

Interesting White Wine Varietals.

Many of these maybe known as blending grape varietals, but one should really taste some of these. The Quiet Enoteca believes you may find a new favorite or two.

Interesting Whites	Variety	Also Called	Country of origin	Style	Varietal Notes	Notable Growing Regions - Appellations/Country
	Albarino	Cainho Branco - Alvarinho	Portugal - Iberia	Dry	This wine is typically medium to high acid and has floral and stone fruit notes. Peach and Apricot with a bit of grassiness to them. Has a similar taste as a Voigner	Spain: Rias Baixas DO Portugal: Vinho Verde DOC US: Los Carneros AVA - CA, Umpqua Valley AVA - OR.
	Aligote		Burgundy, France	Dry	Aligote is mostly used as a blending wine. As a single varietal wine it may also be blended with up to 15% chardonnay. Aligote is meant to be drunk young has a high acidity and notes of apples and lemons with herbaceous overtones.	France: Bourgogne Aligote AOC.
	Fiano	Apianum, apiana, fiana	Campania - Italy	Dry	Fiano is a white wine that can age and as it does so it takes on spicy and nutty notes over time. When young honey and spice dominate. Fiano has long been a blending wine with a long list of complimentary varietals. With Many DOC/G allowing for a portion of Fiano in the mix.	Italy: Campania region - Fiano Di Avellino DOCG
	Furmint		Tokaji - Hungary	Dry or Very Sweet	Furmint is probably the most notable grape of Hungary. The dry version of Furmint is similar to an oaked Chardonnay from Sonoma or Oregon. Nice dry, with a nice mouth feel, at least the one we tried. Having the buttery flavors with crisp green apples, lemon and grass. However Furmint shines as a dessert wine. A Tokaji Aszu is a wonderful sweet wine, low alcohol, high acid and sugar and tastes of honey and peach candy. It is truly a wine to taste. Just a note the sweetness of the wine is measured in Puttonyo, usually at 5 or 6.	Hungary: Tokaj PDO

Gruner Veltliner		Austria	Dry	Gruner Veltliner is an interesting wine. The Austrian versions we have tried have all been very spicy, lemon/citrus intense, high acid wine. Really like nothing we've ever tasted. If you like a style of wine with zip you will like this one. Now recently we have had an Oregon Gruner Veltliner that softened all that up a bit. Had a taste profile like a blend between a Riesling and a Gewurztraminer. Totally changed our perspective on this varietal.	Austria: Traisental DAC, Kamptal DAC, Kremstal DAC. US: Ribbon Ridge AVA - OR.
Malvasia Bianca	Malvasia, Malmsey	Italy	Dry to semi sweet and sparkling	Malvasia has many offshoots, but the Bianca carries a nice reputation. It is fermented into a lovely wine called Est! Est! Est! Di Montefiascone from the Lazio area. However it is grown all over Italy. It has a medium acidity with notes of white currants, peaches and apricots. Try this one for the price point it is a nice drink	Italy: Lazio - Est Est Est di Montefiascone DOC. Slovenia: Vipava Valley - Primorska ZGO
Melone Bourgogne	Muscadet, Muscadelle, Melon, Bourgogne blanche, Gamay blanc, many others	France - Burgundy	Dry	Muscadet is a high acid, bone dry white wine with minerality (somewhat salty) and lovely citrus notes that tends to pick up hints of toast as it rests on the lees for a good bit of time to round out the flavor profile. For the price point this is a great summer wine, chill it and enjoy	France: Loire Valley - Pays Nantais district, Muscadet AOC, Muscadet Coteaux AOC, Muscadet Cotes de Grandlieu AOC, Muscadet Sevre et Maine AOC.
Picpoul	Folle Blanche,	France - Languedoc	Dry	Picpoul is a fun wine. Green Apple, Lemon, Citrus Blossom notes with herbs (thyme notes). This is light bodied unassuming wine that is just plain nice to drink. It has a nice high acidity and a great alternative to Rieslings or lighter Sauvignon Blancs.	France: Languedoc-Roussillon region. Picpoul de Pinet AOC
Semillon		France - Bordeaux	Dry and Sweet	Semillon is probably best known for the sweet wine it produces in Sauternes AOC in the Bordeaux District. The growing conditions allow for "Nobel Rot" to infect the berries, concentrating the sugars. Just wonderful, It is also used to create very nice dry white wines when blended in with Sauvignon Blanc and Muscadelle. From the Left Bank districts of Pessac-Leognan in Graves. However as a stand-alone, one has to go to the Hunter Valley in Australia where the wine shines on its own where it is an age worthy grape. Young it shows up in lime, lemon and green apple with hints of hay or grass. as it ages, the color becomes buttercup yellow and brings out notes of toast and honey	France: Bordeaux Pessac Leognan (dry) Sauterne AOC Barsac AOC. Australia: Hunter Valley GI.