

Divas Uncorked Grape Varietals

Descriptions

Cabernets can be mellow and mild, hearty and rich. It has a deep red color, with the primary taste being black currant. Other overtones can include blackberry and mint. Traditionally aged in oak, the wine also takes on an oaky, vanilla flavor. Cabernet goes well with beef, lamb and goose, especially when cooked with herbs. It also is a great match for brie, cheddar cheese and chocolate.

Chardonnay depending on where it's grown and how it's fermented can taste semi-sweet or sour, heady or light. Typical flavors are apple, tangerine, lemon, lime, melon, and oak. Chardonnay is usually dry, and goes best with poultry or seafood, like lobster or scallops. It can even go well with a light red meat dish. Good cheeses for Chardonnay include Gruyere, Provolone, and Brie.

Chenin Blanc tends to taste of apples, pears, tropical fruits. It tends to be dry to semi-dry, and goes well with chicken, seafood, and fish. The wine ends up a golden color, or a deep, rich amber. It has a very fruity (sometimes sweet) taste. The flavor is a combination of apricot, peach, mango, melon or other sweet fruits.

Malbec is popular in Argentina and Chile. This black grape creates a rustic, mid-bodied wine, but is most often used in blending with other wines. This wine is great with pork, veal and spicy foods.

Merlot has less tannin than a Cabernet. It is mellow but still complex, a bit chewy. Merlot is known for the flavors of plums, black cherry, violets, and orange. It is a perfect match for beef and other medium-heavy dishes. Try some with a rich, red pasta dish, or even a heavy chicken dish. Merlot is also an excellent compliment to chocolate.

Pinot Noir is a "light red" wine. Typical flavors include earth, leather, vanilla (from the oak), and jam ... the fruity flavors of the jam often taste like raspberry, strawberry, and plum. Pinot Noirs go well with pasta with red sauce, or lighter beef dishes. Also, any local game you might have, or even goose would do well.

Pinot Gris and Pinot Grigio are actually the same white grape, with two different names. These wines are more fruity and flowery, though they still have that mineral aroma. Flavors can range from peach to grapefruit to melon. Great with spicy foods, fish and chicken.

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Rose' very similar to White Zinfandel but less sweet. This medium dry wine has many of the berry flavors and works well with pasta, fish and pork

Sauvignon Blanc has pronounced flavors of a herbal variety, plus olive and a soft, smoky flavor. They can be anything from sweet to dry, but are typically very light. Also good with fish, chicken and spicy foods.

Shiraz and Syrah are names for the same grape. The grape creates a heavy red wine. Shiraz is known for its spicy blackberry, plum, and peppery flavors. Often there are additional notes of licorice, bitter chocolate and mocha. Shiraz goes very well with beef and other hearty foods. It also goes well with Indian, Mexican, and other spicy foods.

Viognier is becoming a favored white wine, as its depth of character and complexity is greater than the current white favorite, Chardonnay. Viognier is noted for spice, floral, citrus, apricot, apple and peach flavors. It typically produces medium bodied wines with relatively high acids and fruit. Great with all meats and spicy foods.

White Zinfandel is a pale-rose wine that's very sweet. White Zinfandel is delicious with cream-based-sauce with pasta, with fish, pork, and other "lighter" meals. It tends to have citrusy and light flavors - orange, vanilla, strawberry, raspberry, cherry.

Zinfandel is deep red, bordering on black is a spicy, peppery wine, with a hint of fruity flavor - berries or dark cherries are often the taste range. Zinfandel goes well with "typical American" food - pizza, burgers, etc. It's hearty enough to match up with thick red sauces.

Divas Uncorked Glossary of Wine Terms

Wine Notes

AROMA - The scent of a wine. Young wines have aroma.

balanced wine, will possess these components in proportion to one another.

BOUQUET - The complex aromas that develop with age.

BRUT - A term for dry Champagne or sparkling wine.

BUTTERY - Descriptor for rich flavor and smoothness of texture. Often referred to oak-aged white wines; many Chardonnay, white Burgundies.

CASSIS - A black currant flavor common in Cabernet Sauvignon.

CHALKY - Describes an extremely dry finish.

CRISP - Describes clean acid on the finish of a white wine.

EARTHY - This describes a mineral character that can add interest to the palate.

FINISH - Final impression the wine leaves.

FRUITY - Apple, black currant, cherry, citrus, pear, peach, raspberry, strawberry; describes a wine in which the fruit is dominant.

FULL-BODIED - Full proportion of flavor and alcohol; big, fat.

GRASSY - The aroma of hay or cut grass, not unpleasant unless exaggerated. Usually found in Semillon and Sauvignon Blanc.

HONEYED - Smell or taste reminiscent of honey, characteristic of late-harvest wines affected by "noble rot."

LEGS - The viscous rivulets that run down the side of the glass after swirling or sipping.

NOSE - The smell of the wine; a "good nose" is pleasant and inviting, an "off nose" is somewhat offensive.

OAK - Aroma and flavor derived from aging wine in Oak casks or barrels. Oak is characterized by; smokiness, vanilla, clove and other spices.

OXIDIZED - Wine that has spoiled, from over-exposure to air.

PEPPER - A component in either the nose or the palate, that smells or tastes of bell or cracked pepper.

SMOKY - Tobacco aroma or flavor that is associated with Oak aging.

SOMMELIER - French for wine steward; a manager in a restaurant who has charge of wines and their service.

SPICY - Wines that possess the distinct aroma or character of spice; clove, mint, cinnamon or pepper.

SULPHUR - An antioxidant used in making most wines. Fermentation produces minimal amounts of sulfur.

TANNIN - The skins, seeds and stems of grapes will naturally produce tannins. This is a predominant feature in red wine. Tannic wines produce a puckering or drying-out of your tongue. Tannin will mellow with age.

VANILLA - The aroma and/or taste of vanilla beans imparted by Oak aging.

VARIETAL - Refers to the distinguishing features of each grape variety.

VELVETY - Smooth and rich texture.

WOODY - Excessive aroma of wood, common in wines over-aged in casks or barrels.