

Albariño

Grüner Veltliner

(Wachau Federspiel and Kremstal/Kamptal Classic)

Typical Descriptors and Structure for Rías Baixas Albariño

(without barrique or malolactic fermentation)

- **Visual:** Pale Straw with Hints of Green, **Moderate Minus Concentration**, Slight Residual Gas (in youth), (*Phenolic Bitterness possible*)
- **Aromas/Flavors: Moderate Plus Intensity**
 - Fruit: Ripe Citrus (Orange, Meyer Lemon, Ruby Red Grapefruit), Stone Fruit (White Peach, Peach Pit, Apricot, Nectarine), Green Apple, Melon
 - Floral: White and Yellow Flowers, Citrus and Apple Blossoms
 - Other: Bubblegum, Agave, Slight Beer Yeast, Leesy, Saline
 - Earth: Moderate Plus Minerality
 - Oak: None
- **Structure:** Dry, Moderate Body, Moderate Plus Acidity, Moderate Alcohol

Typical Descriptors and Structure for Wachau Federspiel and Kremstal/Kamptal Classic Grüner Veltliner

- **Visual:** Pale Straw with Hints of Green, Moderate Minus Concentration, Slight Residual Gas (in youth)
- **Aromas/Flavors: Moderate to Moderate Plus Intensity**
 - Fruit: Citrus (Grapefruit, Lime, Lemon), Under-ripe to Ripe Stone Fruit (White Peach, Nectarine, Yellow Cherry, Green Plum), Green Apple
 - Floral: White Flowers
 - Spice: White Pepper, Wasabi, Peppery Greens (Arugula, Watercress), Radish, Lentils
 - Green/Herbal: Sugar Snap Pea/Crisp Green Vegetable, Celery, Tarragon, Chive/Chive Blossom
 - Botrytis: None
 - Earth: High Minerality, Stony, Granitic
 - Other: Leesy, Smoke
 - Oak: None
- **Structure:** Dry, Moderate Body, Moderate Plus Acidity, Moderate Alcohol

Chablis

Côte de Beaune Chardonnay

Typical Descriptors and Structure for Chablis

- **Visual:** Pale Straw/Straw with Hints of Green, ***Moderate Concentration***
- **Aromas/Flavors: *Moderate Intensity***
 - Fruit: Tart to Just Ripe Tree Fruit (Green Apple, Yellow Apple, Green Pear), Citrus (Lemon)
 - Sulphuric Note (especially in youth): Flint, Burnt Match, Slight Cabbage
 - Oxidative Notes (if neutral barrels are employed): Hazelnut, Almond, Cheese Rind
 - Floral: Faint White Flowers, Apple Blossoms, Hawthorne, Acacia
 - Earth: High Minerality, Stony, Chalk, Saline/Seaspray, Oyster Shell, Button Mushroom
 - Oak: None or Neutral Barrel
- **Structure:** Bone Dry to Dry, Moderate to Moderate Plus Body, Moderate Plus to High Acidity, Moderate to Moderate Plus Alcohol

Typical Descriptors and Structure for Côte de Beaune Chardonnay

- **Visual:** Straw to Yellow/Pale Gold, ***Moderate to Moderate Plus Concentration***
- **Aromas/Flavors: *Moderate to Moderate Plus Intensity***
 - Fruit: Tree Fruits (Green/Yellow Apple, Pear, Quince), Citrus (Lemon), Melon, Stone Fruit (White Peach, Yellow Cherry)
 - Sulphuric Note (especially in youth): Flint, Burnt Match, Slight Cabbage
 - Oxidative Notes: Almond, Hazelnut, Cheese Rind
 - Malolactic Notes: Slight Butter, Crème Fraiche/Sour Cream
 - Floral: White Flowers, Acacia, Hawthorne, Honeysuckle, Apple Blossoms
 - Other: Slight Spice, Slight Savory Herbs
 - Earth: Moderate to High Minerality, Limestone, Button Mushroom
 - Oak: Low to High Use of New French Oak, Toffee, Salted Caramel, Butterscotch, Sweet Baking Spices, Cinnamon, Toast, Smoke
 - Bottle Age Aromas: Truffle, Honey, Nut
- **Structure:** Dry, Moderate to Full Body, Moderate Plus to High Acidity, Moderate to Moderate Plus Alcohol

Oaky California Chardonnay

Vouvray

Typical Descriptors and Structure for Oak-Driven California Chardonnay

- **Visual:** Yellow/Pale Gold, *Moderate Plus Concentration*
- **Aromas/Flavors: *Moderate to Moderate Plus Intensity***
 - Fruit: Ripe Tree Fruits (Yellow Apple, Baked Pear), Ripe Citrus (Meyer Lemon), Ripe Apricot, Tropical Fruits (Ripe Pineapple, Mango), Melon
 - Floral: White Flowers, Apple Blossoms, Honeysuckle
 - Oxidative Notes: Hazelnut, Almond
 - Malolactic Notes: Butter, Yogurt, Crème Fraiche/Sour Cream
 - Other: Sweet/Canned Corn
 - Earth: Low Minerality, Slight Limestone
 - Oak: Moderate to High Use of New French Oak, Toffee, Salted Caramel, Butterscotch, Sweet Baking Spices, Vanilla, Pie Crust, Toast
- **Structure:** Dry (may have slight residual sugar), Moderate Plus to Full Body, Moderate Acidity, Moderate Plus to High Alcohol

Typical Descriptors and Structure for Vouvray Sec/Demi-Sec

- **Visual:** Pale Straw/Straw with Hints of Green, *Moderate Concentration*
- **Aromas/Flavors: *Moderate to Moderate Plus Intensity***
 - Fruit: Tree Fruit (Green/Golden/Oxidized Apple, Quince, Yellow Pear), Citrus (Tangerine, Orange, Lemon), Demi-Sec examples may also reveal Melon and Tropical Fruit Notes
 - Sulphuric Note (in youth)
 - Oxidative Notes: Slight Bruised Apple, Bitter Nut, Almond, Cheese Rind/Soft Cheese
 - Floral: Orange Blossoms, Jasmine, Honeysuckle, Fragrant White Flowers
 - Herbal: Chamomile/Herbal Tea, Medicinal Notes, Dandelion Greens, Wasabi, Savory Herbs, Tree Bark
 - Botrytis (possible): Honey (particularly with Bottle Age), Ginger, Marmalade
 - Other: Wet Wool, Lanolin
 - Earth: Moderate Plus to High Minerality, Damp Straw, Limestone/Tuffeau, Wet Stones, White Mushroom
 - Oak: None or Neutral Cask
- **Structure:** Dry to Off Dry (dry examples typically have slight RS), Moderate Body, High Acidity, Moderate Minus to Moderate Alcohol

Savennières

Gewürztraminer

Typical Descriptors and Structure for Savennières

- **Visual:** Pale Yellow/Gold, **Moderate Plus Concentration**
- **Aromas/Flavors:** (*Guiltsomm Didn't Provide, Fill one in when you feel confident*)
 - Fruit: Tree Fruit (Green/Golden/Oxidized Apple, Quince, Yellow Pear), Citrus (Tangerine, Bergamot, Lemon), Dried Apricot
 - Oxidative Notes: Bruised/Rotten Apple, Cider, Bitter Nut, Almond/Marzipan, Pistachio, Cheese Rind/Soft Cheese (overall the character of classic Savennières tends to be more oxidative than Vouvray)
 - Floral: Honeysuckle, Jasmine, White Flowers
 - Herbal: Chamomile/Herbal Tea, Medicinal Notes, Dandelion Greens, Wasabi, Savory Herbs, Tree Bark
 - Botrytis (possible): Honey (particularly with bottle age), Saffron, Ginger, Marmalade
 - Other: Wet Wool, Lanolin
 - Earth: Moderate Plus to High Minerality, Damp Straw, Schist, Wet Stones, White Mushroom
 - Oak: None or Neutral Cask
- **Structure:** Dry, Moderate Plus to Full Body, High Levels of Extract, High Acidity, Moderate Plus to High Alcohol

Typical Descriptors and Structure for Alsatian Gewurztraminer

- **Visual:** Yellow/Gold, **Moderate Plus to High Concentration**
- **Aromas/Flavors: High (Heady) Intensity**
 - Fruit: Tropical Fruit (Lychee, Pineapple, Tropical Fruit Punch), Ripe Stone Fruit (Peach Jam, Dried Apricot), Citrus (Orange Marmalade, Grapefruit Pith)
 - Floral: Roses, Floral Perfume
 - Spice: Cinnamon, Clove, Gingerbread, Musk, Potpourri, Exotic Spices
 - Other: Honey, Bergamot Oil, Face Lotion/Perfumed Hand Soap
 - Earth: Moderate to Moderate Plus Minerality
 - Oak: None or Neutral Cask
- **Structure:** Dry to Off Dry, Moderate Plus to Full-Body, Moderate Acidity, Moderate Plus to High Alcohol, Phenolic Bitterness

Grüner Veltliner

(Wachau Smaragd and Kremstal/Kamptal Reserve)

Alsace Pinot Gris

Typical Descriptors and Structure for Wachau Smaragd and Kremstal/Kamptal Reserve Grüner Veltliner

- **Visual:** Straw with Hints of Green, Moderate to Moderate Plus Concentration
- **Aromas/Flavors:** Moderate Plus Intensity of Aromas
 - Fruit: Citrus (Grapefruit, Lemon, Lime, Orange), Ripe Stone Fruit (Peach, Apricot, Yellow Cherry, White Plum), Red/Yellow Apple, Slight Dried and/or Tropical Fruit Character
 - Floral: White Flowers
 - Spice: White Pepper, Wasabi, Radish, Lentils
 - Green/Herbal: Slight Chive, Tarragon, Sage
 - Slight Oxidation: Blanched Almond, Nut
 - Botrytis: Slight Ginger, Honey, Saffron
 - Earth: Moderate to High Minerality, Stony, Granitic
 - Other: Leesy, Smoke
 - Oak: None or Neutral Large Cask
- **Structure:** Dry, Moderate Plus Body, Moderate Plus Acidity, Mod. Plus to High Alcohol

Typical Descriptors and Structure for Alsatian Pinot Gris

- **Visual:** Yellow/Pale Gold (possibly with slight copper and pink tones), ***Moderate to Moderate Plus Concentration***
- **Aromas/Flavors:** ***Moderate to Moderate Plus Intensity***
 - Fruit: Stone Fruit (Apricot, Yellow Peach), Candied Citrus (Meyer Lemon, Orange), Ripe Tree Fruit (Baked Apple, Quince), Tropical Notes (Pineapple), Banana/Banana Peel
 - Floral: Faint White Flowers, Apple Blossoms, Honeysuckle
 - Spice: Exotic Spices, Musk, Cinnamon
 - Botrytis: Honey, Ginger
 - Other: Beeswax, Damp Cellar, Nutty, Bitter Almond
 - Earth: Moderate to High Minerality, Mushroom/Forest Floor
 - Oak: Large Neutral Oak Casks
- **Structure:** Dry to Medium Sweet, Moderate Plus Body, Moderate to Moderate Plus Acidity, Moderate Plus Alcohol, Phenolic Bitterness

Italian Pinot Grigio

Mosel Kabinett Riesling

Typical Descriptors and Structure for Italian Pinot Grigio

(basic commercial examples)

- **Visual:** Pale Straw with Hints of Green (possibly with slight copper and pink tones),
Moderate Concentration
- **Aromas/Flavors: Moderate Intensity**
 - Fruit: Citrus (Lemon), Tree Fruit (Red and Yellow Apple), Creamy Stone Fruit (White Peach, Nectarine), Melon
 - Floral: White and Yellow Flowers
 - Herbal: Watercress/Arugula
 - Other: Peanut Shell, Lager Yeast/Stale Beer
 - Earth: Moderate to Moderate Plus Minerality, Stone/Chalk, Ashen Notes, Saline
 - Oak: None
- **Structure:** Dry, Moderate Body, Moderate Plus Acidity, Moderate Alcohol, Slight Phenolic Bitterness

Typical Descriptors and Structure for Mosel Kabinett Riesling

- **Visual:** Brilliant, Watery White with Hints of Green, **Low Concentration**
- **Aromas/Flavors: High Intensity**
 - Fruit: Tart Tree Fruits (Green Apple, Bosc Pear, Quince), Citrus/Citrus Peel (Lemon, Lime, Grapefruit), Stone Fruit (White Peach, White Plum, Nectarine), Blackcurrant
 - Sulphuric Note (in youth)
 - Floral: White Flowers, Jasmine, Fruit Tree Blossoms
 - Other: Slight Smoke, Candlewax, Panna Cotta/Meringue, Slight Petrol
 - Earth: High Minerality, Slate, Crushed Rock
 - Oak: None or Large Neutral Cask
 - Bottle Age Aromas: Honey, Petrol, Paraffin
- **Structure:** Off Dry, Light Body, High Acidity, Low Alcohol

Rheingau Spätlese Riesling

Alsace Riesling

Typical Descriptors and Structure for Rheingau Spätlese

- **Visual:** Star-Bright, Straw with Hints of Pale Gold and Green, **Moderate Concentration**
- **Aromas/Flavors: High Intensity**
 - Fruit: Ripe Tree Fruits (Yellow Apple, Pear, Quince), Fresh Citrus/Citrus Peel (Grapefruit, Orange, Meyer Lemon), Stone Fruits (Nectarine, White Peach, Apricot, Cherry), Melon
 - Sulphuric Note (in youth)
 - Floral: White Flowers, Wildflowers, Honeysuckle, Jasmine, Fruit Tree Blossoms
 - Botrytis: Ginger, Honey, Saffron
 - Slight Herbal/Spice: Lemongrass
 - Other: Slight Smoke, Candlewax, Panna Cotta/Meringue, Slight Petrol
 - Earth: High Minerality, Granite, Slate, Crushed Rock
 - Oak: None or Large Neutral Cask
 - Bottle Age Aromas: Honey, Petrol, Paraffin, Herbs (Marjoram, Spearmint)
- **Structure:** Off Dry to Medium Sweet, Moderate Minus Body, High Acidity, Moderate Minus Alcohol

Typical Descriptors and Structure for Dry Alsace Riesling

- **Visual:** Yellow/Gold with Hints of Green, **Moderate Plus Concentration**
- **Aromas/Flavors: High Intensity**
 - Fruit: Ripe and Cooked Tree Fruits (Yellow Apple, Baked Pear, Quince), Citrus (Lemon, Citronella, Grapefruit), Stone Fruit (Yellow Peach, Stewed Apricot), Tropical Fruit (Pineapple), Banana/Banana Peel
 - Sulphuric Note (in youth)
 - Floral: White Flowers, Honeysuckle, Jasmine
 - Botrytis: Ginger, Honey, Saffron
 - Spice: Cardamom, Anise, Fennel
 - Other: Smoke, Candlewax, Slight Petrol
 - Earth: High Minerality, White Mushroom
 - Oak: None or Large Neutral Cask
 - Bottle Age Aromas: Honey, Petrol, Paraffin, Marzipan, Browned Toast
- **Structure:** Dry, Moderate to Moderate Plus Body, High Acidity, Moderate Plus to High Alcohol

Clare/Eden Valley Riesling

Sancerre

Typical Descriptors and Structure for Clare Valley/Eden Valley Riesling

- **Visual:** Pale Straw with Hints of Gold and Green, ***Moderate Concentration***
- **Aromas/Flavors: *High Intensity***
 - Fruit: Ripe Citrus (Lime, Lime Candy, Lemon), Stone Fruit (White Peach, White Nectarine), Tart Tree Fruit (Green Apple), Slight Tropical Fruit (Passion Fruit, Guava)
 - Sulphuric Note (in youth)
 - Floral: White Flowers, Purple Flowers, Linden/Lime Blossoms, Roses
 - Other: Slight Spice, Kerosene/Petrol, Margarita Salt, "Fresh Tennis Ball"
 - Earth: Moderate to Moderate Plus Minerality, Slate, Steely
 - Oak: None
- **Structure:** Bone Dry to Dry, Moderate to Moderate Plus Body, High Acidity, Moderate to Moderate Plus Alcohol

Typical Descriptors and Structure for Sancerre

- **Visual:** Pale Straw with Hints of Green, ***Moderate Concentration***
- **Aromas/Flavors: *Moderate to Moderate Plus Intensity***
 - Fruit: Tart Citrus (Grapefruit, Lemon, Lime), Tart Tree Fruit (Green Apple, Green Pear), Gooseberry, Under-ripe Stone Fruit (White Peach), Slight Tropical Fruit (Kiwi, Passion Fruit)
 - Floral: Faint White Flowers, Citrus Blossoms
 - Herbal/Green/Pyrazine: Cut Grass, Green Bell Pepper, Blackcurrant Bud, Box Tree, Nettles, Tarragon
 - Earth: High Minerality, Wet Stones, Chalk, Crushed Rocks
 - Oak: None or Neutral Oak Casks
- **Structure:** Dry, Moderate Body, High Acidity, Moderate to Moderate Plus Alcohol

Marlborough Sauvignon Blanc

Napa/Sonoma Sauvignon Blanc

Typical Descriptors and Structure for Marlborough Sauvignon Blanc

- **Visual:** Pale Straw with Hints of Green, **Moderate Concentration**
- **Aromas/Flavors: High Intensity**
 - Fruit: Citrus (Grapefruit, Lemon, Lime), Melon, Gooseberry, Tropical Fruit (Passion Fruit, Guava, Pineapple)
 - Floral: Faint White Flowers, Citrus Blossoms
 - Herbal/Green/Pyrazine: Cut Grass, Asparagus, Canned Pea, Green Bell Pepper, Jalapeño, Blackcurrant Bud, Rhubarb
 - Earth: Low to Moderate Minerality, Wet Sand, Chalk
 - Oak: None
- **Structure:** Dry, Moderate Body, High Acidity, Moderate to Moderate Plus Alcohol

Typical Descriptors and Structure for Napa/Sonoma Sauvignon Blanc

- **Visual:** Straw with Hints of Green and Gold, **Moderate Concentration**
- **Aromas/Flavors: Moderate Plus Intensity, Less Pronounced Varietal Character**
 - Fruit: Ripe Citrus Fruit (Ruby Red Grapefruit, Lemon, Mandarin Orange, Lime), Tropical Fruit (Passion Fruit, Guava, Kiwi), Ripe Tree and Stone Fruit (Red Apple, White Peach, Nectarine), Melon
 - Floral: White Flowers, Citrus Blossoms
 - Herbal/Green/Pyrazine: Cut Grass, Celery, Tarragon, Lemongrass
 - Earth: Low to Moderate Minerality
 - Oak: None or Low to Moderate Use of New French Oak (Napa examples with new barrique fermentation and aging may take on aromas and flavors similar to Graves Bordeaux Blanc)
- **Structure:** Dry, Moderate Plus Body, Moderate Plus to High Acidity, Moderate Plus to High Alcohol

Graves Bordeaux Blanc

Torrentés

Typical Descriptors and Structure for Graves Bordeaux Blanc

(typically blended with Sémillon)

- **Visual:** Yellow/Pale Gold Color with Hints of Green, ***Moderate Plus Concentration***
- **Aromas/Flavors: *Moderate Intensity***
 - Fruit: Citrus (Grapefruit, Lemon), Tropical Fruit (Pineapple, Passion Fruit), Tree Fruit (Green Fig, Green/Yellow Apple), Melon, Stone Fruit (Nectarine, Peach, Apricot)
 - Floral: Honeysuckle, Faint White Flowers
 - Herbal/Green/Pyrazine: Cut Grass, Celery Seed/Celery
 - Earth: Gravel, Wet Rocks
 - Other: Beeswax, Lanolin, Cream Soda, Sunflower Seed
 - Oak: Moderate to High (50%) Use of New French Oak, Vanilla, Toast
- **Structure:** Dry, Moderate to Moderate Plus Body, Moderate Plus to High Acidity, Moderate to Moderate Plus Alcohol

Typical Descriptors and Structure for Salta Torrontés

- **Visual:** Yellow with Hints of Green, Moderate Plus Concentration
- **Aromas/Flavors: High Intensity**
 - Fruit: Synthetic Grape, Tropical Fruit (Pineapple, Guava, Papaya), Ripe Citrus (Orange, Meyer Lemon), Ripe Stone Fruit (Peach), Melon
 - Floral: Highly Floral/Perfumed, Orange Blossoms, Roses, Jasmine, Geraniums
 - Other: Hand Lotion/Soapy, Potpourri, Slight Musk Spice
 - Earth: Low to Moderate Minerality
 - Oak: None
- **Structure:** Dry, Moderate Plus Body, Moderate Plus Acidity, Moderate Plus to High Alcohol, Possible Phenolic Bitterness

Condrieu

California Viognier

Typical Descriptors and Structure for Condrieu

- **Visual:** Yellow/Pale Gold Color, Moderate Plus Concentration
- **Aromas/Flavors:** High Intensity
 - Fruit: Ripe/Lush Stone Fruit (Apricot, Peach, Peach Pit), Ripe Citrus (Mandarin Orange, Ruby Red Grapefruit), Tropical Fruit (Mango, Persimmon), Fruit Cocktail
 - Floral: Honeysuckle, Jasmine, Orange Blossoms, Rose
 - Spice: Cinnamon, Musk, Potpourri, Candied Citrus Peel, Anise, Gingerbread
 - Malolactic Fermentation (not always present): Crème Fraiche, Yogurt, Butter
 - Earth: Moderate to Moderate Plus Minerality, Stone/Granite
 - Oak: None, Neutral Oak, or Low to Moderate (approx. 30%) Use of New French Oak
- **Structure:** Dry (may have slight residual sugar), Moderate Plus to Full Body, Moderate Minus to Moderate Acidity, Moderate Plus to High Alcohol, Phenolic Bitterness

Typical Descriptors and Structure for California Viognier

- **Visual:** Yellow/Pale Gold Color, Moderate Plus to High Concentration
- **Aromas/Flavors:** High Intensity
 - Fruit: Ripe Stone Fruit (Apricot, Peach), Ripe Citrus (Mandarin Orange, Ruby Red Grapefruit, Tangerine), Ripe Tropical Fruit (Pineapple, Mango), Fruit Cocktail
 - Floral: Honeysuckle, Rose
 - Spice: Potpourri, Sweet Spices, Vanilla, Cardamom, Gingerbread
 - Malolactic Fermentation (not always present): Crème Fraiche, Yogurt, Butter
 - Earth: Low to Moderate Minerality
 - Other: Oily, Sweetened Cereal Grains ("Fruit Loops")
 - Oak: None, Neutral Oak, or Low to Moderate (approx. 30%) Use of New French Oak
- **Structure:** Dry to Off Dry, Full Body, Low to Moderate Acidity, High Alcohol, Phenolic Bitterness

Chinon

Left Bank Bordeaux

Typical Descriptors and Structure for Chinon

- **Visual:** Dark Ruby Color, *Moderate to Moderate Plus Concentration*, Pink/Purple Rim Variation (in youth)
- **Aromas/Flavors: *Moderate Plus Intensity***
 - Fruit: Bright Red Fruit (Raspberry, Cranberry, Red Cherry, Cherry Pit), Tart Black Fruit (Black Cherry, Blackcurrant, Blackberry), Under-ripe Fruit Flavors
 - Possible Carbonic Maceration and/or Stem Inclusion
 - Floral: Violets, Lilacs, White and Red Flowers
 - Herbal/Green/Pyrazine: Blackcurrant Bud/Leaf, Green Bell/Serrano Pepper, Celery Seed, Grass, Sage, Tobacco
 - Other: Leather, Cedar, Cigar Box
 - Earth: High Minerality, Graphite/Pencil Lead, Gravel Dust
 - Oak: Neutral French Oak Barrels (some top cuvées will include new oak)
- **Structure:** Bone Dry to Dry, Moderate Plus Body, Moderate Plus Tannin, Moderate Plus Acidity, Moderate to Moderate Plus Alcohol

Typical Descriptors and Structure for Classified Growth Médoc/Graves

(Cabernet Sauvignon-dominated blends aged in barrel for one to two years prior to release)

- **Visual:** Dark Ruby/Purple Color, *Moderate Plus Concentration*
- **Aromas/Flavors: *Moderate Plus Intensity***
 - Fruit: Black Fruit (Blackcurrant/Cassis, Blackberry, Black Cherry), Slight Red Fruit and Plum
 - Floral: Purple Flowers, Violets
 - Herbal/Green: Sage, Green Bell Pepper, Mint, Tobacco, Dried Savory Herbs
 - Spice (Savory): Green Peppercorn, Anise, Clove, Exotic Spices
 - Other: Leather, Pencil Shavings, Cedar, Iodine, Medicinal, Game, Cigar Box
 - Earth: Moderate Plus to High Minerality, Graphite, Gravel, Iron, Damp Soil, Mushroom
 - Oak: Moderate Plus to High Use of New French Oak (Baking Spices, Clove, Smoke, Coffee, Vanilla, Roasted Nut, Cedar)
- **Structure:** Dry, Moderate to Moderate Plus Body, Moderate Plus to High Tannin, Moderate Plus Acidity, Moderate to Moderate Plus Alcohol

Napa Cabernet Sauvignon

Australian Cabernet Sauvignon

Typical Descriptors and Structure for Napa Cabernet

- **Visual:** Dark Purple Color, *High Concentration*
- **Aromas/Flavors: *Moderate Plus Intensity***
 - Fruit: Ripe/Lush Black Fruit (Blackcurrant/Cassis, Blackberry, Black Cherry), Lush Red Fruit (Sweet Cherry, Raspberry), Boysenberry/Blueberry
 - Possible Volatile Acidity
 - Floral: Purple Flowers, Violets
 - Herbal/Green (in cooler vintages): Sage, Mint, Green Bell Pepper, Tobacco, Eucalyptus
 - Spice (Sweet): Anise, Cocoa, Cinnamon, Clove, Allspice, Nutmeg
 - Other: Cedar, Pencil Shavings, Sweet Leather, Cigar Box
 - Earth: Low to Moderate Plus Minerality, Volcanic/Ashen, Gravel, Loamy
 - Oak: Moderate Plus to High Use of New French Oak (Allspice, Nutmeg, Clove, Smoke, Toast, Coffee, Vanilla, Roasted Nut, Cocoa, Cedar)
- **Structure:** Dry (with Ripe Attack), Full Body, Moderate Plus to High Tannin, Moderate Acidity, Moderate Plus to High Alcohol

Typical Descriptors and Structure for Coonawarra Cabernet

- **Visual:** Dark Ruby to Purple Color, *Moderate Plus Concentration*
- **Aromas/Flavors: (*Doesn't mention anything on Guildsomm*)**
 - Fruit: Ripe/Lush Black Fruit (Cassis/Blackcurrant, Blackberry, Black Cherry), Ripe/Lush Red Fruit (Red Cherry, Red Plum), Prune
 - Floral: Purple Flowers, Violets
 - Herbal/Green: Intense Green Character, Eucalyptus, Mint, Green Bell Pepper, Sage
 - Spice (Sweet): Licorice/Anise, Cocoa, Cinnamon, Clove, Allspice, Nutmeg
 - Other: Cedar, Pencil Shavings, Leather, Cigar Box
 - Earth: Moderate to Moderate Plus Minerality, Terra Rossa/Red Soils, Loamy/Clay
 - Oak: Moderate to Moderate Plus Use of New French or American Oak (Baking Spices, Clove, Smoke, Coffee, Vanilla, Roasted Nut, Cedar)
- **Structure:** Dry (with Ripe Attack), Moderate Plus Body, Moderate to Moderate Plus Tannin, Moderate to Moderate Plus Acidity, Moderate Plus to High Alcohol

Chilean Cabernet Sauvignon

Carmenère

Typical Descriptors and Structure for Chilean Cabernet

- **Visual:** Dark Ruby/Purple Color, *Moderate Plus Concentration*
- **Aromas/Flavors: *Moderate Plus Intensity***
 - Fruit: Ripe/Lush Black Fruits (Blackcurrant/Cassis, Blackberry, Black Cherry), Ripe/Lush Red Fruits (Red Plum, Raspberry)
 - Floral: Purple Flowers, Violets
 - Herbal/Green: Green Bell Pepper/Capsicum, Green/Black Olive, Mint, Tobacco
 - Spice (Sweet): Anise, Cocoa, Cinnamon, Clove, Allspice, Nutmeg
 - Other: Cedar, Pencil Shavings, Leather, Cigar Box
 - Earth: Moderate to Moderate Plus Minerality, Damp Earth, Mushroom/Compost, Iron, Graphite
 - Oak: Moderate Use of New French Oak (Baking Spices, Clove, Smoke, Coffee, Vanilla, Roasted Nut, Cedar)
- **Structure:** Dry (with Ripe Attack), Moderate Plus Body, Moderate Plus Tannin, Moderate to Moderate Plus Acidity, Moderate Plus Alcohol

Typical Descriptors and Structure for Chilean Carmenère

- **Visual:** Dark Ruby with Purple Tones, *Moderate Plus Concentration*
- **Aromas/Flavors: *Moderate Plus Intensity***
 - Fruit: Ripe/Lush Black Fruit (Cassis, Blackberry, Black Plum, Black Cherry), Stewed Tomato
 - Floral: Violets, Purple Flowers
 - Green/Herbal/Pyrazine: Strong Green Notes Contrasted with Ripe Fruit, Green Bell Pepper, Celery, Camphor
 - Spice: Black Pepper
 - Oak: Low to Moderate Use of New French Oak, Chocolate, Campfire Smoke
- **Structure:** Dry (with Ripe Attack), Moderate Plus Body, Moderate Tannin, Moderate to Moderate Plus Acidity, Moderate Plus to High Alcohol
- **(Per Geoff Labitzke, MW there will usually be a Black Flag Roach Killer Chemical Smell in Chilean Carmenère)**

Corvina Based Blends

(Amarone, Valpolicella (Dry to off Dry))

Gamay Noir

Typical Descriptors and Structure for Amarone della Valpolicella

(Corvina-dominated blends produced by the appassimento process)

- **Visual:** Ruby/Dark Ruby Color, Garnet Rim Variation, **Moderate Plus Concentration, High Viscosity**
- **Aromas/Flavors: High Intensity**
 - Fruit: Ripe/Syrupy Red Fruit (Red Cherry, Red Plum, Raspberry), Black Cherry, Blackberry, Prune, Raisin, Dried Cherry
 - Significant Volatile Acidity and Oxidation Likely
 - Possible Botrytis Aromas
 - Floral: Highly Floral, Roses, Dried Flowers
 - Spice: Licorice, Cinnamon
 - Other: Honey, Chocolate, Resin, Tar, Leather, Bitter Almond, Smoke, Tobacco Ash, Game
 - Earth: Moderate to High Minerality
 - Oak: Large Neutral Casks (Modern producers may incorporate new barrels)
- **Structure:** Dry to Off Dry (max. 12 g/l RS), Full Body, Moderate Plus Tannin, Moderate Plus Acidity, High Alcohol

Typical Descriptors and Structure for Beaujolais

- **Visual:** Bright Ruby with Purple Tones, **Low to Moderate Plus (Low to Medium Minus in basic village wines, with higher concentration in some cru wines)**, Possible Residual Gas from Carbonic Maceration
- **Aromas/Flavors: Moderate Plus to High Intensity**
 - Fruit: Tart Red Fruit (Strawberry, Red Cherry, Raspberry, Cranberry, Red Currant), Watermelon
 - Carbonic Maceration Notes: Pear Drop, Banana, Bubblegum, Cotton Candy, Lifted Red Fruit/Floral Aromatics
 - Floral: Violets, Lilacs, Peonies
 - Other: Slight Black Pepper, Dry Savory Herbs
 - Earth: Moderate to High Minerality, Wet Granite, Stony, Crushed Rock
 - Oak: None or Neutral Casks
- **Structure:** Dry, Moderate Minus to Moderate Body, Low to Moderate Minus Tannin, Moderate Plus to High Acidity, Moderate to Moderate Plus Alcohol

Southern Rhone Grenache

South Australia Grenache

Typical Descriptors and Structure for Châteauneuf-du-Pape

(Grenache-dominated blends)

- **Visual:** Ruby Color, *Slight Orange Rim (even in youth)*, *Moderate Concentration*
- **Aromas/Flavors: Moderate Plus Intensity**
 - Fruit: Cooked to Dried Red Fruits (Strawberry, Cherry, Raspberry), Roasted Red Plum, Blackberry, Raisin/Fig
 - Possible Volatile Acidity, Oxidation
 - Floral: Red Flowers, Dried Lavender
 - Herbal: Herbes de Provence, Garrigue/Wild Brush, Rosemary, Brewed Black Tea, Savory Herbs
 - Spice: Curing Spices, Black Pepper, Juniper, Clove, Licorice, Lavender
 - Other: Powdered Sugar, Dried Orange/Grapefruit Peel, Old Leather/Brettanomyces
 - Earth: Moderate Plus to High Minerality, Stony/Gravelly, Baked Earth
 - Oak: Large Neutral Casks (foudres) or Concrete Vats, although some modern special cuvée styles may incorporate smaller barrels and new oak
- **Structure:** Dry, Moderate Plus to Full Body, Moderate to Moderate Plus Tannin, Moderate to Moderate Plus Acidity, Moderate Plus to High Alcohol

Typical Descriptors and Structure for Australian Grenache

- **Visual:** Ruby Color, *Slight Orange Rim (even in youth)*, *Moderate Plus Concentration*
- **Aromas/Flavors: Moderate Plus Intensity**
 - Fruit: Cooked/Stewed Strawberry, Maraschino Cherry, Prune, Fig, Raisin, Plum Pie
 - Possible Volatile Acidity, Oxidation
 - Floral: Red Flowers
 - Herbal: Mint, Menthol, Eucalyptus, Black Tea Leaf, Dried Savory Herbs
 - Spice: Curing Spices, Black Pepper, Licorice
 - Other: Powdered Sugar, Possible Old Leather/Brettanomyces
 - Earth: Moderate Minerality, Crushed Vitamin
 - Oak: Neutral to Moderate Use of New French or American Oak
- **Structure:** Dry (with a Ripe, Sappy Attack), Moderate Plus to Full Body, Moderate Tannin, Moderate Acidity, High Alcohol

Malbec

Right Bank Bordeaux

Typical Descriptors and Structure for Mendoza Malbec

- **Visual:** Dark Ruby/Purple Color with Blue Tones, *Moderate Plus to High Concentration, Electric Pink Rim*
- **Aromas/Flavors: Moderate Plus to High Intensity**
 - Fruit: Ripe/Lush Black Fruit (Black Raspberry, Black Cherry, Blackberry), Ripe/Lush Blue Fruit (Concord Grape Jam, Blueberry, Plum), Lush Red Fruit (Raspberry Liqueur), Fig, Raisin, Prune
 - Floral: Purple and Red Flowers, Violets, Damson Flowers (floral aromatics are especially expressive in higher altitude wines)
 - Herbal/Green: Malbec may have slight green notes
 - Earth: Moderate Minus to Moderate Minerality, Clay/Mud (particularly at lower elevations)
 - Oak: Low to High Use of New French and/or American Oak, Vanilla, Baking Spices, Chocolate, Cinnamon
- **Structure:** Dry (with Ripe Attack), Full Body, Moderate to Moderate Plus Tannin, Moderate to Moderate Plus Acidity, High Alcohol

Typical Descriptors and Structure for Right Bank Bordeaux

(Merlot-dominated blends)

- **Visual:** Ruby Color with Garnet Tones, *Moderate to Moderate Plus Concentration*
- **Aromas/Flavors: Moderate Plus Intensity**
 - Fruit: Blue Fruit (Plum, Blueberry), Red Fruit (Strawberry, Raspberry, Red Cherry), Black Fruit (Blackberry, Black Cherry), Fig/Fruitcake
 - Floral: Purple Flowers, Violets
 - Herbal: Mint, Bay Leaf, Fern, Tobacco
 - Spice: Licorice/Anise, Christmas Spice
 - Earth: Moderate Plus to High Minerality, Clay, Mushroom/Truffle
 - Oak: Moderate Plus to High Use of New French Oak, Chocolate, Coffee, Cinnamon, Vanilla
- **Structure:** Dry, Moderate to Moderate Plus Body, Moderate to Moderate Plus Tannin, Moderate to Moderate Plus Acidity, Moderate Plus Alcohol

Napa/Sonoma Merlot

Nebbiolo

Typical Descriptors and Structure for Napa Merlot

- **Visual:** Ruby Color with Blue Tones, *Moderate Plus Concentration*
- **Aromas/Flavors: *Moderate Plus Intensity***
 - Fruit: Stewed Fruit Character, Ripe/Lush Blue Fruit (Plum, Blueberry), Ripe Black Fruit (Blackcurrant), Lush Red Fruit (Red Cherry, Raspberry), Fig, Prune
 - Floral: Purple Flowers, Violets
 - Herbal: Fern, Bay Leaf, Sage
 - Spice: Christmas Spice, Licorice/Anise
 - Earth: Low to Moderate Minerality
 - Oak: Moderate to High Use of New French Oak or Mixed Origin Oak, Chocolate, Coffee, Mocha, Sweet Baking Spices, Vanilla
- **Structure:** Dry (with Ripe Attack), Moderate Plus to Full Body, Moderate to Moderate Plus Tannin, Moderate Acidity, High Alcohol

Typical Descriptors and Structure for Barolo

- **Visual:** Ruby/Garnet Color, *Significant Garnet/Orange Rim Variation, Moderate Concentration*
- **Aromas/Flavors: *High Intensity***
 - Fruit: Tart Red Fruit (Sour Cherry, Red Plum), Blackberry, Mulberry, Dried Plum/Prune and Dried Cherry
 - Significant Volatile Acidity, Oxidation
 - Floral: Heady Floral Character, Roses, Violets
 - Herbal: Tea Leaf, Tobacco, Bitter Root, Tree Bark
 - Spice: Licorice, Anise, Resin, Slight Clove/Cinnamon Spice
 - Other: Tar, Leather
 - Earth: High Minerality, Truffle, Mushroom, Dust, Organic Earth
 - Oak: Neutral Large Casks (Slavonian Oak and Chestnut Botti are considered traditional casks for Barolo)
- **Structure:** Dry, Medium to Full Body, High Tannin, Elevated to High Acidity, Elevated to High Alcohol

Côte d'Or Pinot Noir

California Pinot Noir

Typical Descriptors and Structure for Côte d'Or Pinot Noir

- **Visual:** Light Ruby/Ruby Color, *Moderate Minus to Moderate Concentration*
- **Aromas/Flavors: *Moderate Plus Intensity***
 - Fruit: Tart to Just Ripe Red Fruit (Red Cherry, Raspberry, Cranberry, Wild Strawberry), Possible Black Cherry, Beet/Beetroot, Tomato
 - Possible Stem Inclusion
 - Floral: Purple and Red Flowers, Violets, Lilacs, Potpourri
 - Herbal/Vegetable: Tea Leaf, Dried Herbs, Fennel, Rhubarb, Sweet Squash
 - Spice: Red Licorice, Anise, Clove
 - Other: Game, Leather
 - Earth: Moderate to High Minerality, Flouride, Limestone, Mushroom/Forest Floor, Damp Leaves
 - Oak: Neutral to High Use of New French Oak, Toast, Vanilla Bean, Smoke, Baking Spices, Cinnamon, Roasted Nut, Caramel (typically, Côte de Nuits producers use higher percentages of new oak than their counterparts in the Côte de Beaune)
- **Structure:** Dry, Moderate to Moderate Plus Body, Moderate Minus to Moderate Plus Tannin, Moderate Plus Acidity, Moderate to Moderate Plus Alcohol

Typical Descriptors and Structure for Russian River Valley Pinot Noir

- **Visual:** High Clarity, Bright Ruby Color, *Moderate Concentration*
- **Aromas/Flavors: *Moderate Plus Intensity***
 - Fruit: Ripe/Lush Red Fruit (Strawberry Jam, Cherry, Raspberry), Ripe Black Cherry, Plum/Prune
 - Floral: Purple and Red Flowers, Potpourri
 - Herbal: Tea Leaf, Citrus Zest/Peel
 - Spice: Red Licorice, Clove, Cinnamon
 - Other: Cola, Cola Nut
 - Earth: Moderate Minerality
 - Oak: Moderate Plus to High Use of New French Oak (1/3 or more new barrels), Toast, Vanilla Bean, Smoke, Baking Spices, Clove, Cinnamon, Roasted Nut, Caramel
- **Structure:** Dry (with Ripe Attack), Moderate Plus Body, Moderate Minus to Moderate Tannin, Moderate Plus Acidity, Moderate Plus to High Alcohol

Oregon Pinot Noir

Sangiovese

Typical Descriptors and Structure for Willamette Valley Pinot Noir

- **Visual:** Ruby Color, *Moderate Concentration*
- **Aromas/Flavors:** *Moderate Plus Intensity*
 - Fruit: Ripe/Lush Red Fruit (Strawberry, Cherry, Raspberry), Ripe Black Cherry, Blueberry
 - Floral: Purple and Red Flowers, Potpourri
 - Herbal: Tea Leaf, Citrus Zest/Peel, Tomato Leaf
 - Spice: Red Licorice, Oak Spices
 - Other: Cola, Cola Nut
 - Earth: Moderate Plus Minerality, Wet Leaves, Compost, Mushroom, Forest Floor
 - Oak: Moderate to High Use of New French Oak, Vanilla, Baking Spices, Coffee, Chocolate, Caramel
- **Structure:** Dry (with Ripe Attack), Moderate Plus Body, Moderate Minus to Moderate Tannin, Moderate Plus Acidity, Moderate Plus to High Alcohol

Typical Descriptors and Structure for Chianti and Brunello di Montalcino

(Chianti and Chianti Classico wines may be Sangiovese-dominated blends, but Brunello is 100% Sangiovese)

- **Visual:**
 - Chianti: Light Ruby with Slight Garnet Tones, *Moderate Minus to Moderate Concentration (Concentration and Color may be darker if the wine is a blend)*
 - Brunello: Dark Ruby, *Garnet Rim Variation, Moderate Plus Concentration*
- **Aromas/Flavors:** *(Doesn't Say on guildsomm about intensity of aromas, but they sure had a lot to say on this card)*
 - Fruit: Tart Red Fruit (Sour Cherry, Raspberry, Cranberry, Red Currant), Red Apple, Black Cherry, Mulberry, Tomato
 - Floral: Dried Flowers, Potpourri
 - Herbal/Green: Fennel, Roasted Savory Herbs, Thyme, Rosemary, Marjoram, Camphor, Bitter Root
 - Spice: Clove, Smoke (Brettanomyces indicators), Coffee/Oak Spices
 - Other: Sanguine/Blood, Balsamic, Animal, Leather, Tar
 - Earth: Moderate to High Minerality, Clay, Crushed Rock, Baked Earth
 - Oak:
 - Chianti: None or Large Neutral Cask with Possible Mixed Use of French Oak Barriques (Chianti DOCG may not see any oak, whereas Chianti Classico and Riserva DOCG wines age in oak barrels)
 - Brunello: Large Neutral Cask with Possible Mixed Use of French Oak Barriques
 - *Note: Classic examples of both do not see any significant new wood.*
- **Structure:**
 - Chianti: Bone Dry to Dry, Moderate to Moderate Plus Body, Moderate Plus to High Tannin, Moderate Plus to High Acidity, Moderate to High Alcohol
 - Brunello: Bone Dry to Dry, Full Body, High Tannin, High Acidity, Moderate Plus to High Alcohol

Northern Rhône Syrah

Shiraz

Typical Descriptors and Structure for Northern Rhône Syrah

- **Visual:** Ruby/Purple Color, *Moderate Plus to High Concentration*
- **Aromas/Flavors: Moderate Plus Intensity**
 - Fruit: Tart/Ripe Black Fruit (Blackberry, Black Cherry, Black Plum), Blue Fruit (Blueberry, Boysenberry), Red Fruit (Raspberry)
 - Possible Carbonic Maceration and/or Stem Inclusion
 - Floral: Purple and Red Flowers, Lavender, Violets
 - Herbal/Green: Black/Green Olive, Green Peppercorn, Herbes de Provence, Rosemary
 - Spice: White/Black Pepper, Curing Spices, Juniper
 - Other: Tar, Hung/Cured Meat, Smoke, Bacon Fat, Band-Aid (Brettanomyces)
 - Earth: Moderate Plus to High Minerality, Granite, Crushed Rock
 - Oak: Neutral Barrel/Cask or Low to Moderate Use of New French Oak
- **Structure:** Bone Dry to Dry, Moderate Plus Body, Moderate Plus Tannin, Moderate Plus to High Acidity, Moderate to Moderate Plus Alcohol

Typical Descriptors and Structure for South Australia Shiraz

- **Visual:** Opaque, Dark Purple Color, *High Concentration, Deeply Stained Tears*
- **Aromas/Flavors: High Intensity**
 - Fruit: Ripe/Lush Black Fruit (Blackberry, Cassis), Lush Blue Fruit (Blueberry, Plum), Dried Fruit (Fig, Raisin, Date), Raspberry Liqueur, Mulberry
 - Floral: Purple and Red Flowers, Lavender (less prominent than in Northern Rhône examples)
 - Herbal/Green: Eucalyptus, Mint/Menthol, Herbes de Provence, Rosemary
 - Spice: Black Pepper, Dried Savory Spices, Licorice, Christmas Spices/Fruitcake
 - Other: Bitter Chocolate, Smoke, Grilled Meat
 - Earth: Low to Moderate Minerality
 - Oak: Low to High Use of New American or French Oak, Vanilla, Coconut, Dill, Chocolate, Mocha, Baking Spices, Cumin, Curry/Fenugreek, Maple
- **Structure:** Dry (often with 2-4 g/l of RS), Full Body, Moderate to Moderate Plus Tannin, Moderate to Moderate Plus Acidity, High Alcohol

Tempranillo

Zinfandel

Typical Descriptors and Structure for Rioja

(100% Tempranillo or Tempranillo-dominated blend)

- **Visual:** Ruby, **Moderate Minus to Moderate Concentration**
- **Aromas/Flavors: Moderate Plus Intensity**
 - Fruit: Tart/Sweet Red Fruit (Red Cherry, Strawberry, Red Currant), Sour Asian Plum, Dried Plum
 - Significant Oxidation and Brettanomyces for Gran Reserva Styles
 - Floral: Red and Dried Flowers
 - Herbal: Tobacco, Dill
 - Other: Sweet and Sour Sauce, Iodine, Leather, Spice
 - Earth: Moderate to High Minerality, Baked Earth, Clay, Compost
 - Oak: Low to Moderate Use of New American or Mixed American/French Barrels (Long Aging in Oak for Reserva and Gran Reserva Styles), Vanilla, Coconut, Dill, Cumin, Curry, Fenugreek, Sandalwood
- **Structure:** Dry, Moderate Plus Body, Moderate Plus Tannin, Moderate to Moderate Plus Acidity, Moderate to Moderate Plus Alcohol

Typical Descriptors and Structure for Dry Creek Valley Zinfandel

- **Visual:** Ruby/Dark Ruby, **Moderate to Moderate Plus Concentration** (color and concentration are highly affected by blending other varieties)
- **Aromas/Flavors: Moderate Plus to High Intensity of Aromas**
 - Fruit: Jammy/Brambly Berry Fruit (Raspberry, Black Cherry, Cherry Compote, Blackberry, Cassis, Blueberry), Cranberry Jam, Raisin, Fig, Peach Yogurt, Apricot
 - Non-Fruit: Black Pepper, Briar, Slight Potting Soil/Turned Earth
 - Oak: Neutral to Moderate Use of New American Oak, French Oak, or Mixed Barrels: Vanilla, Sawdust, Coconut, Chocolate, Mocha, Coffee, Caramel, Dillweed, Cinnamon
- **Structure:** Dry (often with perceptible RS), Full Body, Moderate to Moderate Plus Tannin, Moderate to Moderate Plus Acidity, High Alcohol