






<p>What kind of White Wine would you like?</p> 	<p>Undecided? Use DOMSOM White Wine Styles:</p> <p>Fresh & Crisp Funky & Floral Rich & Creamy</p>	<p>Key Words by Climate:</p> <p>Cool Moderate Warm</p> <p>Or, DOMSOM White Wine Style</p>	<p>Recommendation:</p> <p>Using Key Words for Varietal</p> <p>Or, Pick Comparable Wine from Region, Climate, Style</p>	
<p>CHARD</p> 	<p>FRESH & CRISP</p>	<p>Fresh & Crisp: Fresh, crisp, dry, light, bright, tart, citrus, ripe, friendly, green.</p> <p>Cool: High acidity, longer growing season, stainless tank fermentation with no oak or lees exposure. Ripe, crisp fruit.</p>	<p>Recommend / select a cool climate Chardonnay with low alcohol and look for words like unoaked on the label.</p>	
	<p>RICH & CREAMY</p>	<p>Rich & Creamy: Buttery, creamy, smooth, oaky, toasty, full, opulent, silky.</p> <p>Moderate / Warm: Higher alcohol riper, baked fruit flavors, exposure to oak and / or lees and lower acidity for richer, creamier wine style.</p>	<p>Recommend / select a moderate or warm climate Chardonnay with higher alcohol and look for words like rich, buttery, creamy, or Oakes on the label.</p>	
	<p>PINOT GRIGIO</p> 	<p>FRESH & CRISP</p>	<p>Pinot Grigio: Fresh, crisp, dry, light, bright, tart, citrus, ripe, friendly, green.</p>	<p>Almost any Pinot Grigio on a wine list will fall into the Fresh & Crisp category. One with a much higher alcohol content may trend toward Pinot Gris</p>
		<p>FUNKY & FLORAL</p>	<p>Pinot Gris: Spicy, herbal, grassy, floral, complex, perfumed, green.</p>	<p>For U.S. wines, typically Oregon and Washington will have a growing season long enough to produce this style of the varietal.</p>
<p>SAUV BLANC</p> 	<p>FRESH & CRISP</p>	<p>Fresh & Crisp: Fresh, crisp, dry, light, bright, tart, citrus, ripe, friendly, green.</p>	<p>Cool climates, or higher elevations, steel tank fermentation, limited or no oak or lees.</p>	
	<p>RICH & CREAMY</p>	<p>Rich & Creamy: Buttery, creamy, smooth, oaky, toasty, full, opulent, silky.</p>	<p>Fairly unique to California warm climate vineyards with frequent use of oak and lees.</p>	
	<p>FUNKY & FLORAL</p>	<p>Funky & Floral: Spicy, herbal, grassy, floral, complex, perfumed, green.</p>	<p>Not readily found in the U.S. where the fruit flavors are dominant and herbal flavors are subtle. Under ripe grapes can result in wines with herbal or vegetal flavors such as jalapeno or bell pepper.</p>	
<p>RIESLING</p> 	<p>FRESH & CRISP</p>	<p>Fresh & Crisp: Fresh, crisp, dry, light, bright, tart, citrus, ripe, friendly, green.</p>	<p>Most U.S. consumers think of Riesling as sweet, so wine labels will now reference "Dry, Off-Dry, or Sweet" to indicate style. Washington, Oregon, New York and cool climate areas are best regions for Dry Riesling styles.</p>	
	<p>FUNKY & FLORAL</p>	<p>Funky & Floral: Spicy, herbal, grassy, floral, complex, perfumed, green.</p>	<p>This style is nearly always a result of aging / maturing Riesling wines from the U.S. Look for wines in vintages with 5 or more years in the bottle.</p>	
<p>I Don't Know!</p> 	<p>How would you describe the type of wine you are looking for?</p>	<p>Fresh & Crisp: Fresh, crisp, dry, light, bright, tart, citrus, ripe, friendly, green.</p>	<p>Recommend / select a cool climate Chardonnay, Riesling, Pinot Grigio or Sauvignon Blanc.</p>	
		<p>Funky & Floral: Spicy, herbal, grassy, floral, complex, perfumed, green.</p>	<p>Aged Riesling and Pinot Gris along with Sauvignon Blanc which has a good balance of Fruit and Herbal flavors would be ideal recommendations / selections.</p>	
		<p>Rich & Creamy: Buttery, creamy, smooth, oaky, toasty, full, opulent, silky.</p>	<p>Chardonnay with oak, lees and / or malolactic fermentation exposure are king for this category. Sauvignon Blanc from warm climates with lees and oak exposure also will suit this recommendation / selection category.</p>	
		<p>Sweet!</p>	<p>Sweet is sweet - most wine lists will identify wines in this category and nearly all U.S. wine labels will state "sweet", "semi-sweet" or "off dry" which cover the most to least amount of sweetness in the wine style.</p>	