

<u>Product</u>	<u>Description</u>	<u>Uses</u>
Apple Wine (hard cider)	Apple cider or juice that has been allowed to ferment	Served cold or hot as a beverage. Distilled to apple brandies such as applejack or Calvados.
Aromatic wine	A fortified wine flavored with one or more aromatic plant parts such as bark, flowers, leaves roots, etc.	An aperitif that is best when poured over ice. Mixer for cocktails and similar drinks.
Bordeaux	A wine produced in the Bordeaux region of France. May be red, white or rose	With meals or dessert. Good when slightly chilled and served in elongated Bordeaux glasses.
Burgundy	A wine produced in the Burgundy region of France. May be red, white or sparkling.	With meals.
Cabernet Sauvignon	Wine made from the Cabernet Sauvignon grape in Bordeaux, France, California, Chile, Australia & Spain	Before dinner with hard cheeses & with dinner
Chablis	A dry white wine from the French town of Chablis.	With fish, hors d'oeuvres, seafood & shellfish
Champagne	A sparkling wine that is made by allowing wine from Chardonnay and Pinot Gris grapes to undergo a second fermentation after adding a small amount of sugar.	An aperitif that is served chilled. May also be served at any time during any meal. A tulip shaped glass helps retain the bubbles.
Chianti	Red wine from the Tuscany region of Italy.	With meals, particularly when Italian meat or pasta dishes are served.
Claret	A dry, red Bordeaux wine made from Cabernet Sauvignon grapes.	With or after a meal.
Cold Duck	A sparkling wine similar to champagne.	After dinner drink.
Concord wine	A strong flavored, dark red wine from Concord grapes (a native American variety)	With and after dinner.
Crackling wines	Wines that are less carbonated than sparkling wines.	An aperitif or with dinner.
Cream sherry	A heavy, dark-colored, sweetened sherry that is made by a process similar to the one developed in Spain.	With dessert or after dinner.
Dessert wines	Sweet wine that contains from 15 to 20% alcohol by volume.	With dessert or after dinner.

Dry wines	A wine that is not sweet or sweetened (All or most of the natural sugar content has been converted to alcohol)	With or after a meal.
Fortified wines	Wines that have had their natural alcohol content increased by the addition of a brandy.	With dessert or after dinner.
Honey wine (mead)	An ancient type of wine that was made from fermented honey flavored with herbs.	With meals
Light wines	A wine that has a low alcoholic content.	With meals
Madeira	One of the wines made on the island of Madeira (Portugal). The wines range from light and dry to heavy and rich.	Depending upon the type of wine, it may be served at various parts of the meal.
May wine	A light, white Rhine wine that is flavored with the herb woodruff.	Served chilled in a punch bowl with pieces of fresh fruit floating on top.
Moselle wines	Light wines (alcohol content 10% or less) made in the valley of the Moselle River in Germany	With lunch or dinner.
Mulled wine	Heated, sweetened, spiced wine served in a cup.	Served during the winter holidays.
Muscatel	A sweet fortified wine made from Muscatel grapes.	Served with dessert.
Perry (Pear wine)	Light wine made from pear juice.	With meals
Pinot	Wine made from Pinot grapes.	Starting material for making champagne. Served with meals.
Port	The type of fortified wine that originated in the town of Oporto in Portugal.	With dessert or after dinner.
Pulque	Fermented juice of the agava plant that grows in Mexico and Southwestern U.S	Used to make tequila.
Red wines	Wines produced from dark-colored grapes that are fermented with their skins (which contain most of the color pigment)	Served at meals featuring beef or lamb dishes.
Resinated (Greek) wines	Greek wines that contain a resin which imparts a pine like flavor.	Best when served with mild-flavored main dishes made from fish, pork or, poultry

Rice wine	A Japanese wine made from fermented white rice.	With meals at Japanese restaurants. May be served hot.
Riesling	White wine made from the Riesling grape, which is considered to be the finest wine grape grown in Germany.	With meals
Rhine wines	Wines vary from grapes grown in the Rhine River Valley of Germany from dry and light to rich and sweet.	Depends on the characteristics of the wine.
Rose wines	Rose-colored wines are produced by fermenting dark-colored grapes without the skins or from lighter grapes with the skins.	With cold foods and light meals, or when either a red or white wine might be used.
Sauternes	Wines made in the Sauternes district of Bordeaux, France from grapes withered somewhat by a Botrytis mold that is also called "noble rot".	Should be served cold at the end of a meal.
Sherry	A fortified wine. Sherries range from pale-colored dry wines to rich, sweet ones.	Depends on the characteristics of the wine.
Sparkling wines	Wines that are bubbly with carbon dioxide gas by virtue of having undergone a second fermentation initiated by the addition of a small amount of sugar.	Accompaniments to any part(s) of a meal.
Sweet wines	Fortified wines that contain a considerable amount of unfermented sugar. (The addition of extra alcohol prevents the fermentation of the sugars which are present.)	Served as dessert.
Table wines	Unfortified wines of low to moderate alcoholic content. (14% or less)	With meals
Vermouth	A fortified wine that is flavored with a variety of aromatic herbs and comes in dry and sweet varieties.	Preparation of Martinis or other cocktails. Sweet Italian vermouth is often served on ice as an aperitif.
White wines	Made by fermenting grapes separated from the skins in order to keep the content of colored pigments low.	Served at meals featuring fish, pork, poultry, seafood, shellfish, or other flavored items.

Zinfandel

A red wine made from Zinfandel grapes grown in California. At meals featuring beef or lamb dishes.

