



# WINE

GUIDE

# New Red Wines to Try in 2022

If you enjoy red wine, you might want to keep up to date on how different cultivars taste in different years and regions.

Here are some reds to try this year from Liquor.com.

## **LOUIS LATOUR CHATEAU CORTON GRANCEY**

This Burgundy wine tastes like red currants, blood orange, dried raspberries and baking spices, the website said. It's a blend of four Grand Cru vineyards — Bressandes, Perrieres, Greves and Clos du Roi. Liquor.com calls it a “textural masterpiece with mouthwatering acidity and grippy cedar-like tannins.”

## **LARKMEAD 2016 NAPA VALLEY CABERNET SAUVIGNON**

This organic wine from Napa Valley. The 2016 Cabernet crop is high in acidity, Liquor.com says, and this bottle offers notes of dark fruit, tobacco, fresh-turned earth and dark chocolate.

## **FELTON ROAD PINOT NOIR CALVERT 2018**

New Zealand grows some of the world's best pinot noirs, and this one doesn't disappoint. Liquor.com says it's a breathtaking bottle with notes of red berried, dried cherries and mocha that originate in the silty loam, gravel and schist of Central Otago, New Zealand.

## **VEGA SICILIA UNICO 2009**

This blend of tempranillo and cabernet sauvignon brings the taste of spiced plums mixed with forest underbrush and cigar box, the experts said. Its aged six years in oak barrels and then aged another four years in the bottle. At \$500 a bottle, this is a special occasion wine that's well worth the

price, the site says.

## **BARONS DE ROTHSCHILD LEGENDE BORDEAUX ROUGE 2016**

On the other end of the spectrum is this \$16 pour. It's packed with fruity flavors, vanilla and earthy, sweet oak spices. It comes from Domaines Barons de Rothschild, and Liquor.com

says it's the “greatest new Bordeaux release in decades.”

## **DOMAINE CHAPEL CHARBONNIERES FLEURIE**

Red wines are normally served at room temperature, but this bottle is meant to be chilled. A cuvee that includes notes of dried cherries and pepper, it's a refreshing glass

from the Beaujolais region of France.

## **CHARLES KRUG CABERNET SAUVIGNON 2017**

This 2017 vintage comes from five estates in Yountville and is priced around \$30 a bottle. It has notes of blackberry, brown spices, tobacco and vanilla.



© ADOBE STOCK

White wines are fermented without grape skins, which is the part that gives red wines their color and flavor.

It's an ancient beverage, dating back 4,000 years. These bottles aren't quite that old, but they are the best things to try this year according to the experts at Travel and Leisure.

**DOMAINE WEINBACH  
SCHLOSSBERG 2019  
GRAND CRU RIESLING**

This bottle starts out as hand-harvested grapes grown in Alsace in the Vosges mountain range.

The Weinbach 2019 riesling is floral and fruity but, if you can resist, Travel and Leisure suggests letting it age another decade.

**MAS DE DAUMAS  
GASSAC WHITE 2020**

Nearly 20% of this wine is a blend of rare white grapes from all over the world. The bottle holds neheleschol from Israel, floral tchilar from Armenia and amigne from Switzerland. This pour goes for around \$65.

**CHACRA 2020  
PATAGONIA  
CHARDONNAY**

Argentina may not be a go-to for chardonnay, but this bottle may change your mind.

It comes from a partnership with Jean-Marc Roulot and is soft as honey with lively acidity and hints of stone fruits.

**COLLI DI LAPIO — CLELIA  
ROMANO FIANO DI  
AVELINO "CLELIA" 2019**

One of a limited edition, this wine comes it at under \$30 a bottle. Only 2,000 bottles of this fiano are released annually.

It's a juicy, medium-body white wine deepened with hints of cardamom, Travel and Leisure says.

**2020 WEINGUT PRAGER  
ACHLEITEN GRUNER  
VELTLINER SMARAGD  
WACHAU**

Austria's most widely planted white wine, the Gruner often shows notes of celery, lentil and white pepper but can also bring citrus flavors and honey to the party. This food-friendly wine has depth and tastes of tropical fruits.

**MONIER-PERREOL,  
SAINT JOSEPH  
BLANC, 2020**

The grapes in this bottle were harvested from 30- to 35-year-old vines, producing an earthy marsanne. The wine is the fruit of a 15-year collaboration between Jean-Pierre Monier and Phillippe Perreol, men who Travel and Leisure say are two of the biggest

names in the Rhone valley.

**BERGSTROM WINES 2017  
SIGRID CHARDONNAY**

Retailing for around \$100 a bottle, this winery's twelfth vintage comes from the oldest plantings on the Dundee Hills estates of Bergstrom and Silice vineyards. The wine smells of saffron, baking spices, nuts and poached fruits.

# New White Wines to Try



© ADOBE STOCK

# Celebrity Wine Labels

Branding your own wines is a new celebrity side hustle.

Stars — sports stars, movie stars, television stars, singers and influencers — are rushing to bottle their own signature wines. Here are just a few star-studded bottles that you can serve up in your home.

## MARY J. BLIGE

The singer's Sun Goddess Wines is a collaboration between the R&B crooner and Fantinel Winery. Her line features an Italian pinot grigio ramato and sauvignon blanc.

"A dear friend introduced me to Marco Fantinel, referring to him as the producer of the best pinot grigio in the world," Blige said in a statement. "After walking through the vineyards and tasting with the Fantinel family, I felt extremely connected to the place, and, more importantly, the people. In that moment, I felt the same magical energy I have long tried to capture from the sun and knew this



Blige

PERRY MCLEOD/CREATIVE COMMONS

was an incredible opportunity to partner with someone who shared that passion and together we could try to create something that evoked that feeling."

## CAMERON DIAZ

Silver screen star Diaz partnered with friend and entrepreneur Katherine Power to bring us Avaline. The line includes a Spanish white and a French rose.

"I enjoyed wine for many a year and never questioned it. But I had no idea of the process. We soon learned it



Diaz

GREG2600/CREATIVE COMMONS

wasn't what you added, it's what you didn't add," Diaz said.

These wines are made from organic grapes and are free of additives, giving the pour a clean, refreshing taste.

"Creating a clean wine that is full of natural goodness and free from dozens of unwanted and undisclosed extras helps me find that balance when I'm enjoying a glass of wine," the star said.

## DWAYNE WADE

NBA star Dwayne Wade launched D Wade Cellars in



Wade

ERIK DROST/CREATIVE COMMONS

the Napa Valley.

"When I got into the wine space, I didn't just do it to drink wine and make great wine. I got into it to make sure that wine could be accessible to the community that I came from. I got into it to be a voice for the black winemakers and vineyard owners; to show how wine can be a gateway to careers that have never been presented as a real option in the community of color," Wade told the Financial Times.

Wade Cellars bottles two reds, a white and a rose.



# Wine Regions 101

Wine is grown all over the world, but the top four wine countries are France, Italy, the U.S. and Spain.

Here are some wine-growing regions you need to know in your quest for the next great bottle to add to your collection.

## ITALY

Italy produced 47.5 million hectoliters of wine in 2019, Statista says. . That's well more than a billion gallons. Wine is grown all over the country, but some of the best-known wine regions are Latium, Tuscany & Umbria, Emilia-Romagna, the Veneto, Trentino-Alto Adige, Friuli-Venezia Giulia, Lombardy, the Piedmont, Campania, Sicily and Marsala.

## FRANCE

France produces about 46.6 million hectoliters of wine in 2020 and the French people consumed more than 30 million hectoliters of wine. Wine makes up 15% of the country's total agricultural revenues, Business France said, making it the world's No. 2 wine producer after Italy. Wine tourism is also big business in the country. More than 10,000 wine cellars draw in 10 million visitors a year.

## U.S.

Statista says the U.S. made more than 700 million gallons of wine in

2020, 9% of the global wine production volume. Most of America's wine is grown in California, but many bottles are also made in Oregon, Washington and New York. You may even have some local wineries near your home you can tour and sample. Ask the staff at your local liquor store or the people at the wine counter in your grocery store.

## GERMANY

Germany is home to 13 wine regions, Ahr, Baden, Franken, Hessische Bergstrasse, Mittelrhein, Mosel, Nahe, Pfalz, Rheingau, Rheinhessen, Saale-Unstrut, Sachsen and Wurttemberg. Most German wine is consumed domestically, but German exports are growing, the German Wine Institute

says. The country grows more than 140 grape varieties, about 35 for red wine and more than 100 for white wine, lead by Riesling and Rivaner.

## SPAIN

One of the major wine-producing countries around the Mediterranean, Statista says Spain produces about 40 million hectoliters a year. It's the world's third-largest producer of wine in the world, but still manages to fly under the radar, Wine Folly says. There are 138 official wine designations in Spain and the wines run the gamut from deep reds to refreshing whites. Look for labels from Rias Baixas, Txakolina, Rioja, Toro, Rueda, Cava, Montsant, Jumilla, Sherry, Montilla-Moriles and more.

# Think Pink, Think Roses

Roses are pink wines that bring in some color from grape skins, but not enough to qualify it as a true red wine.

The pink hues range from pale rosey shades to oranges to near-purple.

Here's everything you need to know to rose all day.

## HOW IT'S MADE

Rose can be made one of three ways — through skin contact, saignee and blending. In the skin contact method, black-skinned grapes are crushed and the skins are allowed to stay in the juice for a short while, usually no more than 20 hours. The skins are then discarded rather than staying in during fermentation.

In the saignee process (French: bleeding), some of the pink juice from the must is removed, or bled off, at an early stage. This increases the ratio of skin to juice in the tank, concentrating the flavors and increasing the tannins in the resulting wine.

The last process is to mix red wines and white wines. Blending is discouraged — even illegal in France — in winemaking regions.

## WHAT IT TASTES LIKE

Roses, like all wines, take their flavor from the grapes used to make it, but also from the production method. Most roses have a light, fruity fla-



© ADOBE STOCK

vor, making it a refreshing drink in warmer weather. Unlike other wines, roses don't age well and should be consumed as close to their release as possible.

## HOW TO SERVE IT

Rose should be served chilled. Think about choosing a rose when you would otherwise drink a white. Pour into a medium-sized glass, just like you use for white wine, or even smaller. Hold your glass by the stem to avoid warming

the wine with the heat for your hand.

Light roses pair well with fish, sushi, salads, cheeses and white meats. Richer roses can go with grilled white meats and red meat. You want to keep it away from spicy and salty foods and very savory food, such as barbecue or pizza.

## FROSE

A popular way to serve this pretty pink wine is frozen, or as a frose.

Try this recipe:

### Ingredients

- 1 750 mL bottle bold rose (pinot noir, maybe, or merlot)
- 1/2 cup sugar
- 8 ounces hulled and quartered strawberries
- 2.5 ounces fresh lemon juice

### Directions

1. Pour the rose into a 13x9 pan and freeze it until almost solid, at least six hours.
2. Bring the sugar and 1/2 cup water to a boil in a medium sauce-

pan. Cook it, stirring constantly, until the sugar dissolves. It should take about three minutes. Add the strawberries and remove it from the heat. Let sit 30 minutes, then strain through a fine-mesh sieve into a small bowl. Cover and chill for 30 minutes.

3. Scrape the rose into a blender and add lemon juice, 3.5 ounces strawberry syrup, a cup of crushed ice and puree until smooth. Put the blender jar in the freezer and freeze until thickened, about 25-35 minutes.

4. Blend again, if needed, to make it slushy. Serve.

# Other Kinds of Wine

When you say wine, you think of grapes, and you're not wrong. The vast majority of the world's wine is made from grapes, specifically *vitis vinifera*.

Wines can, however, be made from a variety of fruit, vegetables and even grains. Here are some other kinds of wine to look for.

## FRUITS

The most common wines that aren't made from grapes come from other fruits, such as plums, pears, cherries and strawberries. Apple wine is also known as cider. Consider trying tart cherry wines from Door County, Wisconsin, served in a small glass. In Hawaii, pineapple wine is a floral pour that plays well with spicy foods. Maui Wine uses a million pounds of crushed pineapples every year to make Hula o Maui, Maui Splash and Maui Blanc wines.

## NUTS

Hawaii is also home to a macadamia nut wine made by Volcano Winery on the Big Island. It's a dessert style wine made with macadamia nut honey and can be served chilled like white wines or warmed up like ciders.

## VEGETABLE WINES

Three Lakes Winery makes



© ADOBE STOCK

a pumpkin wine year-round. It's a semisweet wine that's similar to a chardonnay, except it's only made from pie pumpkins. The winery also makes other bottles out of pomegranates, cranberries, blueberries, blackberries, elderberry and strawberries. Red Ass, from South Dakota, makes a wine out of rhubarb

and raspberry that's served slightly chilled.

## RICE

Rice wine is traditionally made in Asia and is made by the fermentation of rice starch. In the U.S., we mainly use it for cooking, but it can also be served at formal dinners and banquets in Asian

countries.. Rice wines are made by more of a brewing process than a wine-making process. Sake is a Japanese rice wine made by fermenting rice that has been polished to remove the bran.

## MILLET

Millet wine is another Asian wine, popular in

Taiwan. It's a key part of Taiwanese aboriginal rituals such as the millet festival, black rice festival and harvest festival. Like rice wines, millet wines are brewed more than made like grape wines. It's made with the grain, brewer's yeast and water that's washed, steamed, sealed and fermented.

# Supply Chains and Wines

Gaps in the shelves in the local grocery or liquor store are no surprise at this stage in the pandemic.

PricewaterhouseCoopers points out that the COVID-19 outbreak started in China, which drives global manufacturing in many industries. Even if wine isn't grown there, vintners may see problems sourcing bottles and other containers as well as in their traditional methods of shipping. Furthermore, as new variants break out, more workers in many industries are falling ill, slowing manufacturing and shipping. Here's how supply chain disruptions may affect what you're pouring in your glass.

## NEW BOTTLES

Supply chain bottlenecks may lead to the global debut of new or new-to-you wine regions.

"Consumers have forced to be more creative about the great wine that they consume, and, as a result, you've seen the growth of other categories like Santa Barbara in California or the Canary Islands and Gredos in Spain," Lewis Kopman, co-founder of wine importer Grossberg/Kopman Selections, told Decanter.

Jason Sorrell, sales manager at importer Vineyard Brands, suggested swaps like South African sauvignon



© ADOBE STOCK

blanc for saucerre and cava for champagne.

"Consumers are going to have to go outside their normal boxes and explore wines from alternative locations," he said to Decanter.

## HIGHER PRICES

As supply chains get pinched, prices are rising, and you might find yourself priced out of favorite labels. That's

when you can consult with the experts at your local wine aisle to do exactly what Sorrell did — suggest some great swaps.

## SUSTAINABILITY SCORES

Also look for more value-driven bottles with a story in his supply-slow market, with a continued emphasis on sustainable farming practices.

"2022 will be the year of sustainability," said Lexi Jones,

co-founder of Amilere Imports. "As the supply chain continues to impact our industry globally, it will be more important than ever to support small-production wines and those who are ecologically friendly."

With fewer choices available, buying a bottle is more of a personal decision, Matt Crafton, head winemaker at Chateau Montelena, told Decanter.

"When it comes to social issues and sustainability, consumers want to spend in a way that's consistent with their values. That's why I think we'll continue to see more and more questions about the people behind the wines and the tremendous interest in supporting female- and BIPOC-owned wineries," said Vanessa Conlin MW, head of wine at Wine Access.