



FINE VINTAGE LTD
BY JAMES CLUER MW

Fine Vintage Online Level 2
Recommended Wines for Tasting

Designed by 2 Masters of Wine and a team of leading wine experts, this course delves into the key grape varieties and classic regions as well as helpful tips on the storage and service of wine.

To supplement your studies, please find a below list of suggested wines to try during your course. They will come in handy when reading about *How to Taste Wine* in Module 5 but can also supplement your studies on the variety & region, on service & storage, and on food & wine pairing. By all means you do not have to source all of these wines, but at least one white and one red is suggested.

White Wine Suggestions

Grape Variety/Wine Style	Suggested Region	What to look for...	Suggested Food Pairing (Module 8)
Sauvignon Blanc	Sancerre New Zealand	Intense aromatics, dry, light body & crisp, refreshing acidity, no oak flavours	Lemon Wedge (Acidic food w/ Acidic wine) Goat/Cream Cheese (Crisp, light wine w/ rich, heavy food)
Oaked Chardonnay	Burgundy California Australia	Moderate aromatics, dry, medium to full body, medium to high acidity, oak flavours	Smoked meat/cheese (smoky foods w/ smoky wines)
Riesling with some sweetness	Germany (Kabinett, Spätlese) Washington/NY State Niagara/Okanagan	Intense aromatics, medium sweetness, light to medium body, high acidity, no oak flavours	Chili sauce or Spicy chips/crackers (spicy food with low alcohol wine) Grains of salt (salty foods w/ sweet wines)
Sweet dessert wine	Sauternes Icewine	Intense aromatics, lusciously sweet, high acidity	Cheesecake or other rich, sweet dessert (sweet foods w/ sweet wines)



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Red Wine Suggestions

Grape Variety/Wine Style	Suggested Region	What to look for...	Suggested Food Pairing (Module 8)
Pinot Noir	Burgundy Oregon New Zealand	Pale colour, moderate aromatics, high acidity, light body, low tannins, subtle oak flavours	Steamed/poached white meat (light intensity food w/light intensity wine) (delicate cooking method w/ delicate wine)
Grenache/Garnacha	Châteauneuf-du-Pape Priorat	Moderate to intense aromatics, full body, low to moderate tannins, moderate acidity, moderate oak flavours	Chili sauce or Spicy chips/crackers (spicy food with high alcohol wine – what not to pair)
Merlot	Bordeaux (St.-Émilion) Chile California	Moderate to intense aromatics, full body, moderate tannins, moderate acidity, strong oak flavours	Smoked/Grilled red meat (intense cooking method w/ intense wine)
Cabernet Sauvignon	Bordeaux (Pauillac, Margaux), Napa/Sonoma Chile	Deep colour, intense aromatics, full body, high tannins, strong oak flavours	Smoked/Grilled red meat (intense cooking method w/ intense wine)