

What's WINE All About

Fermented juice of the grape

Other Fruit (can also be used)
Apple, Peach, Berry etc

Yeast converts Sugar in the grape juice to Alcohol and Carbon Dioxide, yielding:

Still wine

Sparkling wine

White

Rose / Blush

Red

Sweet = sugar

Slightly Sweet

Dry = no sugar
Off Dry to VERY DRY!!!

If you Distill the Wine you get Brandy

If you Add Brandy to Wine, you get Fortified Wine (Port, Sherry etc.)

Wines are sometimes referred to as:

TABLE WINES

APERITIF

DESSERT

How Wines are named (Labeled)

<u>Place Name</u>	<u>Producer (Brand)</u>	<u>Grape Variety</u>	<u>Generic</u>	<u>Traditional (Proprietary)</u>
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Also: Vineyard Shipper Importer Distributor

Also on the label: Vintage Alcohol level Descriptive Information

Grape Varieties

Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Merlot
Cabernet Franc
Pinot Noir
Sangiovese
Nebbiolo
Zinfandel

Classic Source

France: Chablis, Burgundy
France: Bordeaux, Loire
France: Bordeaux,
France: Bordeaux,
France: Bordeaux, Loire
France: Burgundy
Italy: Chianti
Italy: Piedmont
Italy: Southern