tarts	Greece Originally, Piedmont (Italy), Puglia (Italy)	
<b>Marsanne</b>	mahr-SAHN	Full body, citrus, nuts, pears, honeysuckle	Roasted fruits or vegetables, Thai food, broth-based sauces	Northern Rhone Valley (France), Switzerland	California, Australia, Switzerland
<b>Müller-Thurgau</b>	MULE-lair TOOR-gow	Light body, floral, herbs	Spicy food, Thai food, Indian, Saffron, grilled fish & meats, ham, quiche	Germany, Trentino (Italy), Alto Adige (Italy)	Oregon, England, New Zealand, Austria, Italy, Hungary, Switzerland
<b>Muscadet</b>	moos-cah-DAY	Floral, grass, citrus, green apples, peaches	Oysters, clams, mussels	Western Loire Valley (France)	California
<b>Muscat</b>	MOOS-caht	Light body, dry to sweet, musky, floral, melons, citrus	Dark chocolate with fruit	Alsace (France), Southern Rhone (France), & Midi (France), Portugal, Italy, Greece, Crete	California, Australia, Italy, France, Greece, Spain
<b>Pinot Blanc</b>	PEE-noh BLAHNK	Medium body, floral, pears, apples, honey	Caviar, seafood, rabbit, poultry, spicy food	Alsace (France) , Trentino (Italy), Baden (Germany) Wurttemberg (Germany)	California
<b>Pinot Gris/Pinot Grigio</b>	PEE-noh GREE/GREE-joe	Light body, crisp, peaches, apricots	Greek food, salmon, breaded fish, sashimi, poultry, pork, mushrooms	Alsace (France), Northeastern Italy, Baden (German)	Oregon
<b>Riesling</b>	REESE-ling	Light body, floral, apples, lemons, apricots	Spicy food, Thai food, Indian, saffron, grilled fish & meats, ham, quiche	Germany, France, Austria, Northeastern Italy	California, Washington, New York, Australia



<b>Rousanne</b>	roo-SAHN	Full body, green apples, apricots, peaches	Roasted fruits or vegetables, squash, Thai food, broth-based sauces	Rhone Valley (France)	California, Washington, Italy, Australia
<b>Sauvignon Blanc</b>	saw-vee-nyawn BLAHNK	Light to medium body, herbs, grass, hay, grapefruit, citrus	Mild cheese, cream soups, cream sauce, seafood, poultry, vegetables, quiche	Bordeaux (France), Loire Valley (France), Northeastern Italy	California, New Zealand, South Africa, Italy, Chile
<b>Sémillon</b>	SEH-mee-yohn	Medium body, light, crisp, apricots, mangos, peaches	Fried calamari, clam chowder, chicken soup, BLT's, paella, avocado	Bordeaux (France)	California, Washington, Australia, Argentina, Chile
<b>Soave</b>	so-AH-vay	Light to medium body, dry, slightly floral, acidic, almonds	Pasta with olive oil, Ahi tuna, shellfish	Veneto (Italy)	
<b>Sylvaner</b>	sill-VAH-ner	Light body, nutty, green apples	Chicken, rice dishes, salmon, caviar, dill	Alsace (Germany)	California, Australia, France, Italy, Switzerland, Austria, Slovakia
<b>Tocai Friulano</b>	toe-KYE free-ou-LAH-noh	Medium body, dry, floral, citrus, pears, herbs	Salami, prosciutto, fish, chicken, pork, caramel apples	Friulia Region (Italy)	
<b>Torrontés</b>	tohr-ROHN-tayss	Floral, spices, tropical fruits, honeysuckle	Caribbean food	Spain	Argentina
<b>Trebbiano (Saint Emilion, Ugni Blanc)</b>	treb-bee AH-noh	Light body, crisp, citrus, almonds	Shrimp cocktail, calamari, fish, pesto sauce	Italy	Portugal, France, Australia, South America
<b>Verdelho</b>	vehr-DEH-lyoh	Medium body, apples, peaches	Salads, shellfish, vegetables, pasta with cream sauce	Madeira (Portugal)	Spain, Australia



<b>Verdicchio</b>	ver-DEE-key-oh	Full body, crisp, dry, citrus, apples, almonds	Fennel, tomato & pesto sauces	Marche (Italy)	
<b>Vermentino</b>	ver-mehn-TEE-noe	Full body, nutty, citrus, tropical fruits	Grilled fish, vegetables, salads, risotto	Corsica (France)	
<b>Viognier</b>	vee-oh-NYAY	Medium body, floral, peaches, apricots, pears	Artichokes, asparagus, mussels, pumpkin, fennel, dill	Northern Rhone Valley (France)	California

### *Red Wines*

<b>Wine Type</b>	<b>Pronunciation</b>	<b>Characteristics</b>	<b>Food Pairing</b>	<b>Original District</b>	<b>Other Districts</b>
<b>Barbera</b>	bar-BEAR-ah	Medium body, lightly tannic, smoky, berries, plums	Pork tenderloin, lasagna, pizza	Piedmont (Italy)	California, Argentina, Brazil, Uruguay, Australia
<b>Cabernet Franc</b>	cab-er-nay FRAHN	Medium body, herbs, cassis	Pizza, hamburgers, vegetarian, tomatoes	Bordeaux (France), Loire Valley (France)	California, Washington, New York, Italy, Spain, Hungary, Romania, Argentina, Chile, New Zealand
<b>Cabernet Sauvignon</b>	cab-er-nay So-veen-YAWN	Full body, oaky, earthy, blackberries, raspberries, currants, cassis	Thai beef dishes, lamb, veal, roast beef	Bordeaux (France), Italy	California, Washington, Texas, New York, Australia, Spain, Chile, Argentina
<b>Carignan</b>	cah-reen-YAWN	Medium body, pepper, plums	Chinese food	Cariñena (Spain)	California, Italy, France, Algeria, Israel
<b>Carménère</b>	car-men-YEHR	Highly tannic, raspberries, plums, tobacco, bell peppers, black pepper	Chicken, bacon, lentils, lamb, ham, asparagus, Mexican & Greek food	Bordeaux (France)	California, Washington, Italy, Chile, Australia



<b>Charbono</b>	shar-BOE-noe	Full body, plums	Fatty meats, grilled lamb, black beans, olives	Napa (California), Mendocino (California)	Argentina
<b>Cinsaut/Cinsault</b>	SAN-so	Light body, highly acidic, lightly tannic, blackberry, spices, nutty	Onions, carrots, peas, mild foods	Southern Rhone Valley (France)	California, South Africa
<b>Dolcetto</b>	dohl-CHET-oh	Medium body, lightly tannic, fruity, almonds, licorice	Peppers, eggplant, risotto, pasta, pork, beef carpaccio	Piedmont (Italy)	
<b>Gamay/Beaujolais</b>	gam-MAY	Light body, bananas, berries, peaches	BBQ, Mexican food, Middle Eastern food, Greek food, catfish, gazpacho, sausage	Beaujolais (France)	California
<b>Grenache/Garnacha (Cannonau)</b>	greh-NAHSH	Medium body, blackberries, spices	Salads, pork, chicken, pasta, grilled meats	Rhone Valley (France), Sardinia (Italy), Rioja (Spain), Cataluña (Spain)	California, Washington, Algeria, Morocco, Israel, Australia
<b>Malbec</b>	mahl-BEHK	Full body, tannic, plums, dried fruit, jasmine	Spicy beans, stew, liver pâté	Bordeaux (France), Loire Valley (France), Cahors (France)	California, Argentina, Chile, Australia
<b>Merlot</b>	mehr-LOW	Medium body, chocolate, vanilla, blackberries, plums, currants	Chinese & Indian food, game birds, lamb, pork, veal, beef, pesto sauce	Bordeaux (France), Italy	California, Washington, New York, Chile
<b>Montepulciano</b>	mon-tay-pul-chee-AH-noh	Medium body, black pepper, blackberries, cherries, plums	Lasagna, rabbit, red meat, game birds	Tuscany (Italy)	
<b>Mourvedre</b>	moor-VEH-druh	Medium body, tannic, spicy, gamey, earthy	Roasted turkey, chicken & dumplings, pork tenderloin	Cataluña (Spain), Valencia (Spain), Southern Rhone Valley (France)	California, Australia



<b>Nebbiolo (Barolo, Barbaresco)</b>	neb-bee-OH-lo	Full body, tannic, acidity, blackberries, currants, plums, chocolate, licorice	Beef, roast lamb, veal, stew, ragouts, risotto	Piedmont (Italy)	California
<b>Petite Syrah (Durif)</b>	peh-TEET see-RAH	Medium to full body, tannic, peppery, jammy, currants	BBQ, venison, couscous	France/California	Australia
<b>Petit Verdot</b>	peh-TEE vehr-DOH	Full body, highly tannic, black pepper	Meat stews, veal, lamb, steaks, roast beef, vegetables	Bordeaux (France)	California, Texas, Argentina, Chile, Australia
<b>Pinot Noir</b>	pee-noh NWAHR	Light to medium body, cherries, strawberries	BBQ, grilled meats, salmon, duck, poultry, rabbit, pork, prosciutto, Vietnamese food, roasted squash	Burgundy (France), Champagne (France)	California, Oregon, New York, New Zealand, Italy
<b>Pinotage</b>	pee-noh-TAHJ	Medium body, pepper, berries	Thai food, red meat, rabbit, fruit	South Africa	Israel, Brazil, Zimbabwe, New Zealand
<b>Sangiovese</b>	sahn-joe-VAY-say	Light to medium body, fruity, spicy	Pizza, black beans, zucchini, tomatoes, chicken, turkey	Tuscany (Italy)	California
<b>Syrah/Shiraz</b>	see-RAH/shih-RAHZ	Medium to full body, peppery, spicy, cinnamon, blackberries	Duck, goose, game, lamb, smoked meats, pepperoni, sausage	Rhone Valley (France)	California, Washington, Italy, Australia
<b>Tempranillo</b>	tem-prah-NEE-yo	Tobacco, strawberries, currants	Spicy sausage, beef, chicken wings, pancetta	Rioja (Spain), Ribera del Duero (Spain), Cataluña (Spain), Douro (Portugal)	California, Argentina, Chile, Mexico
<b>Zinfandel</b>	zin-fahn-DELL	Medium to full, jammy, earthy, berries	BBQ, lamb, blackened fish, fried chicken, grilled vegetables, lentils, chili	California	Brazil, South Africa, Australia



### **Sparkling Wines**

<i>Charmat Method</i>	The secondary fermentation in this method takes place in pressurized stainless steel tanks. The wine is then bottled under pressure. This method is also known as Metodo Italiano.		
<i>Méthode Champenoise</i>	This is the traditional method in which the secondary fermentation takes place in the bottle by adding yeast and sugar to the wine.		
Wine Type	Pronunciation	Description	Food Pairing
Asti	AH-stee	Semisweet to sweet Spumante coming from Piedmont (Italy). It is made with the Moscato grape using the Charmat Method.	coconut, honey, cream soups, crème brûlée
Cava	KAH-vah	Sparkling wine from Catalonia (Spain). Cava uses Méthode Champenoise.	crêpes, smoked salmon, fresh tomatoes, fried calamari
Champagne	sham-PAYN	This is the most recognizable sparkling wine made in the Champagne Region (France). It is made with three grape varietals, which are Pinot Noir, Pinot Meunier, and Chardonnay. Only the Méthode Champenoise is used making these wines. Two classifications common for Champagne are Blanc de blanc, which is made from Chardonnay grapes only and Blanc de Noir, which is made only from Pinot	Caviar, oysters, black truffles, olives, ceviche, grilled shrimp, mussels in white wine, seared scallops, fresh berries
Prosecco	Proh-SEHK-koh	Dry, crisp sparkling wine from Veneto (Italy). Prosecco uses the Charmat Method.	clam chowder, olives, Quiche Lorraine, ceviche, seared scallops, sushi, fresh berries
Sekt	ZEHKT	German word for sparkling wine made from grapes grown in Germany, such as Riesling, Pinot Blanc, and Pinot Gris. In Germany, 95% of Sekt uses the Charmat Method. In Austria, most Sekts are made using Méthode Champenoise	black truffles, eggs benedict, winter squash, fried catfish, fried shrimp, Maytag Blue, hazelnut torte
Sparkling Burgundy		This wine takes its name from where it was originally produced in Burgundy (France). The wine is most popular in Australia, and it is made from Shiraz, Cabernet, Merlot, Malbec and Pinot Noir grapes.	carbonara, bolognese, hamburger, prosciutto, Parmesan



Sparkling Wine		Sparkling wines made in the United States use both the Charmat and the Méthode Champenoise. These wines are often made with Pinot Noir, Pinot Meunier, Chardonnay, and Pinot Blanc.	borscht, gazpacho, couscous, crêpes, eggs benedict, cioppino, fresh peaches and tropical fruits
Spumante	spoo-MAHN-tay	Italian word for sparkling wine. The Charmat Method and Méthode Champenoise are both used to make sparkling wines in Italy.	French onion soup, lobster bisque, paté, cheesecake
		<i>Amount of Sugar Added by the Champagne House:</i>	
		<b>Naturel</b>	no sugar, completely dry
		<b>Brut</b>	almost no sugar
		<b>Extra Sec</b>	slightly sweet
		<b>Sec</b>	"dry," moderately sweet
		<b>Demi-Sec</b>	"half-dry," sugar is added
		<b>Doux</b>	sweet

<i>Dessert Wines</i>					
Name	Type	Characteristics	Other Facts	Food Pairing	Origin
<b>Banyuls (bahn-YOOLZ)</b>	Fortified, Vin Doux Naturel	Dry to sweet	Made from at least 50% Grenache, aged in oak barrels	Chocolate desserts with berries	France
<b>Beaumes-de-Venise (bohm duh vuh-NEEZ)</b>	Fortified, Vin Doux Naturel	Acidic, floral, honeysuckle, peaches, apricots	Made from the Muscat grape	Tiramisu, strawberry shortcake	France
<b>Ice Wine/Eiswein</b>	Unfortified/Late Harvest	Medium to full body, tropical fruits	Only picked when temperatures get below -8 °C/19 °F, botrytized	Crème brulee, vanilla, caramel, blue veined cheeses, almond cookies	Germany



<b>Madeira (muh-DEER-uh)</b>	Fortified	Dry to very sweet	Exposed to air during fermentation, one of the most shelf stable wines, great to use as cooking wine	Cheese, poultry, mushrooms, milk chocolate, crème caramel, coffee flavored desserts	Portugal
<b>Marsala (mahr-SAH-lah)</b>	Fortified	Dry, semisweet or sweet, high in alcohol	Use as a cooking wine, serve it as an apéritif between courses, serve it as dessert wine, fortified with ethyl alcohol	Spicy cheese, fruits, pastries	Sicily
<b>Moscato d'Asti (Muhs-CAH-toe DAH-see)</b>	Unfortified	Slightly sweet	Slightly sparkling, made from the Moscato Bianco grape, generally liked by most	Creamy cheeses, mushrooms, most desserts	Italy
<b>Muscat (MOOS-caht)</b>	Fortified	Sweet, fruity, floral	Muscat grapes are commonly used as table grapes and raisins	Dark chocolate, fresh fruit, sorbets, lemon tart	
<b>Ruby Port</b>	Fortified	Tannic, fruit forward	Young wine, aged in wood for 2 years	Desserts with fruits or berries, poached pears, chocolate	Portugal
<b>Sauternes (saw-TERN)</b>	Unfortified/Late Harvest	Honey, apricots, peaches	Botrytized, made from Bordeaux grapes, Sémillon, Sauvignon Blanc, Muscadelle	This is the best pairing for foie gras, also serve with poached fruits, light desserts, blue veined cheeses	France
<b>Sherry</b>	Fortified	Dry and tangy to sweet and smooth, nutty	Great as an apéritif, can be paired with every course & several foods	Foie gras, chorizo, roasted rabbit, vanilla ice cream, raisin-nut cakes	Spain
<b>Tawny Port</b>	Fortified	Silky, nutty, caramel, hazelnut, vanilla, raisins	Aged in wood up to 40 years	Dark chocolate or dessert with caramel, toffee, coffee, or toasted nuts	Portugal



<b>Tokaj/Tokay (toe-KIE)</b>	Unfortified	Sweet and rich, oak, spices, pineapple, oranges, peaches, pears	Botrytized, 2 of the 3 Years They Age is in Wood	Desserts with fruits or nuts, cheesecake	Hungary
<b><i>Dessert Wine Notes</i></b>					
Do not serve late harvest wine with chocolate or very sweet desserts.					
A dessert wine should be sweeter than the dessert it is being paired with.					
Botrytis Cinerea, called the Noble Rot, is caused by dry conditions that come after a wet season. This passes on new flavors of honey and apricots to the grape. These grapes are late harvested to allow the noble rot to form, they and have extremely concentrated sugar levels.					
Vin Doux Naturel means "naturally sweet wine"					