

## **White Wines**

### **Catawba:**

An American grape grown in the eastern United States wine regions. Used to make sparkling wines, rose, very fruity white wines and lots of grape juice.

### **Chardonnay:**

One of the greatest white wine grape varieties cultivated around the globe. Chardonnay in France and the U.S. is used to make wonderful white wines, champagnes, and sparkling white wines. Used to produce White Burgundy in France. In the Napa Valley, in California, it is the second most popular grape grown. Styles of Chardonnay have a wide range from fresh, crisp, apple and citrus flavors to rich, buttery and/or oaky wines.

### **Chenin Blanc:**

Chenin Blanc grapes are used in the famous Vouvrays from the Loire Valley in France. Most Chenin Blancs have delicate flavors and are slightly sweet. A dryer style can also be produced and aged in oak.

### **Colombard:**

Also called French Colombard, this grape produces good wines with high acidity and good flavor. It blends well with Chenin Blanc and is a major grape in many Californian everyday white wines.

### **Gewurztraminer:**

This is one of the two main varieties of grapes used in Germany. The name means “spicy Traminer”. This grape produces fruity, flowery, aromatic wines with a spice influence. The actual grape is pink but does not have enough pigment in the skins to produce rose wines.

### **Muller-Thurgau:**

Originally produced by crossing the Riesling with the Sylvaner. A very abundant grape variety in Germany, also planted widely in Alsace and many other regions of the world.

### **Muscat:**

Also known as Moscato Canelli in Italy and Muscat De Frontignan in France. Used primarily to produce high quality Sweet dessert wines.

### **Pinot Blanc:**

Though not related in origin it is related in taste and aroma to Chardonnay.

### **Riesling:**

Also called White Riesling and Johannisberg Riesling, this grape is the main variety used in Germany. These wines are sweet and fruity. The later the harvest, “Late Harvest”, the sweeter, more concentrated the flavors.

### **Sauvignon Blanc:**

Sauvignon Blanc grapes are used to make Sauvignon Blanc and Fume Blanc wines. Sauvignon Blanc are not as dry as Chardonnay and most have more pineapple and tropical fruit flavors. Some varieties have a more grassy and tart flavor.

**Semillon:**

One of the primary grapes of the Bordeaux area (Graves and Suaternes). A semi-dry white wine popular in blending with Chardonnay in California.

**Sylvaner:**

Produces a good, delicate tasting wine when grown in cooler climates. Very popular grape in Germany.

**Traminer:**

A wine grape variety with less flavor than Gewurztraminer, yet similar. Often the two names are now used interchangeably.

**Viognier:** is a delicate medium bodied wine originally produced in the Rhone Valley in France. Low acidity and delicate floral aromas do not lend themselves to many food dishes; enjoy sipping.