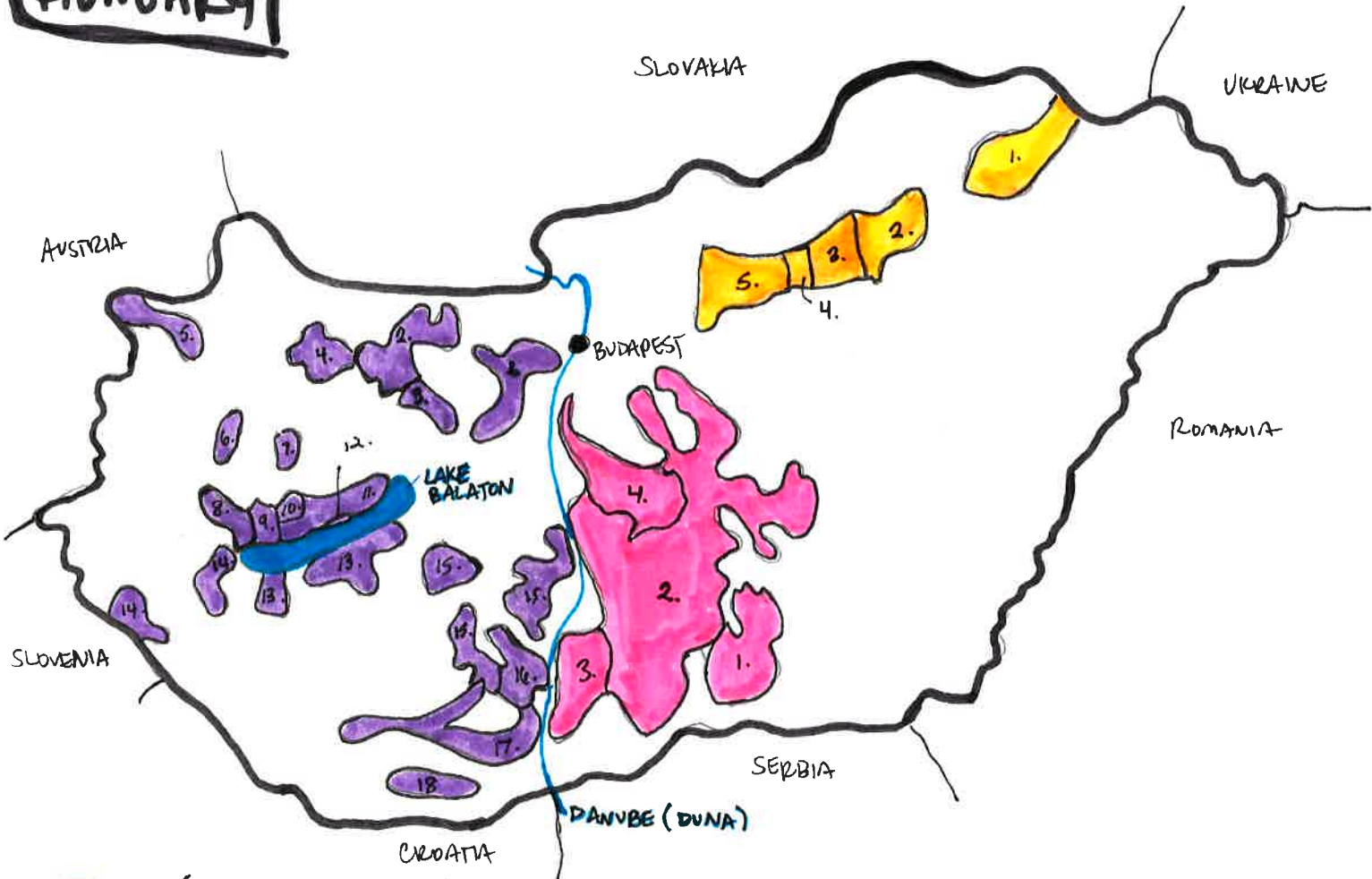


EASTERN EUROPE



- Because of communist rule, most of these countries were not making quality wine for decades. Only since 1990, and later for some, have quality wine regions begun to reemerge.

HUNGARY



= ÉSZAK MAGYARORSZÁG (NORTH HUNGARY)

1. TOKAJ PDO
2. BÜKK PDO
3. EGER PDO
4. DEBRŐI HÁRSLEVELŰ PDO
5. MÁTRA PDO

= DUNA PDO

1. CSONGRÁD PDO
2. KUNSÁG PDO
3. HAJÓS-BAJA PDO
4. IZSÁKI ARANY SÁRFEHÉR PDO

= DUNÁNTÚL

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. ETYEK-BUDA PDO 2. NESZEMÉLY PDO 3. MÓR PDO 4. PANNÓNHALMA PDO 5. SOPRON PDO 6. NAGT-SOMLÓ PDO 7. SOMLÓ PDO 8. BALATON-FELVIDÉK PDO 9. BADACSONY PDO 10. KÁLI PDO | <ol style="list-style-type: none"> 11. BALATONFÜRED - CSOPAK PDO 12. TIHANY 13. BALATONBOGLÁR 14. ZALA 15. TOLNA 16. SZEKSZÁRD 17. PÉCS 18. VILLÁNY |
|--|---|

HUNGARY

- phylloxera (late 19th century) + 5 decades of communist rule:
 - everything was nationalised
 - quantity over quality
 - loss of native grapes
- prior to that, Hungary was well known for its wine production of very high quality.
- iron curtain fell in 1989

NORTHERN HUNGARY

- aka: Észak Magyarország
- 5 PDO / OEM zones: Bükk, Debreceni Hárstető, Eger, Mátra + Tokaj
- 2 PGI / OFS zones: Felső-magyarországi + Zemplén
covers the area of PDO zones
Eger, Bükk + Mátra.

EGER PDO:

- Brown forest topsoils over volcanic rhyolite tuff w/ limestone + broken rock.
- history of wine production - 1000 years of monastic wine, then allowed under Ottoman.
- There is a complex labyrinth system underneath the town for spring wine.
- Eger is best known for its blends: Egri Bikavér ("Bull's Blood") and Egri Csillag ("Star of Eger" → white blend)

- at least 4 white grapes, at least 50% of the blend must be native grapes. No evidence of barrel maturation (for the "classic" designation)
- some examples of native white grapes include: Leányka, Furmint, Hárstető, etc.

- legend of siege of Eger, where Hungarian troops were drinking wine & Turkish on-lookers thought it was Bull's Blood. 1552.
- Bikavér must be a blend of 3 grapes, including Kékfrankos. No single varietal may be < 5% or more than 50%. Many international + native grapes authorised.
- historically dominated by Kadarka grape.

- EGER is also designated for Muskotály, Fehér (white), Rosé (rosé), Siller (pale red), Vörös (red)
- Superior + Grand Superior designations for all but Muskotály.

TOKAJ

"bar" = wine

Styles produced (PDO):

- **Eszencia**
- ~~Aszú~~ (no longer since '13)
- ~~Aszú~~ (no puttonyos since 2013)
- Szamorodni (száras or édes) - dry or sweet
- Fordítás (száras or édes)
- másolás (száras or édes)
- Késői szüretelésű bor - late harvest
- Fehér bor - white table
- ~~Pezsgő~~ sparkling

PRODUCERS:

- DISZNÓKŐ
- HÉTSZŐLŐ
- DOBÓGÓ
- ISTVAN BALASSA
- PATRICIUS
- ROYAL TOKAJI
- ZOLTAN DEMETER
- GÁBOR OROSZ
- SZÉPSY
- KIRÁLYUDVAR
- OREMUS
- ATTILA HOMONNA
- GRÓF DEGENFELD

VINEYARD SITES:

- DISZNÓKŐ
- MÉZES MÁLY
- SZARVAS
- HÉTSZŐLŐ
- KIRÁLY



authorized grapes:

- **Furmint**
- **Hárslevelű**
- **Kabay**
- **KövérSZOLO**
- **Sárga muskotály**
- **Zéta** (aka Oremus)

Aging:

- **Aszúesencia + Aszú** must be aged 3 yrs, w/ 2 in barrel.
- **Szamorodni, másolás + Fordítás** must be aged 2 yrs, w/ 1 in barrel.

Aszú (new category) may not be released prior to January 1 of the 3rd year after harvest. min. 18 months in barrel.

Furmint - Susceptible to botrytis - high in acidity.

- Yields - **Eszencia**: 2 tons/ha (14 hl/ha)
- **Aszú**: 10 tons/ha (70 hl/ha)

- Tokaj retained independence through the Ottoman Empire - way more history/tradition
- Town of Tokaj in the SE corner of the region, where the Tisza & Bodva meet
- Formerly Tokaj-Hegyalja - Tokaj foothills - Carpathian mountains
- 100 Transylvanian Prince Rákóczy delimited 28 villages (legal in 1712)

TOKAJ

- ENRICHMENT, sweetening + bottling outside of the Tokaj PDO region is banned for all wine styles as of 2014.

- Aszú (botrytis-affected) grapes + wine
 - ↳ predates Germany's botrytized wine + Sauternes
- "Wine of Kings" from 17th - 19th century - French, Russian + British royalty.
 - ↳ communism put a stop to quality production, revived after 1989.

- warm, continental climate
 - ↳ long, humid autumns → botrytis
- soils: loess + clay, w/ the best vineyards facing south. (volcanic spodosol)

- Tokaj Renaissance - founded in 1995 to:
 - protect + promote the concept of the Great Grapes
 - promotion of region as a whole

- 1st, 2nd + 3rd grapes in Puttonyos's classification

- 2 "Great First Grapes":

- Szavas (Stag)

- Mézes mály (Honey pot)

- 11 ha. are owned by Hugh Johnson + Royal Tokaji Co.

- 74 1st grapes:

- Disznóko, etc.

- 13 ha. are owned by Degefeld

South facing steep slope.

Puttonyos → gönci (must or base wine from non-aszú grapes)

(25 kg)

(136 L)

↳ can be already fermented wine from another year, or pressed grapes, just beginning fermentation. (the former is more common)

prior to 2014 - see next page for current requirements

3 Puttonyos	60 g/L
4 Puttonyos	90 g/L
5 Puttonyos	120 g/L
6 Puttonyos	150 g/L
Aszúessencia (7-9 Puttonyos)	180 g/L
Natúressencia	450 g/L

~~As of 2014, 3 + 4 Puttonyos will be abolished & 5 Puttonyos will be required to be 150 g/L~~

??
Maximum 220 liters of finished Aszú can be made from 100 kg aszú.

TOKAJ

PRIOR to 2014

Style	Minimum Potential Alcohol	Minimum Actual Alcohol	Residual Sugar
Eszencia	27.75%	1.2-8.0%	min. 450 g/l
Aszúeszencia	16.62%	6%	min. 180 g/l
Aszú 6 puttonyos	18.53%	9%	min. 150 g/l
Aszú 5 puttonyos	16.11%	9%	min. 120 g/l
Aszú 4 puttonyos	14.31%	9%	min. 90 g/l
Aszú 3 puttonyos	12.54%	9%	min. 60 g/l
Szamorodni "száraz"	13.6%	12%	max. 9 g/l
Szamorodni "édes"	15.12%	12%	min. 45 g/l
Fordítás "száraz"	12%	9%	max. 9 g/l
Fordítás "édes"	12%	9%	min. 45 g/l
Máslás "száraz"	12%	9%	max. 9 g/l
Máslás "édes"	12%	9%	min. 45 g/l
Késői szüretelésű bor	12.8%	9%	none specified
Fehér bor	10.5%	9.5%	none specified

⇒ still correct

⇒ Aszú: min. 19% potential alc.
min. 9% actual alc.
min. 120 g/L RS

↓
"Shriveled"

→ Although the "puttonyos" system has been abolished from the law, the indication of a puttonyos number is at the producer's discretion, but many are leaving it off the label.

OTHER STYLES

- Szamorodni - "as it comes"
- aszú and non-aszú grapes
- aged in cask for min. 2 yrs. → yeast forms on top
- oxidative in style
- Édes (sweet) or száraz (dry)
- Fordítás - refermentation w/ pressed paste of Tokaji Aszú
- Máslás - refermentation w/ spent lees of Tokaji Aszú

As WWI reparations, parts of Hungary bordering Slovakia + Romania were annexed. There is still a small patch of Slovakia which was historically part of the Tokaj region & can label "Tokaj" legally.

TOKAJ VINTAGES

- 2015 - *
- 2014 - **
- 2013 - ****
- 2012 - 2009 - *
- 2008 - ***
- 2007 - ****
- 2006 - ****
- 2005 - ***
- 2004 - *
- 2003 - ****
- 2002 - ***
- 2001 - ****
- 2000 - ****
- 1999 - ****
- 1998 - **
- 1997 - *
- 1996 - ****
- 1995 - **
- 1994 - *
- 1993 - ****
- 1992 - **
- 1991 - ****
- 1990 - **

High quality vintages...

- dry hot summer
- intermittent rain + cool night breezes
- early ripening, w/ botrytis onset in August + September
- Long harvest - September + November

Poor vintages:

- too late ripening
- too dry → zero botrytis
- completely lacking in rain → few botrytis
- cool + rainy summers
- rain at harvest → rot & dilution

Other **** vintages... 1988, 1983, 1981, 1972, 1964, 1963, 1943, 1936, 1935, 1924, 1922, 1921, 1915, 1906, 1904, 1900

ROYAL TOKAJ COMPANY

MÁD

- The iron curtain fell in 1989 - immediately after, in 1990, Hugh Johnson & several others founded the Royal Tokaji Company.
- During the communist era, all Tokaji winemaking had been in the hands of a single state-run company.
- Located in Mád, with a 14th c. cellar system, 1 km. long.
- Istvan Szepsy led the Tokaj growers - 63 of them - to join forces w/ RTC.

WINES:

- 1) "The Oddity" → dry blend of Furmint w/ Hárslevelű and Sárgamuskotály.
- 2) Sárgamuskotály - dry
- 3) Late Harvest - Furmint, Hárslevelű + Sárgamuskotály. 107. ABV. Designed for early consumption.
- 4) Blue Label / Red Label (VS) - former 5 puttonyos. 2007 is the current release.
- 5) Gold Label - former 6 puttonyos. 2007 is the current release.
- 6) Single sites: Birsalmás, Betsek, Nyulászó, Szt. János, Mézes Mály
- 7) Essencia - 6-8 years to complete fermentation, < 3% alcohol. Can reach 850 g/L RS. 2000 is the current release.

ISTVAN SZEPSY

MÁD

- The Szepsy family have cultivated vineyards in Tokaj since the late 16th century & are credited w/ "discovering" ASZŰ.
- The key figure in the formation of ~~FR~~ the Royal Tokaji Company. He also began making his own wine in 1987.
- makes dry + sweet Tokaj → single vineyard bottlings, including Szent Thomas
↳ estate Furmint.

KIRÁLYUDVAR

- An old estate that fell into disrepute in the 20th century under communist rule.
- Purchased by Tony Hwang in 1997, who partnered w/ ~~some~~ Istvan Szepsy to bring the estate back into repute.
- Szepsy left in 2006 + Hwang turned to Noël Pinquet, the part owner & winemaker at his Vouvray estate Huët, to head of Királyudvar.
- Pinquet introduced bio-dynamics to the region.

WINES:

- 1) Pészgő "Henyé" - inspired by Huët's Petillant, introduced in 2007
- 2) Furmintsec
- 3) Cuvée Ilona - late-harvest, botrytized wine
- 4) Cuvée Patricia - Sárgomuskotály, late-harvest, only made in certain years.
- 5) Aszú 6 puttonyos (current release 2007)
- 6) Aszú 6 puttonyos "Lapis" - 1st growth site (current release 2006)
- 7) Eszencia - current release 2001

DUNA (DANUBE/GREAT PLAIN)

- DUNA PDO - includes all other PDOs except Izsaki Arany Sárféher
- CSONGRÁD PDO
- HAJÓS - BAJA PDO
- ISZAKI ARANY SÁRFEHER PDO
- KUNSAG PDO

DUNANTÚL - TRANS-DANUBIA

Includes many PDOs, some of the most notable:

- BADACSONY - Lake Balaton in the west
- SOMLÓ @ NAGY SOMLÓ - black basalt, volcanic. loess + ~~clay~~ clay + sand. } white wines from Furmint, Juhfark, Olaszrizling
↓
"you-fork"
- VILLANY - Sath, Croatian border
- quite hot - Bordeaux grapes + Kékfrankos & Portugieser
↳ especially Cabernet franc
- SOPRON - west, Austrian border
- Kékfrankos

HUNGARIAN OAK = comes from the Zemplén forest, north of Tokaj, near the Slovakian border.

- Hungarian barrels were widespread in export to France & Italy in the 19th + 20th centuries → fell out of favor w/ the communist regime.
- more delicate effects than from French + American oak.

CROATIA



COASTAL CROATIA

- = ISTRIA + KVARNER
 1. HRVATSKA ISTRA PDO
 2. HRVATSKO PRIMORJE PDO

- = DALMATIA
 1. SJEVERNA DALMACIJA PDO (Northern Dalmatia)
 2. SREDNJA I JUŽNA DALMACIJA PDO (Central + Southern Dalmatia)
 3. DALMATINSKA ZAGORA PDO (Dalmatian Hinterland)
 4. DINGAČ PDO

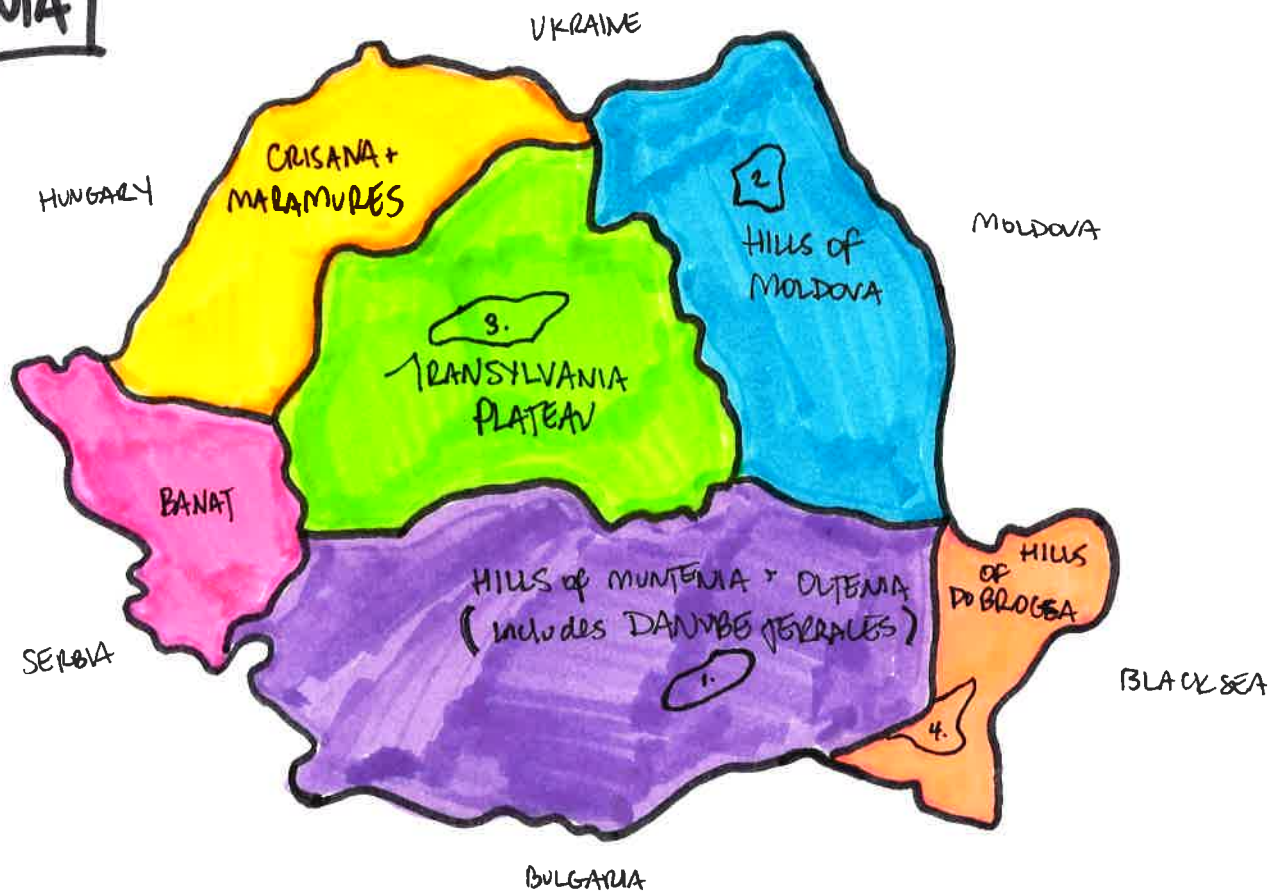
[HRVATSKA/D = CROATIAN]

CONTINENTAL CROATIA

- = CROATIAN UPLANDS [ZAPADNA KONTINENTALNA HRVATSKA PDO] (Western Continental Croatia)
 1. PRIGORJE - BILOGORA PDO
 2. PLEŠIVICA PDO
 3. ZAGORJE - MEDIMURJE PDO
 4. MOSLAVINA PDO
 5. POKUPLJE PDO (Kupa river region)

- = SLAVONIA + DANUBE [ISTOČNA KONTINENTALNA HRVATSKA PDO] (Eastern Continental Croatia)
 1. HRVATSKO PODUNAVLJE PDO (Danube region)
 2. SLAVONIJA PDO

ROMANIA



SEVEN MAIN WINE REGIONS [each w/ several DOCs w/in] :

1. CRISANA + MARAMURES
2. BANAT
3. TRANSYLVANIA PLATEAU → TÂRNAVE DOC (3) - high acid whites from feteasca + traminer rose.
4. HILLS OF MOLDOVA → COŢNARI DOC (2) - famous for Grasa de Cotnari sweet wine.
5. HILLS OF DOBROGEA → MURFATLAR DOC (4) - Pinot Noir + Cab
6. HILLS OF MUNTEŢIA + OLTEŢIA → DEALU MARE DOC (1) - Pinot Noir + Cab
7. DANUBE TERRACES

PRODUCERS of NOPE: Anima (Muntenia + Oltenia), Alira (Dobrogea), Prince Stirbey (Muntenia + Oltenia)

CROATIA

- In 1994, grape geneticist Carol Meredith discovered that Zinfandel is identical to Croatia's Tribidrag (aka Crljenak Kaštelanski).
↳ parent grape of Plavac Mali

• MAJOR GRAPES of CROATIA:

- Graševina: the most planted grape in Croatia. Welschriesling. Common, everyday drinking.
- Ork: common to the Dingač PDO on the Dalmatian Coast - native to Croatia. Used to make dry whites.
- Malvazija Istarska: NOT the same as Italy's Malvasia. Grows in Istria in NW Croatia.
- Pošip: one of the grapes (along w/ Plavac Mali) that Mike Grgich grows at his Croatian estate. Grown all along Dalmatia.
- Plavac Mali: the primary red wine, grows mostly along the Dalmatian coast. Translates to "small blue". Dingač is devoted to Plavac Mali.

- white wine is dominant in the continental regions & in Istria

• REGIONS of NOTE:

- PLEŠEVICA - western portion of the Croatian Uplands. Grows Chardonnay, Graševina, pinot blanc, glera, riesling + portugizac (blauer portugieser). Best Croatian sparkling wines.
- ISTRIA - "the Croatian Tuscany" → malvazija, teran, muškaf, cabernet sauvignon + merlot.
- DALMATIA - where most reds in Croatia come from. Plavac mali
- pošip (in or near Dingač) + Dingač are the most important regions for Plavac Malić → Pelješac Peninsula.

ROMANIA

• Hurt by post WWII communism, back on track since 1989.

- ↳ international varieties: Cab, merlot + PN
- ↳ most cultivated grapes are the native whites **Fetească Regală** and **Fetească Albă**.
- ↳ Riesling Italico, Chardonnay, SB, Po + Muscatel Ottonel are also widely planted. *Lamaiossa Romaneasca - Romanian Muscat*
- ↳ indigenous reds: **Fetească Neagră**, Burgund mare, Băbeasca Neagră, Posioara
↳ *traditionally made as a sweet wine.*

• 2 categories of classification:

- "wines for current consumption" (aka "table wines")

↳ subdivided:

VM - vin de masa

VMS - Vin de Masa Superior

- Quality wines:

↳ sub-divided:

VS - Geographic Indication (PGI)

DOC - can be further categorized:

DOC-CMD - grapes harvested at full maturity

DOC-CT - late harvested grapes

DOC-CIB - botrytis affected grapes

has to be from one of Romania's 7 regions

• continental climate

• **Carpathian mountains** - center of the country - designated regions flank

• Danube river - marks southern border w/ Serbia

↳ flows eastward into the Black Sea

• Regions:

- Banat

↳ **COTNARI DOC** - Grasa de Cotnari (grape) - famous for sweet wine

↳ **Hills of Dobrogea**

- Crisana + Maramureș

↳ **Hills of Moldavia**

- **Hills of Muntenia + Oltenia**

↳ **DEALUL NĂRĂI DOC**

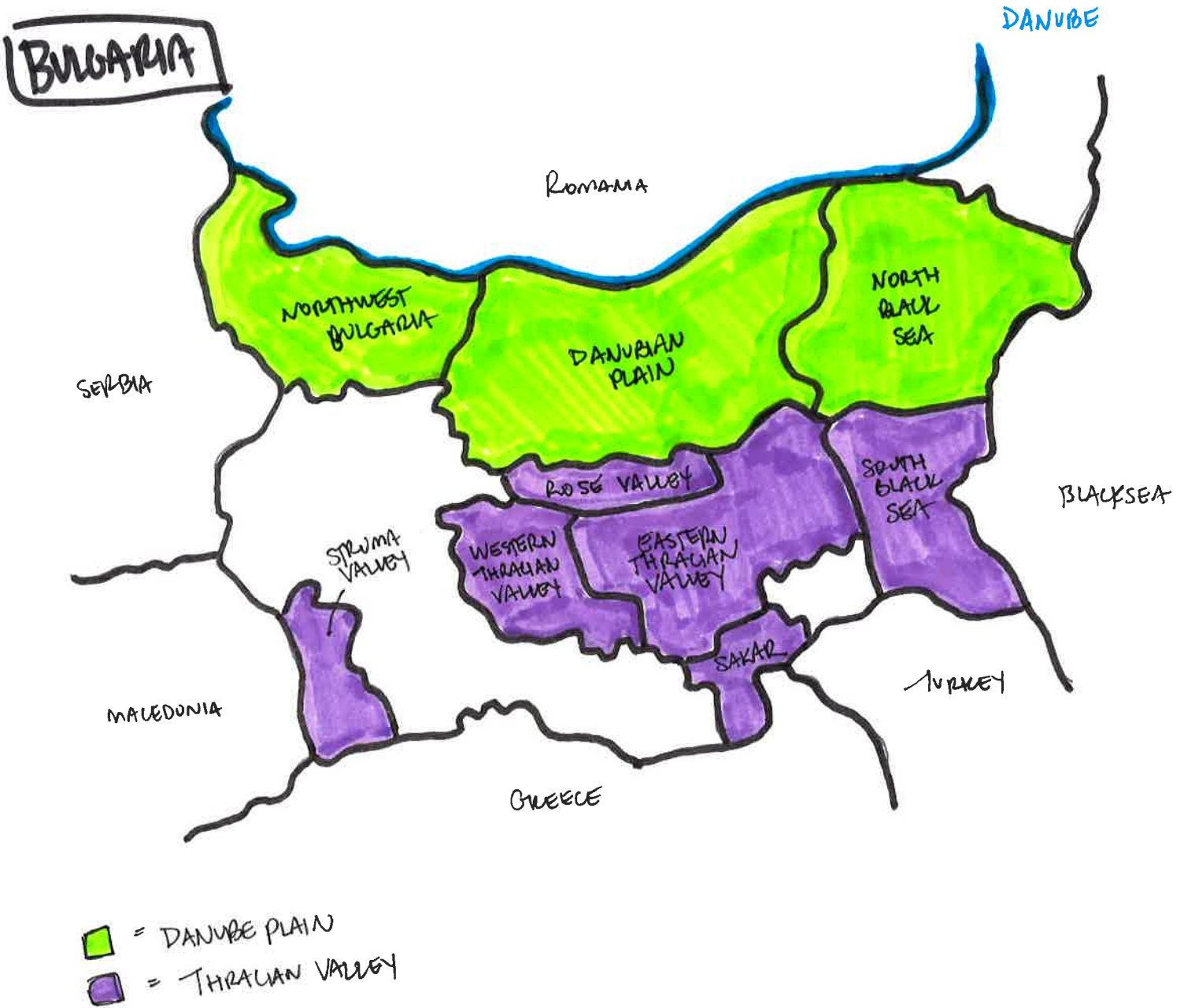
↳ **Transylvania Plateau**

- Danube Terraces

↳ **MURTELAR DOC** - PN + Cab

↳ **TRNAVE DOC** - great for high acid whites from Feteasca + Traminer Rose.

↳ Cab + PN



- In the 1970s + 1980s, Bulgaria was the 4th largest wine producer in the world! State-run, socialist, wine-growing monopoly. 90% went to the Soviet Union. 1989 → curtain fell. Quality is just starting to rebound.
- Red grapes are more grown than white, w/ merlot, Cabernet Sauvignon & Pinot leading the bunch. Whites are dominated by Red miska, Muscat Ottonel, Rkatsiteli, Chardonnay + Dimyat. Int'l varieties mass planted during the communist regime & make up 70% of plantings.
- Indigenous grapes of note: Mavrud (red); Melnik 55 (Melnik + Vardiqui, red, grows almost exclusively in Strelma Valley), Rubin (Nebbiolo x Syrah often blended w/ Mavrud), Kadarka (aka Gamza, grows in NW Bulgaria).
Whites: Red miska (floral + crisp); Dimyat (Gouas blanc is an ancestor grape). Tamianka (Muscat Blanc à petit grains - very well known in the Sakar). Rikat (aka Rkatsiteli - most planted white grape in Bulgaria)

CELNÍ PŘÍPRAV

GERMANY

-  = MALOKARPATSKÁ
-  = NITRAŇSKÁ
-  = JIHO SLOVENSKÁ
-  = STŘEDOSLOVENSKÁ
-  = VÝCHODNÍ SLOVENSKÁ
-  = TRAVSKÁ

POLAND





SLOVAKIA

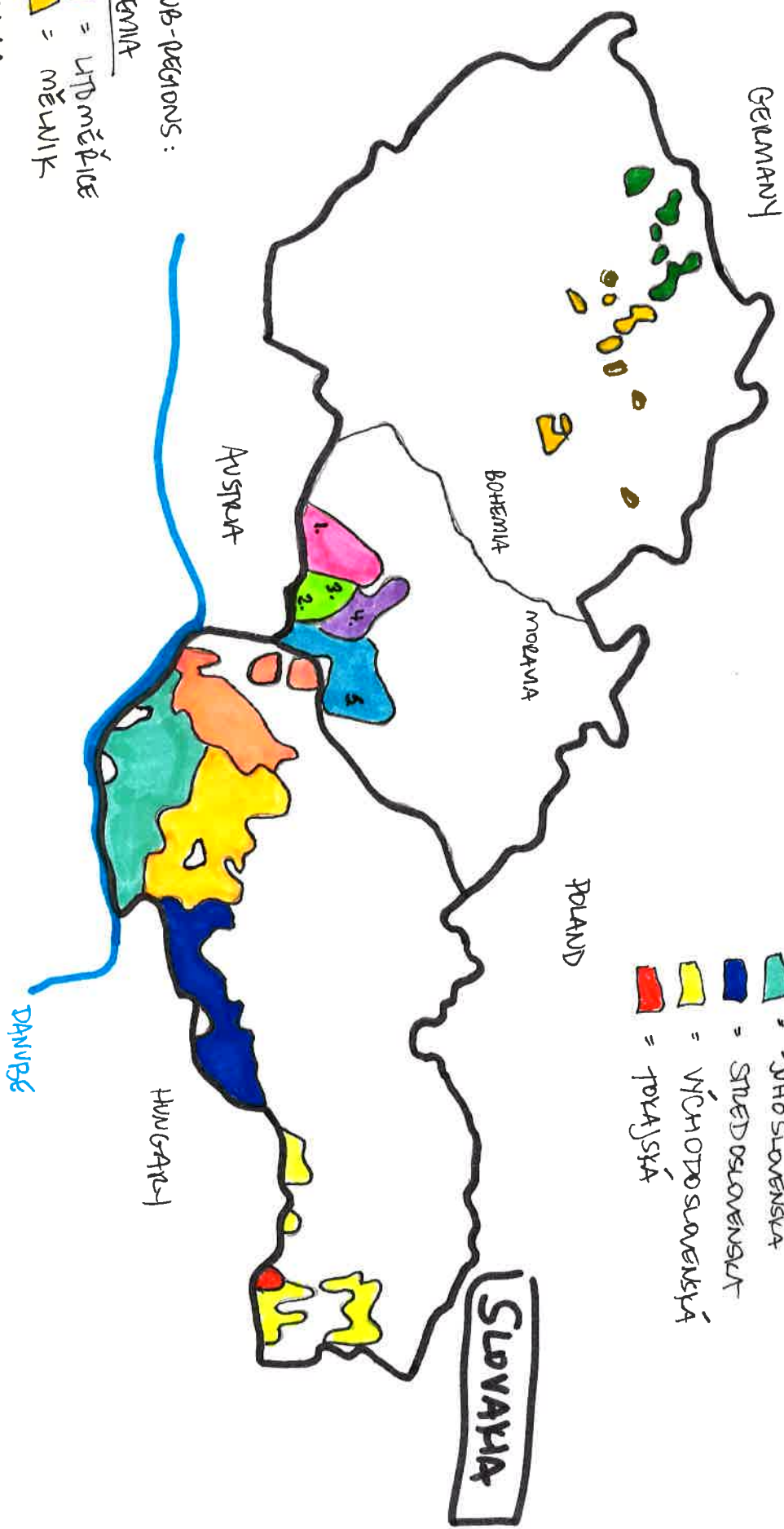
SUB-REGIONS:

BOHEMIA

-  = LITOMĚŘICE
-  = MĚLNÍK

MORAVIA

-  = ZNOJMO
- 1. VOl ZNOJMO
-  = MIKULOV
- 2. VOl MIKULOV
- 3. VOl PÁLAVA
-  = VĚŽKÉ PAVLOVICE
- 4. VOl MOUŘĚ HORNÍ
-  = SLUOVIČKO
- 5. VOl BIAZNICE



AUSTRIA

BOHEMIA

MORAVIA

HUNGARY

DANUBE

BULGARIA

• Rakatsiteli → Dimiat - white grapes

• Two boutique projects:

- Santa Sarah - Stara Zagora - Mavrud, Cab, Merlot.
- Erica - Pulin (Nebbiolo + Syrah), Chardonnay, Vignier, etc.

→ Thracian Lowlands

• DGO = Controliran → Vini s Garantirano i Kontrolirano za Proizvod

52 of these all together

→ superior controlled appellation w/in a DGO

• 5 MAIN REGIONS:

1. Struma River Valley

★★ Harsovo

→ important villages
★ Controliran appellations

- SE, bordering Macedonia, west of Zapadni Rodopi mountains
- melnik - primary grape

2. Rose Valley

★★ Sungurlare

- center of the country, at the southern base of the Stara Planina mountain range

★ 3. Thracian Lowlands

- = Southern zone, bordering Turkey, east of the Zapadni Rodopi mountains.

★ 4. Danubian Plain ★★ Suhindol + Svihtov

- Northern part of the country, bordering Romania. A part of the country delimited by the Danube River.

5. Cherno more (Black Sea) Region ★★ Khan Krum

- Western coast of the Black Sea

★ only regions recognized by the EU as geographical indications

★★ significant Controliran appellations

- "bank" - fermented in oak
- "Reserve" - 1 yr. aging
- "Special Selection" - 2 yrs. aging

CZECH REPUBLIC + SLOVAKIA

• Together once formed Czechoslovakia.

• SLOVAKIA

- 6 main regions (span southern border):

1. Malokarpatská
2. Južnoslovenska
3. Nitrianska
4. Stredoslovenská
5. Východoslovenská
6. **Tokajská** - contiguous w/ Tokaj
- similar wines made

• CZECH REPUBLIC

- 2 principal regions

1. **Bohemia** - in the north

2. **Moravia** - 96% of the Republic's acreage
- just north of Austria's Weinviertel

- muller-thurgau, Frankovka (Blaufränkisch),
Svatovavrinec (St. Laurent), Ryzlink
Vlassky (Welschriesling), Chardonnay

- similar must weight designation to
the Prädikat system.

↳ "Normalized Must Weight Scale" - NMS
(equates to kg / 100 Liter)

- **VOC Znojmo**

- 2009

- Vína Originální Certifikace

- sub-region of Moravia

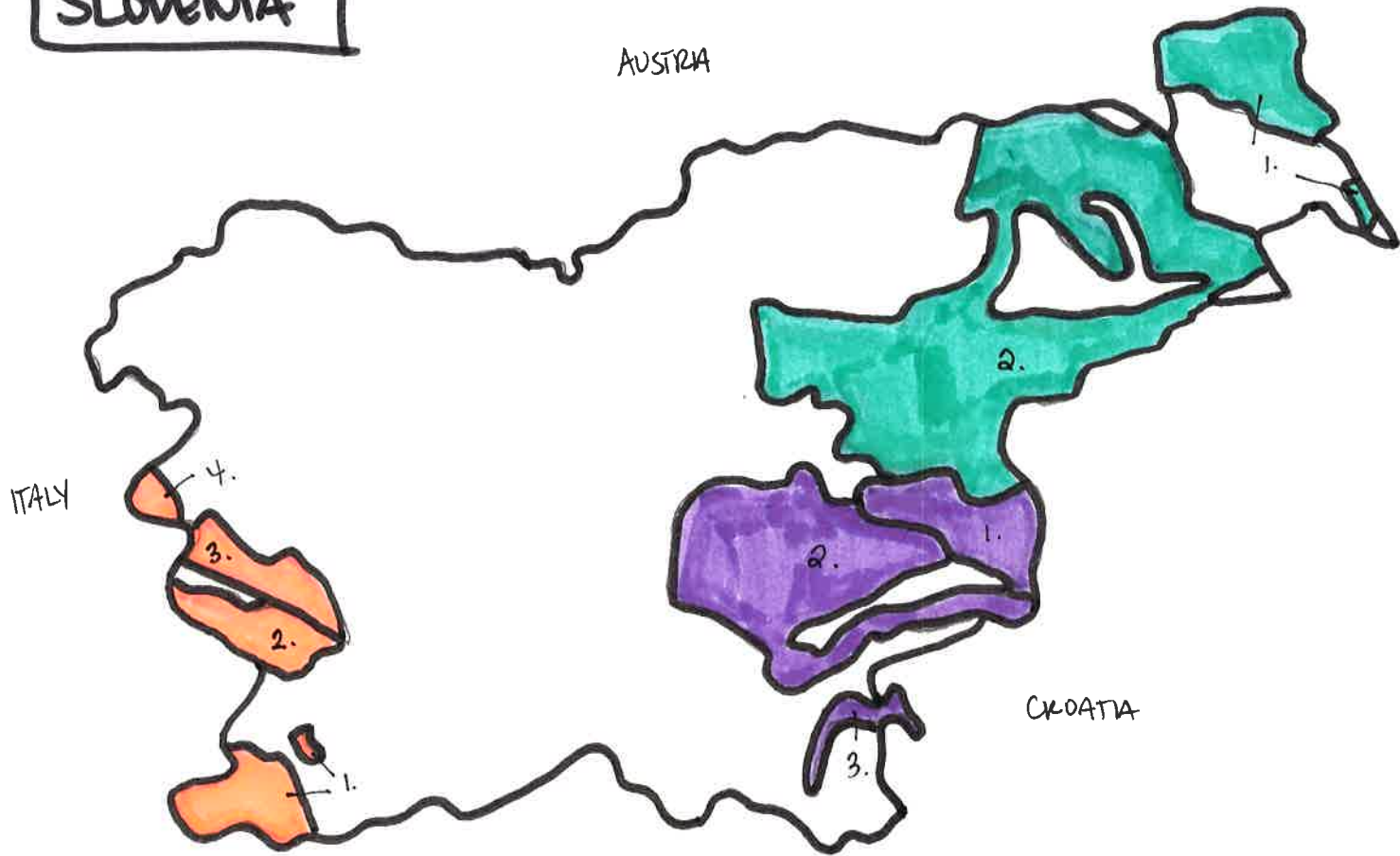
- only Grüner, SB + Riesling (varietal or
blends)

- no oak

- cork closure

- VOC Modré Hory + VOC Mikulov - both in Moravia

SLOVENIA



■ = PRIMORSKA PGI

1. SLOVENSKA ISTRA PDO
2. KRAS PDO
3. VIPAVSKA DOLINA PDO
4. GORIŠKA BRDA PDO

■ = PODRAVSKA PGI [DRAVA RIVER VALLEY]

1. PREKMURJE PDO
2. ŠTAJERSKA SLOVENIJA PDO

■ = POSAVSKA PGI

1. BIZELJSKO SLEMIC PDO
2. DOLENJSKA PDO
3. BELA KRAJINA PDO

ALSO... BELOKRANJEC PDO, BIZELJAN PDO, CVICEK PDO, MEŠUŠKA ČRNINA PDO + TERAN PDO

[PDOs provide a bare outline of approved styles + grapes. Most are broad.]

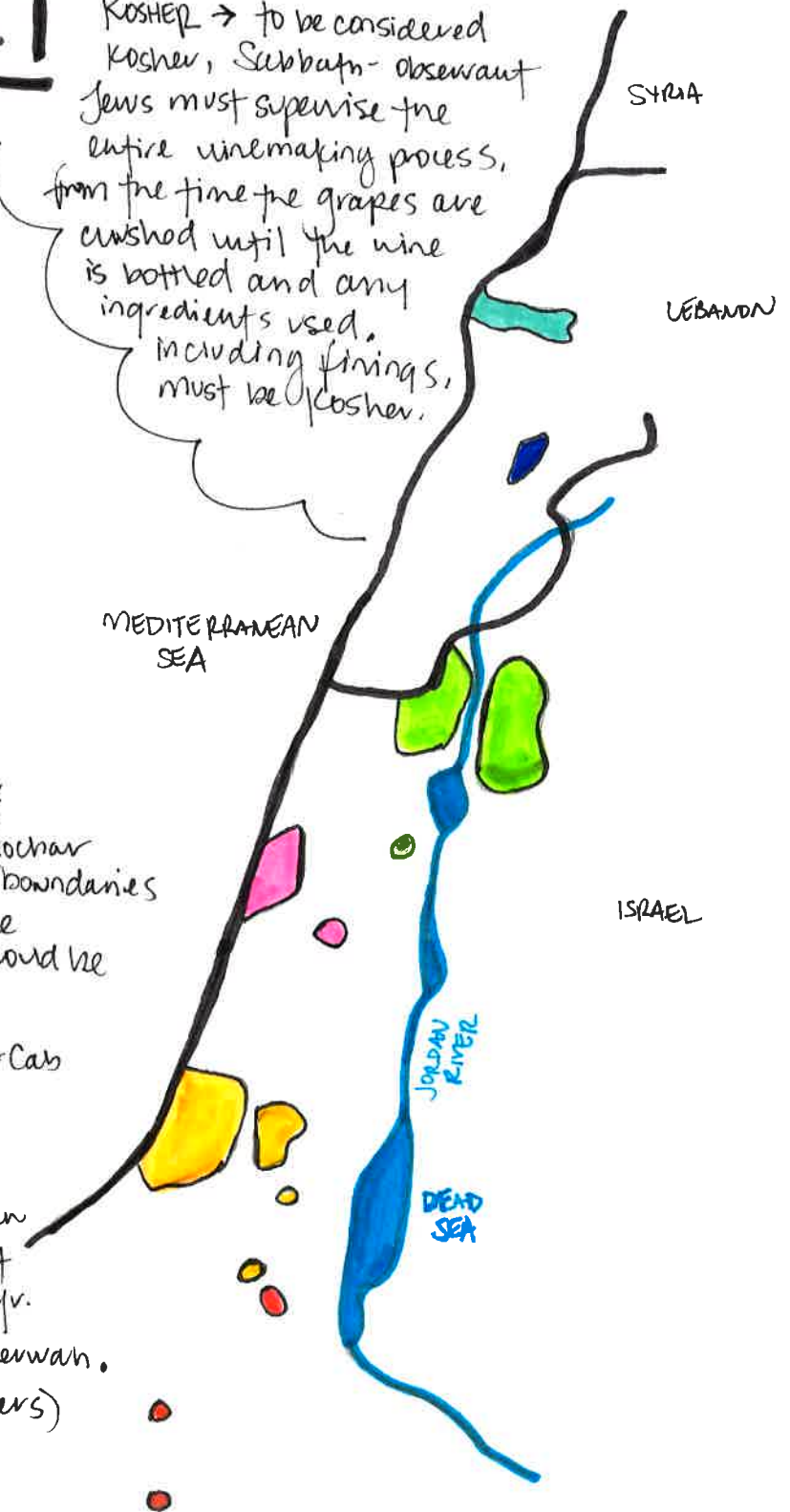
- Slovenia joined the EU in 2004.
- Štajerska - until 1918, this area was known as Lower Styria (formerly Austria).
 - known for hop fields & pumpkin seed oil as well as wine.
 - good altitudes (rolling hills) w/ marl + sandstone soils
 - up & coming region for white, red & sparkling - grapes include Šp, Laski Riesling, Ravneec (aka Müller Thurgau), Sivi pinot (pinot Grigio), Zweigelt, and many native grapes.
- Goriška Brda = Friuli's Colli Goriziano
- Kras = Friuli's Carso
- Producers = Moma (Goriška Brda), Edi Simcic (Goriška Brda), Marijan Simcic (Goriška Brda), Vams (Štajerska), Crnko (Štajerska)

} known for Refosk (refosco), libolla, Gialla (Rebula) + Sivi pinot (pinot Grigio)

LEBANON + ISRAEL

- = BATROUN
- = BEKAA VALLEY
- = GALILEE
- = SHOMPON
- = SAMSON
- = JUDEAN HILLS
- = NEGEV

KOSHER → to be considered kosher, Sabbath-observant Jews must supervise the entire winemaking process, from the time the grapes are crushed until the wine is bottled and any ingredients used, including finings, must be kosher.



CHATEAU MUSAR

- 2.5 hour drive from the vineyards of the Bekaa Valley - when Gaston Hochar began making wine in 1930, the boundaries of Lebanon had not been set + he wanted to make sure the winery would be w/in Lebanon.
- Musar Jeune Red: Cinsault, Syrah + Cab
- Musar Jeune White: Viognier, Chardonnay + Vermentino
- Chateau Musar red: Cab, Carignan & Cinsault. Long ferment in cement vat. French barrels (Nevers) for 1 yr.
- Chateau Musar white: Obaiden, merwah. fermented in french barrique (Nevers) for 9 months. released 9 months after harvest.
- Arak - grape + anise seed

ISRAEL - most planted grapes: Cabernet Sauvignon, Chardonnay, Merlot, SB
 - all of Israel's vitis vinifera was ripped up in 1905 due to economic upheaval and not replanted until 1970 → Israel gained control of Golan Heights in 1967 & quality improved after that. → Golan Heights Winery emerged in 1983.
 - other wineries of note: Galil, Yatir, Carmel winery

The Russian Federation

- In 1980, Russia was the 4th largest producer of wine
↳ steep decline
- **Krasnodar** - most important region
 - 50% of vineyards
- **Rkatsiteli** - most cultivated Russian grape

Former Soviet Republics

- **UKRAINE:**
 - Crimea } fortified wines of massandra, near Yalta
 - Odessa } "port", "Tokaj", "Sherry", "Muscat"
 - Nikolayev - Kherson } 80% of production - sparkling wines
 - Transcarpathian
- **GEORGIA**
 - red Saperavi + white Rkatsiteli
 - five zones: Kakheti, Kartli, Imereti, Racha - Lechkhumi
- **ARMENIA** - Arat Valley
- **MOLDOVA** - neighbors Romania's Moldova
 - Milestii Mici - "Golden Collection" - largest wine collection in the world.