



ALBARIÑO (ahl-bah-REE-nyoh)

Albariño has experienced a spectacular boom in recent years – with good reason. It is unquestionably one of the world's finest white wines. Miguel Torres is convinced that it is the Riesling grape brought from Germany as a votive offering by monks on the famous Camino de Santiago, or Pilgrims' Road, which runs from north-eastern Europe right through to Santiago de Compostela in Galicia.

ALBARIÑO IS ALL ABOUT: Fresh, vibrant and aromatic flavors

CHARACTERISTICS

- High sugar
- High acid
- High alcohol

GROWING AREAS

Albariño is believed to be indigenous to Galicia in northwest Spain where it grows abundantly in the Rias Baixas. The grape grows well here because the Atlantic Ocean provides a cool maritime climate. Called Alvarinho in Portugal, it is planted on the northern coast near Spain's Rias Baixas. It is also used as a component of Vinho Verde.

Albariño has been planted sparingly in California and Oregon.

STYLISTICALLY

When Albariño is grown in the southern parts of Rias Baixas and the northern parts of Portugal, the wine tends to have a generous expression of peach, apricot and melon. Grapes grown in the north part of Rias Baixas tend to be leaner and likelier to age reasonably well, with green apple and lemon notes. Most Albariño wines are drunk within eighteen months of the vintage. These wines pair especially well with seafood.

AROMAS & FLAVORS OF ALBARIÑO

Full style:	apricot	floral	spice	almonds
	melon	peach		
Lean style:	green apple	lemon peel	grass	



BARBERA (Bar-BEAR-ah)

The housewine of Italy – because it pairs well with almost all food – pizza, pasta with tomato, funghi (mushrooms), in addition to grilled meats. There is a rustic nature to this grape, and it represents great value. When given some care, Barbera produces an incredibly perfumed wine with smooth tannins and a long, lingering finish.

BARBERA IS ALL ABOUT: Dedication and Purpose

CHARACTERISTICS

- High acid
- High pigment
- Moderate tannins

GROWING AREAS

There are records of this grape being grown in Piemonte as early as 1246! It thrives in Italy where it is the 2nd most widely planted varietal after Sangiovese, in its many clones. Beyond Italy, Barbera is grown in California's San Joaquin Valley, and in small amounts in Slovenia and Argentina.

The three prominent DOC zones in Piemonte are:

1. Asti
2. Alba
3. Monferrato

STYLISTICALLY

The quality of Barbera is directly related to its producer. Deep ruby color and pronounced acidity are hallmarks of this wine, as are light tannins and flavors of cherries and strawberries. A handful of producers have begun fermenting and aging Barbera in small oak barrels, which has contributed to the evolution of "Super Barbera," parallel to the evolution of "Super Tuscan" wines. These wines remain relatively rare in the marketplace.

AROMAS & FLAVORS OF BARBERA

cherry	plum	porcini
strawberry	vanilla	truffles



CABERNET SAUVIGNON (Cab-air-NAY SO-veen-yohn)

Cabernet Sauvignon, considered by many the “king of red wines”, is a dry, full-flavored wine with very distinctive character and remarkable aging potential. Now widely produced around the world, Cabernet Sauvignon ranges in style from light and fruity to full and rich.

CABERNET SAUVIGNON IS ALL ABOUT: Structure and Power

CHARACTERISTICS

- High tannins
- High acids
- High pigments

GROWING AREAS

In most countries, Cabernet Sauvignon wines are labeled simply as “Cabernet Sauvignon”. In Bordeaux, the best Cabernet Sauvignons and blends are known both by their geographical (Médoc, St. Julien) and estate/brand names – not varietal names. Cabernet is planted around the world. It is easy to grow and adapts to various climates and soils, preferring sand and gravel but capable of handling a site that is nothing but rock.

Cabernet does well in California, Tuscany, Chile, Australia and Washington state

STYLISTICALLY

Region of origin, vineyard location, clones planted, vine training and trellising, age of vines and yields per vine/acre play critical roles in determining the potential character (intrinsic personality), style and flavor spectrum of every Cabernet Sauvignon. The grape has a high affinity for oak and may spend up to two years in new casks, adding more structure and power. Cabernet Sauvignon’s very small, thick-skinned berries provide a high ratio of solids to juice, resulting in wines of deep color, extract and tannin.

AROMAS & FLAVORS OF CABERNET SAUVIGNON

black cherry	cedar	vanilla	black currant
cigar box	chocolate	blackberry	tea
mint	blueberry	tobacco	eucalyptus
herbs	black pepper	pencil shavings	spice



CHARDONNAY (SHAR-done-nay)

Chardonnay is esteemed throughout the world for its richness, complexity and depth of flavor, although it ranges in style from elegant and crisp (green apple-like) to full and luscious (the essence of crème brûlée). Also used extensively in quality sparkling wine production.

CHARDONNAY IS ALL ABOUT: Winemaking

CHARACTERISTICS

- Naturally high in extract
- Obtains high sugars when ripe (high alcohol)
- Runs the risk of being low in acid

SYNONYMS & LABELING

In most countries, Chardonnay wines are labeled simply as “Chardonnay”. In Burgundy, France, the best Chardonnays – many of the world’s greatest – carry geographical names (Pouilly-Fuissé, Meursault), not varietal names. Inexpensive Chardonnays sometimes include small amounts of other varietals (where legal); top versions are usually 100% varietal.

GROWING AREAS

Chardonnay is indigenous to Burgundy, France. Chardonnay is still the principal white grape of Burgundy and one of the three principal grapes grown in Champagne. Australia and the United States are the largest producers. Chardonnay performs best on chalky soils and in cool to moderate climates. However, this versatile grape has been planted successfully around the world on all soil types and climates.

STYLISTICALLY

Chardonnay can be a light, appley, flinty wine or a full-bodied white marked by caramel, butterscotch, vanilla and nut flavors. Often, more subtle flavors prevail from Old World producers (flavors of lemon and grapefruit, honey, minerals, high acid, long lived, little oak) and more prominent flavors from New World producers (bananas, pineapple, butterscotch, vanilla, smoky, oaky, low acid, short lived).

AROMAS & FLAVORS OF CHARDONNAY

peach	melon	vanilla	lemon
banana	apricot	toasted bread	grapefruit
oak	butter	honey	butterscotch
pineapple	hazelnut	green apple	pear



CHENIN BLANC (SHEN-ihn Blahn)

This wine is no lightweight. Beneath all the pretty flowers and aromas is a solid backbone of acidity that is fleshed out with serious extract. Well-made Chenin Blanc becomes more and more interesting with age.

CHENIN BLANC IS ALL ABOUT: aroma and substance

CHARACTERISTICS

- High acid
- High extract
- Aromatic
- Long lived
- Bone dry to sweet

GROWING AREAS

Native to the Loire Valley where it has been growing at least since 845, Chenin Blanc has been known as such from 1445, when Denis Briconnet, the Abbot of Cormery at Mont-Chenin Touraine, planted it a few miles upstream from its first documented location at the Abbey of Glanfeuil.

Vigorous and prolific, Chenin Blanc is an extremely late ripening variety and does well in marginal climates. Outside of the Loire, it has achieved widespread cultivation in South Africa where it is known as Steen. In South America, most of what the Argentinians and Chileans call Pinot Bianco is actually Chenin Blanc.

Also grown in central California, Australia and New Zealand.

STYLISTICALLY

Chenin Blanc can be vinified in two ways: sweet or dry. Dry Chenin Blanc is bright, nervy and aromatically fruity. The nose may give an impression of sweetness even if the wine is fully dry.

AROMAS & FLAVORS

Sweet Chenin Blanc tends to be more fruit driven:

apples	pears	crème fraîche	melons
apricots	honey	honey roasted nuts	

Dry Chenin Blanc tend to be more nutty and lactic:

hazelnut	damp hay	wheat berries
buttermilk	green apple	toasted brioche



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GAMAY (GEH-may)

Gamay wines can fall into two categories: fresh and light with floral and perfume notes or more Pinot Noir-like with ripe fruit flavors and dark, earthy, spicy and mineral flavors with a richer, more supple texture. This grape is king in the Beaujolais district of Burgundy France but rarely flourishes elsewhere.

GAMAY IS ALL ABOUT: Flowers and Fruit

CHARACTERISTICS

- Aromatic
- Low tannins
- High acids

GROWING AREAS

Grown in the Beaujolais district in the south of Burgundy, Gamay likes soils rich in granite (like those of the Beaujolais crus); here it shows depth and character. Other soil types, such as chalk and sand (as in the Beaujolais Villages) produce less-flavorful versions of the grape. Gamay is very much influenced by the trace elements in the soil upon which it grows, which explains the wide and marked variations in the flavor profiles of the different types of Beaujolais.

Also cultivated in the Loire Valley, Switzerland, Italy and New Zealand. Napa Gamay and Gamay Beaujolais, two varieties grown in California, are not true Gamay, but are in fact, Valdigue and a poor clone of Pinot Noir, respectively.

STYLISTICALLY

Most Beaujolais wines are light, fruit-driven, low tannin wines, best consumed young and fresh. Some of the deeper and more fuller bodied cru Beaujolais can, however, take on an almost Pinot Noir-like character.

AROMAS & FLAVORS OF GAMAY

cherry	cranberry	violets	orange peel
banana	rose	raspberry	lily of the valley
strawberry			



GRENACHE (greh-NAHSH)

It provides the punch and the kick to many a Mediterranean blend. Grenache vines outnumber those of any other red variety in the world and most are planted in Spain.

GRENACHE IS ALL ABOUT: Alcohol

CHARACTERISTICS

- Low tannin
- Low acid
- High alcohol

GROWING AREAS

Most believe that Grenache (Garnacha) is native to Spain, although some speculate that the Spanish may have taken the vine from Sardinia during their occupation of the island from 1297 to 1713. The Sardinians claim the grape as their own and call it Cannonau.

Primarily used for blending, Grenache comprises an important component of the wine of Rioja in Spain and in wines from the south of France such as Chateauneuf-du-Pape, Cotes du Rhone, Tavel, Lirac, Gigondas and Banyuls.

Grenache thrives in harsh, hot, arid windy climate and stony, baking soils prevalent in these Mediterranean zones.

Also grown in Italy, Australia, California, Greece, Chile and South Africa.

STYLISTICALLY

Grenache-based wines are alcoholic and rustic with a sweet strawberry, sour cherry perfume. Capable of producing deep purple, sugar-rich, burly ripe fruit which can approach 18 percent natural alcohol, it is low in acid, moderately low in tannin and susceptible to mildew, rot and coulure, or the failure of the flowers to develop into berries. For these reasons, Grenache is often blended with other varieties for structure and balance, though it makes exceptional, vibrantly heady rosés on its own. The famous Tavel Rosé is a bone-dry full-bodied wine that is like a red wine but is served chilled.

AROMAS & FLAVORS OF GRENACHE

strawberry	black currant	licorice
cranberry	sour cherry	black pepper



MERLOT (MARE-Low)

One of the world's greatest red wine varieties, Merlot produces dry red wines prized for their rich fruitiness and velvety texture. Merlot can age well in the bottle, but matures somewhat earlier than its close relative Cabernet Sauvignon, a wine with which Merlot is often blended. It ranges from soft and fruity to full and rich. Some Merlot rosés produced are typically labeled as White Merlot.

MERLOT IS ALL ABOUT: Fleshiness, Softness and Sensuality

CHARACTERISTICS

- Moderate tannin
- High alcohol
- Short on acid

GROWING AREAS

In Bordeaux, Merlot has traditionally been blended with Cabernet Sauvignon, Cabernet Franc and Petit Verdot, playing the role of rounding Cabernet's tannic austerity. Merlot prevails in Pomerol and St. Emillion where clay and limestone soils are the dominant soil types.

Also planted in Italy, California, Bulgaria, Chile, Argentina, New Zealand, South Africa and Washington state.

STYLISTICALLY

Region of origin, vineyard location, clones planted, vine training and trellising, age of vines and yields per vine/acre play critical roles in determining the potential character (intrinsic personality), style and flavor spectrum of every Merlot. This potential character is something, which may be subdued or highlighted, in the finished wine by conscious harvesting and winemaking decisions. Some Merlot can be made in a very serious almost Cabernet Sauvignon-like style.

AROMAS & FLAVORS OF MERLOT

currant	cigar box	cocoa	chocolate	spice
cherry	black pepper	coffee	blackberry	tar
toffee	plum	mint	vanilla	



NEBBIOLO (neh-bee-OH-loh)

The aroma is subtle and delicate, with nuances of flowers and mushrooms and a hint of tar...like walking down a country road in summer. Yet, when you taste the wine, it packs a lot of power.

NEBBIOLO IS ALL ABOUT: Aroma and structure

CHARACTERISTICS

- High tannin
- High acid
- High alcohol
- High extract

GROWING AREAS

Native to Piemonte, this grape has achieved worldwide recognition for building powerfully massive, long-lived wines that need considerable aging to achieve maturity and considerable aeration when opened. Its name is believed to be derived from the Latin word *nebbia*, meaning “fog” in reference to the mists which blanket Piemonte’s hills on fall mornings.

Though it is one of the world’s greatest red vine varieties, Nebbiolo has barely migrated beyond Piemonte due to its extremely finicky microclimatic demands. The vine buds early, ripens late, and is highly susceptible to coulure (the failure of the flowers to develop into berries).

The Nebbiolo wines of Piemonte are most notably Barolo and Barbaresco.

STYLISTICALLY

Young Nebbiolo can be brutally tough, acidic and bruisingly tannic, though winemaking technique, for better or worse, can shape it to be easier to approach when young. Drunk too early, the wine tastes of bitter chocolate tannins and offers little by way of aroma. As it matures, which in good vintages can be over decades, its reticent blackberry and wild cherry fruit emerges along with a complex layering of flavor that is more woody than fruit-driven.

AROMAS & FLAVORS OF NEBBIOLO

blackberry	wild cherry	bitter chocolate
violets	roses	truffles
tar	cocoa	twigs



PINOT GRIGIO/PINOT GRIS (PEE–no GREE–jhee–oh /Gree)

Pinot Grigio is a delightfully delicate quaffing wine that quenches the thirst and refreshes the palate.

PINOT GRIGIO IS ALL ABOUT: Refreshment

CHARACTERISTICS

- Noticable acidity
- Aromatic

GROWING AREAS

Pinot Grigio is a genetic mutation of the Pinot Noir grape and it has made a name for itself in the northeast part of Italy. Pinot Gris is a principal grape grown in Alsace France. In Germany, this popular grape is known as Rulander or Grau Burgunder (gray Burgundy). Pinot Gris is planted with success in the United States, primarily in the cool Northwest. More Pinot Gris is planted in Oregon than all of the rest of the US combined. New Zealand has embraced Pinot Gris.

STYLISTICALLY

Cooler sites and cool vintages often yield more delicate, crisp, apple, pear, and citrus fruit flavored Pinot Grigio/ Pinot Gris; warmer sites and vintages yield riper, softer, peach and pineapple-flavored ones.

AROMAS & FLAVORS OF PINOT GRIGIO/PINOT GRIS

apple	pear	melon	mineral
steel	apricot	lemon	chalk
almond	flint		

DIFFERENCES BETWEEN PINOT GRIGIO & PINOT GRIS

Pinot Grigio is light, crisp and clean with high acid. It has flavors of apples and citrus combined with mineral and steel notes. The crispness of the high acidity makes this wine a great match for shellfish. The lightness makes it a very easy to drink wine.

Pinot Gris is round, supple and medium-bodied with lower acid than its Italian counterpart. The wine has aromas of buttered almonds and minerals and is sturdier so it stands up to white meats better than Pinot Grigio.



PINOT NOIR (PEA-no Nwahr)

Pinot Noir, often called the “queen of red wines,” is one of the world’s noblest red wine grape varieties. Pinot Noir is prized for its rich, complex character and sumptuous texture, although the wine can range in style from fruity and light/medium bodied to rich, full and age-worthy. Also widely used in making top quality sparkling wines and Champagnes.

PINOT NOIR IS ALL ABOUT: Aroma and Texture

CHARACTERISTICS

- Low to moderate grape tannins
- Good acidity
- Broad, expansive aroma and bouquet

GROWING AREAS

Native to Burgundy and Champagne, grape growers know this as one of the most fickle grapes. It likes cool climates and prefers clay or chalk soils. It buds early (making it susceptible to frost) and ripens early (making it unsuitable for warm climates). The grape is enjoying considerable success in Oregon and California – specifically Russian River Valley, Carneros and Santa Barbara’s Santa Maria Valley and the Santa Rita Hills sub AVA of the Santa Ynez Valley. It has also become the most widely planted grape in New Zealand.

SYNONYMS & LABELING

Pinot Noirs are typically named after the variety, including local synonyms (Spätburgunder, Germany; Pinot Nero, Italy). Pinot Noirs grown in France’s Burgundy region are known by and named after the vineyard, commune or district from which they originate – not the name of the grape (Pommard, Gevrey-Chambertin).

STYLISTICALLY

Pinot Noirs have a vast range of styles due to the multitude of clones and genetic variations that candidly reflect the climate and conditions under which their grapes were grown and the manner in which the wines were made. In the past 20 years new clones have been developed which are increasing the color, flavor, intensity and structure of wines made from Pinot Noir. The variety favors cool climate areas/vineyard sites; crop levels balanced both to the site and to vine training; careful vinification and maturation; and relatively early bottling. The best Pinot Noir will have a delightful perfume and velvety smooth mouthfeel. It is a study in subtlety and nuance.

AROMAS & FLAVORS OF PINOT NOIR

raspberry	smoke	clove/cinnamon	violets
strawberry	cherry	toasted bread	lilacs
truffles	leather	cherry cola	plum



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RIESLING (REESE-ling)

Riesling exhibits a balance between acid and sugar, fruit and minerals, delicacy and structure. The wine is symmetry in motion. It is ying and yang.

RIESLING IS ALL ABOUT: Balance

CHARACTERISTICS

- High acid
- High sugar
- Long lived
- Naturally low in alcohol

GROWING AREAS

Riesling is indigenous to Germany and truly shines on its native soils. In fact, this grape distinctly reflects the variations in mineral content, nutrients and trace elements found in the various soil types and translates these into unique flavors in the glass. There is a world within German Riesling – each growing region, each vineyard site, each producer crafts a markedly different wine.

The grape does not perform well in warmer growing regions. In fact, the vines tend to deteriorate without the benefit of a cold winter (which puts them into true dormancy). Riesling is a late budder and it ripens late.

Outside of Germany, Riesling makes fine wines in France (Alsace) and Austria. It has also found a few niches around the globe in cool pockets of Canada, California, Oregon, Washington, South Africa and Australia.

STYLISTICALLY

On the palate, Riesling is assertively distinctive yet elegant, with superb balance, complexity and acidic vividness. Riesling can be sleek, tangy, and refreshing or it can be soft, fruity and aromatic depending on its acidity. It can also be crafted into a viscous, honeyed dessert wine that rivals the best of Sauternes.

Riesling is rarely blended with other grapes, as it is in itself entirely complete when deftly cultivated. It may be vinified bone dry, semi-sweet or sweet; as a still or sparkling wine; as a late-harvest wine; as a botrytized wine, in which overripe grapes are attacked by a fungus also responsible for Sauternes; and as an ice wine, produced from frozen grapes.

AROMAS & FLAVORS OF RIESLING

apple	peach	passion fruit	grapefruit
pineapple	honey	honeysuckle	ginger
apricot	jasmine	tarragon	minerals



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SANGIOVESE (san-gee-oh-VAY-say)

It can be described as herb, spice, baked clay, dried fruit. Sangiovese can sometimes be a little rough around the edges. The tannins are gravelly and the acidity usually sharp and pronounced. When you sink your teeth into this wine, it often bites back.

SANGIOVESE IS ALL ABOUT: Rustic and savory flavors of the earth

CHARACTERISTICS

- Low pigment/Low extraction
- High acid
- Moderate tannins
- Moderate alcohol

GROWING AREAS

Some argue that this grape is indigenous to Tuscany and to the Etruscans. Others claim that the Greeks transported this grape to Italy. Regardless of its ancestry, today's Sangiovese is the most widely planted grape variety in Italy. It prefers chalky, calcium-rich soils, which is why it has so aptly found a home in Tuscany's Chianti region.

There are many different Sangiovese clones. Prugnolo, a Sangiovese clone incorporated into Vino Nobile di Montepulciano, is so named because the skin of the berry is very purple and prune like in color (prugna = prune). Brunello, the clone that goes into Brunello di Montalcino and Rosso di Montalcino, gets its name because the skin of the grape, when ripe, takes on a brownish sheen (Brunello means "little brown one").

Also grown in Argentina, California, Australia and Chile.

STYLISTICALLY

Sangiovese is undergoing a revolution as growers replace their vineyards with better clones. What had been lean, hard, and acidic before is now morphing into something with soft tannins, a good mid-palate and a fragrant, flavorful fruit-filled finish. Sangiovese yields fruit that is very prone to oxidation. Coupled with its inherent lack of pigmentation, you will usually find orange highlights in the glass and rustic aromas in the nose.

AROMAS & FLAVORS OF SANGIOVESE

black cherry	spice	chocolate	dried cherry
char	clove	leather	dried orange peel
thyme	licorice	wood	sun-baked earth



SAUVIGNON BLANC (SO-veen-yohn Blahn)

Sauvignon Blanc is a white wine known for its intense, aromatic character and flavors, which range from distinctly herbal and vegetal to grapey and melon-like. Sauvignon Blanc is usually made as a dry, medium-full bodied white wine, although it is also produced as a late harvest, sweet wine. Other varietals are often blended with it, particularly Sémillon.

SAUVIGNON BLANC IS ALL ABOUT: Clarity of flavor

CHARACTERISTICS

- Aromatic
- High in acid

SYNONYMS & LABELING

As a varietal wine, Sauvignon Blanc is labeled as Fumé Blanc or Sauvignon Blanc. These terms are essentially interchangeable, since one producer's Fumé Blanc could easily be another's Sauvignon Blanc. In France, the top Sauvignons are named after their appellations (Sancerre, Pouilly-Fumé, Graves).

GROWING AREAS

Sauvignon Blanc achieves some of its highest winemaking pinnacles in France's Loire Valley and in New Zealand. Napa Valley has excelled with the grape. Preferably cool climates and chalky soils contribute to the finest wines yielding pear, fig and melon notes. As a general rule: cooler vineyard sites and cool vintages often yield delicate, crisp, herb-and-citrus flavored Sauvignon/Fumé Blancs; warmer sites and vintages fuller, softer, melon-and-fig flavored wines.

Also grown in Chile, South Africa, Spain and Australia.

STYLISTICALLY

Sauvignon Blanc can be a racy wine described as "clean as a whistle" and "dry as a bone". When put into an oak barrel, it picks up a smoky toastiness in addition to the herbal, grassy flavors inherent to the wine.

AROMAS & FLAVORS OF SAUVIGNON BLANC

melon	pear	fig	bell pepper
hay	grass	lemon	lemon grass
pineapple	herbs	kiwi	grapefruit
gunflint	musk		



SYRAH/SHIRAZ (SEE-rah/SHEE-raz)

This wine can be a deeply exotic perfumed wine with its wild combination of rosemary, thyme, pepper and anise with aromatic scents of lavender and musk. Syrah is heady, like liquid incense – a McCormick spice rack in a bottle.

SYRAH/SHIRAZ IS ALL ABOUT: Herbs and Spice

CHARACTERISTICS

- Heavily pigmented
- Tannic
- Alcoholic
- Needs time to mature

GROWING AREAS

France and Australia are the two major producers of the varietal today. James Busby took Syrah clippings from France to Australia in 1832. There it was given the name "Shiraz" in honor of the Persian city from which it was believed to have originated. In France, Syrah is planted in the Rhone Valley where the soil is rocky and the temperatures are warm. Syrah plantings have flourished in California, thus many producers have added Syrah to their lineup.

Also grown in Argentina, Washington state, Chile and South Africa.

STYLISTICALLY

Simple Syrah can be fruit forward, exhibiting bold berry flavors such as blackberry and raspberry. Upper-end Syrah will represent layers of flavor and express its fruit as an undercurrent to spice, herb and musky woodsmoke. Old World Syrah typically displays flavors of black pepper, rosemary, lavender, musk, game and Mexican mole sauce. New World Syrah has blackberry jam notes along with vanilla, smoke, baked earth and chocolate flavors.

AROMAS & FLAVORS OF SYRAH/SHIRAZ

raspberry	sweat	mint	blackberry
tar	lavender	black olives	leather
rosemary	game	musk	anise
bacon	chocolate	woodsmoke	black pepper



TEMPRANILLO (tem-pra-NEE-yo)

This vine takes its name from the Spanish word “temprana” meaning “early” in reference to its trait of ripening quickly. It buds late and needs only a short growing season.

TEMPRANILLO IS ALL ABOUT: Bright fruit and elegance

CHARACTERISTICS

- Deep color
- Low acid
- Moderate tannins

GROWING AREAS

Widely planted in Spain’s Rioja, Ribera del Duero, and Valdepenas regions. It’s most famous expression is in a blend with Garnacha, Mazuelo, and Graciano to produce the rich, velvety red wines of Rioja. The vine is also important in Portugal, where it is known as Tinta Roriz in the Douro, and Aragonez in Alentejo.

Tempranillo is also grown in Argentina, Australia, South Africa and Mexico.

STYLISTICALLY

Tempranillo responds sublimely to delicate integration of American and French oak, producing deep colored smooth, lush, elegant wines capable of long aging, with sensuous notes of vanilla, cedar, spice, and leather. It is also ideal for making young wines, where the grape imparts juicy strawberry and summer fruit flavors.

AROMAS AND FLAVORS OF TEMPRANILLO

black cherry	plum	raspberry	coffee
currant	tobacco	vanilla	leather



VIOGNIER (VEE-ohn-yay)

Try Viognier from three different producers and you are apt to taste three very different wines. The wine can be fermented in stainless steel or barrel fermented. Unripe Viognier tastes acidic and grassy without the marvelous aroma. A well-made Viognier will have intense aromas that are super ripe and decadent and the wine can be rich and luscious on the palate.

VIOGNIER IS ALL ABOUT: Heady aromas

CHARACTERISTICS

- Profoundly aromatic
- Low acid
- High alcohol
- High extract

GROWING AREAS

Viognier's origins are not clear, but the vine is thought to have been brought from Croatia to the Rhone Valley, along with Syrah cuttings, by the Roman Emperor Probus in 281 A.D. Viognier took root in the northern Rhone, principally in the area that is now Condrieu, and stayed there for nearly two millennia. Until the 1990s, the precious little Viognier that was produced in Condrieu, made famous by the tiny property of Chateau Grillet, was rare and expensive. The grape has made it to the New World, where the planted acreage now exceeds that of France.

The grape is a shy and unreliable producer. This unfortunate characteristic has been a deterrent in the past to more-extensive plantings world over. However, new, more productive clones have been developed, which will make this wine more readily available in the future.

STYLISTICALLY

The wine has a varied flavor profile. If picked too early, the wine will resemble a lean, green Sauvignon Blanc with aggressive grassiness. If allowed the long hang time it requires in the vineyard to achieve both ripeness and maturity, then luscious fruit flavors will abound. These factors, along with the winemakers' decision to ferment in stainless steel or oak will greatly affect the finished wine.

AROMAS & FLAVORS OF VIOGNIER

apricots	peaches	spice
honeyuckle	vanilla	



ZINFANDEL (ZIN-fen-dell)

Zinfandel can be exotic, spicy and an incredible mix of flavors both savory and sweet. This grape is considered the workhorse of California producing everything from pink wines to fortified port-style wines. Since it was first planted there in the 1850's, California has laid claim to Zinfandel as its own.

ZINFANDEL IS ALL ABOUT: Impact

CHARACTERISTICS

- Densely pigmented
- Very tannic
- Alcoholic
- High extract
- Good acid

GROWING AREAS

Zinfandel is grown in quantity only in the United States. It performs best in cool growing areas with abundant sunshine. The most striking examples to date have been produced from old vines, which represent deep-rooted, historic clones that have been head-pruned (non-trellised) in non-irrigated vineyards. Sonoma County is home to several "Old Vine" Zinfandel vineyards. Zinfandel is a difficult vine with regard to ripening. It ripens unevenly, and it is not uncommon to find green (acidic) berries with a cluster of raisined (overripe) ones.

HISTORY

In 1820 George Gibbs, a Long Island nursery owner, brought cuttings home from Europe. The vine is believed to have been first planted in California by Agoston Haraszthy, the father of California viticulture. After the 1849 Gold Rush, timber and wire were scarce. Zinfandel grapes could be planted in a way that made harvesting possible without special equipment. Called "headpruning", the technique is still used today. Recent DNA tests indicate that Zinfandel is actually the same as the Primitivo grape found in Italy.

STYLISTICALLY

Zinfandel is a heady, full-bodied red with ripe raspberry fruit accented by pepper and spice. When done right, it is often described as exotic, opulent, aggressive, brawny and bold. Can reach rather high alcohol levels.

AROMAS & FLAVORS OF ZINFANDEL

raspberry	clove	cinnamon	jam
cherry	cedar	sandalwood	plum
blackberry	vanilla	candied fruit	raisin
black pepper	anise	rose petals	



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