

## Primary White Wine Varietals.

These are the ones everyone has heard of, but may not know how diverse their flavors can be. The Quiet Enoteca's recommendation it to try a diversity of each Varietal from different regions of the world.

<i>Primary White Wines</i>	Variety	Also Called	Country of origin	Style	Varietal Notes	Notable Growing Regions - Appellations/Country
	Chardonnay	Aubaine, Beaunois, Gamay Blanc, Melon Blanc	France	<b>Dry:</b> oaked or un-oaked are primary styles of fermentation and aging. <b>Sparkling:</b> Champagne, Cremants, and other Traditional Method Spacklings	Chardonnay is one of the most robust grapes around and is able to thrive in many environments. Hence having a great range of flavor profiles to choose from. Don't Be Afraid Try Them! Most US Citizen's most likely have tried the California Chardonnay that tend to be oaked. Those who have tried Chablis' will find a whole different taste lacking the butter and apple and finding more pear and citrus notes	<b>French: Chablis, Pouilly-Fuise</b> are notable AOC's and label their wine as such, Chardonnay may not be mentioned on the label. <b>Italy</b> - Lombardy region Franciacorta DOCG . <b>US:</b> Napa Sonoma - Carneros AVA, Sonoma - Chalk Hill AVA
	Pinot Gris/Pinot Grigio	German: Grauburgunder / Rulander	Burgundy, France	<b>Dry:</b> Fermented in neutral vessels as a primary, but can also be Off-Dry to sweet. Wine makers choice.	Pinot Gris, is a fun wine having many characteristics, but most of what is available is only a reasonable approximation of what this wine can be. In the US, most of us will find them to be of decent acidity and light citrus flavors with hints of herbs and floral and be very approachable. This is a great summer wine, or to pair with food with a little heat.	<b>Italy:</b> Alto Adige, Trentino, Friuli-Venezia Giulia. <b>France:</b> Alsace. <b>US:</b> Willamette Valley, Columbia Valley
	Muscat of Alexandria	Zibibbo -	North Africa	<b>Sweet:</b> Dry or sparkling (Muscat d'Asti) or frizzante (lightly bubbled)	Muscat of Alexandria is one of around 200 variations of Muscat. It is most notably used in Moscoto.	<b>Italy:</b> Sicily, Calabria

Sauvignon Blanc	Fume Blanc, Muskat-Silvaner	France	<b>Dry to very sweet:</b>	Sauvignon Blanc is a wine with lots of characteristics and is uniquely suited to describing the terroir in which it has been grown. One will get a unique perspective on the land and climate based upon where the grapes were grown. All one has to do is try a bottle from the Loire Valley in France and compare it to a Marlborough vintage from New Zealand to taste the difference.	<b>France:</b> Loire Valley - Sancerre & Pouilly-Fume. <b>Chile:</b> Casablanca Valley, Central Valley - Curico. <b>US:</b> Sonoma Valley - Chalk Hill & Dry Creek Valley.
Chenin Blanc	South Africa: Steen France: Pineau de la Loire	Loire Valley, France	<b>Dry to very sweet, Sparkling</b>	Chenin Blanc is an amazingly underappreciated wine in the US. This varietal has many iterations on how it finishes out. It can be dry to very sweet and can be made into a lovely crisp sparkling. The Loire Valley is where the diversity of terroir can truly be appreciated. South Africa though, ah one must taste a quality Chenin from SA. They do an amazing job with it and it accounts for about 18% of wine production in South Africa.	<b>France:</b> Loire Valley - Vouvray and Savennieres, Cremant de Loire. <b>South Africa:</b> Swartland District
Riesling		Rhine Valley, Germany	<b>Dry to very sweet, Sparkling</b>	Riesling is a fun varietal showing all sorts of characteristics. Though due to the German wine laws it may be difficult to decide which direction to go. As a reference one may want to look at the label for telling signs of sweetness and alcohol levels. These are just a guide and there are plenty of variance to these descriptions. So from Lowest level of ripeness (least amount of sugar and with higher acid to most amount of sugar to least amount of acid.) <i>Kabinett:</i> least sugar low alcohol. <i>Spatlese:</i> Late Harvest, more sugar and balanced acid. <i>Auslese:</i> Full of sugar bringing alcohol levels to around 14% during fermentation. From here there are 3 additional levels that go from sweet to desert. <i>Beerenauslese, Eiswein(ice wine), Trockenbeerenauslese</i>	<b>Germany:</b> Mosel, Rheingau. <b>Australia:</b> Eden and Clare Valleys. <b>US -</b> Columbia Valley AVA - Naches Heights, Ancient Lakes