

WINE GLOSSARY

WHITE WINES	TASTE	FOOD	NOTES
PINOT GRIGIO PINOT GRIS <i>light bodied</i>	These wines can be crisp and dry or rich and sweet, depending on the region in which the grapes are grown: Those from northern Italy are light, crisp, and dry, whereas those from France's Alsace region are rich with a honey flavor.	The drier wines go well with mushroom dishes, vegetable quiches, and smoked salmon; the sweet wines are best with foie gras and rich pâtés.	Gris and Grigio are French and Italian, respectively, for "gray," referring to the grayish hue of the Pinot grapes from which the wines are made.
RIESLING <i>light bodied</i>	These wines typically develop the fruity flavor of peaches and apricots, with hints of honey and spices.	Roasted pork and lamb; is a must with Thai and Vietnamese foods.	Rieslings range from very dry to very sweet, depending on the age of the grape used (the older the grape, the sweeter the wine).
SANCERRE <i>medium bodied</i>	Reminiscent of grapefruit and tart green apples, with a mineral tang.	Fish, shellfish, goat cheese.	Like other wines made from the Sauvignon Blanc grape (this one is exclusive to the Loire Valley town of Sancerre), this is best drunk within a few years of bottling.
SAUVIGNON BLANC <i>medium bodied</i>	Dry, grassy, with berry flavors.	Its pungency and high levels of acidity make Sauvignon Blanc best for pairing with equally acidic foods (lemon- or tomato-based dishes, salads with vinaigrette); and with rich dishes that need the acid to reduce their intensity (cream sauces and soups, cheese dishes, duck, and coconut milk-based curries).	Sauvignon Blanc does not age well; it should be drunk within a year of bottling, or it will lose its distinctive fresh, brisk flavor.
CHARDONNAY <i>full bodied</i>	Rich, often oaky; contains apple, melon, and lemon flavors.	This versatile white goes well with most foods, especially chicken, salmon, and shellfish.	Chardonnay grapes grown in cool climates produce lighter, fruitier wines, whereas those from warm climates produce wines with fuller, more buttery flavors.
RED WINES	TASTE	FOOD	NOTES
PINOT NOIR <i>medium bodied</i>	Wines made from the Pinot Noir grape have a rich, fruity flavor with hints of spice.	Meat or game; it is also the most reliable red to serve with fish, such as tuna or poached salmon (served either hot or cold).	The Pinot Noir grape prefers a cooler climate, or it will produce wines with an overly jammy flavor. This grape is also used to make France's famed Burgundy wines.
CABERNET SAUVIGNON <i>full bodied</i>	Deep in color, a bit tannic, and rich in flavor; vanilla, oak, chocolate, and black currant.	Full-flavored meat or game dishes, lamb, and poultry.	It is widely praised as <i>the</i> wine to drink with red meat.
MERLOT <i>full bodied</i>	These fruity wines are low in tannin and have a smooth, sweet flavor with hints of black currant, cherry, and mint; often described as "Cabernet without the pain" (referring to its lack of tannic bite).	Pork, turkey, grilled meats, and tuna.	Merlots from northern Italy have a lighter body (and should be drunk young) than those from Washington state, Chile, and Bulgaria— which have a fuller, plummier flavor.
SYRAH <i>full bodied</i>	These richly flavored wines contain hints of black pepper, raspberries, and blackberries.	Rich foods such as goose, duck, pork, game, sausage, and hard cheese.	Syrah grapes are called Shiraz in Australia.
ZINFANDEL <i>full bodied</i>	Hints of blackberry, cherry, and black pepper are often detected in this versatile wine.	Italian, Asian, Mexican, spicy Indian, and barbecued foods.	Be careful not to confuse the robust red Zinfandel with white Zinfandel, a sweetish rosé that is not well suited to drinking with food.