

# WINE TASTING GAME

Your Name: \_\_\_\_\_

## CHARDONNAY

BOTTLE NUMBER : \_\_\_\_\_

Chardonnay, America's number one selling \_\_\_\_ wine, known as as the most beloved of **dry wines** in the U.S. . Chardonnay is a relatively "low-maintenance" vine that adapts well to a variety of climates, resulting in fairly high yields worldwide.

The most prevalent of Chardonnay's flavors consist of **apple, pear** and even **orange**. Although not quite as common **lemon and grapefruit** seem to dominate the citrus category. Then there is the marvelous tropical fruit including **pineapple, melon** and **banana**.

With the **influence of oak**, a new flavor and aroma category occurs. **Vanilla, spice, smoke, toast and oak**, can be noted when there is oak influence. None of these categories is better than the other. It is all personal preference.

Chardonnay will pair well with poultry dishes, pork, seafood or recipes that have a heavy cream or butter base.

Chardonnay is an international grape variety that grows well in a number of regions. Keep an eye out for Chardonnay from California, Chile, Australia, Burgundy, and South Africa.

## PINOT NOIR

BOTTLE NUMBER : \_\_\_\_\_

Pinot Noir is one of the oldest grape varieties. At the same time, Pinot Noir is considered the toughest grape, which is quite difficult to cultivate and transform into wine. Pinot Noir grape requires special growing conditions, including warm days and cool evenings, and planting in cool and fog-prone regions.

The Pinot Noir grape variety is also used in the production of sparkling wines (Champagne), still \_\_\_\_ wines, as well as for producing rose still wines.

Pinot Noir Wine is **full-bodied, lighter colored** delicate \_\_\_\_ wine. The characteristic quality of Pinot Noir is its **soft, velvety** texture when you taste it and creates a lasting impression. Pinot Noir tends to reach its peak at 5-to-8 years after the vintage.

Pinot Noir's flavors remind of **sweet red berries, plums, ripe tomatoes, cherries** and depending on specific growing conditions, may have some **earthy or wood-like flavors**. The wine's aroma often has a pronounced **spiciness of cinnamon, saffras, or mint**.

## RIESLING

BOTTLE NUMBER : \_\_\_\_\_

Riesling wines originated in Germany's Rhein and Mosel river valleys. A Riesling wine can span a broad range of styles, being produced in both **dry to semisweet** variations as well as **light to full-bodied**.

Riesling wines can be highly aromatic with **apple, peach and pear** at the forefront mixed with delicate **floral undertones** and often **honey and spice** on the nose. On the palate, Rieslings echo the **apple, pear and peach** along with citrus and tropical nuances.

From appetizers to desserts, pork, poultry or shellfish, and virtually anything in between the diversity of Riesling styles make them capable of handling just about anything you toss at them including the spice and zest of favored Asian, Mexican or even Moroccan foods.

If you're looking for a **crisp, refreshing** and versatile wine, then you have found your match in today's assortment of Rieslings.

## GEWÜRZTRAMINER

BOTTLE NUMBER : \_\_\_\_\_

Gewürztraminer has the dubious dual distinction of being the easiest grape variety to recognize and the most difficult to spell.

A \_\_\_\_ grape grown predominantly in France, Germany, the U.S., Australia and New Zealand, where the climate leans to the cooler side and the flavors have an opportunity to concentrate.

This distinct and unique grape does very well in the cooler climates, the wines are made in a **sweet to semisweet** style. Gewürztraminer is also capable of producing top-notch late-harvest dessert wines.

Generally the wine is best if enjoyed sooner rather than later post-bottling. Highly aromatic with perfumed **rose, peach, pear, exotic lychee, honey** and even **spice**, there is no mistaking a Gewürztraminer's aroma.

These wines tend to pair well with Asian dishes or zesty-flavored fare like BBQ or chicken wings.