



Wine Tasting

It's as easy as ABC!

Goal: You will taste four different samples of wine made from white grapes *not* including Chardonnay. The objective of the game is to correctly identify which grape each wine is made from, solely by tasting it. For those without their Master of Wine certification, there are six possible grapes listed below to give you a hand. You can read the brief, general synopsis of each varietal to help you guess which grape each sample is made from. Please note that these are broad generalities and do not necessarily reflect the wine you will taste. After tasting each wine, feel free to make notes and make your guesses on the sheet provided.

The tasting notes form below contains a brief description of the six grape varieties from which you will choose.

Have fun and good luck!

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Six White Choices - ABC



Pinot Gris - With origins in the eastern French region of Alsace, this descendant of Pinot Noir makes a variety of wines across the world. In its birthplace the wines are full and rich, with mineral and floral aromas combined with a creamy texture on the palate. In Italy, where it is known as Pinot Grigio, the wines are fresh and crisp with a very light color. Lastly, in Oregon's Willamette Valley, the wines tend to follow the Alsatian model, although are not as full bodied or lush as their French cousins. Aromas can be reminiscent of melons,

apples, and pears.



Sauvignon Blanc - Second in popularity to Chardonnay, Sauvignon Blanc enjoys worldwide recognition. It also can come in a wide variety of styles. In its birthplace of Bordeaux, France, winemakers use the grape for a decadent dessert wine called Sauternes. To the north in the Loire Valley, the vintners of Sancerre and Pouilly-Fume make refreshingly crisp wines with

plenty of fruitiness and minerality. In New Zealand, where the grape has helped launch the country to international recognition, wines display more tropical fruit and melon aromas while also sometimes putting off a smell of cat's urine (which is, believe it or not, a wanted characteristic). Styles are similar in other parts of the world, such as California and Chile, with medium to high acidity and crisp and clean descriptors most often apparent.



Riesling – One of the three noble white varieties, Riesling is widely recognized for its powerful nose, exuding a wide array of aromas, no matter where it comes from. While it has gained popularity and recognition in Washington State, Australia, and Canada, it remains at its pinnacle on the other side of the Atlantic. Along the Rhine and Mosel Rivers, Riesling has dominated for centuries dating back to the Roman Empire. Across the French border, the grape is a major variety in the vineyards of Alsace. In both regions Riesling creates highly acidic wines, which often help balance the residual sugars of many offerings. Generally low in alcohol content,

Riesling usually has the characteristic aromas of green apples, white flowers, peaches, honey, and grapefruits.



Chenin Blanc – While many consumers have never heard of this variety, fans of white wine from the Loire Valley in France or from South Africa certainly know what it tastes like. Due to French naming laws and the South Africans calling the grape “Steen”, Chenin Blanc flies under the radar in terms of name recognition. Yet, along the Loire River, regions such as Vouvray have been making world class wine from the white variety for centuries. Here, winemakers either wait for the grapes to become botryose to make decadent dessert wines or harvest grapes at normal sugar levels and make rich, dry, and

creamy table wines. The aromas displayed in Vouvray wines usually have floral and fruit tones of apple, melon, honey, and almond. In South Africa, Chenin Blanc often produces wines with more tropical fruit aromas such as guava, banana, and pineapple.



Viognier – In the mid-1980s this grape was near extinction with only around 80 acres planted in the Rhône Valley. In the three decades since, Viognier has found new places to call home including California’s Central Coast, Australia’s Yalumba Valley, and pockets of South American vineyards in Argentina, Chile, Uruguay, and Brazil. It remains at its pinnacle in the Rhone, especially in the regions of Condrieu and Chateau Grillet. No matter where Viognier is grown,

the resulting wines tend to have unique aromas such as honeysuckle, apricots, peaches, May blossoms, and musk. The low acidity in the grape also tends to create lush wines, sometimes being described as creamy.



Gewürztraminer – This tongue-twister of a varietal is most often recognized for its unique aromas of lychees, rose petals, lilac, nutmeg, cloves, and, yes, *bacon*. And while it can be found sparingly in Germany, Italy, Austria, New Zealand, California, Oregon, and Washington, it remains the most important varietal in Alsace, France.

With over half of the world’s production coming from the eastern French region, Gewürztraminer matches its unique aromatic style with a fair amount of acidity and richness.

Your Name _____

	Wine #1	Wine #2
Tasting Notes		
Your guess of the grape variety (Sauvignon Blanc, Riesling, Chenin Blanc, Viognier, Gewurztraminer, Pinot Gris)		

	Wine #3	Wine #4
Tasting Notes		
Your guess of the grape variety (Sauvignon Blanc, Riesling, Chenin Blanc, Viognier, Gewurztraminer, Pinot Gris)		