

# WINE VARIETALS STUDY GUIDE

VARIETY	SYNONYMS	DESCRIPTION	ORIGIN	GROWN	OTHER
■ Agiorgitiko	Aghiorghitiko, Mavro Nemeas, Mavrostaphylo Mavraki, Nemeas Mavro, Mavroudi Nemeas	Deep red plums, red cherry, anise, clove, and spice.	Peloponnese, Greece	Peloponnese and Attiki regions of Greece	Agiorgitiko translates to 'St. George's grape' and was named after the chapel of St George in Nemea, Greece. Agiorgitiko is the most widely planted grape in Greece, with the majority concentrated in the Peloponnese.
■ Aglianico	Aglianico del Vulture, Aglianico di Taurasi, Cerasole, Ellenico, Fiano Rosso, Uva Nera	Plums, chocolate, black fruits, smoke, minerals. High tannins and acidity	Southern Italy (not Greece as has previously been thought)	Southern Italy (Campania, Basilicata, Calabria, Molise); minor plantings in Australia and California	Aglianico reaches it's finest expression is Taurasi DOCG in Campania and Aglianico del Vulture DOC is Basilicata. Here it is commonly called the 'Barolo of the South' due to it's high acid, high tannins, highly complex flavors, and high quality.
■ Airen	Aiden, Manchega, Valdepenera Blanca	High acid, low character, primarily used for brandy	La Mancha, Spain	La Mancha, Spain	in 2008, almost 26% of Spain's vineyards were planted to Airen (703,319 acres)!
■ ■ Alvarinho (Albarino)	Albarino, Albelleiro, Galego, Paderna	Aromatic and high acid. Peach, pear, green fruits, citrus, mineral	Galacia, Spain or NE Portugal	Galacia, Spain, NW Portugal, minor plantings in California, Oregon, Washington, Australia, New Zealand, and Uruguay	Alvarinho is one of the oldest varieties in NW Spain. It has a close genetic relationship with another NW Spanish grape, Loureiro.
■ Alicante Bouschet	Dalmatinka, Garnacha Tintorera, Kambusa, Sumo Tinto	Soft, fruity, and dark red in color.	Southern France	France, Spain, Portugal; minorly in Italy, Turkey, California, Chile, and Argentina	Alicante is a teinturier with dark flesh that produces red juice. (Most varieties used to produce red wine have clear color flesh, and juice with the wine receiving its color through a maceration process.) Alicante Bouschet is a cross between Garnacha and Petit Bouschet.
■ Aligote	Beauvais, Chaudenet Gras, Giboulot, Grisot Blanc, Plant de Tois, Troyen Blanc, Vert Blanc	High acid, tart wine.	Burgundy, France	Burgundy, Eastern Europe, minor plantings in California, Washington, Canada, and Australia	Offspring of Pinot and Gouais Blanc. Pinot and Gouais Blanc also produced Chardonnay, Gamay Noir, and Melon which are siblings of Aligote.
■ Arneis	Blanchetta di Alba, Nebbiolo Bianco	Fruit scented, fully bodies, low acidity, pear, apricots, floral	Piedmont, Italy	Piedmont, minorly planted in Liguria and Sardinia, Australia, New Zealand, California, Oregon	Planted in Nebbiolo vineyards to attract birds by it's strong scent and sparing the more expensive Nebbiolo grapes. The grape was almost extinct in the 1970's but Vietti and Bruno Giacosa continued vinifying and their wines gained in popularity.
■ Assyrtiko	Assyrtico	High acidity. Pear, apple, white fruit, white pepper, citrus, salinity, minerality.	Santorini, Greece	Greece	Ungrafted vines are rolled around in a circle creating a "nest" for the fruit in the center.
■ Athiri	Asprathiri, Athiri Aspro	Medium acidity, lemon, fruity	Aegean, Greece	Greece	Athiri is primarily grown on the Greek Aegean Islands. It is comonly blended with Assyrtiko, to soften it's acidity and steeliness.
■ Auxerrois	Kleiner Heunisch, Okseroa, Pinot Auxerrois	Low acid, neutral	Alsace, France	Alsace, Germany, Canada	Offspring of Pinot and Gouais Blanc. Pinot and Gouais Blanc also produced Chardonnay, Gamay Noir, and Melon which are siblings of Auxerrois. Even though Pinot Blanc and Auxerrois are not the same variety, an Alsatian Pinot Blanc can be made entirely of Auxerrois!
■ Baga	Carrasquenho, Carrega Burros, Poeirinho, Tinta Bairrada	Forest fruits, black plums, herbs, olives, smoke, tobacco. High tannins	Dao, Portugal	Portugal- mainly in Bairrada	Baga means "berry" in Portuguese
■ Barbera	Barbera Amaro, Gaietto, Lambardesca, Sciaa	High acid low tannin grape. Cherry, plum, red currants, raspberry.	NW Italy (not Piedmont as is sometimes thought)	Italy- primarily Piedmont and Lombardy, California, Argentina, Australia, and minorly in S Africa, Slovenia, and Greece	Barbera is the most widely planted grape variety in Piedmont.
■ Blaufrankisch	Blauer Limberger, Borgonja, Franconia, Kekfrankos, Lemberger, Oporto	High acidity and deeply pigmented. Dark fruit, dark berries, black cherry, spice, pepper, licorice, floral	Austria/Hungary	Austria, Hungary, Germany, Slovakia, Bulgaria, Croatia minorly in Italy, Spain, Canada, Washington, Australia, and Japan	Blaufrankisch has a parent-offspring relationship with Gouais Blanc and is the parent of Gamay Noir. A crossing between Blaufrankisch and St. Laurent resulted in Zweigelt- another widely grown Austrian red varietal.
■ Bobal	Coreana, Espagnol, Moravio, Tinta Madrid, Valenciana	Well structured, velvet, red fruits- can be rustic	Central East Spain	Central East Spain	Primarily grown in eastern central Spain regions of Castilla-La Mancha and Valencia.
■ Bourboulenc	Blanquette, Clairette a Grains Ronds, Malvoisie, Picardin	Citrus, smoke, full body, aromatic	Provence, France	Southern Rhone, Provence, Languedoc	Bourboulenc can be included in the blended wines of Chateaufort du Pape, Costieres de Nimes, Tavel, Cassis, Bandol, Corbieres, and Minervois. It is most known and highlighted in the newly recognized Languedoc Grand Cru of La Clape.
■ Brachetto del Piedmont	Brachetto, Brachetto d'Aqui	Usually made into a sparkling wine. Fresh red fruit, roses, sweet, and fresh.	Piedmont, Italy	Piedmont, Italy	Most known as a sweet sparkling wine in the Brachetto d'Acqui DOCG in Piedmont.
■ Bual	Malvasia Fina, Arinto do Dao, Assario Branco, Boal de Madeira, Galego, Torrontes	High alcohol and high acidity. Aromatic and fruity. Used in Madeira production.	Duoro/Dao, Portugal	Portugal	Bual (Malvasia Fina) is used in both table and fortified wines in Portugal. Bual is primarily used in the production of Madeira. Of the four types of fine Madeira (Sercial, Verdelho, Bual, and Malmsey) Bual Madeira is Sweet and raisiny with a residual sugar level of 2.5-3.5%.
■ ■ Cabernet Franc	Acheria, Bidure, Bouchy, Bouchet, Carmenet, Grosse Vidure, Troughet, Veron	Raspberry, mushrooms, sweet herb, fall leaves, mulberry violet, moss, hummus/potting soil, tobacco, wild strawberry, wet tree bark, cocoa, tea cranberry, pencil shavings	Basque region of Spain (not Bordeaux France as has been previously thought)	France, Italy, Hungary, California, Spain, Washington, Argentina, Australia, New Zealand, China, South Africa	Cabernet Franc is the parent of Cabernet Sauvignon, Carmenera, and Merlot! Cabernet Franc is primarily used as a blending partner in the wines of Bordeaux. It is one of the six varietals allowed in Bordeaux blends. On the right bank of Bordeaux more Cabernet Franc is planted than Cabernet Sauvignon. In France's Loire Valley it can shine on its own, as in the wines of Chinon.
		Often imparts earthy components			

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■ ■ ■ Cabernet Sauvignon	Bidure, Bouchet Sauvignon, Marchoupet, Navarre, Petit Cabernet, Petite Vidure, Vidure	Black cherry, cedar, vanilla, chocolate, black currant, cigar box, herbs, pencil shavings, blackberry, tobacco, mint, black pepper, blueberry, tea, lilac, eucalyptus, red currant, coffee, toffee, cocoa, cassis black currants, cedar, occasionally imparts green pepper, mint.	Bordeaux, France	Nearly all growing regions-including China, Japan, Mexico, and the island of Malta.	Cabernet Sauvignon is the offspring of Cabernet Franc and Sauvignon Blanc. Merlot is a half sibling- sharing the Cabernet Franc parent. Cabernet Sauvignon is the primary grape of the wines of Bordeaux. These wines are the benchmark that so many try to imitate- so Cabernet Sauvignon has traveled from Bordeaux to almost every other wine region in the world.
■ Canaiolo Nero	Canaiolo di Marta	Full bodies, velvet texture	Tuscany, Italy	Italy- mostly Tuscany	Used to soften Sangiovese in the wines of Chianti
■ ■ ■ Carmenere	Bordo, Cabernelle, Cabernet Gernicht, Grosse Vidure	Soft tannins and medium body. Cherry, red fruits, fresh herbs, spice.	Medoc, France	Chile, minor plantings in Bordeaux, Italy, California, Argentina	Carmenere is the offspring of Cabernet Franc and Gros Cabernet. It is a half sibling of Cabernet Sauvignon and Merlot. Carmenere was mistaken for Merlot in Chile, and Cabernet Franc in both California and Italy. These errors can be understood by their close relations in the family tree.
■ ■ ■ Chardonnay	Aubaine, Auvernat, Auxerrois, Beaunois, Clevner, Luisant	An adaptive grape that offers lean, crisply mineral elements and tropical fruit flavors when oaked. Flint/stone, green apple, citrus, pears, melon, nuts, pineapple, honey, banana, peach, apricot, ginger, butter, vanilla, smoke, oak, burnt sugar, butterscotch, caramel, nutmeg	Burgundy, France	Nearly all growing regions- including Luxembourg, UK, Moldova, Serbia, Russia, Mexico, Texas, Bolivia, India, China, and Japan	Chardonnay is the offspring of Pinot and Gouais Blanc- making it a sibling of Gamay Noir, Melon, and Aligote. Used in the production of Champagne
■ Chasselas	Dorin, Elba Toro, Fendant, Gutedel, Junker, Sussling, Temprana Tardia, Weisser Gutedel	Almonds, hay, minerlaity	France/Switzerland (Lake Geneva area)	Switzerland, Germany, France, Romania, Hungary, Austria	Chasselas is the parent of Muscat Ottonel. Best when blended, Chasselas is also used as a table wine grape in Turkey.
■ ■ ■ Chenin Blanc	Aguedelo, Anjou, Gros Pineau, Pineau de la Loire, Steen	Good acidity levels, thin skins, and high natural sugars Lactic: Crème fraiche, clotted cream, sour cream, buttermilk, plain yogurt Nuts/grains: Almond, marzipan, straw flowers, nuts, hazelnut, toasted bread, ripe grain, grains Fruit: Lemon, pear, melon, dried flowers, apple, orange peel, apricot, fruit	Loire, France	France, South Africa, Argentina, California	Chenin Blanc is the offspring of Savagnin and the sibling of Sauvignon Blanc and Trousseau. Named is derived from a nearby monastery called 'Montchenin.' Very suited for sparkling or sweet wines.
■ Cilieggiolo	Alabana Nera, Brunellone, Canaiolo Romano, Sangiovese Polveroso	Cherry, strawberry, spice, juicy and full bodied.	Tuscany, Italy	Italy (mostly Tuscany)	Name means 'small cherry' in Italian. Cilieggiolo, along with Calabrese di Montenuovo, are parents of the noble Tuscan Sangiovese. Cilieggiolo is often blended with it's offspring, Sangiovese, to make the wines of Chianti.
■ ■ Cinsaut	Black Malvoisie, Black Prince, Cinsault, Grecau, Hermitage, Ottavianello, Samso,	Light, aromatic, fruity. Blue fruit, berries, and spice. Adds softness and red fruit bouquet to blends	Languedoc, France	France, Lebanon, Morocco, South Africa	Cinsaut (sometimes known as Hermitage) was crossed with Pinot Noir to create the Pinotage of South Africa.
■ Colombard	Colombar, French Colombard, Queue Tendre, Tourterelle	Fresh, floral- can have higher alcohol and medium acidity. Commonly used to make Cognac, Armagnac, and Brandy.	France	France, California, South Africa, Australia	Colombard likely derives it's name form the French word 'colombe' meaning dove- due to the pale color of the grape. Colombard is the offspring on Chenin Blanc and Gouais Blanc
■ Cortese	Fernanda Bianca, Raverusto	Light and crisp. Aromas of lemon, freshly cut grass, spice, and almonds. Moderate acidity and light crisp flavors.	Piedmont, Italy	Northern Italy	Ripens early and makes a neutral with good blending wine
■ ■ ■ Corvina Veronese	Corvina Gentile, Corvina Nostrana, Cruina	Tart, sour cherry, bitter almond, creamy red fruits, and fresh acidity. Leather, chocolate, nutty/spicy, and herbal flavors.	Veneto, Italy	Veneto, Italy; one vineyard in Argentina	Corvina Veronese is the parent of Rondinella. Rondinella, along with Molinara, are commonly blended with Corvina Veronese to make the wines of Valpolicella, Ripassa della Valpolicella, Amarone della Valpolicella, and Bardolino.
■ Counoise	Coneze, Connoges, Guenoise, Quenoise, Rivier	Red fruit, spice, white pepper, pale in color, medium acidity, mild in tannins and alcohol	Southern Rhone, France	Southern Rhone; minor plantings in California	Counoise can be included in the blended wines of Chateauneuf du Pape, Cotes du Rhone Villages, Gigondas, and other Rhone appellations.



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■ ■ Dolcetto	Dolcetto Nero, Nibieu, Ormeasco	Fragrant and fruity low acid. Plums, cherries, almonds, anise.	Piedmont, Italy	Northern Italy, California, Washington, Australia	Dolcetto means "little sweet one", due to its low acidity and smaller berries. Wines made from Dolcetto are dry.
■ Dornfelder	Weinsberg S 341	Soft, chocolate, deep color and flavor with moderate to high acidity.	Southern Germany	Germany; minor plantings in California, Switzerland, and England	A hybrid, of Helfensteiner and Heroldrebe, developed in 1956 at the Weinsberg Research Institute in Baden-Württemberg, Germany.
■ ■ Durif	Gros Noir, Petite Sirah, Pinot de l'Hermitage, Serine des Mauves	Dark pigmented tannic wine with a full body and medium acidity. Plum, spice, herbal, black pepper, chocolate, dark berries, blueberries.	Eastern France	California, Washington, Australia; minor plantings in Brazil, Chile, Israel, South Africa	Dureza and Peloursin are commonly thought to be synonyms but are not correct synonyms. Durif and Petite Sirah are true synonyms. Durif is the offspring of Peloursin and Syrah.
	Falanghina Flegrea	Med- full bodied. Lemon, honey, white peach, pear, green apple, and mineral	Compania, Italy	Compania, Italy	Falanghina is commonly found in Italy's Campania region.
■ Fiano	Fiano di Avellino	Rich and full bodied. Ripe pineapple, apple, nuts, waxy, caramel, banana.	Campania, Italy	Southern Italy	Recent studies have shown that Fiano/Fiano di Avellino from Campania is distinctly different from Fiano Aromatico/Fiano di Puglia from Apulia.
■ Folle Blanche	Chalosse Blanche, Enrageat, Folle, Matza Zuri, Piquepoul	Light with high acid	SW France	France	Folle Blanc derives its name from the French word 'fou' meaning mad due to vigorous high yields. Used to make Armanac and Cognac in western France.
■ Furmint	Lazafurtu Furmint, Moslavac, Mosler, Sipon, Sziget Tokay, Zilavka	High alcohol and high acidity. Honey, orange blossom, peach, butterscotch, almond (Tokaji). Mint, pine, citrus, apple, almonds (dry)	Tokaj, Hungary	Hungary, Austria, Slovenia, Croatia	Furmint is the offspring of Gouais Blanc- making it a half sibling of Chardonnay, Gamay, Riesling, and many others. Furmint has four distinct varieties: Feher ('white'), Lazafurtu ('loose bunched'), Piros ('pink berried'), and Valtozo ('variable')
■ ■ ■ Gamay Noir	Beaujolais, Gamay Beaujolais, Grosse Dole, Plant Robert	Lily of the valley, orange peel, raspberry, iris, cranberry, banana, rose, strawberry, cherry, violets, spice, hazelnut, walnut.	Burgundy, France	France, Switzerland, Germany, California, England	Gamay Noir is the offspring of Gouais Blanc and Pinot- making it a half sibling of Chardonnay, Melon, Auxerrois, and many others.
■ ■ ■ Garnacha (Grenache)	Grenache, Cannonau, Aragones, Tocal Rosso, Vernaccia Nera	Strawberry, black pepper, ethyl acetate, cranberry, sour cherry Deeply colored, fruity red, but rustic. Usually blended.	NE Spain	Spain, France, Italy, California, Washington, Australia	As of 2009, there is more Grenache planted in France (232,872 acres) than Spain (186,315 acres)! Grenache is the primary grape in Chateaufeuf-du-Pape, Cotes du Rhone, and other Southern Rhone wines. It is commonly blended with Syrah and Mouvedre in its native Rhone Valley, but also in California and Australia.
■ Garnacha (Grenache) Blanc	Alicante Blanca, Grenache Blanc, Belon, Feher Grenache, Silla Blanc	Full bodied with citrus and herbaceous notes, ripe green fruits, floral	NE Spain	France, Spain, California	Commonly used in Southern Rhone blends like Chateaufeuf du Pape, and the Vins Doux Naturels of Maury, Banyuls, and Rivesaltes.
■ ■ Garganega	Greco Bianco, Malvasia di Manresa	High acidity. Lemons, spice, wild flower	Veneto, Italy	Italy (mostly Veneto- and some in Sicily)	Garganega is the main grape used to make Soave (minimum of 70%)
■ ■ ■ Gewurztraminer	Gentil Rose Aromatique, Rother Muskattraminer, Traminer Musque, Traminer Rose	Nutmeg, rose, citrus peel, ginger, lychee nut, sandalwood, mace, cardamom, bayberry, allspice, grapefruit, pine	Germany	Germany, France, Italy, Hungary, California, Australia, New Zealand	Gewurztraminer takes its name from the German word for spice ('gewurz') and the town of Tramin in Northern Italy. In Alsace it is one of the four noble grapes and can produce Grand Cru wines. Gewurztraminer is all about perfume and exotic spices. It is a teinturier grape- which means its pulp is pink/red. Typically wine grapes, both red and white, have a clear pulp. The pink/red pulp gives the white wines made from Gewurztraminer a deeper golden hue.
■ Godello	Aguedelo, Berdello, Gouveio, Verdelho (in Dao Portugal- not the Verdelho of Madeira and Australia)	Green fruits, minerality, full bodied	NW Spain	NW Spain, Portugal	Godello was almost extinct by the 1970's, and was boasted in popularity by Horacio Fernandez and Luis Hidalgo. It is sometimes used in the production of white port in Portugal.
■ Graciano	Bavale, Cagliunari, Morastell, Tintilla de Rota, Xeres	Deep red color, fragrant, fresh red fruits, spice	Spain	Spain, Sardinia, California	Graciano is not the same as Bobal, Mazuelo, or Monastrell as has sometimes been thought. Graciano is commonly blended with Tempranillo to make the wines of Rioja.
	Grechetto	Medium body and medium acidity. Fruity, pear and almond	Central Italy	Central Italy	Grechetto is blended with Trebbiano and Verdello to make Orvieto- a white wine from Umbria, Italy.
■ Greco	Aspirinio, Greco di Tufo, Greco del Vesuvio	Deep yellowed color. Ripe, exotic fruit, apricot, citrus peel, cloves, and minerality.	Southern Italy	Southern Italy	Greco di Tufo DOCG in Campania is the highest expression of this grape variety.
■ ■ Gruner Veltliner	Grauer Veltliner, Grun Muskateller, Veltliner, Weissgipfler	High acid. Green fruits, lime, apple, pear, spice, green peppercorn	Austria	Austria, Czech Republic, Slovakia, Hungary, minor planting in Northern Italy, Germany, California, Oregon, Washington, Australia, New Zealand	Gruener Veltliner is the offspring of Traminer (aka Savagnin) and an obscure almost extinct vine called St Georgener. Pinot is either a grandparent or sibling of Gruener Veltliner as they share a parent relationship with Traminer (aka Savagnin) Ripening of this grape occurs too late for most of Northern Europe.
■ Insolia	Ansolica, Zolia Bianca, Inzolia	Medium-full bodied with low- medium acidity. Peach, apples, lemon, and herbs	Sicily, Italy	Southern Italy	Insolia is genetically related to Grillo, Frappato, and Nerello Mascalese.
■ Lagrein	Lagrain	Fresh berry fruit, deeply colored, low tannins, can be rustic	NE Italy	NE Italy, minor planting in California and Australia	Lagrein is the offspring of Teroldego and an unknown parent. Lagrein is also a grandchild of Pinot and cousin of Syrah.



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■ Lambrusco	Lambrusca di Sorbara	Deep red cherry, zesty fruits	Emilia- Romagna, Italy	Italy	Is the name of both a red wine grape and an Italian wine made principally from the grape. Lambrusca means 'wild grape.'
■ Loureiro	Branco Redondos, Marques, Loureiro Branco	Laurel leaves, aromatic, flowers, linden, orange and acaicia blossom, peach, and green apple.	NW Portugal	Portugal and Spain	Loureiro is blended with other grapes to make Vinho Verde wines in NW Portugal.
■ Macabeo	Charas Blanc, Lardot, Macabeu, Viura	Low acidity. Floral, rose water, lychee, lemon, orange, and nutty	Penedes, Spain	Spain, Southern France,	Macabeo is related to Xarello- but they are not the same grape varieties as has sometimes been thought. Macabeo is blended with Parellada nad Xarello to make Spain's sparkling Cava. Macabeo is known as Viura in Rioja, where it is included in the white wines of the region.
■ ■ Malbec	Auxerrois, Cahors, Cot, Pied de Perdix, Quercy	Red plums, black currants, dried cherries, black cherry, spicy, blackberry, juicy, violets, velvet texture, tobacco, chocolate	Cahors, France	France, Italy, California, Argentina, Chile, Australia	Malbec is one of the six varietals blended to make Bordeaux wines. Cabernet Sauvignon, Cabernet Franc, and Merlot tend to dominate the blend while Petit Verdot, Malbec, and Carmenere are either sprinkled in or not included at all. Malbec is the main grape of the Cahors region in France. It was brought to Argentina in 1868 and has experienced enormous success there. Malbec is a half sibling of Merlot as they share the same mother (Magdeleine Noire des Charentes).
■ Malmsey	Malvasia Branca de Sao Jorge,	High in natural sugars and acidity.	Madeira, Portugal	Madeira, Portugal	Malmsey is primarily used in the production of Madeira. Of the four types of fine Madeira (Sercial, Verdelho, Bual, and Malmsey) Malmsey Madeira is the sweetest and has nutty and grapey flavors with a residual sugar level of 3.5-6.5%.
■ Malvasia	Malvasia Bianca	Pears, spice, with fresh fruity flavors	Italy	Italy	Malvasia is often blended with Trebbiano to make central Italian white wines like Frascati
■ Mammolo	Malvasia Montanaccio, Schiorello	Medium bodied, aromatic, red fruit, violets	Tuscany, Italy	Central Italy, Corsica	Mammolo is named after Viola Mammola- the Italian name of a sweetly perfumed violet. It is commonly blended with Sangiovese in many central Italian wines such as Chianti, Morellino di Scansano, and Vino Nobile di Montepulciano. Plantings, are however, in decline in Italy with only 363 acres recorded in 2000.
■ ■ Marsanne	Hermitage, Grosse Roussette, Roussette de Saint-Peray	Full bodied and deep colored. Honeysuckle, almonds, wild flowers, heady, viscous. Rich and nutty, spice and pear.	Rhone, France	Rhone, France; minorly in California, Italy, Switzerland, Portugal, and Australia	Marsanne has a parent-offspring relationship with Rousanne- which helps explain why they are so similar and often confused for the other. Marsanne is a white blending grape of the Northern Rhone, included in Hermitage, Croze-Hermitage, and St. Joseph wines. Also included in the Cotes du Rhone wines, but not in Chateauf-neuf-du-Pape.
■ ■ Mazuelo (Carignan)	Carignan, Carignano, Carinena,	High in acid, tannin, and color. Plum and pepper	NE Spain	France, Spain, California, and Chile	Mazuelo is grown widely in the south of France and in Spain where it is known as Carinena. Commonly blended with Cinsault, Grenache, and Syrah it is best suited to a blending partner.
■ Mencia	Jaen, Loureiro Tinto	Dark deep red fruit, raspberry, black cherry, minerals, black earth, rosemary, thyme, and iodine	NW Spain	Spain and Portugal	Mencia is the varietal of Bierzo, and Northwest Spain. Many have speculated that it is related to Cabernet Franc but DNA profiling has disproved this theory.
■ ■ Merlot	Bigney, Langon, Medoc Noir, Picard, Semillon Rouge	Jammy, chocolate, fleshy mid-palate, spice, supple, violets, ripe fruit, plum, chewy tannins, black fruits	Bordeaux, France	Nearly all growing regions- including Serbia, Croatia, Mexico, Bolivia, Japan, China, and India	Merlot takes it's name from 'merlau' meaning blackbird in the ancient Occitan language of Bordeaux. The blackbirds loved to eat the Merlot grapes! Merlot is the offspring of Cabernet Franc and Magdeleine Noire des Charentes.
■ Mission	Criolla Chica, El Paso, Hariri, Listan Prieto, Negra Antigua, Pais, Palomina Negra, Uva Negra Vino	High tannins. Fresh, tart, red fruited.	Castilla- La Mancha, Spain	Chile, Argentina	Brought to Mexico in 1540, it was one of the first Vitis Vinifera introduced to the Americas from Europe. Mission (aka Listan Prieto) and Muscat of Alexandria are the parents of Torrontes.
■ Molinara	Brepon, Uva del Mulino, Uva Sala	Pale color, high acidity	Veneto, Italy	Veneto, Italy	Molinara is a traditional blending partner, along with Corvina and Rondinella, for the wines of Valpolicella, Ripassa and Amarone della Valpolicella. Recently producers are using less of this grape variety in the regions wines.
■ ■ Monastrell (Mourvedre)	Mourvedre, Mataro, Balzac Noir, Espagen, Espar, Garrut, Negria, Ros	Thick skinned high alcohol high tannin. Blackberry, pepper, leather, herb	NE Spain	France, Spain, California, Australia	Mourvedre is blended with Syrah and Grenache in many of the Rhone wines. As the dominate grape in the wines of Bandal is shows it's dark tannic side.
■ Montepulciano	Africano, Morellone, Uva Abruzzese	High pigment and tannins. Soft full body, red and black fruits.	Abruzzo, Italy	Italy, minor plantings in California	This is the predominant grape of Abruzzo in southern Italy. Montepulciano is both a grape and then name of an area in Tuscany, which makes a wine called Vino Nobile de Montepulciano (not made with Montepulciano grapes, but composed of Sangiovese).
■ Moschofilero	Fileri, Fileri Montineias, Moschophilero	Full bodied with high acidity. Fragrant, citrus, and musty.	Peloponnese, Greece	Greece	Moschofilero is a pink/grey skinned grape variety.
■ Muller-Thurgau	Rizvaner, Rizlingszilvani, Rizvanec	Clean, minerality, aromatic, floral, peach, grapey	Germany	Germany, Italy, Austria, Hungary, Switzerland	A cross between Riesling and Madeleine Royal (not a Riesling and Silvaner cross as has previously been thought). Madeleine Royal is a Pinot and Schiava Grossa cross- making Pinot a grandparent of Muller-Thurgau
■ Muscadelle	Bouillenc, Guinhan Musque, Muscat Fou, Sauvignon Vert, Tokay	Floral and fruity	Bordeaux, France	Australia	Despite the similar name it is not related to the Muscat grape. Muscadelle (along with Sauvignon Blanc and Semillon) is used to make the legendary sweet wines of Sauternes, Barsac, and Monbazillac.
■ Muscadine		Hearty, aromatic	Southeastern US	Mexico	Able to grow in regions inhospitable to other grapes



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VARIETY	SYNONYMS	DESCRIPTION	ORIGIN	GROWN	OTHER
■ ■ ■ Muscat	Moscatel, Moscato, Muskateller	Musk, apricot, burnt caramel, white raisin, honey, mango, orange blossom, mousy/earthy, honeysuckle, citrus, rosewater, fresh grapes, peach, gardenia, lime blossom	Italy or Greece	France, Spain, Italy, Portugal, Germany, Hungary, California, Australia, South Africa	Many members in the Muscat family. Muscat Blanc a Petits Grains is the parent of Muscat of Alexandria, which in turn is the parent of Grillo, Muscat of Hamburg, and three varieties of Torrontes.
■ ■ ■ Nebbiolo	Chiavennasca, Picotendro, Prunent, Spanna	Tannic, tar, bitter chocolate, truffles, roses, cocoa, iris, twigs, violets, forest floor, autumn	Piedmont, Italy	mostly Piedmont, Italy; minorly planted in France, Austria, California, South Africa	Nebbiolo is such an old grape that its parents are extinct. Nebbiolo and Viognier are most likely cousins. Piedmont's Barolo and Barbaresco are made entirely of Nebbiolo.
■ Negroamaro	Albese, Jonico, Lacrima, Uva Olivella	Deeply colored, sweet fruit, velvet texture	Apulia, Italy	Italy; minor plantings in Australia	Negroamaro derives its name from negro (black) and amaro (bitter)
■ Nero d'Avola	Calabrese, Niureddu Calavrisi	High tannin and full bodied. Wild plum, berries, chocolate, and smoke.	Sicily, Italy	mostly Sicily, Italy; minor plantings in Calabria, Australia, and California	Nero d'Avola, meaning 'Black grape of Avola,' is the most widely planted varietal in Italy's island of Sicily'
■ ■ ■ Palomino Fino	Alban, Fransdurif, Golden Chasselas, Jerez, Listan Blanco, Temprana, Xeres	Low acidity. Takes on various characteristic depending on the style of Sherry created.	Andalucia, Spain	Spain and Portugal; minor plantings in California, Argentina, Australia, South Africa	Used in the production of Sherry. Some table wines made in Northern Spain and Portugal.
■ Parellada	Martorella, Montonega, Verda Grossa	Aromatic and floral. Nectarine and Clementine	NE Spain	Spain	Parellada is blended with Macabeo and Xarello to make Spain's sparkling Cava
■ ■ ■ Pedro Ximenez	Corinto Bianco, Pedro Jimenez, Perrum, PX	Dark, sweet, intense, nutty, prune	Andalucia, Spain	Spain; minor plantings in Portugal, Chile and Australia	This is the primary varietal of Southern Spain in Montilla-Moriles, close to and similar in style to Sherry. Pedro Ximenez is commonly used as a sweetening agent in Sherry production. A grape also known as Pedro Gimenez grows in Argentina, but currently there is no evidence that they are related.
■ ■ ■ Petit Verdot	Lambrusquet, Verdau, Verdot	Powerful, tannic, rich, deep colored, spicy, dark fruited	Bordeaux, France	France, Spain, California, Argentina, South Africa	One of the grape varieties used in Bordeaux blends- but decreasing in popularity. Petit Verdot does figure more prominently in the wines of Chateau La Lagune, Leoville Poyferre, Margaux, Palmer, and Pichon Lalande.
■ ■ ■ Petite Sirah	Durif, Gros Noir, Pinot de l'Hermitage, Serine des Mauves	Dark pigmented tannic wine with a full body and medium acidity. Plum, spice, herbal, black pepper, chocolate, dark berries, blueberries	E France	California, Australia; minor plantings in Israel, South Africa, Chile	Petit Sirah is the offspring of Peloursin and Syrah
■ ■ ■ Pinot Blanc	Burgunder Weisser, Clevner, Pinot Bianco, Weissburgunder, Weisser Burgunder	Full bodied, apple, lemon, banana, almond, bitter, viscous	Debated-possibly France	France, Italy, Germany, Austria, California, Oregon	Pinot Blanc shines in Alsace. It was historically permitted in Burgundy and Champagne, but presently its presence is slight.
■ ■ ■ Pinot Gris (Grigio)	Burgunder Roter, Friset, Fromenteau, Grauburgunder, Grauer Burgunder, Kleiner Traminer, Malvoisie, Pinot Grigio, Rulander,	Apple, lemon, pear, almond, chalk, mineral, flint, steel, orange Blossom, honey, honeysuckle, peach, cream. Can be neutral, pale, and flavorless if of low quality	Debated-possibly France	France, Italy, Germany, Hungary, California, Oregon, Argentina, Chile, Australia, New Zealand	Pinot Gris is merely a color mutation of Pinot Noir- they are genetically identical.
■ ■ ■ Pinot Noir	Blaugurgunder, Blauer Spatburgunder, Burgunder, Clevner, Cortaillod, Moreote, Morillon Noir, Pinot Nero, Savadin Noir, Spatburgunder	Raspberries, violets, cherries, toast, strawberries, lilac, blackberries, clove/cinnamon, plum, truffles, earth, smoke, sandalwood, incense, barnyard, wet forest floor, leather, meaty/gamy	Debated-possibly France	France, Italy, Spain, Germany, California, Austria, Hungary, Oregon, Chile, Argentina, Australia, New Zealand, South Africa	The Pinot family is old, ancient, and vast. Pinot Noir, Blanc, Gris, Meunier are all genetically the same- just color mutations. Since Pinot has been around for so long its origin is more difficult to trace. It is even related to Cabernet Sauvignon, Cabernet Franc, Syrah, Viognier, Carmenere, Merlot, and many others!
■ ■ ■ Pinot Meunier	Auverat Blanc, Morillon Taconne, Samtrot, Schwarzriesling	Fruity and fragrant. Used primarily in Champagne production.	Debated-possibly France	Champagne, France; England, Germany, California, Oregon, Australia, New Zealand	Pinot Meunier takes its name from 'meunier' meaning miller (baker) in French due to its small white hairs that look like a dusting of flour.
■ ■ ■ Pinotage*	Perold's Hermitage X Pinot	Black fruit, spice, wild berries, horse, leather, pepper, medicinal tones, tire rubber, smoke, acetone, volatile esters.	South Africa	South Africa; minor plantings in California and New Zealand	Developed in the early 1920s, Pinotage is a blend of Pinot Noir and Cinsault (Hermitage is a synonym).



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VARIETY	SYNONYMS	DESCRIPTION	ORIGIN	GROWN	OTHER
■ ■ ■ Primitivo (Zinfandel)	Zinfandel, Crljenak Kastelanski, Pribidrag, Tribidrag	Raspberry, black raspberry, blackberry, raisin, black pepper, candied fruit, nutmeg, clove, cinnamon, cedar, anise, sandalwood, tar, vanilla, jam, spice	Croatia	Italy (Apulia), California	Primitivo takes its name from the Latin 'primativus' meaning first to ripen.
■ ■ ■ Prosecco (Glera)	Briska Glera, Glera, Prosecco Tondo, Serprino, Teran Bijeli	Floral, baked apple, pear, lemon, creamy, and minerals. Almost always made into a frothy sparkling wine.	Veneto, Italy	Veneto, Italy	Prosecco has been renamed Glera for commercially protective reasons. Prosecco is both the classified name of the wine, and the grape. Grapes are not protected, but designated areas like Prosecco DOC and Prosecco di Conegliano-Valdobbiadene DOCG are. If the grape was still called Prosecco any winery could cultivate it and label their wine with Prosecco.
■ Refosco	Rifosc dal Pecol Ross	Medium body, high acidity, plums, almonds	Friuli, Italy	Italy	Full name is Refosco dal Reduncolo Rosso. It is the grandchild of Teroldego, parent of Corvina, and the grandparent of Rondinella.
■ Ribolla Gialla	Rabola, Rebula, Ribolla di Rosazzo, Ribuele	Light body, high acidity, yellow fruits, nutty, mineral, floral	Friuli, Italy	Italy, Slovenia	Ribolla Gialla is the most planted grape variety across the Italian border in Goriska Brda, Slovenia.
■ ■ ■ Riesling	Klingelberger, Lipka, Riesling Renano, Starovetski, White Riesling	Apple, peach, stone, minerals, slate, hyacinth, passion fruit, lime, taragon, fennel, grapefruit, pineapple, honey, orange blossom, kiwi, lemon curd, talc, honeysuckle, apricot, ginger, jasmine, flint, juicy fruit gum	Rheingau, Germany	Germany, Austria, Hungary, California, Washington, Australia, New Zealand	The only place in France that Riesling is officially allowed in is Alsace. Alsace once was a German territory.
■ Roditis	Arilogos Roditis, Kanellato, Kristsanisti, Lisitsines	Crisp, citrus, white tropical fruit, melon, apple, and herb.	Peloponnese, Greece	Greece	Roditis is named after the island of Rhodes. It has pink berries.
■ Rondinella		fruity cherry flavors	NE Italy	Italy	Blended with Corvina Veronese (it's parent), and Molinara to make the wines of Valpolicella, Ripassa and Amarone della Valpolicella.
■ ■ ■ Roussanne	Barbin, Bergeron, Fromental, Greffon, Petite Roussette	Full bodied and high acidity. Honey, pear, flowers, herbal tea, nutty, verbena	Rhone, France	France; minor plantings in Italy, California, Washington, Australia	Roussanne is a white blending grape of the Northern Rhone, included in Hermitage, Croze-Hermitage, St. Joseph, Cotes du Rhone, and Chateauf-neuf-du-Pape wines.
■ Sagrantino		Medium acidity and high tannins. Blackberry, plum, cherry, mulberry, spice, cinnamon, tobacco	Umbria, Italy	Umbria, Italy; minor plantings in California and Australia	Sagrantino is the grape used to make Montefalco Sagrantino (elevated to DOCG status in 1992).
■ ■ ■ Sangiovese	Brunello, Calabrese, Guarnacciola, Morellino, Negrello, Nerello, Prugnolo Gentile, Puttanella, Sangiovese Grosso, Sangiovese, Vigna Maggio	Fresh cherry, thyme, toast, dried cherry, sun baked earth, dried orange peel, wood, spice, charcoal, leather, chocolate, clove, black cherry, licorice, sour strawberry, mulberry, tobacco, chestnuts	Tuscany, Italy	Italy, California, Argentina, Chile	Sangiovese's name is derived from Latin 'sanquis jovis' meaning 'blood of Jupiter.' This is the dominant grape of Italy's Chianti. Sangiovese is the offspring of Ciliegliolo (from Tuscany) and Calabrese di Montenuovo (from Calabria). Sangiovese has many clones including Brunello and Prugnolo Gentile.
■ St. Laurent	Laurenztraube, Sankt Laurent, Schwarzer, Svatovavrinecke, Vavrinecke	Morello cherry, sour red fruit, wild, robust, leather.	Austria	Austria, Germany/Czech Republic, Slovakia	This varietal is named after Saint Laurence Day (August 10th) which is the day grapes begin to change color. A crossing between St. Laurent and Blaufrankisch created Zweigelt. This is the third most widely planted varietal in Austria. The varietal also grows in Germany and Alsace.
■ ■ ■ Sauvignon Blanc	Fume Blanc, Fiers, Muskat-Silvaner, Surin, Verdo Belii	Melon, pear, bell pepper, fig, hay, grass, pineapple, cat pee, musk, lemon, celery, toast, kiwi, lemon grass, stone, grapefruit, gunflint, asparagus, gooseberry, nuts, herbs, lemon-lime, jalapeno	Loire, France	Nearly all growing regions- including Romania, Moldova, and Mexico	Sauvignon Blanc is the offspring of Savagnon, the parent of Cabernet Sauvignon (Cabernet Franc is the other parent), and the half sibling of Gruner Veltliner, Silvaner, and Verdelho. The name Sauvignon Blanc is derived from the French word 'sauvage' meaning wild as their grape leaves are similar to the wild vines.
■ Sauvignonasse (Friulano)	Friulano, Occhio di Gatto, Sauvignon Vert, Tai Bianco, Tocai Friulano	Aromatic, herbal, almond, grass, vibrant fruit	Bordeaux, France	France, Italy, Slovenia, Chile	Despite the similar name, Sauvignonasse is not related to Sauvignon Blanc. Some of the vines thought to be Sauvignon Blanc in Chile were actually Sauvignonasse (Friulano).
■ Savatiano	Dobraina Aspri, Perahoritiko, Sakeiko, Tsoumprena	Low acid and high alcohol. Floral, peach, apricot, apple, and pear.	Attiki, Greece	Greece	Commonly used to make Retsina (a traditional Greek wine flavored with pine resin)
■ Schioppettino	Pocalza, Ribolla Nera	Wild fruits, aromatic, pepper, deeply colored and tannic	Friuli, Italy	Friuli, Italy	Schioppettino derives its name from the Italian word 'scoppietto' meaning to crackle. With thick skins the grapes could crackle upon eating, or the crackle could refer to the sparkling versions on Schioppettino.



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VARIETY	SYNONYMS	DESCRIPTION	ORIGIN	GROWN	OTHER
■ ■ ■ Semillon	Barnawartha Pinot, Chevrier, Greengrape, Semillon Muscat	Table wine: Pear, citrus, lanolin, wax, nuts, honey, flowers, minerals As a dessert wine: Melons Peach Pineapple Apricot Tropical Fruit, nectarine, citrus, butterscotch, honey, vanilla, caramel, flowers, mineral, nuts, spice	Bordeaux, France	France, Chile, Argentina, Australia, South Africa	The name Semillon is likely derived from 'semeljun' which is a local pronunciation of St. Emilion. Semillon is the main grape of Sauternes (further down the Gironde river from St. Emilion) and blended with Sauvignon Blanc throughout the Bordeaux region.
■ Sercial	Arinto dos Acores, Esgana Cao	Very acid grape, aromatic, clean, and crisp	Portugal	Portugal	Sercial is primarily used in the production of Madeira. Of the four types of fine Madeira (Sercial, Verdelho, Bual, and Malmsey) Sercial Madeira is the driest and tastes of almonds with a residual sugar level of .5-1.5%
■ ■ Silvaner	Balint, Gros Rhin, Gruner Silvaner, Johannisberg, Roter Silvaner, Sylvaner Verde	Nervy, high acid, minerals, neutral	Austria	Austria, France, Germany, Switzerland	Silvaner is Germany's third most planted grape after Riesling and Muller-Thurgau
■ ■ ■ Syrah	Candive, Hermitage, Marsanne Noire, Serine, Shiraz, Sirah, Sirac	Smoke, mineral, game, mint, tar, leather, toast, blackberry, pepper, sweat, raspberry, baked earth, chocolate, spice, herb, lavender, must, anise, char, jam, black olives, rosemary	Rhone, France	France, Australia, California, Spain, Washington, Argentina, South Africa	Syrah is the offspring of Mondeuse Blanche and Dureza. Viognier, which is typically added to Syrah in Cote Rotie, is a half sibling of Syrah. The Australian have used the synonym Shiraz for their Syrah wines. Syrah is often blended with Grenache and Mouvedre- making GSM blends in the Rhone and beyond.
■ ■ Tannat	Bordelez Beltza, Harriague, Madiran, Moustroun	High tannins and alcohol. Red fruit, plum, ripe berries, smoke, and spice	SW France	France, Uruguay, Italy, California	This grape was named after the word tannin since it has the highest tannin content. Most grapes have 2-3 seeds in their pulp, but Tannat has 5 seeds. Tannat is the primary grape of Southwest France's Madiran region. It is also widely grown in Uruguay where various winemaking techniques reduce the tannins and heighten the fruit. The technique of micro-oxygenation (adding oxygen bubbles to smothtannins) was developed in Madiran to help the harsh tannins of their Tannat based wines.
■ ■ ■ Tempranillo	Aragones, Cencibel, Chinchillana, Jacibiera, Tinta del Pais, Tinta de Toro, Tinta Roriz, Tinto del Pias, Tinto Fino, Ull de Liebre	Leather, earthy, cherry, black Currants, tobacco, spicy, dusty, herbs, vanilla, red berries	Rioja, Spain	Spain, France, Portugal, Argentina, California	The name Tempranillo is derived from the Spanish 'temprano' meaning 'early' as this grape is known to ripen several weeks before most other Spanish grapes. Tempranillo is the primary grape used to make the wines of Rioja. In Portugal, where it is known as Tinta Roriz, it is used as one of the main grapes in Port production.
■ Teroldego	Merlina, Teroldico, Tiraldega	Dark berried wines, deeply colored, spicy; can be tannic and have vibrant acidity	Trentino, Italy	Northern Italy, California	Teroldego is a sibling of Dureza (which is the parent of Syrah) and the grandchild of Pinot
■ Tinta Barroca	Boca da Mina, Tinta das Baroccas	Chery and blackbeery, soft, full bodied and rustic	Douro, Portugal	Portugal (small amount in South Africa)	One of the five main grape varieties used in Port production. Tinta Barroca is the third most planted red port variety, after Touriga Franca and Tinta Roriz.
■ Tinta Negra Mole					
■ Tinto Cao	Farmento, Tinta Coa	Wild flowers, red fruits, aromatic, full bodied, and capable of aging well	Douro, Portugal	Portugal	Tinto Cao is Portuguese for 'Red Dog.' Tinta Cao is one of the five main grape varieties used in Port production.
■ ■ ■ Torrontes	T Mendocino: Chichera, Loca Blanca; T Riojano: Malvasia; T Sanjuanino: Moscatel de Austria, Moscatel Romano	High acid. Perfumed and aromatic. Peach, apricot, soap.	Argentina	Argentina	There are three distinct grape varieties of Torrontes: Torrontes Mendocino, Torrontes Riojano, and Torrontes Sanjuanino. All three are the offspring of Muscat od Alexandria. Torrontes Riojano is the finest, and most widely planted, of the three.
■ Touriga Franca	Albino de Souza, Touriga Francesa	Aromatic, red fruits, forest fruits, violets, herbs, deeply colored, medium body.	Douro, Portugal	Portugal	Touriga Franca is one of the five main grape varieties used in Port production. Touriga Franca is the most widely planted red port variety.
■ Touriga Nacional	Azal Espanhol, Carabunera, Mortagua Preto, Tourigo Antigo	Tannic and deeply colored. Black fruit, berry and spice aromas, violets.	Dao, Portugal	Portugal, Spain, Australia, California	Touriga Nacional is widely thought to be the best red port variety. Portugal is making many unfortified wines with this grape to much acclaim.
■ ■ ■ Trebbiano (Trebiano Toscano)	Trebbiano Toscano: Alfrocheiro Branco, Douradinha, Procanico, Rossola Brandisca, Ugni Blanc	High acid. Fresh and fruity. Citus fruits and almonds.	Italy	Italy, France, Bulgaria, Argentina	There are many distinct varieties of Trebbiano (d'Abruzzo, Giallo, Modenese, Romagnolo, Spolentino, and Toscano). Trebbiano Toscano has a parent-offspring relationship with the Garganega grape variety of Soave fame. Trebbiano is a widely planted grape: most planted white grape in France (known as Ugni Blanc), and grown in large quantities (104,911 acres in 2000) throughout central Italy.
■ ■ ■ Verdejo	Albillo de Nava, Boton de Gallo Blanco, Verdeja	Aromatic, bitter almonds, laurel, full bodies, and higher acidity	NW Spain	Spain	Verdejo gets its name from the spanish word 'verde' for green due to its green colored berries. Godello is a sibling of Verdejo.



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VARIETY	SYNONYMS	DESCRIPTION	ORIGIN	GROWN	OTHER	
■ ■ ■	Verdelho	Verdelho Branco, Verdelho dos Acores, Verdelho da Madeira	Rich oily texture. Honeysuckle, nuts, lime, lemon, peach, peach pit.	Madeira, Portugal	Portugal, Australia, Argentina, California	Verdelho is primarily used in the production of Madeira. Of the four types of fine Madeira (Sercial, Verdelho, Bual, and Malmsey) Verdelho is the second driest. Verdelho Madeira tastes moderately sweet and smokey with a residual sugar level of 1.5-2.5%.
■ ■ ■	Verdicchio	Angelica, Boschera, Pevarise, Pfefferer, Trebbiano di Lugana, Trebbiano di Soave, Trebbiano Valtenesi, Trebbiano Verde, Verdicchio Verde	High acid. Citrus, almond, bitter, lemon, and maritime aromas	Veneto, Italy	Italy	Verdicchio di Soave is blended with Garganega to make the wines of Soave. Verdicchio is the primarily white grape of central Italy's Marche region. As Trebbiano di Lugana it is the main grape used to make Lugana wines in the Veneto.
■ ■ ■	Vermentino	Favorita, Furmentin, Garbesso, Malvasia, Pigato, Rolle, Sapaioia, Varlantin, Vermentino di Gallura	Citrus, grass, herbs, lemon, green apple, lime, nuts, and minerality. Crisp and acidic. Can have a rounded full body.	NW Italy	Italy, France, California, Australia	Vermentino is the most important white variety in Sardinia. Vermentino di Gallura was given DOCG status in 1996, and was Sardinia's very first DOCG.
■	Vernaccia	Bervedino, Piccabon	High acid, crisp, citrus, floral, almond.	Tuscany, Italy	Italy	Vernaccia di San Gimignano is Italy's first DOC, and is made primarily of Vernaccia (blended with Trebbiano and other local varieties).
■ ■ ■	Viognier	Viogne, Viognier Jaune, Viognier Vert	Peach, apricot, honey, gooseberry, apricot, ginger, citrus, honeysuckle, orange peel, lemon grass, musk, tangerine, passion fruit, guava, kiwi, grass, mango	France	France, Argentina, California, New Zealand	Viognier is either a half-sibling or grandparent of Syrah, and often cofermented with Syrah in the wines of Cote Rotie in the Northern Rhone. This technique has been duplicated in Australia as well.
■	Xarello	Cartoixa, Pansa Blanca, Pansal, Prensals Blanca	Austere, citrus, pear, herbs- contributes body, structure, and freshness to the sparkling wines of Cava	Penedes, Spain	Spain	Xarello is one of the primary grape varieties used in Cava production, along with Parellada and Macabeo.
■ ■	Xinomavro	Csinomavro, Mavro Naoustino, Naoustiano, Pipoliko, Pipolka	High tannins and high acidity. Blackberry, leather, pepper, clove, and vanilla.	Greece	Greece	Xinomavro's names means 'acid black' in Greek.
■ ■	Zweigelt	Blauer Zweigelt, Rotburger, Zweigelttrebe	Medium body. Currants, red fruits, red cherry, herbs	Austria	Austria, Germany	Zweigelt is the result of a crossing between Blaufrankisch and St. Laurent. It is the most widely grown red varietal in Austria.



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