

Amarone - (*Ah-ma-ROE-nay*) 🗣️

Powerful, hearty red wine from northeastern Italy.

Barolo - (*Ba-ROE-loe*) 🗣️

Outstanding, full-bodied and complex Nebbiolo-based red wine from the Piemonte of Northwestern Italy.

Beaujolais - (*Boe-zho-lay*) 🗣️

Light, fruity red wine from the region of the same name in Southern Burgundy, France.

Cabernet Franc - (*Cab-air-nay FrahN*) 🗣️

French red wine grape, often used in a Bordeaux blend, also in the Loire and California. Probably best blended, but increasingly trendy as a varietal, in which blueberry aromas are often descriptive.

Cabernet Sauvignon - (*Cab-air-nay So-veen-yawN*) 🗣️

One of the noblest red wine grapes, used in Bordeaux, also as either a 100 percent varietal or in red blends in the U.S., Australia, Chile, Argentina, South Africa and wherever wine grapes grow.

Chablis - (*Shah-blee*) 🗣️

Excellent white wine made from Chardonnay grapes in the region of the same name in northern Burgundy. Long used as a generic term for "white wine" by makers of cheap American jug wines, a practice that is thankfully dying out.

Champagne - (*Sham-pain*) 🗣️

Sparkling wine, specifically the type made in the French region of the same name using a traditional process in which the wine gains its sparkle by a secondary fermentation in the bottle, and made only from Chardonnay, Pinot Noir and/or Pinot Meunier grapes. Some

U.S. wineries still appropriate the name for their sparkling wines, a practice illegal in Europe; but as with Chablis, above, and Burgundy, this practice is dying out.

Chardonnay - (*Shar-doe-nay*) 🍷

One of the world's most well-known white wine grapes. Originated in Burgundy, where many argue that it still reaches its pinnacle, but widely planted in the U.S., Australia and all over the world. In modern times, "Chardonnay" has become almost synonymous in the mass market with a generic "glass of white wine." Apple and green-apple aromas are the classic descriptor, although tropical fruit and pineapple show up commonly, especially in American and Australian Chardonnays, and when aged in oak -- as New World Chardonnays often are -- it may add the vanilla, spice and tropical fruit flavors typical of oak.

Chateauneuf-du-Pape - (*Shot-toe-noof duh Pop*) 🍷

An excellent, complex red dry wine from the Rhone region of Southern France, made from a blend of up to 13 specified grapes and boasting a heritage that reaches back to the Fourteenth Century sojourn of the Catholic Popes in nearby Avignon (hence, "new castle of the Popes").

Chianti - (*Ki-AHN-tee*) 🍷

The classic dry red wine of Tuscany, made from Sangiovese and other grapes near Florence in North Central Italy. Once dismissed as "pizza wine" and served in wicker-wrapped fiaschi bottles, it's now more respected as a serious table wine, and has given rise in turn to pricey "Super Tuscan" wines incorporating Sangiovese, Cabernet Sauvignon and other non-traditional blends. Chianti Classico is made from grapes grown in the central part of the region and considered more desirable; Chianti Classico Riserva spends additional time aging in oak barrels.

Claret - (*CLARE-it*) 🍷

Old synonym, particularly British, for red Bordeaux.

Concord - (*CAHN-curd*) 🍷

American native grape (*vitis labrusca*) used in making old-fashioned country-style red wines with the "Welch's Grape Jelly" aroma and flavor that wine tasters call "foxy."

Eiswein - (*ICE-wine*) 🍷

Just as it sounds in English, wine made from late-harvested grapes allowed to freeze on the vine, concentrating the sugars. Originated in Germany, also becoming a star attraction of the Ontario, Canada, wine region.

Fino - (*Fee-noe*) 🍷

Sherry in a dry, light-bodied style.

French Colombard - (*Cole-um-bar*) 🍷

Productive white-wine grape used primarily in California's Central Valley to make cheap, neutral jug wines.

Gamay - (*Gam-may*) 🍷

Red-wine grape of Beaujolais, a light, fresh and fruity red wine from the region of the same name in Southern Burgundy, France. Source of some confusion, as the grape grown in California as "Gamay Beaujolais" is actually a clone of Pinot Noir, while the California grape known as "Napa Gamay" is probably Valdiguié.

Garnacha - (*Gahr-NAH-cha*) 🍷

Spanish for "Grenache," a red-wine grape.

Gattinara - (*Gaht-tee-NAH-rah*) 🍷

Excellent red wine made from the Nebbiolo grape in Northwestern Italy's Piemonte region.

Gewürztraminer - (*Geh-VERTZ-trah-mee-nur*) 🍷

White wine grape best-known in Alsace, Germany, the U.S. West Coast and New York; the tongue-twisting name has been jokingly suggested as a good one to use in field sobriety testing. Highly aromatic, makes wines (often off-dry to sweet, though less so in

Alsace) with much concentration, although the alleged "spice" (literal translation of the German "Gewurz") may be hard to find.

Grenache - (*Gray-NAHSH*) 🗣️

Red-wine grape commonplace in Languedoc and the Rhone, also California and, as Garnacha, in Spain. Typically makes hearty, peppery wines.

Hermitage - (*Air-mee-tahj*) 🗣️

One of the top wines of the Rhone, usually red (made from Syrah grapes) but also white, allegedly created by a Crusader who returned from the Holy Land bearing Syrah vines and declaring that his days of war were behind him and that this vineyard would be his hermitage. Also, pronounced in English ("HER-muh-taj") the long-time name of Grange Hermitage, one of Australia's most noteworthy reds; but the "Hermitage" was dropped around 1990 to satisfy European import criteria.

Malbec - (*Mahl-bek*) 🗣️

Red-wine grape used as a nominal element of the Bordeaux blend, where its intense color and extract add to the wine's body; also used as primary grape in the inky red wines of Cahors and in some Argentine reds.

Malvasia - (*Mahl-va-SEE-ah*) 🗣️

Italian white-wine grape, often blended with other grapes (including the traditional Chianti), occasionally seen as a 100 percent varietal.

Manzanilla - (*Mahn-za-NEE-yah*) 🗣️

A dry style of Sherry, similar to Fino, made in a particular seaside village where the environment allegedly adds a saltwater tang to the wine.

Marechal Foch - (*Mah-reh-shal Fosh*) 🗣️

French-hybrid grape used to make red wines in the Eastern U.S.

Marsanne - (*Mahr-sahn*) 🍷

Excellent white-wine grape of the Rhone, increasingly planted in California.

Mataro - (*Mah-TAH-roe*) 🍷

Spanish name for Mourvèdre, which see.

Mavrodaphne - (*Mahv-roe-DAHF-nee*) 🍷

Greek red-wine grape usually used in a sweet, strongly fortified dessert wine that can represent very good value.

Merlot - (*Mare-low*) 🍷

Very good red-wine grape, a key player in the Bordeaux blend, more recently grown as a varietal in its own right, especially in California and, increasingly, Washington State. Because it makes a smooth and mellow red wine, it has become an "entry" wine for new red-wine drinkers, especially those inspired by recent publicity about red wine's purported benefits for cardiovascular health. Accordingly, in recent years, for many people, "a glass of Merlot" has become all but synonymous with "a glass of red wine." Black-cherry and herbal flavors are typical.

Mourvèdre - (*Moor-VED'rr*) 🍷

Red grape commonplace in Southern France, Languedoc and the Rhone, also Spain (where it is known as Mataro) and, increasingly, California. Rich in color and extract, it often imparts earthy aromas to the wine; one common descriptor is "tree bark."

Muscadet - (*Moos-cah-day*) 🍷

A light, dry Loire white wine made from a grape of the same name (alternatively named Melon "May-lawN"), sometimes showing a light musky or cantaloupe quality.

Muscat - (*Moos-caht*) 🍷

Aromatic, ancient grape, considered by some to be an ancient ancestor of most other vitis vinifera grapes; makes wines, often sweet and always fruity, with a characteristic grapefruity and musky (as the name implies) aroma.

Müller-Thurgau - (*MEW-lehr Toor-gow*) 🍷

Relatively modern grape, perhaps a Riesling-Sylvaner cross, widely planted in Germany although it tends to make a simpler, lighter wine than Riesling. Also a mainstay of England's small vineyard industry.

Nebbiolo - (*Nay-BYOH-low*) 🍷

Noble grape of Northwestern Italy's Piedmonte region, source of such powerful and ageworthy red wines as Barolo, Barbaresco and Gattinara. Typical aroma and flavor descriptors include "violets" and "tar" and intense black fruit.

Oloroso - (*Oh-loe-roe-soe*) 🍷

Spanish, literally "fragrant." One of the two broad categories of Sherry, the other being Fino (above). Olorosos are typically dark and full-bodied, in contrast with the light Fino; most are made sweet, but dry Oloroso (like the Emilio Lustau Don Nuño) can be a revelation.

Optima - (*OP-tee-mah*) 🍷

Modern German grape, a Sylvaner x Riesling x Müller-Thurgau cross. Primarily a blending grape but turns up occasionally as a varietal.

Orvieto - (*Orv-YEH-toe*) 🍷

Dry white wine from the ancient town of the same name in Umbria, Italy, between Rome and Florence.

Perequita - (*Pay-reh-KEE-tah*) 🍷

Portuguese grape, produces hearty, robust dry reds

Petit Verdot - (*Peh-tee Vehr-doe*) 🍷

Red wine grape, fine quality but a minor player in the Bordeaux blend.

Petite Sirah - (*Peh-teet See-rah*) 🍷

California red grape, probably the same as the Durif of the Rhone. Makes an inky-dark red wine that can last forever, but typically one-dimensional in flavor, with the warm, plummy notes typical of grapes grown in a warm climate.

Pinot Blanc - (*Pee-noe BlahM*) 🍷

White wine grape, making a dry, full white wine that some liken to Chardonnay, but typically medium in body and sometimes showing melon scents.

Pinot Grigio - (*Pee-noe Gree-joe*) 🍷

French and Italian names, respectively, for the same grape, typically making a dry and very crisp and acidic white wine, often with a light musky aroma, well-suited to accompany seafood and fish. Common in Alsace, Northeastern Italy, and increasingly Oregon, where it takes the French name.

Pinot Meunier - (*Pee-noe Mehr-n'yay*) 🍷

Relatively uncommon as a varietal, but frequently used in the Champagne blend.

Pinot Noir - (*Pee-noe Nwahr*) 🍷

Classic red grape, widely accepted as one of the world's best. Burgundy is its home, and it has proven difficult to grow and vinify well elsewhere, but California and Oregon increasingly hit the mark (albeit with usually a somewhat different style), and wine makers in many other parts of the world are still trying. At its peak, it makes wines of incredible complexity, difficult to describe (although cherries and "earthy" qualities are typical), known as much for its "velvety" texture as its flavor.

Pinotage - (*Pee-noe-tahj*) 🍷

A cross between Pinot Noir x Cinsaut of the Rhone, grown commercially only in South Africa, where it makes a fruity, dark red wine with an odd earthy character often described as "paintbox."

Pouilly-Fuissé - (*Poo-yee Fwee-SAY*) 🗣️

White Burgundy, Chardonnay-based, made in the region of the same name. Especially popular in the U.S., although the legend that we like it because we finally learned to pronounce it is probably a myth ...

Pouilly-Fumé - (*Poo-yee Foo-MAY*) 🗣️

Loire white made from Sauvignon Blanc, dry and very lean and tart; like Sancerre (see below), an excellent seafood wine.

Recioto - (*Ray-CHO-toe*) 🗣️

Wine from the Veneto region of Northeastern Italy, made from especially ripe grapes (hence the name, from the dialect word for "ears," referring to the upper edges of the grape bunches that get the most sunlight and thus ripen the most. The juice is further concentrated by the "passito" process in which freshly harvested grapes are allowed to dry into raisins before they're pressed and fermented. Usually sweet, although the well-known style Amarone is dry. See also "Ripasso."

Ribera del Duero - (*Ree-BEHR-ah dell Doo-AY-roe*) 🗣️

Challenging Rioja (below) for the title of Spain's greatest red wine, these Tempranillo-based reds -- particularly the fabled Vega Sicilia -- can last and improve for decades.

Riesling - (*REESE-ling*) 🗣️

The classic German grape of the Rhine and Mosel, certainly ranks with Chardonnay, Cabernet Sauvignon and Pinot Noir among the most noble wine grapes. Germany's great Rieslings are usually made slightly sweet, with strong, steely acidity for balance, a style of wine so variant from the French, Italian and U.S. tradition that it requires a real paradigm shift for many of us to enjoy; but objectively, the greatest German Rieslings stand comparison to the best the world has to offer. Alsatian Riesling is also excellent, though usually made in a different style, equally aromatic but typically stronger and usually dry or nearly so. California Rieslings, in my opinion, are much less successful, usually sweet without sufficient acidity for balance, although some compelling "Alsace-

style" Rieslings have come from the Eastern U.S. Another wine so complex that it defies easy description, but I often find fresh apples, sometimes pleasantly resinous notes like pine, and occasionally an odd mineral quality that's half-jokingly described as "diesel" or "petrol" or even "bus exhaust," although it's not at all unpleasant.

Rioja - (*Ree-OH-hah*) 🗣️

Perhaps the best red wines of Spain, grown in arid, mountainous Northern Spain and named for the Rio Oja river there. The wines are made from Tempranillo and other grapes, are often aged in oak, and trace some heritage to Bordeaux, from where many wine makers emigrated after the phylloxera scourge of the mid-19th Century.

Rosé - (*Roe-zay*) 🗣️

Pink wine, traditionally made not by blending red and white juice (although some inexpensive wines do this), but by using red grapes and removing the skins from the fermenter before they have had time to impart much color. Also sometimes labeled "Vin Gris" ("VaN Gree," literally "gray wine") and, among popular, low-cost American pink wines, "blush." Although the blush fad included many forgettable wines, a good, dry, crisp rosé or vin gris can be a refreshing treat on a hot summer day.

Rosso di Montalcino - (*ROE-soe dee Mon-tahl-CHEE-noe*) 🗣️

"Little brother" to Brunello (which see), a good dry Italian red from Tuscany, requiring no aging in wood and permitted to be sold with less aging; often particularly good value.

Roussanne - (*Roo-sahn*) 🗣️

White Rhone grape, often grown with and blended with Marsanne, but somewhat supplanting the latter for economic reasons -- it is considered more productive and easier to grow.

Sangiovese - (*Sahn-joe-VAY-zeh*) 🗣️

The predominant red-wine grape of Tuscany in Central Italy, primary player in the Chianti blend; also sometimes used as a varietal there and in California. Makes a hearty, dry red with flavors of black cherries, often with a characteristic orange glint in the color.

Sauternes - (*So-TAIRN*) 🗣️

Great French dessert wine from the Bordeaux district of the same name, made from a blend of Sauvignon Blanc and Semillon grapes harvested late and usually affected by botrytis, which see above. The most famous (and expensive) rendition is Chateau d'Yquem although there are many other excellent examples. Not to be confused with "Sauterne," a cheap sweet jug wine from the U.S. under a naming convention that has now, happily, almost entirely died out.

Sauvignon Blanc - (*So-veen-yawn BlahN*) 🗣️

Noble white grape, native to the Loire and Bordeaux (where it is usually blended with Semillon); also widely planted in the Western U.S., South America, Australia and New Zealand and elsewhere. The wine comes in many styles, depending largely on canopy management or leaf pruning (shaded grapes make a "green," "grassy" style while grapes exposed to sunlight make a characteristically citric style) and whether the wine maker chooses to age the wine in oak. One of my favorite white varieties and, in my opinion, preferable to Chardonnay as a table wine with meals.

Sémillon - (*Say-mee-yoN*) 🗣️

White wine grape, native to Bordeaux and used there primarily in a blend with Sauvignon Blanc; increasingly seen as a varietal in the U.S. and Australia, where it makes a soft, medium-bodied, sometimes pleasantly musky white wine.

Seyval Blanc - (*Say-vahl BlahN*) 🗣️

French-hybrid grape so widely used to make white wines in the Eastern U.S. that it's sometimes jokingly called "Indiana (or fill in your state of preference) Chardonnay." It makes a dry, crisp white wine that's often aged in oak to enhance its otherwise rather neutral "vinous" flavor.

Shiraz - (*Shee-rahz*) 🗣️

Australian synonym for Syrah, now also turning up on occasion in South Africa.

Spanna - (*Spahn-na*) 🗣️

Another name for bargain hunters: Local name for a dry Piemontese red made from Nebbiolo, similar to but generally much less expensive than the neighboring Gattinara. Unfortunately, in today's inflating world of wine prices, even Spanna can rarely be had for less than .

Sylvaner - (*Sill-VAH-ner*) 🍷

German grape (sometimes spelled Silvaner there), considered secondary to Riesling in quality but planted widely as a blending grape. Vinified as a varietal, it makes a light, fruity quaffing wine.

Syrah - (*See-rah*) 🍷

The classic Rhone red grape allegedly brought back from Shiraz in Persia by the 14th-Century crusader Gaspard de Sterimberg. Blended in Chateauneuf-du-Pape and standing alone in Hermitage, Cote-Rotie and other Rhone reds, it makes tannic, ageworthy wines easily identified by a very characteristic floral black-pepper fragrance.

Tempranillo - (*Temp-rah-NEEL-yo*) 🍷

Excellent Spanish red-wine grape. Like Nebbiolo and Sangiovese in Italy, it historically takes a second place to Cabernet Sauvignon and Pinot Noir in the world "noble grape" sweepstakes but probably shouldn't; it makes wines in Rioja and Ribera del Duero (which see) that are arguably world-class. Black fruit is the usual descriptor, although most Tempranillo-based wines show spicy oak as an integral component, and are also characterized by the hearty, robust and acidic structure that the grape imparts.

Tocai Friulano - (*Toh-KYE Fr'yoo-LAH-noe*) 🍷

Italian white-wine grape grown in the far Northeast, no kin to Hungarian Tokay, but capable of producing a delightfully distinctive and aromatic white wine with a unique floral scent; also occasionally seen in California.

Tokay - (*Toe-KAY*) 🍷

Respected Hungarian dessert wine, reaches its pinnacle in Tokay Aszù ("Ah-zhu"), the sweetest style, affected by botrytis, which see. In my limited experience, Tokay shows a distinctive golden-raisin character that differs from Sauternes and other classic dessert wines.

Torrontés - (*Tohr-ROHN-tayss*) 🗣️

White grape from Galicia in Spain, gaining recent there and in Argentina for producing racy and aromatic white wines of real character.

Trebbiano - (*Treb-YAH-no*) 🗣️

Widespread but rather forgettable Italian white grape, producing a neutral dry white wine.

Valpolicella - (*Vahl-poe-lee-CHELL-ah*) 🗣️

Lightweight but refreshing red wine from the Veneto of Northeastern Italy. As Recioto della Valpolicella, a thoroughly different wine, powerful and robust, may be sweet or dry (Amarone).

Verdicchio - (*Vehr-DEEK-yo*) 🗣️

Italian white-wine grape from the Adriatic coast of Central Italy; at its best, tart and suffused with an appealing bitter-almond quality.

Vernaccia di San Gimignano - (*Vehr-NAHCH-ya dee Sahn Jee-mee-NYAH-noe*) 🗣️

Dry white wine of ancient heritage from the picturesque Tuscan village of San Gimignano. The town is known for its many towers; the wine, at its best, is crisp and dry and pleasantly bitter in the finish.

Vidal Blanc - (*Vee-dahl BlahN*) 🗣️

French-hybrid white-wine grape widely used in Eastern U.S. wines, sometimes crisp and dry but with a sometimes unfortunate pine resin or turpentine quality.

Vignoles - (*Vee-NYOLE*) 🗣️

Also Ravat 51, a French-hybrid white-wine grape seen in the Eastern U.S. One of the most successful French hybrids, in my opinion; I've seen it vinified as a luscious sweet wine and also, with lightly toasted oak, as a full-bodied dry white of real quality.

Villard Blanc - (*Vee-yar BlahM*) 🍷

Yet another white French-hybrid grown in the Eastern U.S. Usually rather neutral in quality.

Viognier - (*Vee-ohn-yay*) 🍷

Long a seldom-seen grape used only in the rather rare French Condrieu and Chateau-Grillet, this white grape is gaining considerable attention as a varietal in California and, now, Southern France. It makes a light, lean wine with a very characteristic floral scent, not meant for aging but best consumed early

White Riesling - (*Reese-ling*) 🍷

Sometimes seen in the U.S. (and required in Oregon) for Riesling. "Johannisberg Riesling" is also often used as a California marketing term to heighten the grape's German heritage.

White Zinfandel - (*Zin-fahn-DELL*) 🍷

"Blush" wine, usually California, usually simple and often slightly sweet, made by removing red Zinfandel grapes from the juice before they impart significant color. See Zinfandel, below.

Zinfandel - (*Zin-fahn-DELL*) 🍷

Declared the American wine grape because it reaches its highest level in California, it's now been shown to be the same as the Southern Italian Primitivo, and it's thought that both may go back to an earlier Balkan progenitor. At its best, it makes an exuberantly fruity, ripe and big red wine full of mixed blackberry and raspberry scents (known botanically as "bramble fruit").