

# FAMILIAR NAMES, FRESH SIPS GUIDE

A Quick Reference for Exploring Under-the-Radar Classics

Don't let the wine list intimidate you. Use this guide to wander beyond your usual favorites and discover your next favorite bottle.

## 1. **BAROLO** (The "King of Wines")

- Region: Piedmont, Northern Italy
- Grape: Nebbiolo
- What to Expect: A powerful yet elegant red. It's famous for a unique aromatic profile of roses, tar, and truffle. It is tannic and earthy, and it only gets better with age. Best Food Pairings: Mushroom or truffle-based dishes, or slow-braised short ribs.

## 2. **CHABLIS** (The "Stealth" Chardonnay)

- Region: Burgundy, France
- Grape: Chardonnay
- What to Expect: This isn't your typical buttery, oaky Chardonnay. Because it's grown in limestone soil, it is lean, crisp, and high-acid with notes of lemon zest and crushed seashells. Best Food Pairings: Fresh oysters, sushi, or a tart goat cheese salad.

## 3. **VINHO VERDE** (The "Green" Wine)

- Region: Northwest Portugal
- Grape: A blend (often Alvarinho and Loureiro)
- What to Expect: Zesty, light, and low in alcohol. It often has a tiny hint of natural spritz (effervescence) that makes it incredibly refreshing. Best Food Pairings: Fish tacos, grilled shrimp, or fresh ceviche.

## 4. **PINOTAGE** (The Grill-Master's Red)

- Region: South Africa
- Grape: A cross between Pinot Noir and Cinsault
- What to Expect: A bold, soulful red. You'll taste dark berries, coffee, and a very distinct smoky spice. Best Food Pairings: Barbecue, smoked brisket, or spicy sausages.

## 5. **GRÜNER VELTLINER** (The Sommelier's Secret)

- Region: Austria
- Grape: Grüner Veltliner
- What to Expect: Austria's signature white. It is crisp and dry, but features a unique signature note of white pepper, lime, and green herbs. Best Food Pairings: It excels with "tricky" foods like asparagus, spicy Thai dishes, and veggie-forward plates.

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