

Wine Guide



What is Terroir?

Terroir is a French word that describes the environmental factors that affect a certain crop, such as wine grapes.

These factors can include farming practices, the soil, the weather and more. It is the basis of the French wine appellation d'origine contrôlée, the model for wine appellation and regulation in France and around the world.

Appellation systems have evolved into protected wine-making regions in some cases. The most famous of these is that champagne can only come from the Champagne region of France. Everything else is sparkling wine.

TERROIR AND THE ANCIENTS

Long before the French, the ancient Greeks would stamp amphorae of wine with the seal of the region they came from, a recognition that different regions could produce different wines, even if growing the same grapes. The Greeks also prized vintages from certain regions, recognizing that area's terroir as producing a superior pour than other regions that used the same techniques and grew the same grapes.

Benedictine and Cistercian monks cultivated grapes in Burgundy and, with their large landholdings, they observed that different parts of the countryside produced different



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kinds of wines. These monks eventually compiled their observations, forming the boundaries of different terroirs, some of which still exist today.

ASPECTS OF TERROIR

The components of a place's terroir may include:

- Climate.
- Soil type.

- Geomorphology.

Organisms growing in, on and around the vines.

There are also human controlled elements of terroir that can include:

- Decisions about what type of grape to plant.
- Decisions about using wild or cultured yeast in fermentation.
- Decisions about the use of

oak in aging wines.

- Decisions about vineyard management, such as growing organic grapes or conventional farming.

CLIMATE CHANGE

As the earth warms, there are serious implications for terroir and for winemaking as a whole. Hotter temperatures can push grapes to be more

sweet with fewer of the secondary compounds that contribute to aroma. To combat the effects, winemakers in some of the more famous growing regions are experimenting with varieties traditionally found in warmer climates and with farming practices adapted from warm-weather places such as Australia and South America.

Visiting Wine Festivals

Grab your favorite cup, wine festivals are back on post-pandemic. Here are a few to visit across the U.S.

SAN DIEGO BAY WINE & FOOD FESTIVAL

Held for a full week in November, the San Diego Wine & Food Festival features dozens of events by hundreds of wineries. The Grand Decant is a wine tasting that this year also includes craft brews. Upgrade to a luxe experience that features cult wines, rare vintages, caviar and private chefs, lounge seating and more.

NEW ORLEANS WINE & FOOD EXPERIENCE

Now in its 31st year, the New Orleans Wine & Food Experience has raised more than \$1.5 million for nonprofit organizations in the city. In addition to the festival, NOWFE also sponsors a year-round wine dinner series.

KEY WEST FOOD & WINE FESTIVAL

Held in January, the Key West Food & Wine Festival is a series of more than 20 events including waterfront wine tastings, chef/winemaker collaborations and other unique experiences that are a true taste of Key West.

EPCOT INTERNATIONAL FOOD & WINE FESTIVAL

Drink around the world all



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in one day with some of the best food and wine experiences Disney imagineers can conjure up. There are special dishes, dinners and concerts all on tap at EPCOT.

TASTE OF CHICAGO

Admission to this midsummer classic in Chicago is free, but visitors must buy strips of tickets for food and drink. It's known for regional favorites,

live music and more in Grant Park along Lake Michigan.

CHARLESTON WINE + FOOD

March in Charleston, South Carolina, brings thousands of tourists in for this world-renowned festival. It includes unique vintages, chefs, authors, storytellers, artisans and more. The festival has put Charleston on the map as a

food destination, welcoming more than 300,000 attendees in the past 17 years.

FINGER LAKES WINE FESTIVAL

July in the Finger Lakes region of New York features a full-on toga party along with local wines, cooking classes and more. It features wineries, distilleries, breweries and cideries from around New

York, all in one delicious spot.

PACIFIC WINE AND FOOD CLASSIC

October in Orange County, California, means it's time for the Pacific Wine and Food Classic, an exclusive experience featuring more than 100 wines, local chefs, premium cocktails and a taco garden. You read that right: A taco garden.

Oregon Wineries

Oregon's first grapes came up the Oregon Trail with pioneer Henderson Luelling in 1847 and the first winery, Valley View, was established in 1852. Today, Oregon is home to nearly 1,000 wineries and 1,300 vineyards covering 40,000 planted acres.

REGIONS

Oregon has six winegrowing regions:

- The Columbia Gorge is known for classical varieties that tend to be more ripe than other Oregon wines with a higher acidity than what occurs in warmer regions of the state.

- Portland is a city that boasts more than 30 wineries represented by the PDX Urban Winery Association. Dozens of varieties are available.

- The Rogue Valley grows more than 70 grape varieties and is home to Valley View, the state's first winery. The original location is unknown, but Jacksonville's Britt Music & Arts Festival pays homage to Peter Britt, the winery's founder.

- Umpqua Valley has a complex topography thanks to the Klamath Mountains, the Coast Range and the Cascades. It's



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known for its pinot noir and other warm-weather varieties.

- The Walla Walla Valley wine industry is young — dating back to just the 1970s when Gary Figgins and Rick Small started making wine in Rick's garage. It's come a long way, though, in a short time, with more than 100 wineries working in this warm climate.

- Willamette Valley is Oregon's oldest and largest wine region. It's home to two-

thirds of the state's wineries and vineyards, boasting more than 700 wineries. The Willamette Valley is one of the world's foremost wine regions.

NOTABLE BOTTLES

Oregon's flagship wine is the pinot noir, a thin-skinned grape that produces a red wine with a pronounced spiciness that can suggest cinnamon, saffron or mint. The state's pinot noirs are usually

more fresh than pinot noir produced elsewhere and is more acidic and intensely fruity.

Chardonnay grapes are mainly grown in the Willamette and Rogue valleys. These white wines go from creamy to fresh and tart. They carry notes of apples, lemons, peaches or tropical fruits.

Syrah is a warm-climate variety that produces a red wine that can be nearly black,

with a complex depth and high acidity. Syrah makes up about 4% of Oregon's planted acres and can be found in the Columbia Valley and throughout southern Oregon.

Rieslings from Oregon are mostly dry or off-dry with a powerful flora or apple aroma. These are most commonly grown in the Willamette Valley, Columbia Valley, Rogue Valley and Snake River Valley.

Discovering Spanish Wines

The French are celebrated for their wines, of course, with the Italians right behind. But more oenophiles are discovering — and loving — bottles from Spain. Here's a primer.

SANGRIA

When you talk about Spanish wines, you have to start here. Sangria is a cocktail usually served chilled that contains red wine and chopped fruit, and sometimes other spirits. The drink can be traced back to the 18th century. Now, there. That's out of the way. Let's get to something a little better.

CAVA

Spain's sparkling wine comes from Catalonia and has a rich, crisp taste. It's a blend of xarel-lo, Macabeo and Parellada grapes producing a wine that's usually dry and, like champagne and other sparkling wines, is described as brut or semi-seco. It can be white or rose.

RIOJA

This red wine is usually made with tempranillo sometimes blended with other varieties such as Mazuelo, Graciano, Garnacha and cabernet sauvignon. It has notes of ripe plum and prune with hints



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of leather. Crianzas are aged at least two years total, including one in oak barrels. Reserva wines are aged at least three years, at least one in oak barrels and gran reservas spend at least two years in barrels and three more in the bottle.

RIBERA DEL DUERO

This region in the country's

north also grows the tempranillo grapes, but they turn out wines with notes of vanilla, cinnamon and clove. These winemakers use a French oak to age their vintages, so you get more of a baking spice flavor to the finished pour. These wines also tend to be more tannic and have a deeper color than Riojas.

PRIORAT

These intense, earthy reds come from a unique, slate soil that bears blends of Garnacha and Cariñena grapes with cabernet sauvignon, syrah and others. This region in the southwest of Catalonia produces pricey reds. If Priorat busts your budget, look for less-expensive bottles from Montsant.

RUEDA

Located west of Ribera del Duero, this region produces reds and whites that are typically less expensive than wines from its neighbors. Whites to look for are based on the Verdejo grape while reds come from Tempranillo, Cabernet Sauvignon, Merlot, Syrah and Garnacha grapes.

Cooking With Wines

Replacing a recipe's cooking liquid with wine instead of water can add a punch of flavor to the dish, as long as you're using the right wine for the job. Here are some tips and tricks for cooking with wines.

WHAT WINE GOES WITH WHAT FOOD?

Generally, lighter wines go with more delicate foods and bolder wines go with more intensely flavored foods. But you should also consider the preparation. Heavy spices, even in a fish or chicken dish, may need a more robust flavor to stand up to them. A creamy sauce, though heavy, may need a drier wine for balance. As with all cooking, remember to experiment and have fun, suiting your own tastes.

BEEF OSSO BUCCO

Serves 6. Recipe is from Taste of Home.

½ cup flour
¾ tsp. salt, divided
½ tsp. pepper
6, 14-oz. beef shanks
2 tbs. Butter
1 tbl. olive oil
½ cup white wine or beef broth
1, 14.5-oz. can diced tomatoes, undrained
1 ½ c. beef broth
2 medium carrots, chopped
1 medium onion, chopped

1 celery rib, sliced
1 tbl. dried thyme
1 tbl. dried oregano
2 bay leaves
3 tbs. Cornstarch
¼ cup cold water

For the gremolata:
1/3 cup minced fresh parsley
1 tbl. grated lemon zest
1 tbl. grated orange zest

2 garlic cloves, minced

1. In a large, resealable container, combine the flour, salt and pepper. Add the beef and shake to coat.

2. In a large skillet, heat the butter and oil. Add the beef and brown it. Transfer the meat and drippings to a six-quart slow cooker. Add the wine to

the skillet, stirring to loosen browned bits from the pan. Pour over the meat, then add the tomatoes, carrots, onion, celery, herbs and remaining salt.

3. Cover and cook on low for 7-9 hours or until meat is tender. Discard bay leaves.

4. Skim the fat from the cooking juices and transfer to a

saucepan. Bring them to a boil, then combine cornstarch and water, stirring until smooth. Gradually stir the mixture into the juices. Bring to a boil, cook and stir for two minutes or until thick.

5. In a small bowl, combine the gremolata ingredients. Serve the beef with the sauce and a sprinkling of gremolata.



Classic Wine Pairings

Wine, when paired with a great dish, can enhance the experience exponentially.

Standing in the aisle at the store, however, can leave you feeling overwhelmed.

Here are some classic wine pairings to try out — but don't forget to experiment and have fun with pairing wines, either. Listen to the experts at the local wine shop and come up with some unforgettable flavor combinations of your own.

CHAMPAGNE AND OYSTERS

Use this luxe combo for a celebration, even if it's just celebrating the fact that you made it through Tuesday. Researchers in *Scientific Reports* say that the magic comes from an umami synergy that comes from the levels of free glutamate and nucleotides in oysters and bubbly that creates the delicious taste.

CABERNET SAUVIGNON AND STEAK

Washing down a rich, fatty steak with a swill of a bold cab redolent with fruity flavors and tannins cleanses the palate and sharpens the flavors of both. Depending on the steakhouse, you might try to



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adjust your pour to the cut of the steak. Ask the sommelier their preferences. Avoid overly high alcohol levels, which can overwhelm the palate.

PINOT NOIR AND SALMON

This flies in the face of white-wine-with-fish rules, but when you consider that meaty salmon isn't really your usual delicate filet, it makes sense. The silky tannins in the pinot do justice to the bold fla-

vors in salmon (especially grilled salmon). Choose a fruity, lightly oaked bottle with notes of cherry or ripe fruit.

ZINFANDEL AND BARBECUE

Bright zinfandels stand up well next to the char and spice of American barbecue, including lamb, beef, sausage, burgers and even grilled chicken. Again, stick with lower alcohol choices to keep the palate

from being overwhelmed.

DRY RIESLING AND SUSHI

Crisp dry Rieslings make a perfect pairing with light, fresh seafood in sushi rolls. Riesling, a high acid white wine, goes well with a lot of fish, meaning it pairs well with the variety found on your typical sushi platter. Fattier fish appreciate the acidity while the floral and citrus notes complement the more delicate fish.

RUBY PORT AND CHOCOLATE

It's important to choose a dessert wine that's sweeter than your dessert in order to avoid one making the other taste bitter. Ruby port is younger and lighter, a more fruit-forward wine that pairs well with chocolate-based desserts. Look for something fudgy or a simple piece of good milk chocolate. Even chocolate chip cookies would work in a pinch.

International Wine Days

It seems like social media pops up with a new national day of ___ every few days. So why not make a toast to some wine holidays (made up or not, it appears we can agree on at least a few of them).

National Orange Wine Day, Oct. 6. No oranges were harmed in the making of this wine. It's made from white wine grapes that are treated like red grapes, preserving the bolder body of the wine and more tannins. Also an orange color from more skin contact during the fermentation process.

International Prokupac Day, Oct. 14. Try out the national grape of Serbia.

Austrian Sekt Day, Oct. 22. Sekt is an Austrian sparkling wine.

International Xinomavro Day, Nov. 1. Xinomavro is the principal red wine grape of Macedonia and northern Greece.

International Merlot Day, Nov. 7.

International Maratheftiko Day, Dec. 1. This tongue-twister of a name belongs to a red varietal grown on Cyprus.

Pinot Meunier Day, Dec. 16. This red grape is one of the three main grapes used to make Champagne, but you can also find it on its own.

Sangria Day, Dec. 20.



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National Rose Day, Australia and New Zealand, Feb. 5. Let's raise a pink glass with the Aussies on this one.

Global Drink Wine Day, Feb. 18. We'll drink to that.

Mulled Wine Day, March 3. Mulled wine refers to wine that's been heated and spiced.

International Riesling Day,

March 13.

Malbec World Day, April 17.
World Moscato Day, May 9.

Moscato is made from the Moscato Bianco grape, one of the oldest Italian grapes in production.

Pinot Grigio Day, May 17.
National Wine Day, U.S., May 25. Pop that cork,

America!

World Lambrusco Day, June 21. Lambrusco is the name of an Italian red wine made around the provinces of Modena, Parma, Reggio-Emilia and Mantua.

International Cava Day, July 12. Celebrate Spain's contribution to sparkling wine.

National White Wine Day, Aug. 4.

International Cabernet Day, Aug. 30. This one has a hashtag: #cabernetday
International Box Wine Day, Sept. 9.

Vranec World Day, Oct. 5. Vranec is a Montenegrin red wine.