



Wine Tasting The Mystery of the Whites!

Goal: In this fun wine tasting party there is a surprise – and only the host will know. The stated objective of the wine tasting is to match and identify each of four white wines with a grape variety. The secret is that all of the wines will be from one grape variety – Chardonnay.

As you might expect, this wine party will take a little bit of advance planning, and a furtive nature on the part of the host, but if you have a bit of hidden actor in your personality, it should be fun for all.

The four different styles of Chardonnay are listed below:

- Chablis – Crisp, high acidity, mineral notes traditional of this French classic.
- Big, full bodied, malolactic fermented oak aged – California.
- Old world style, fruit emphasis, light oak – Burgundy
- Crisp fruit, high acidity, no malolactic fermentation, fruit emphasis - Australia, New Zealand, Argentina.

The tasting notes form below contains a brief description of the five grape varieties from which your guests will choose.

Have fun and good luck!

Brian Gurnham

Chief Cork Officer
CorkQuiz.com

Five White Choices



Chardonnay – The most popular white grape in the world, Chardonnay is grown just about any place that has a long enough growing season. The United States is the number one producer of Chardonnay grapes followed by France, Italy, Australia, and South Africa. Chardonnay is a very neutral grape and hence a blank canvas affording the winemaker a myriad of choices. Styles vary widely from steely crisp Chablis of France, to the rich creamy butterscotch laden versions from parts of California



Sauvignon Blanc – Wherever Sauvignon Blanc is made, the most prominent characteristic is its nose. Aromas springing from the glass evoke scents of lime, grapefruit, green melon, citrus, gooseberry, herbs, or even freshly mown grass. Sometimes “cat’s pee” is used as a descriptor, apparently a sought after trait (although thankfully not found on the palate).



Riesling – Riesling produces light and incredibly aromatic wines, regardless of the levels of residual sugars. The grape is quite terroir-driven and winemakers choose sweetness levels based on its characteristics in specific locales. Therefore, Riesling runs the spectrum of sweetness from bone dry to sweet and sometimes will be made into sparkling or ice wines. The traditional German style, which during the 19th century was as sought after as Bordeaux's first growths, balances the floral, perfumed aromas with the intrinsic lively acidity to craft delectable offerings.



Chenin Blanc – The versatility of the grape produces an array of styles. Wine enthusiasts can enjoy the variety of styles produced and even present a welcomed challenge for food pairings. The typical aroma and flavor descriptors coming from Loire wines usually include minerality, apple, greengage, and angelica. In South Africa, Chenin Blanc is made to be enjoyed young and the wines exude more tropical fruits of guava, banana, pineapple, and pear. And while a bit of residual sugar may be used in some table wines, South Africa does not tend to produce too many dessert wines like their French cousins.



Viura – When Rioja is mentioned, most will think of a hearty Tempranillo based red as over 90% of the regions output is red wine. Viura, however, is the principal ingredient in White Rioja a blend with Malvasia and Garnacha Blanca (White Grenache) in which Viura is required to be at least 51%. Viura is most often thought of as a young early drinking wine, high in acidity, and frequently blended with other grape varieties. The most common taste descriptors include almond, floral, cantaloupe and lemon.

There is also a more traditional style Viura, limited in production that uses oak aging after fermentation to produce a fuller bodied wine, rich with vanilla, almond and oak.

Your Name _____

	Wine #1	Wine #2
Tasting Notes		
Your guess of the grape variety (Chardonnay, Sauvignon Blanc, Riesling, Chenin Blanc, Viura)		

	Wine #3	Wine #4
Tasting Notes		
Your guess of the grape variety (Chardonnay, Sauvignon Blanc, Riesling, Chenin Blanc, Viura)		