

WINE REGIONS OF THE WORLD

FRANCE



ARGENTINA

AUSTRALIA



INSTANT WINE REFERENCE

WINE	ORIGIN	COLOR
Amarone	Veneto/Italy	Red
Barbera	Piedmont/Italy	Red
Bardolino	Veneto/Italy	Red
Barolo	Piedmont/Italy	Red
Barbaresco	Piedmont/Italy	Red
Beaujolais	Burgundy/France	Red
Bourgogne	Burgundy/France	Red
Brunello di Montalcino	Tuscany/Italy	Red
Chablis	Burgundy/France	White
Chianti & Chianti Classico	Tuscany/Italy	Red
Chambertin	Burgundy/France	Red
Châteauneuf-du-Pape	S. Rhône Valley/France	Red & White
Clos de Vougeot	Burgundy/France	Red
Collio	Friuli-Venezia Giulia/Italy	White
Côte-Rôtie	N. Rhône Valley/France	Red
Côtes du Rhône	S. Rhône Valley/France	Red, White & Rosé
Echezeaux	Burgundy/France	Red
Gavi	Piedmont/Italy	White
Hattenheim	Rheingau/Germany	White
Haut-Médoc	Bordeaux/France	Red
Hermitage	N. Rhône Valley/France	Red & White
Hochheim	Rheingau/Germany	White
Johannisberg	Rheingau/Germany	White

WINE	ORIGIN	COLOR
Mâcon-Villages	Burgundy/France	Red
Margaux	Bordeaux/France	Red
Meurssault	Burgundy/France	White
Montepulciano d'Abruzzo	Abruzzi/Italy	Red
Montrachet	Burgundy/France	White
Orvieto	Umbria/Italy	White
Pauillac	Bordeaux/France	Red
Pinot Grigio	Trentino-Alto-Adige/Italy	White
Pomerol	Bordeaux/France	Red
Pouilly-Fuissé	Burgundy/France	White
Pouilly-Fumé	Loire Valley/France	White
St. Émilion	Bordeaux/France	Red
Sancerre	Loire Valley/France	White
Sauternes	Bordeaux/France	Golden Sweet
Scharzhofberg	Mosel-Saar-Ruwer/Germany	White
Soave	Veneto/Italy	White
Torgiano	Umbria/Italy	Red
Valpolicella	Veneto/Italy	Red
Valtellina	Lombardy/Italy	Red
Vinosanto Toscana	Tuscany/Italy	White (sweet)
Volnay	Burgundy/France	Red
Vosne-Romanée	Burgundy/France	Red
Vouvray	Loire Valley/France	White (sparkling)

WINE	ORIGIN	COLOR
Mendocino	Mendocino Valley	Red
Alexander Valley	Alexander Valley	Red
Russian River	Russian River	White
Napa	Napa Valley	Red
Sonoma	Sonoma Valley	White
Carneros	Carneros	Red
San Francisco	San Francisco	White
Santa Cruz Mountains	Santa Cruz Mountains	Red
Monterey	Monterey	White
Salinas	Salinas	Golden Sweet
Central Coast	Central Coast	White
Paso Robles	Paso Robles	Red
San Luis Obispo	San Luis Obispo	Red
Edna Valley	Edna Valley	Red
Santa Maria	Santa Maria	White (sweet)
Santa Barbara	Santa Barbara	Red

CALIFORNIA



WINE REGIONS OF EUROPE & CORRESPONDING CALIFORNIA GRAPES

Locate the grape bunch in each column to find California grapes corresponding to grapes of each region on the left.



GRAPES FOR WHITE WINE

Chardonnay	Dry, medium- to full-bodied
Chenin Blanc	Slightly sweet, fruity, fresh
Gewürztraminer	Spicy, floral, light-bodied
Pinot Blanc/Muscadett	Light, fruity
Pinot Gris/Pinot Grigio	Light- to medium-bodied
Riesling	Semi-sweet, fruity
Sauvignon Blanc	Dry, medium- to full-bodied
Semillon	Dry, medium-bodied
Tokay/Muscata	Slightly sweet, fruity
Vignier	Dry, light-bodied, floral

GRAPES FOR RED WINE

Beereauslese	Sweet, strong, intense
Eiswein	Very sweet, sharpish, concentrated
Nebbiolo/Barbera	Dry, medium- to full-bodied
Cabernet Sauvignon	Dry, medium-bodied
Grenache	Dry, medium-bodied
Merlot	Dry, medium-bodied
Mourvedre	Spicy, medium-bodied
Pinot Noir	Dry, medium-bodied
Sangovese	Dry, medium-bodied
Syrah/Petite Sirah/Shiraz	Dry, tannic, full-bodied
Zinfandel	Dry, medium-bodied, spicy
Sauternes	Dry, medium-bodied, spicy

FORTIFIED WINES	
(Also good for cooking and desserts)	
Marsala (Sweet or dry)	Port
Sherry (Dry or cream)	Madeira

Region	Wine Style	California Grapes
GERMANY	Kabinett - dry, light	Spätlese - semi-sweet, full-bodied
REINGAU, MOSEL-SAAR-RUWER, PFALZ, RHEINHESSEN		Auslese - Sweeter
PORTUGAL		
PORTO	Ruby: Youngest style of port, rich red color, fruity. Tawny: Tawny in color, mellow, rich and very fine.	Vintage: The best port of a single year; powerful, intense, sweet and long-lived.
MADEIRA	Sercial: The lightest and driest. Verdelho: Sweeter and stronger than Sercial. Boal: Fuller and sweeter	than Sercial and Verdelho. Malmsey: Richest, darkest and sweetest.
SPAIN		
ANDALUSIA-JEREZ (SHERRY)	Fino: The lightest and driest, pale color, tangy, young. Olorosó: Dark, rich,	dry, full-bodied. Cream: Sweetened Olorosó.
CATALONIA	Ampurdán, Alella, Penedès	Home of Spain's sparkling wine (Cava) - fresh and crisp white wine. Unique reds in the Priorat. First rate white and red wines in the Costers del Segre.
RIOJA	Spain's premier and most famous wine region--the Bordeaux legacy of wine making.	Tempranillo, Garnacha, Carignan grapes.
ITALY		
VENETO	Soave, Bianca di Custoza, Prosecco di Canegliano	Amarone, Valpolicella, Bardolino
TUSCANY	Chianti, Chianti Classico, Rufina, Brunello di Montalcino, Nobile di Montepulciano	
TRENTINO-ALTO ADIGE		Pinot Grigio, Pinot Bianco
FRIULI-VENEZIA GIULIA		Tocai, Pinot Grigio, Pinot Bianco
PIEDMONT	Gavi and Cortese di Gavi, Asti and Moscato d'Asti	Best two red wines: Barolo, Barbaresco.
UMBRIA	Orvieto Classico, Est! Est!! Est!!!, Orvieto, Montefalco	
FRANCE		
CHAMPAGNE	Blanc de Blancs (only made with Chardonnay), Blanc de Noirs (Pinot Noir), Brut (dry),	Extrasec or Extra Dry (medium dry), Sec (slightly sweet), Demi-sec (sweet).
ALSACE	Grand Vin d'Alsace (50 of the best named vineyards)	
PROVENCE	Côte de Provence, Bandol, Cassis produce good rosés, a choice summer wine.	Carignan and Grenache grapes
LOIRE VALLEY	Sancerre/Pouilly-Fumé, Vouvray, Muscadet	Bourgueil, Chinon (Cabernet Franc grapes)
RHÔNE VALLEY	North Valley: Côte Rôtie, Hemitage, Condrieu. South Valley: Côtes du Rhône,	Châteauneuf-du-Pape
BURGUNDY-CHABLIS	#1 Best: Chablis Grand Cru, #2 Chablis Premier,	#3 Chablis, #4 Petit Chablis
BURGUNDY-CÔTE D'OR	Côte de Beaune: best white, e.g. Montrachet Côte de Nuits:	best red, e.g. Chambertin, Vougeot, Vosne-Romanée
BURGUNDY-CÔTE CHALONNAISE	Rully, Mercurey, Givry, Montagny	
BURGUNDY-MÂCON/MACONNAIS	Mâcon-Villages, Pouilly-Fuissé, Saint Véran	
BORDEAUX-HAUT MÉDOC	St. Estephe, Pauillac, St. Julien, Margaux	
BORDEAUX-PESSAC-L/GRAVES/SAUTERNES	#1 Best: Château Haut-Brion	
BORDEAUX-ST. ÉMILION/POMEROL	Best St. Émilion: Château Ausone, Cheval Blanc; Best Pomerol: Château Petrus	
AUSTRALIA		
CHILE/ARGENTINA		

FOOD WITH WINE

What to eat...

The following suggestions for selecting food for a specific wine are generally based on the custom and culture of the wine regions producing each variety.

Red Wines

Cabernet-based wines and Red Bordeaux (Bordeaux): Leg or rack of lamb roast, shoulder or saddle of roast lamb, porterhouse steak, New York steak, rib eye roast, filet mignon, sweetbreads, roast duck or goose.

Grenache (France, i.e., Châteauneuf-du-Pape, Côte du Rhône; Spain; California): Growing in hot and dry climates, the wines are fruity and low in tannins. Grilled meat, poultry and vegetables; ratatouille.

Malbec (Argentina, California): Steak, roast turkey, grilled duck, pasta Bolognese, lasagna, Mexican chicken mole, pizza.

Merlot (St. Émilion/Pomerol): Beef and lamb roast (as above), venison, grilled top sirloin steak, roast or grilled chicken. Avoid too much garlic or heavy cream sauces.

Pinot Noir (Burgundy): Roast chicken, capon, partridge, hare, roast duck or goose, grilled tuna, salmon, beef Bourguignon.

Sangiovese (Chianti, Central Italy): Roast pork and chicken, pasta, risotto, grilled vegetables, pizza, Italian sausage.

Syrah/Shiraz (Hermitage, Côte-Rôtie): Grilled or roast beef, venison, game meat, birds, BBQ, pizza.

Tempranillo (Rioja): Rich flavored roasted or grilled meats such as lamb, mutton, wild boar, hare, whole suckling pig; air-cured ham (Serrano), asparagus, bell pepper, chorizo and potato stew.

Zinfandel/Primitivo (California): Gourmet hamburgers, marinated spare ribs, pot roast, grilled chicken, grilled vegetables, pizza, BBQ, enchiladas.

FOOD WITH WINE (Continued)

White Wines

Chardonnay (Burgundy, Chablis): Whitefish grilled or steamed, sole, flounder, halibut, cod, swordfish, salmon, scallops, lobster, roast veal or chicken, pasta with seafood or chicken.

Chenin Blanc (Loire Valley): Shrimp, prawns, lobster, oysters, sushi or sashimi, shellfish, grilled trout.

Pinot Grigio (Italy): Pasta dishes, grilled chicken, scampi, veal parmigiana or scaloppine.

Riesling (Rhein), Gewürztraminer (Alsace): Roasted or grilled veal or pork loin, sausage with choucroute, smoked salmon, foie gras, Peking duck, sushi.

Sauvignon Blanc (Bordeaux): Fish, shrimp or prawns, steamed shellfish, sautéed calamari, sushi or sashimi, fresh oysters.

Sparkling Wine (Champagne): Caviar, fresh oysters, lobster, gravlax, sushi.

SELECTING WINE FOR A MENU...

Some basic guidelines...

1. White wine is generally served before red.
2. Light-bodied served before full-bodied.
3. Good wine before great.
4. Young before old.
5. Dry before sweet (exceptions: for a first course of foie gras, serve a late harvest Sauterne or Gewürztraminer).
6. Rinse mouth with water to cleanse the palate before drinking a different wine.
7. Light-bodied wine for lighter dish; full-bodied wine for a richer dish.
8. White wine for fish, shellfish, white meat, poultry, and veal.
9. Red wine for dark meat, chicken, rabbit, tuna, and salmon.
10. White wine for a dish made with a cream sauce.
11. Drink the same type of wine as was used in the cooking of a dish.
12. Sparkling wines may be enjoyed at any time during the meal.



THE RIGHT TEMPERATURE...

One of the most important aspects of serving wine is getting the correct temperature. White wine is dull and bland if served warm. Red wine loses its scent and much of its flavor if it is chilled.

Wines best served chilled...

(40-45°F) include most semi-dry whites (Chenin Blanc, Sauvignon Blanc, etc.), blush wines, rosés, Muscat and most younger dessert wines, and less expensive sparkling wines.

Wines best served "cellar cooled"...

(46-55°F) include higher quality sparkling and blush wines, white Burgundy, Chardonnay, Pinot Grigio, Rhône whites, young reds (Beaujolais, etc.), younger Ports, older dessert/sweet whites, and fino Sherry.

Wines best served "almost room temperature"...

(56-65°F) include most Bordeaux, red Burgundy, Cabernet Sauvignon, Merlot, Pinot Noir, Zinfandel, and vintage ports.

How best to chill wines...

Domestic refrigerators are generally set at 40°F. A bottle at room temperature will take about 3 hours to chill. However, leaving the wine in the refrigerator for long periods draws moisture from the cork, causes oxidation, and can cause the cork to stick.

To chill a wine quickly, place it in a bucket of water and ice for about 15 minutes.



50° F is the ideal cellar temperature
65° F is considered room temperature



SPARKLING WINES

Champagne:

The wines of Champagne are not only the finest sparkling wines in the world, but also among the finest wines in the world of any kind. Usually blended from three grapes, Chardonnay, Pinot Noir and Pinot Meunier, and with different vintage wines to create a Cuvée (the blend). Good Champagne* is expensive for a number of reasons: it uses the Méthode Champenoise, the classical method of making Champagne; it uses traditional techniques such as second fermentation in the bottle; and the fermentation process is a hands-on operation.

Vintage Champagne: Made only with the occasional outstanding grapes harvested in select years. Must be aged at least three years or more, e.g., Dom Pérignon (Moët & Chandon), Comtes de Champagne (Taittinger), Belle Epoque (Perrier-Jouët), Grande Dame (Veuve Clicquot).

Non-Vintage Champagne: The majority of those produced are blends of wines aged for two or more years.

The Finest Champagne Cellars: Ayala, Billecart-Salmon, J. Bollinger, Canard-Duchêne, Deutz, Charles Heidsieck, Heidsieck Monopole, Henriot, Drug, Lanson, Lauret Perrier, Mercier, Moët & Chandon, Mumm Perrier-Jouët, Joseph Perrier, Piper Heidsieck, Pol Roger, Pommery, Louis Roederer, Ruinart, Salmon, Taittinger, Veuve Clicquot.

The Other Regions: Loire Valley, France (Crémante); Asti (Spumanti) and Veneto (Prosecco), Italy; and Catalonia, Spain (Cava).

California: California uses white grapes such as Chenin Blanc and Berger as well as Chardonnay and Pinot Noir. Recommended cellars: Roederer Estate, Domaine Carneros, Domaine Chandon, Codorniu-Napa, Iron Horse, Jordan, Mumm Cuvée Napa, and Schramsberg.

***Note:** Only the sparkling wine of Champagne region in France can use the name Champagne in Europe.

WINE TASTING LINGO

Aroma: General descriptive term, usually positive, for the smell of a wine (fruity, spicy, earthy, etc.).

Astringent: Gives a puckery, drying sensation in the mouth. Typical of young Cabernets, Zinfandels and other red wines with high tannin content.

Balanced: Refers to the harmonious balance of a wine's components (sweetness, acidity, tannin, alcohol, oak, etc.).

Berrylike: Describes a wine with a distinct fruity character, such as blackberry (typical of Zinfandel), cherry (common in Pinot Noir), and black current (typical of Cabernet Sauvignon).

Body: The density or viscosity of a wine: thin, light, medium or full-bodied. Body can be seen in how a wine clings to a glass when swirled. 14% full body, 12% medium, 10% light.

Bouquet: Not to be confused with the aroma of a wine, this refers to the scent a wine develops over time.

Complex: Describes a wine that is multidimensional in terms of flavor, aroma, etc.

Crisp: A lively sensation on the palate, similar to tartness, typical of wines high in acidity.

Floral: The aroma of flowers can be found in white wines such as Riesling and Gewürztraminer (carnation, jasmine, orange blossom, rose petals, grapefruits, etc.) and red wines such as Pinot Noir (roses, violets, etc.).

Fruity: Characteristic of a sweetness, richness and body coming from ripe grapes. Specific fruits (apple, apricot, raspberry, etc.) are often used in the description.

Nose: Total of all the aromas and odors that can be smelled.

Oaky: The aroma derived directly from oak barrel aging and usually described as vanilla-like.

Spicy: Common spice aromas found in wine include cinnamon, cloves, anis and black pepper, e.g. in Zinfandel and Shiraz.

WINE'S AGING

WHITE WINE

Chardonnay	2 - 8 years
Chenin Blanc	1 - 3 years
Colombard	1 - 3 years
Gewürztraminer	1 - 3 years
Muscadet	1 - 5 years
Pinot Blanc	1 - 4 years
Pinot Gris/Pinot Grigio	1 - 4 years
Riesling	1 - 4 years
Sauvignon Blanc/Fume Blanc	1 - 4 years
Semillon	1 - 3 years
Tokay-Muscat	1 - 4 years
Viognier	1 - 3 years
White Riesling	1 - 3 years

RED WINE

Barbera	3 - 10 years
Cabernet Sauvignon	3 - 15 years
Grenache	3 - 10 years
Malbec	2 - 10 years
Merlot	2 - 10 years
Mourvedre	2 - 8 years
Nebbiolo	3 - 15 years
Pinot Noir	2 - 12 years
Sangiovese	2 - 10 years
Syrah/Petite Sirah/Shiraz	3 - 15 years
White Zinfandel/Rose	1 - 3 years
Zinfandel	3 - 10 years



Aging varies--it depends on the vintage and region. Ask your wine merchant for suggestions.



WINE BOTTLES



1. Slope-shouldered, pale green bottle, used in **Burgundy, Loire**, and the **Rhône** as well as throughout most of the world for wines such as **Chardonnay and Pinot Noir**.
2. High-shouldered, dark green glass bottle, the standard for **Bordeaux** red wines; also generally used around the world for wines such as **Cabernet Sauvignon, Merlot, Zinfandel** and **Chianti**. In clear glass, this shaped bottle is used for **Bordeaux** white wines, and in other countries for **Sauvignon Blanc** and **Semillon** wines.
3. Tall slender bottle called "hock" or Rhine, colored brown in Germany's Rhine region and green in Alsace, France, and the Mosel region of Germany. This shape is used elsewhere for grape varieties associated with Germany, such as **White Riesling** and **Gewürztraminer**.
4. **Champagne** (or other sparkling wine) bottle.
5. Broad-shouldered, long-necked bottle used for **Sherry** and **Port**.

WINE GLASSES



1. Champagne flute
2. Bordeaux red wine glass
3. Burgundy red wine glass
4. White wine glass
5. Sherry glass
6. Port glass

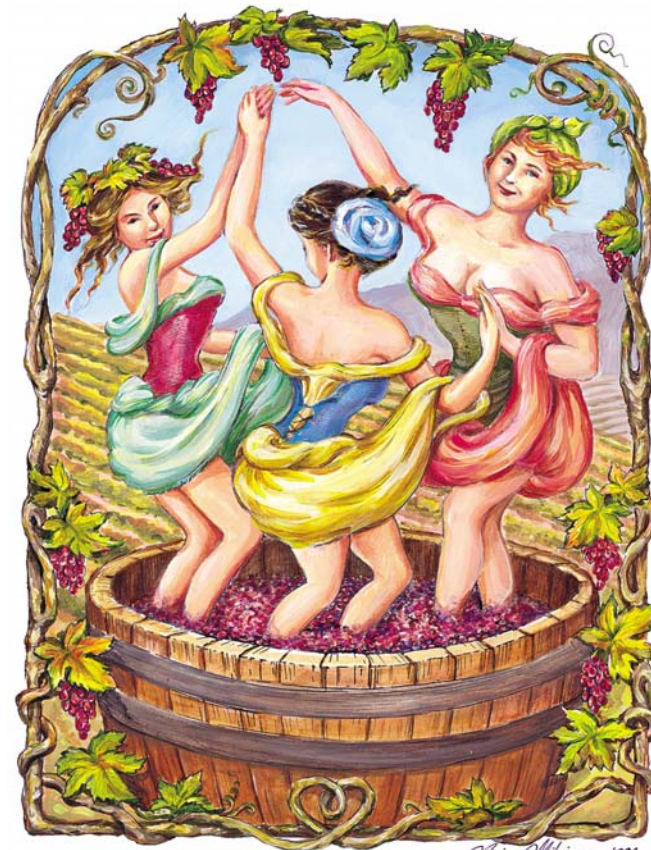
The wine glass is not only a drinking tool--with a proper wine glass, you can enjoy its color, bouquet and taste while discovering the wine's complexity, balance and harmony of individual character. The wine glass should be clear crystal. The stem should not be too long or too short. The top of the wine glass should be slightly narrower around than the bottom, enabling the bouquet to gather at the top. Avoid colored and over-decorated glasses. The glassware maker RIEDEL (Austrian) makes some of the finest glassware.

www.winemanual.com



WINE LOVERS' MANUAL

The 5 minute "crush" course!



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