


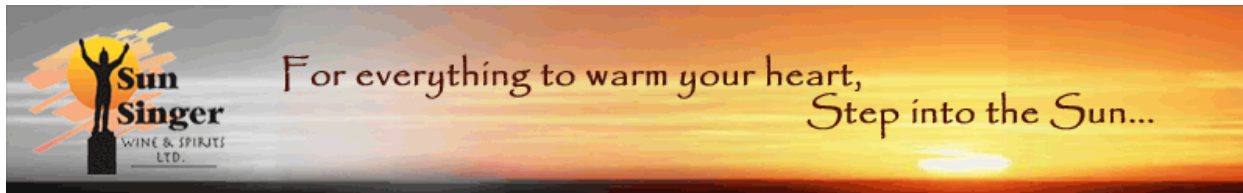


Basic White Wine Varietal Characteristics

Sauvignon Blanc			
	<p>Color: Light straw even very pale and almost watery in appearance</p> <p>Body: Light - Medium</p> <p>Character: Flexible with an assortment of foods, very aromatic-from herbaceous notes to citrus and ripe melons, occasionally flinty, but always zesty and vibrant</p> <p>Flavors: Pungent green beans, freshly mowed grass, grapefruit, melon, figs</p> <p>Drinking: Early - now to 2/3 years</p> <p>Aromatics: Very pungent herbs, freshly mowed grass to riper styles evocative of cantelope, melon and honey</p> <p>Best From: Loire Valley, California, New Zealand</p>		
	Chardonnay		
		<p>Color: Light gold to greenish light gold</p> <p>Body: Light - Full</p> <p>Character: Dry, creamy, oaky, rich</p> <p>Flavors: Diverse, including lemons, pears, peaches, tropical fruits, oranges, pineapples, honeysuckle</p> <p>Drinking: Early - now to 5-6 years</p> <p>Aromatics: Very diverse: if unoaked or minimally oaked - fresh peaches, pears, lemon and apple blossom; if oaked and made from ripe fruit - an assortment of tropical fruits arrive (pineapples,mango,orange) in addition to honeysuckle. The influence of the oak can vary from smokey nuances to roasted hazelnuts to the smell of toasted bread and melted butter.</p> <p>Best From: Burgundy, California, Australia, Champagne (sparkling Blanc de Blancs)</p>	
		Riesling	
			<p>Color: Light, pale straw to greenish straw; sweeter rieslings tend to possess deeper more golden hues</p> <p>Body: Light</p> <p>Character: Fresh, delicate; usually possesses residual sugar and high acidity</p> <p>Flavors: Citrus, grapefruit, green apples</p> <p>Drinking: Early to Mid-term - now to 3 years</p> <p>Aromatics: A very perfumed varietal with many characteristics related to soil types more than wine-making: green apples, wax, citrus such as lime and lemon, crushed rocks, cold steel, and spring flowers</p> <p>Best From: Germany, Australia (Clare Valley), Austria, Alsace</p>



Basic Red Wine Varietal Characteristics

Pinot Noir



Color: Light - Dark Ruby

Body: Light - Medium

Character: Diversity - Soft and Tart

Flavors: Cherries, forest floor, strawberries, fresh mushrooms, herbs

Drinking: Early (now to 10 years)

Tannin: Moderate

Best From: Burgundy, California (Russian River, Sonoma Coast, Santa Barbara), Oregon, Champagne - sparkling Blanc de Noirs

Merlot



Color: Dark Ruby - Dark Purple

Body: Medium - Full

Character: Usually soft

Flavors: Black Cherries, Mocha, Coffee, Black Tea, Tomato Skins, Plums

Drinking: Early to Mid-term (now to 12 years)

Tannin: Moderate

Best From: Bordeaux, Tuscany, Washington (Columbia Valley), occasionally California

Cabernet Sauvignon



Color: Dark Purple - Black Purple

Body: Medium - Full

Character: Tannic and muscular; wines with gravitas

Flavors: Black currants, cedar wood, cigar tobacco

Drinking: Mid to Late Term - 3 to 20 years

Tannin: High

Best From: Bordeaux (Médoc), California (Napa Valley, Santa Cruz Mountains), Argentina, Chile, occasionally Australia