

Flavor associations by varietal:

Flavors and aromas vary widely depending on the climate and soils, where and how it is grown and vinified.

- **Gewürztraminer:** spicy, floral, rose petal, aromatic, citrusy, grapefruit, orange blossom, clove, apricot, honeysuckle. Delicate, crisp and sometimes slightly sweet.
- **Sauvignon Blanc:** pear, melon, apricot, fig, grass, hay, straw, herbaceous, earthy, citrus, grapefruit, 'cat pee', bell pepper, cloves, green olive, asparagus. Tend to be high in acidity.
- **Viogner:** spicy, flowery, honeysuckle, peach, pear, crème brulee, more delicate than chardonnay. Some are quite dry, citrusy and occasionally minerally. A grape used in France's Rhone region.
- **Chardonnay:** fruity, oaky, buttery, creamy, rich, steely, vanilla, apples, baked apples, citrus, lemons, peaches, pears, tropical fruit, banana, pineapple, butterscotch.
- **Pinot Noir:** strawberries, tart cherries, cranberries, dried cherries, rhubarb, green tea, raspberries, cola, orange blossom, rose petal, minty, cloves, sweet spice, smoky, earthy to barnyard (French)
- **Zinfandel:** fruity, jammy, spicy, black pepper, mint, raspberry, blackberry, black cherry, cranberries, plums, prunes, raisins, chocolate, anise, cinnamon, cloves, tar, soy, tobacco, leather. Rich textured, medium bodied, good acidity.
- **Merlot:** blackberries, blueberries, cherries, bell pepper, cassis, pepper, green olives, tobacco, violets, rose petals. Usually smoother than Cabernet Sauvignon.
- **Cabernet Sauvignon:** black current, black cherry, cherries, plums, chocolate, cassis, herbaceous, green olives, bell pepper, mint, cedar, eucalyptus, coffee, violets, tea, tobacco, cigar box, leather, toast, oak. Color medium ruby. Medium to full bodied, tannic and dry.
- **Syrah:** tends to be and full-bodied, intensely flavored, darkly colored wines, violets blackberries, currents, anise, dark fruit, chocolate, espresso, black pepper, spicy, smoky, leathery, earthy, meaty.