



RED WINE

THE COMPREHENSIVE GUIDE TO THE
50 ESSENTIAL VARIETIES & STYLES

Kevin Zraly, Mike DeSimone
& Jeff Janssen

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PINOT NOIR 000

PINOTAGE 000

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CABERNET SAUVIGNON

(cab-uhr-NAY so-vin-YOHN)

IN THE GLASS



large Bordeaux glass, red violet to ruby in color

TASTING PROFILE



TASTING NOTES



CHERRY



CASSIS



VANILLA

Aromas of black cherry and currant dominate with touches of chocolate and violet. On the palate, expect black cherry, cassis, graphite, caramel, butterscotch, and vanilla with a touch of spice. A well-made, ready-to-drink Cabernet Sauvignon will have a good balance of fruit, tannin, and acidity. Expect fruit and spice flavors up front, a sense of chewiness through the mid-palate, and a bright, refreshing splash of acidity on the finish.

YOU SHOULD KNOW

If the grower picked the grapes before full ripeness, you may taste green bell pepper or slight “farm stand” flavors. If you open the wine while it’s still young—because of strong natural tannins compounded by tannins from barrel aging—it can taste harsh or bitter, with the sensation of drying out the gums.

FOOD PAIRINGS



STEAK



TUNA



MUSHROOM

Simply prepared grilled meats are one of the best pairings for Cabernet Sauvignon, which is why it’s so popular in steakhouses and at backyard barbecues alike. Well-marbled meat balances the chalky feeling that tannins leave in the mouth. Cabernet Sauvignon also matches nicely with seared tuna or mushroom risotto.

RECOMMENDED WINES

BARGAIN

- KEVIN Château Larose-Trintaudon
- MIKE Arrogant Frog Ribet Red Cabernet Merlot
Michele Gassier Les Piliers
- JEFF Château La Freynelle Bordeaux

VALUE

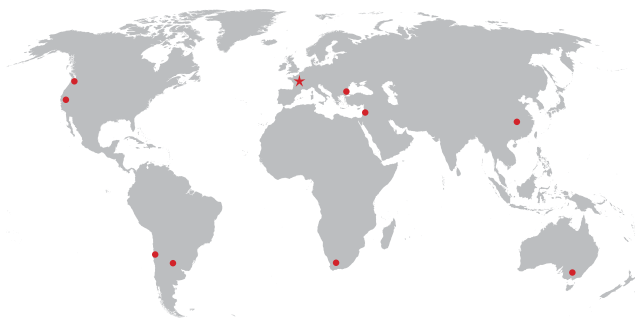
- KEVIN Château Cantemerle
- MIKE Vignerons de Buzet Oniric
- JEFF André Lurton Château de Rochemorin Red

SPECIAL OCCASION

- KEVIN Château Talbot
- MIKE Château Tour des Gendres Le Petit Bois
Domaine de Rochelles Les Millerits
- JEFF Château de Tigné L'Insensé
Château la Variere La Chevalerie

SPLURGE

- OUR PICK Château Latour



Cabernet Sauvignon is the perfect example of a full-bodied, intense red wine. It's also the most widely traveled grape in the world, growing practically everywhere that grapes do. Almost anywhere you go, winemakers are producing, trying to produce, or hoping to produce a Cabernet Sauvignon worthy of international attention. It's a naturally occurring cross between the red Cabernet Franc grape and the white Sauvignon Blanc grape. Researchers believe the field crossing occurred spontaneously in the early eighteenth century in or near the Bordeaux region. Today, it's the main grape variety used in Bordeaux wines, including all five of the first growths of the 1855 Bordeaux Classification System (page xxx).

It grows predominantly on the left bank of Bordeaux in the Médoc and Graves regions and the communes of St. Estèphe, Margaux, Pauillac, and St. Julien. Today it also grows in the Pays d'Oc region, where it makes a much more accessible wine than the first-growth Bordeaux that built its reputation. It may be the most popular red grape that comes to mind when you think of French wine, but in France it actually ranks fourth, behind Merlot, Grenache, and Syrah.

The small, thick-skinned grapes make dark wines with strong tannins and high acidity. Tannins soften as wine ages, making it more drinkable, and, as wine collectors know, a well-made, oaked Cabernet Sauvignon can age for decades. In fact, many of the finest Cabs need to bottle-rest for years before they're ready to drink. That said, plenty of Cabernet Sauvignons from Bordeaux drink very well when still young.

It ripens late in the season, so, unless growers pick it at the perfect ripeness, Cabernet Sauvignon often goes into blends with other grapes to soften its overpowering, greener qualities. It counts Merlot, Cabernet Franc, Petit Verdot, Malbec, and Carménère as its blending partners in Bordeaux. In New World regions, it can blend with one or more of these plus Syrah.



ABOVE CabSauv_US_ChateauMontelena_Harvesting Cabernet Sauvignon - Montelena Estate.tif]

NEXT page CabSauv_US_Lokoya Spring Mountain Villa.tif

AUSTRALIA

Cabernet Sauvignon is the second most abundant red grape in Australia, just behind Shiraz, and the third most popular overall, right below Chardonnay. It covers about 65,000 acres, or roughly 17 percent of the country's total vine area. Depending on the region, Australian Cabernet Sauvignon can bear notes of mint and eucalyptus, green bell pepper and jalapeño, or even chocolate in addition to its standard flavors of black cherry, cassis, plum, etc. Some of the best Cabs come from Margaret River, Coonawarra, Yarra Valley, McLaren Vale, Barossa Valley, and Mudgee, where winemakers frequently blend it with Shiraz, Merlot, and Cabernet Franc, each grape adding its own special character.

RECOMMENDED WINES

BARGAIN

- KEVIN** Black Opal
Jim Barry The Cover Drive
- MIKE** Peter Lehmann Portrait
Inkberry Mountain Estate
- JEFF** Château Tanunda Grand Barossa

VALUE

- KEVIN** Wolf Blass Gold Label
Tahbilk
- MIKE** Balgownie Estate
- JEFF** Vasse Felix

SPECIAL OCCASION

- KEVIN** Robert Oatley The Pennant
- MIKE** Moss Wood
- JEFF** Hickinbotham Clarendon Vineyard Trueman

SPLURGE

- KEVIN** Penfolds Bin 707
- MIKE** Cape Mentelle
- JEFF** Casella 1919



ABOVE Cabernet Sauvignon/Australia/CabSauv_AU_CapeMentelle_Tasting Room set up for International Cabernet Tasting - Cape Mentelle.tif

BULGARIA

Cabernet Sauvignon is one of Bulgaria's most cultivated grapes, covering a whopping 40,000 acres. It grows mainly in the southern wine regions of Struma Valley, Thracian Valley, and Rose Valley, although you can find plantings in the northerly Danube Plain. Bulgarian winemakers fashion it into a single-varietal or Bordeaux-style wine or blend it with Mavrud, their favorite indigenous grape. During the Cold War, Bulgaria provided bulk wine to the Soviet Union, but the industry now exports world-class, low-priced wines, including many Cabs with excellent ratios of quality to price. Expect a fresh, fruit-forward style with flavors of black cherry, blackberry, vanilla, and anise.

RECOMMENDED WINES

BARGAIN

- KEVIN** Todoroff Gallery
Domaine Boyar Reserve
- MIKE** Katarzyna Twins
Vini Veni Vidi Vici
- JEFF** Château Burgozone
Bulgariana
K Cellars



ABOVE CabSauv_CL_Concha y Toro - Puente Alto Vineyard - Don Melchor.tif

CHILE

Now preeminent, Cabernet Sauvignon played a starring role in Chile's rise to fame in the wine world. The finest examples of this variety, which accounts for more than a third of the wine grapes grown in the country, come from Colchagua, Aconcagua, Cachapoal, Maule, and Maipo.

The phylloxera epidemic that began in the 1860s wrought havoc on European vineyards, prompting French winemakers to seek other lands in which to ply their trade. They headed south to La Rioja in Spain and southwest to Santiago, where wealthy Chilean landowners already had begun importing French vines. Grape-growing here mainly took place in the Central Valley. Silvestre Ochagavía Echazarreta receives credit as the first Chilean to import and grow French *Vitis vinifera* varieties from Bordeaux, including Cabernet Franc, Cabernet Sauvignon, Malbec, Sauvignon Blanc, and Sémillon.

RECOMMENDED WINES

BARGAIN

- KEVIN Cousino Macul
Casa Lapostolle Cuvée Alexandre
- MIKE Santa Rita Reserva
- JEFF Emiliana Natura
The Seeker

VALUE

- KEVIN François Lurton Gran Aracauno
- MIKE MontGras Antu
- JEFF Viña Tarapacá Gran Reserva Etiqueta Negra

SPECIAL OCCASION

- KEVIN Errazuriz Don Maximiano Founder's Reserve
Apaltagua Signature
- MIKE Domaine Barons de Rothschild (Lafite)
Le Dix de Los Vascos
- JEFF Undurraga Founder's Collection

SPLURGE

- KEVIN Concha y Toro Don Melchor Puente
Alto Vineyard
- MIKE Cono Sur Silencio
- JEFF Errazuriz Viñedo Chadwick

SUPER TUSCAN

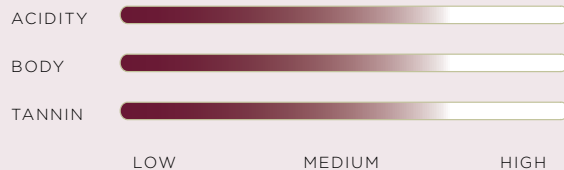
(SOO-purr TUHS-kuhn)

IN THE GLASS



large Bordeaux glass, red violet to ruby in color

TASTING PROFILE



TASTING NOTES



CHERRY



RASPBERRY



LICORICE

Super Tuscans can come from one or many grapes, so it's hard to give them a specific tasting profile. They all have a complex tannic structure to allow for lengthy aging, though, which makes them all quite powerful.

YOU SHOULD KNOW

When the Super Tuscan style first hit the market, many of the wines retailed for more than \$100 per bottle. Many of the better-known wineries retained these prices, and you can find quite a few good bottles for less than \$50. If you can wait, age them for a few years. If you can't wait and don't dislike the fruit-bomb style, decant the wine for a few hours before drinking.

FOOD PAIRINGS



STEAK



PASTA



CHEESE

Again, it's difficult to assign the perfect pairing, but because these wines have high tannins and intense power, choose bold foods that will complement their robustness. Thick steaks on the grill always work, as do spicy tomato-sauced pastas.

RECOMMENDED WINES

BARGAIN

- KEVIN Santa Martina Toscana Rosso
MIKE Ceralti Scire Bolgheri
JEFF Tenuta Argentiera Poggio ai Ginepri

VALUE

- KEVIN Tenuta Sette Ponti Crognolo
MIKE Brancaia Tre
Guado al Tasso Il Bruciato Bolgheri Superiore
JEFF Arcanum Il Fauno di Arcanum
Le Macchiole Bolgheri

SPECIAL OCCASION

- KEVIN Castello Banfi Summus
Cabreo Il Borgo
MIKE Castello Banfi Excelsus
Poggio al Tesoro Dedicato a Walter
JEFF Brancaia Ilatraia
Rocca delle Macie Roccato Toscana IGT

SPLURGE

- KEVIN Luce della Vite Luce Toscana
Tenuta dell'Ornellaia Ornellaia
MIKE Arcanum
Tenuta dell'Ornellaia Masseto
JEFF Mazzei Siepi Toscana IGT
Tenuta San Guido Sassicaia Bolgheri Sassicaia



You can't tell an Italian what to do—but that's exactly what prompted a group of rogue Tuscan winemakers to take matters into their own hands. The "Super Tuscan" phenomenon started quite innocently, gaining momentum only gradually, taking several decades to achieve recognition and then notoriety.

In the mid 1940s, Marchese Mario Incisa della Rocchetta and his wife moved to a horse ranch in the town of Bolgheri on the Tuscan coast. He imported Cabernet Sauvignon vines from Bordeaux and planted his beloved Tenuta San Guido estate to make wine only for personal consumption. He aged his wine in small French oak barrels rather than the large wooden casks used in the rest of Tuscany. A few years later, a relative, Piero Antinori of the Chianti winemaking dynasty, persuaded the marchese to sell 250 cases of his wine commercially. Its individuality and quality made it an international hit. Around the same time, the Antinori family decided to buck convention and eliminate the required white grapes from their Chianti blend. (Chianti laws allowed winemakers to use up to 30 percent Malvasia, a white grape, to soften the Sangiovese.) The Antinoris added 10 percent Cabernet Sauvignon and 5 percent Cabernet Franc to 85 percent Sangiovese, more or less establishing the now-classic Tignanello blend. But tempers flared.

Because of supply and demand, winemakers conforming to Chianti DOC regulations had to sell their wines for very low prices (some less than \$10 per bottle) while unregulated but highly sought wines cost more than \$100 per bottle on the open market. The conformists found this irritating—to put it *mildly*—so the Chianti DOC punished the rule-breakers, forcing their wines to bear the shameful name of *vino da tavola*, or table wine. This move made the nonconformists, dissatisfied with prevailing regulations, hot under the collar, so they marshaled their ingenuity and created the *indicazione*



geografica tipica (IGT) designation. This step helped set these new Chianti-style wines apart, but the key marketing development and the magic stroke of luck came with the all-important nickname, "Super Tuscan." The catch-all term can apply to a wine produced with aging in mind but made from either a single varietal or a blend.

A Super Tuscan doesn't have to be a blend, but most are, which is why it falls here in the Styles & Blends part of the book. Winemakers began using international varieties, eventually dropping the white grapes. Some even dropped Sangiovese from the blend. That's right, a Super Tuscan doesn't have to contain any Sangiovese! Some amazing Super Tuscans consist solely of Merlot—Tenuta dell'Ornellaia Toscana Masseto, for example. Some examples contain a blend of Cabernet Sauvignon, Merlot, and Syrah, while others consist of different percentages of completely different varieties.

Since the turbulent late 1960s and 1970s, Bolgheri, where all the agitation began, has restructured its percentages and aging requirements. A DOC Bolgheri wine can contain from no to all Cabernet Sauvignon, from no to all Merlot, from no

to all Cabernet Franc, from no to half Syrah, from no to half Sangiovese, and less than 30 percent of “complementary” grapes defined by DOC Bolgheri’s official website as “Petit Verdot, etc.” To ensure quality, grape yield must fall below 9 tons per 2.5 acres, and the wine can’t release until September 1 of the year following harvest. A DOC Bolgheri Superiore wine must meet all the same percentage requirements, but the maximum yield is more stringent (8 tons per 2.5 acres) and the wine must age at least two years, calculated from January 1 of the year following harvest, with at least one year in oak barrels.



IN HIS OWN WORDS

“It is interesting to discover wines that challenge the rules of their regions and create something new. The choice by wine producers to focus on something so innovative shows a lot of courage. It is equally interesting to see how the choice of different grapes in the blend is

dictated by their potential to perform in the terroir.”

—Nicolò Incisa della Rocchetta, owner,
Tenuta San Guido / Sassicaia

BELOW SupTus_IT_TenutaSanGuido_sas_houseHR.tif OPPOSITE SupTus_IT_Arcanum_Tuscany Italy_Estate Vineyard.tif





OCTOBER 2017

THE DEFINITIVE COMPENDIUM OF THE WORLD'S ESSENTIAL RED WINES

Award-winning authors **Kevin Zraly**, **Mike DeSimone**, and **Jeff Jenssen** reveal the delicious world of red wine by profiling the fifty essential varieties and styles, from **Agiorgitiko** to **Zinfandel**, that you should know. Revisit your favorites—**Cabernet Sauvignon**, **Merlot**, **Pinot Noir**, **Sangiovese**, and more—in fascinating, eye-opening detail and discover little known gems, such as **Aglianico**, **Baco Noir**, **Xinomavro**, and **Zweigelt**. The helpful introduction explains how winemaking evolved, how red wine is made today, and how the process influences what you taste. Peppered with engaging facts and figures, each chapter profiles one grape or style, featuring comprehensive at-a-glance information that tells you what to expect in the glass, suggested food pairings, and recommended wines—more than 500 in total—from bargains to splurges. In-depth essays offer capsule histories of each variety or style, including origins, favored growing conditions, popularity, and notable countries that produce them. Winemakers and other industry experts appear in their own words alongside gorgeous photography that brings the growing regions, vineyards, grapes, and wines vividly to life.

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Kevin Zraly is the founder and teacher of the Windows on the World Wine School, which graduated more than 20,000 students in 40 years, as well as the Sherry-Lehmann / Kevin Zraly Wine Club and master classes. His *Windows on the World Complete Wine Course* (Sterling) has sold more than three million copies worldwide, making him the world's bestselling wine author. He has received the James Beard Lifetime Achievement Award and the European Wine Council's Lifetime Achievement Award, among numerous others, and has been featured in *GQ*, *New York Times*, *Newsweek*, *People*, *USA Today*, *Wall Street Journal*, and other publications. He lives in New York. Visit him at kevinzraly.com.

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