

Region	Main Grape(s)	In A Nutshell	Tastes Great With
FRANCE			
Bordeaux	Cabernet, Merlot	full, austere	lamb, steak
Champagne	Chardonnay/Pinot	bubbly, toasty	oysters, fish
Burgundy (red)	Pinot Noir	silky, light	chicken, fish
Burgundy (white)	Chardonnay	rich, apple aromas	poultry, veal
Rhône	Grenache, Syrah	rustic, spicy	game, beef
Sauternes	Semillon/Sauv. Bl.	sweet, honey-like	itself
GERMANY			
Mosel	Riesling	light, off-dry	Asian food, duck
PORTUGAL			
Vintage Port	You'll never need to know	rich, sweet, dark	cheese, a cigar

## Wine Cheat Sheet \*\*

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UNITAD STATES	•	•	
Napa, CA	Cabernet	muscular, rich	steak, lamb
Sonoma, CA	Chardonnay	fruity, round	seafood, chicken
Central Coast, CA	Pinot Noir	ripe fruit, smooth	anything
Oregon	Pinot Noir	silky, hint of earth	salmon, duck
Washington	Cabernet	medium, restrained	veal chops
ITALY			
Tuscany	Sangiovese	fruity, tart	pizza, pasta
Piedmont	Nebbiolo	earthy but velvety	mushrooms, game
Alto Adige	Pinot Grigio	light, crisp	shellfish, snacks
SPAIN	•	•	
Rias Baixas	Albariño	zippy, aromatic	seafood, paella
Rioja	Tempranillo	leathery, medium	poultry, chorizo
Priorat	Grenache	huge, spicy	game, beef
AUSTRALIA			
Barossa	Shiraz	big, bold, beautiful	burgers, bbq
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