

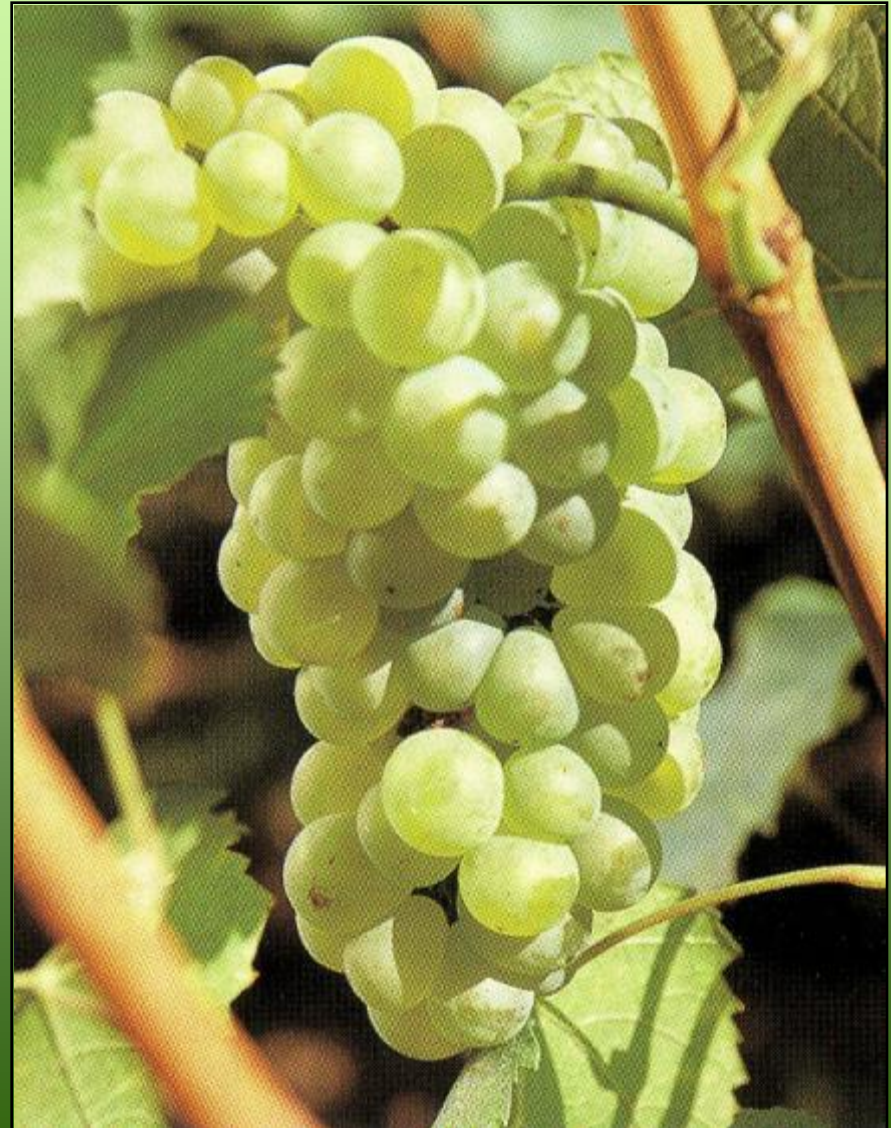


White Grape Varieties

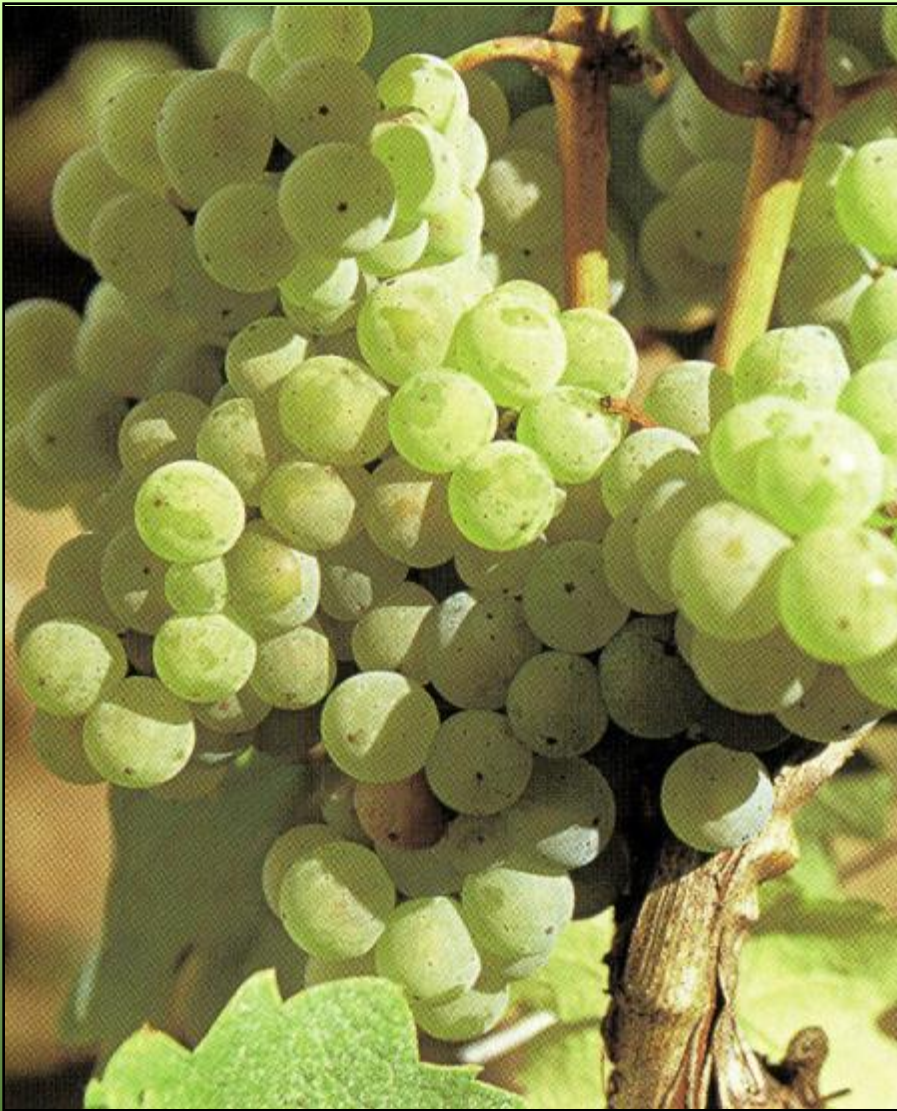
Photo Source: Eyewitness Companions "Wines of The World," 2004

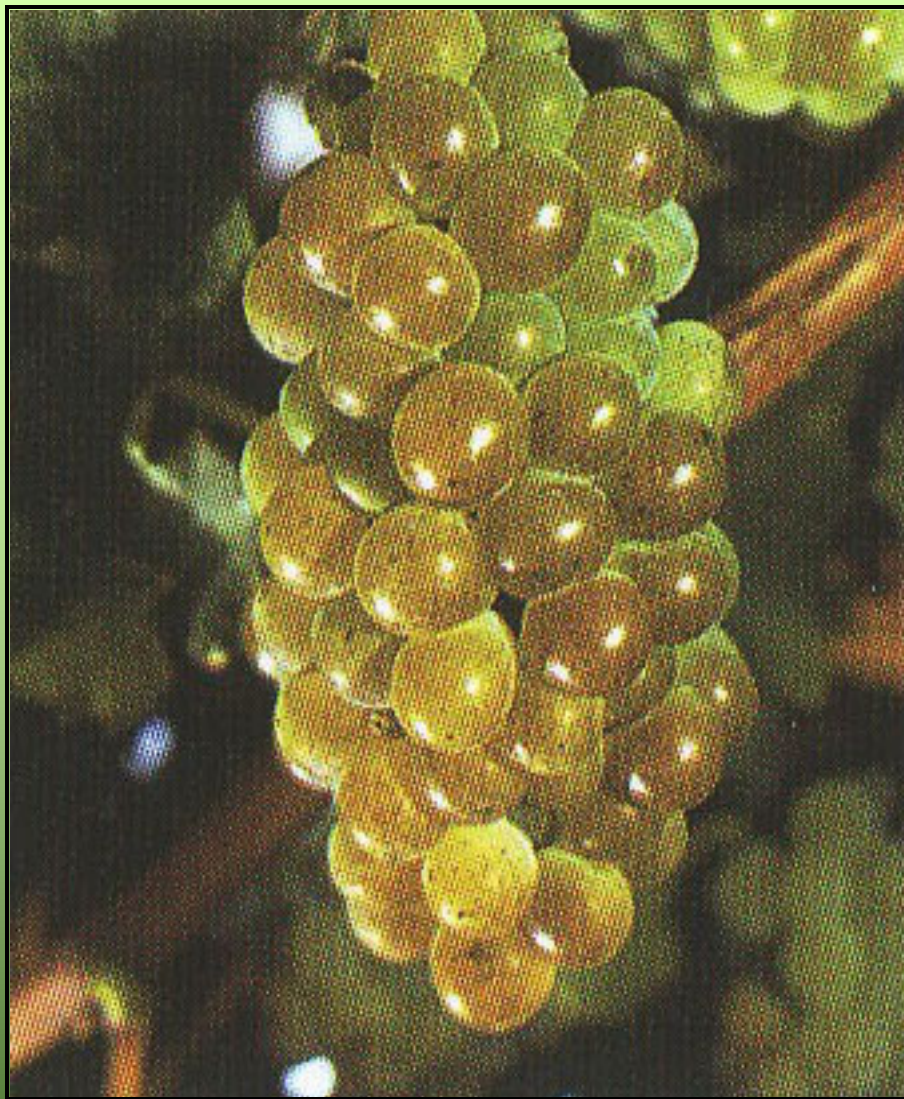


Chardonnay



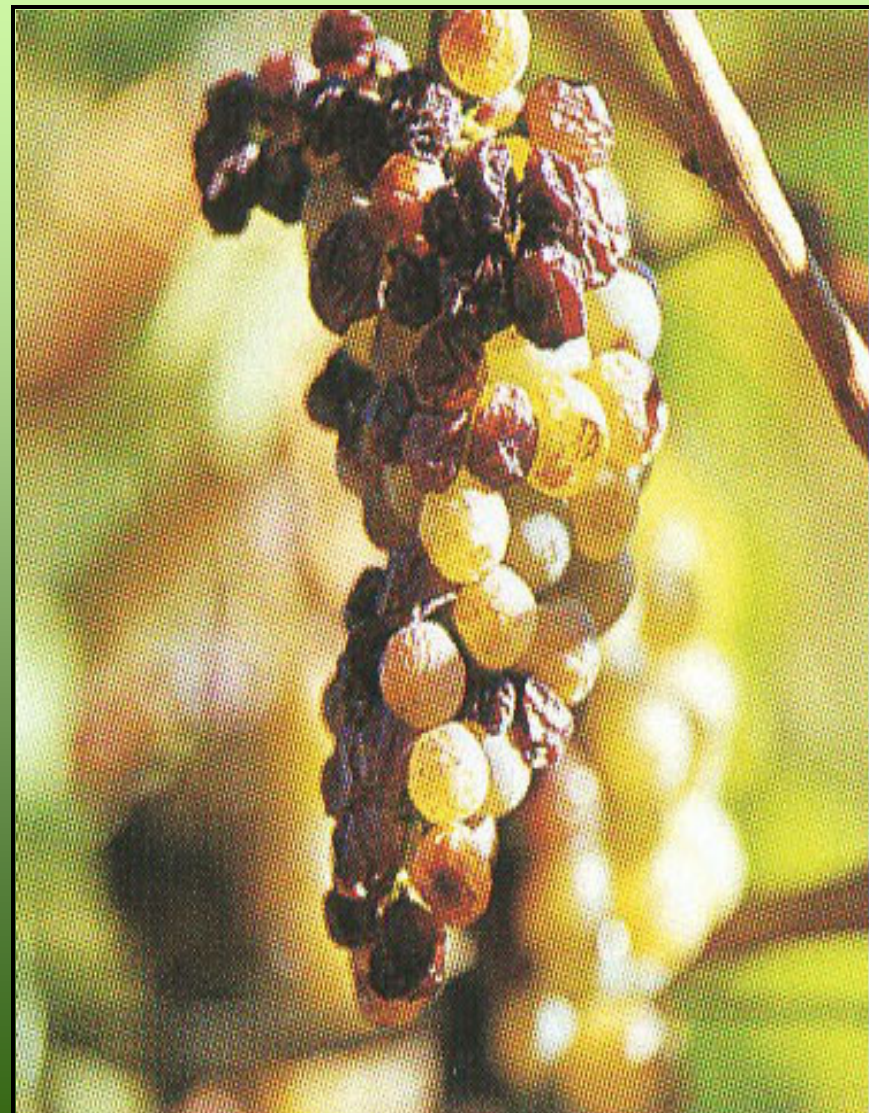
Riesling



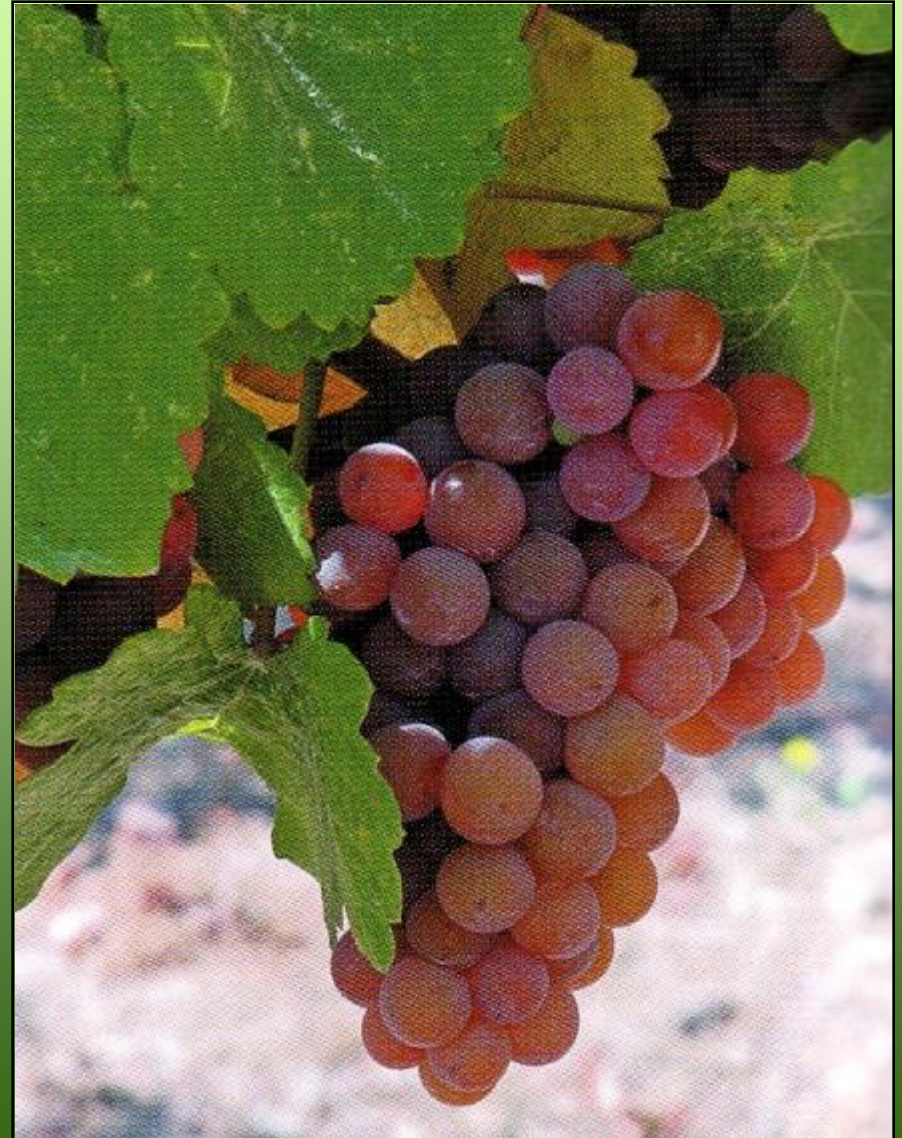
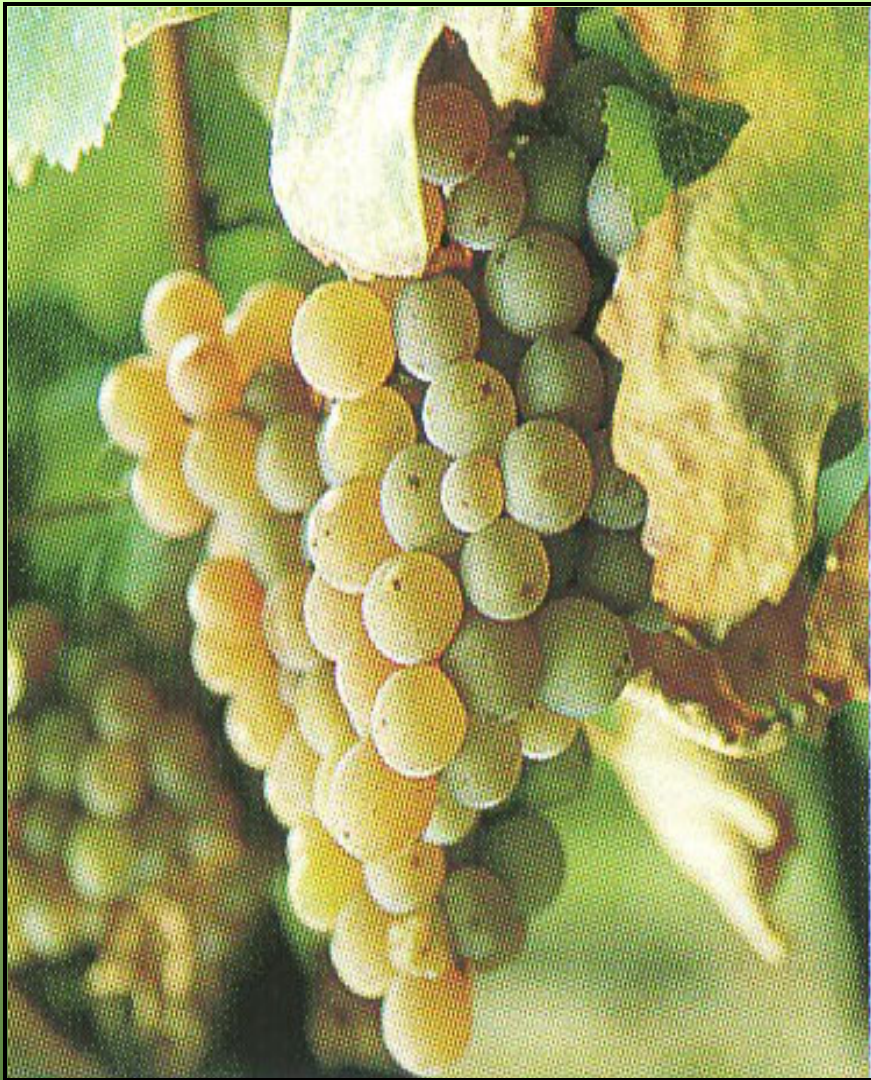


Viognier

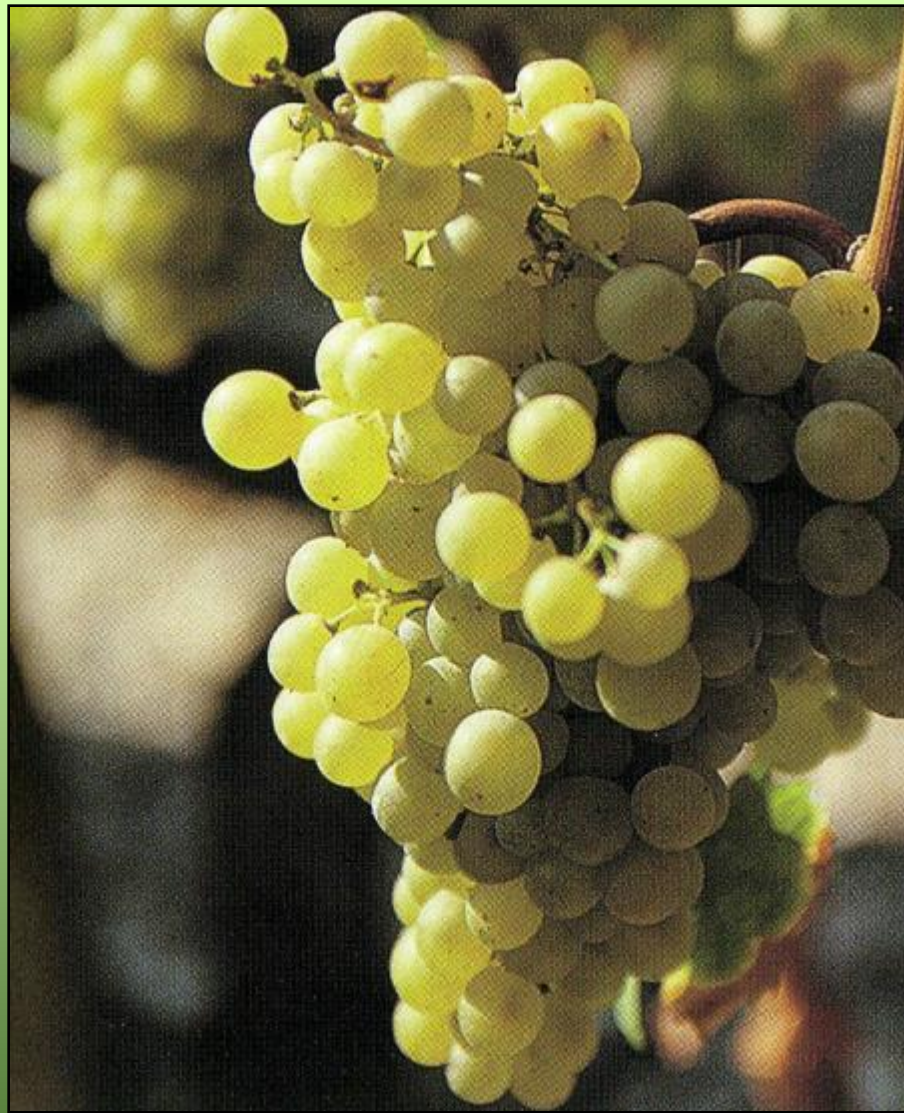
Muscat



Gewurztraminer

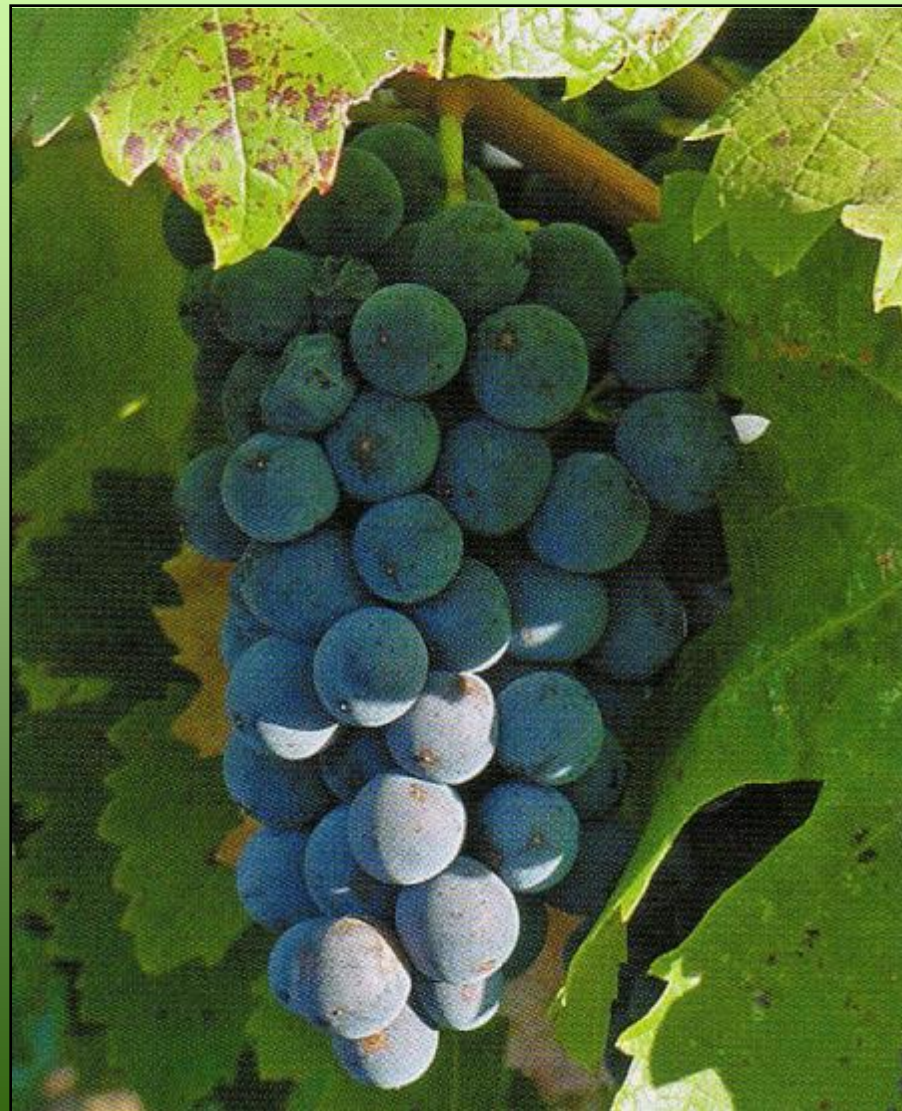


Gewurztraminer

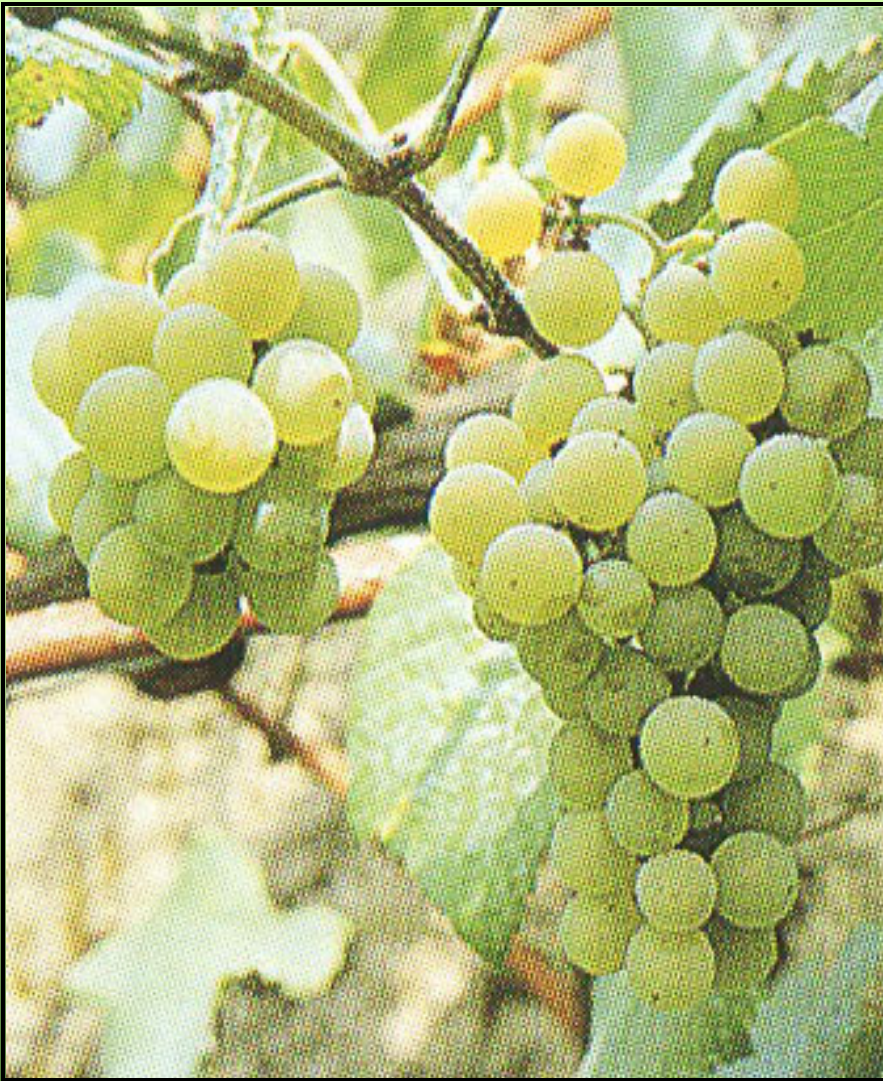


Semillon

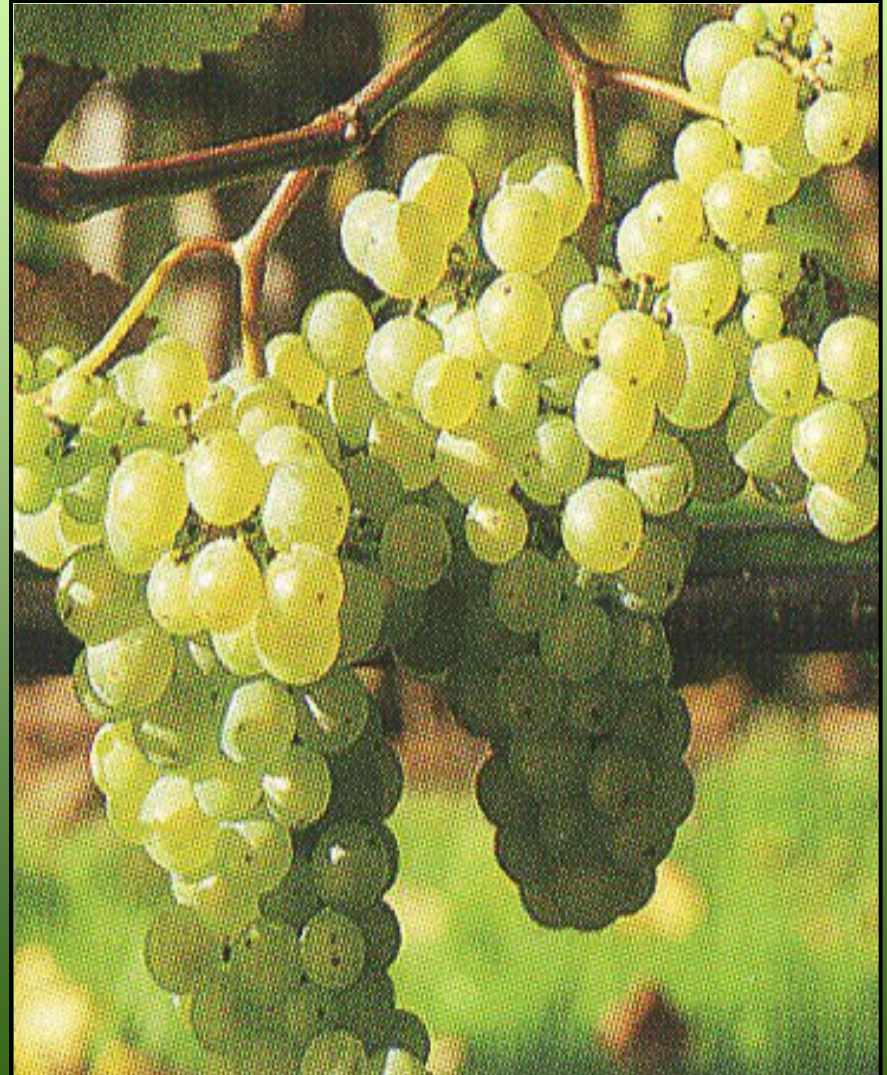
Zinfandel



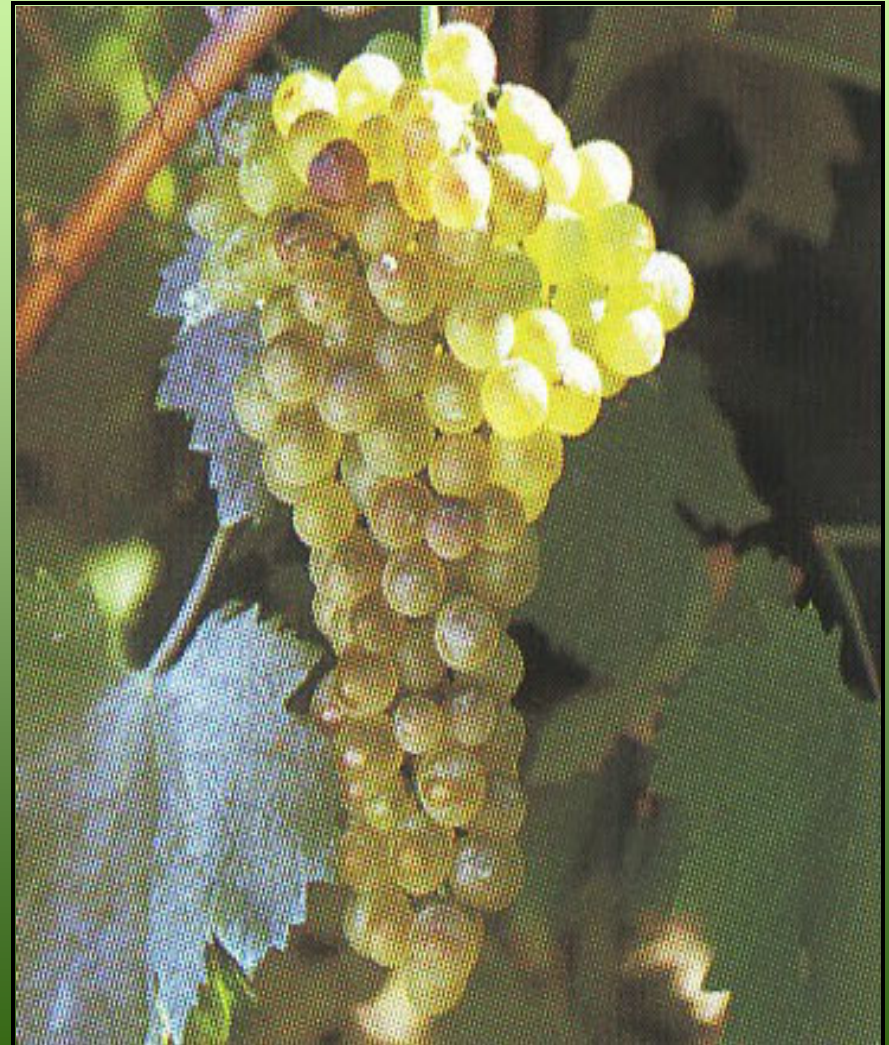
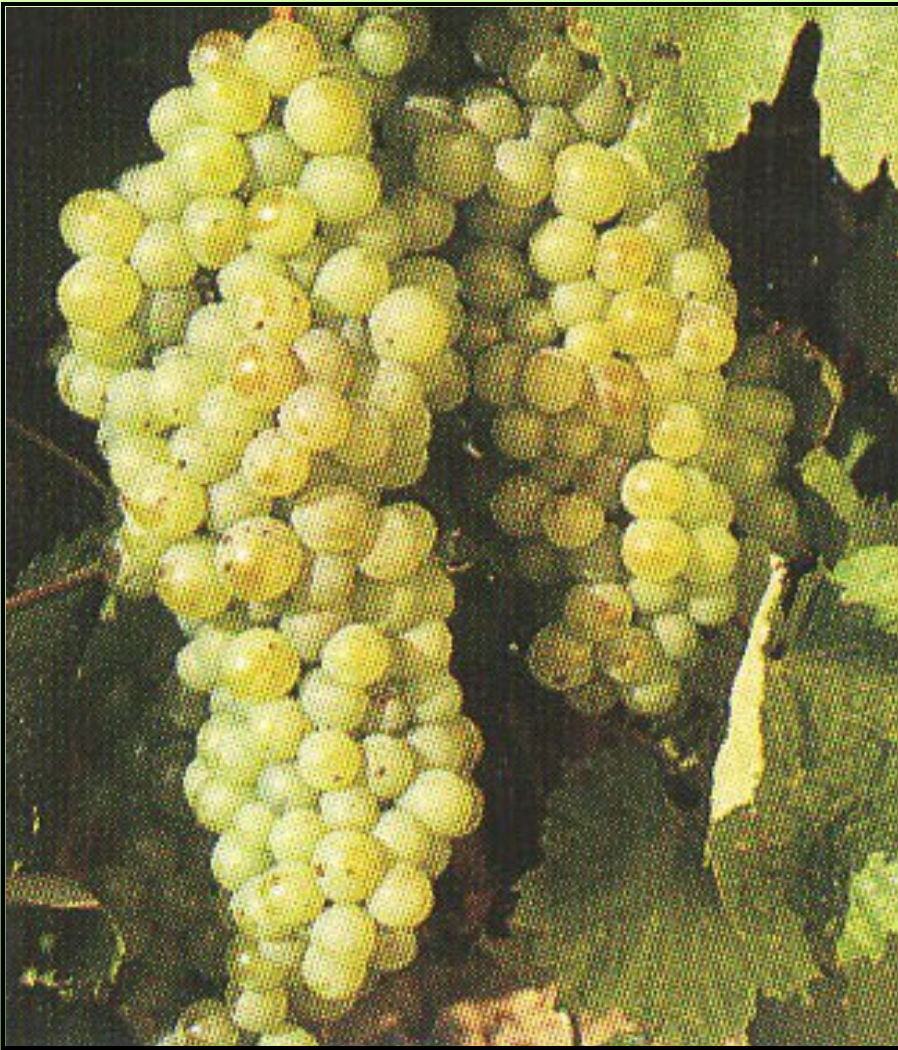
Chasselas



Albarino

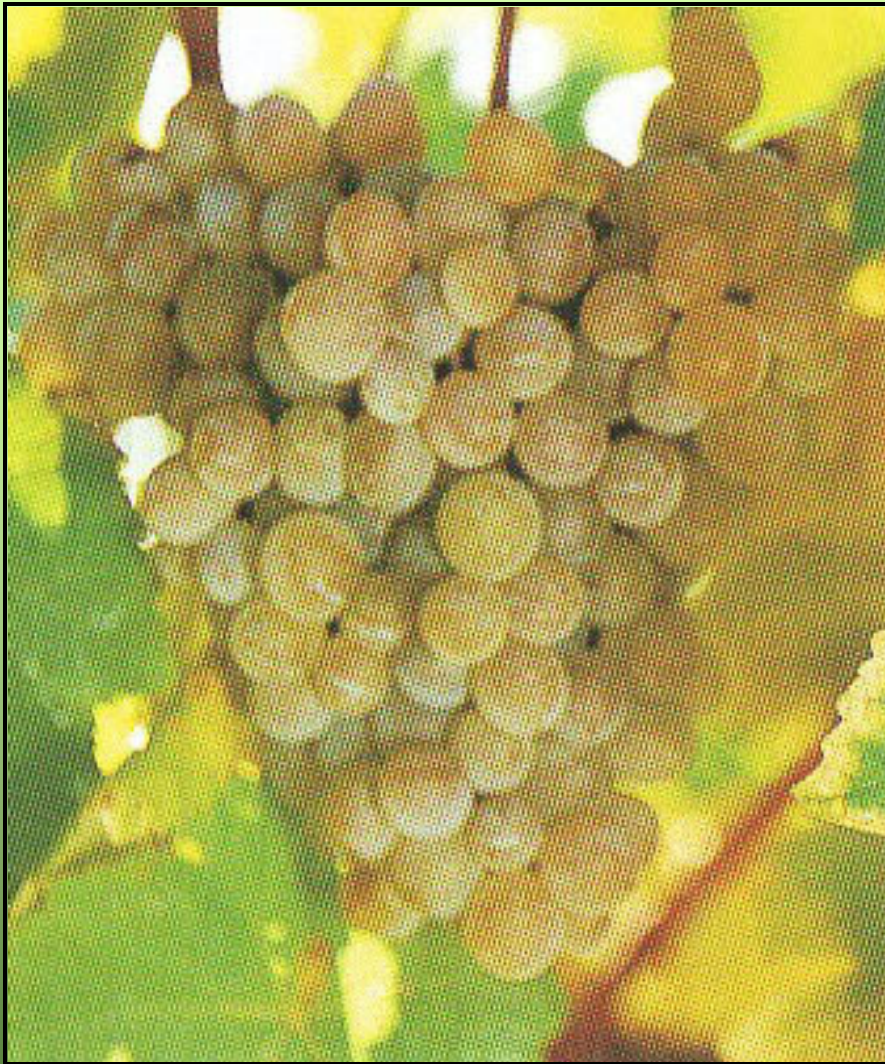


Chenin Blanc

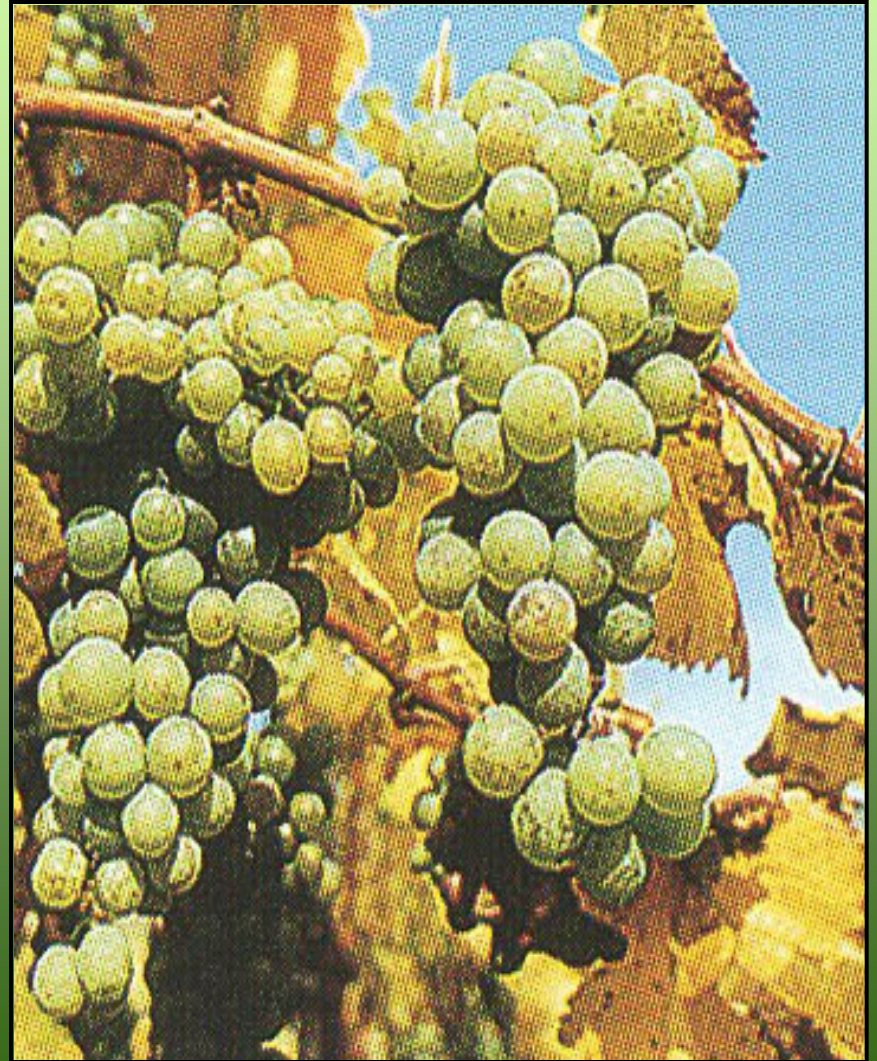


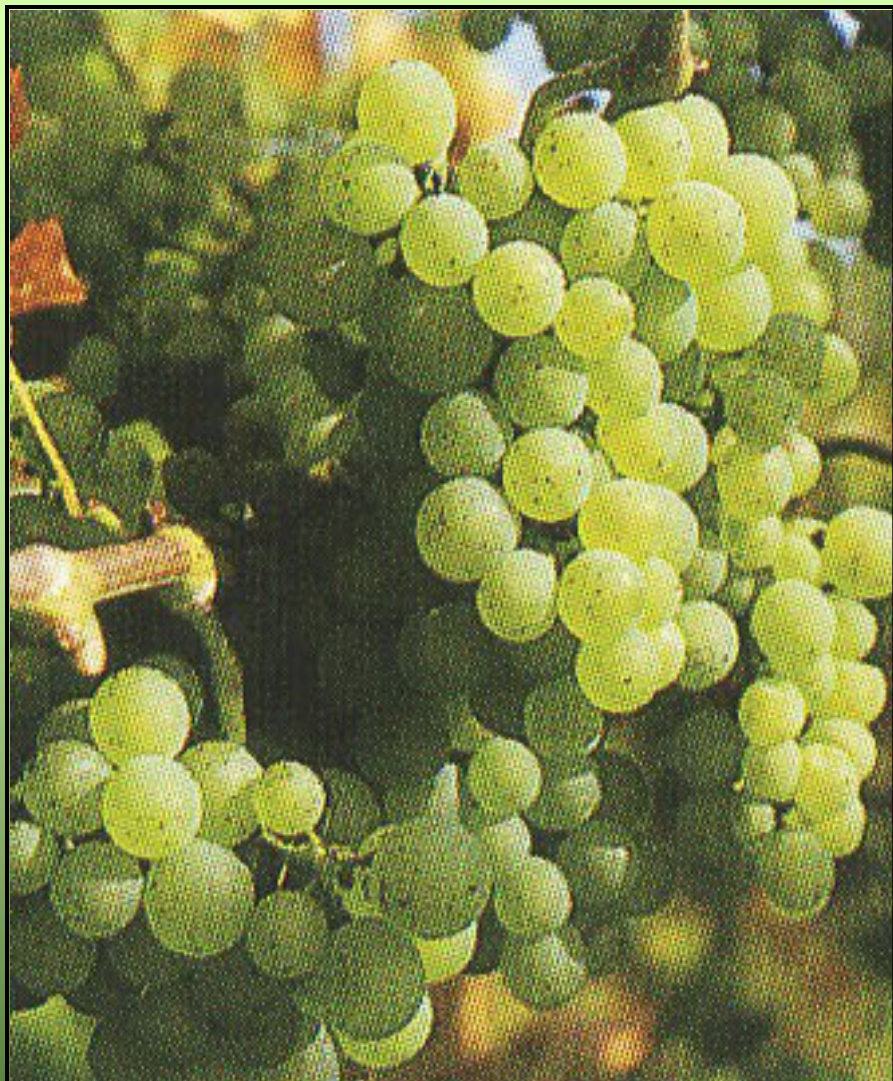
Furmint

Gruner Veltliner



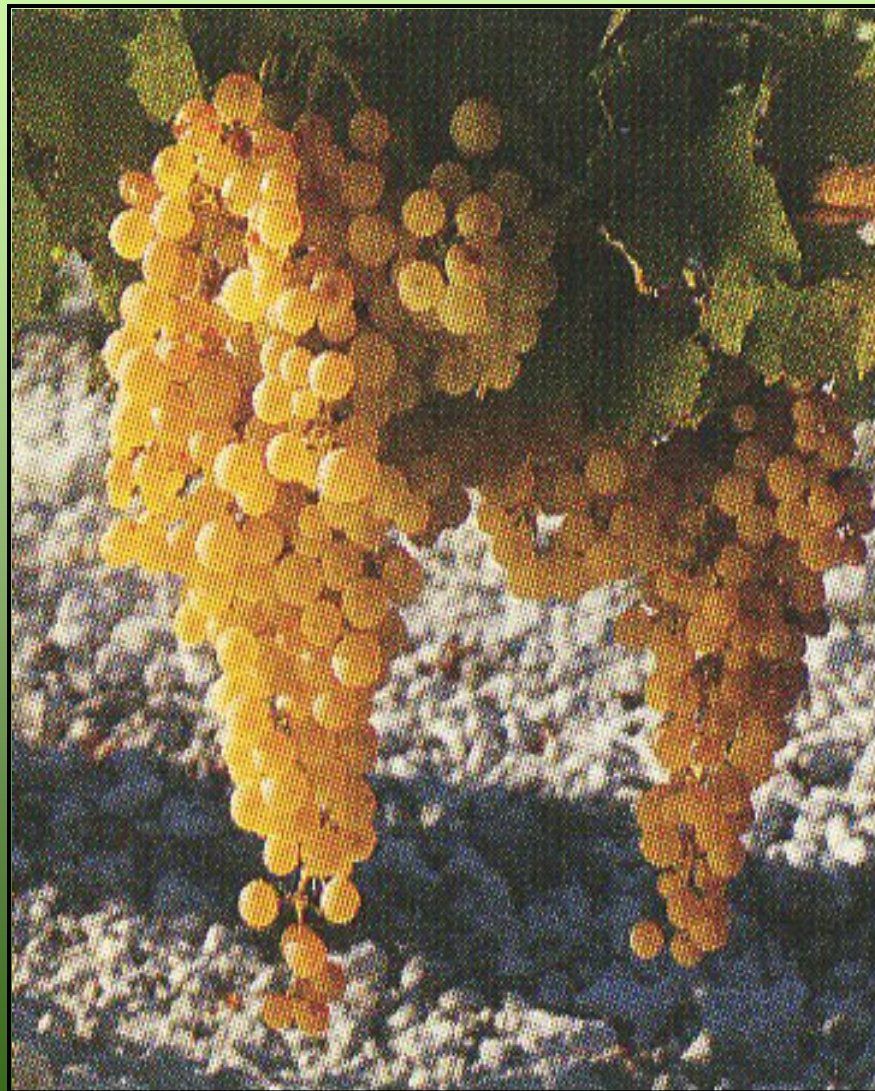
Marsanne

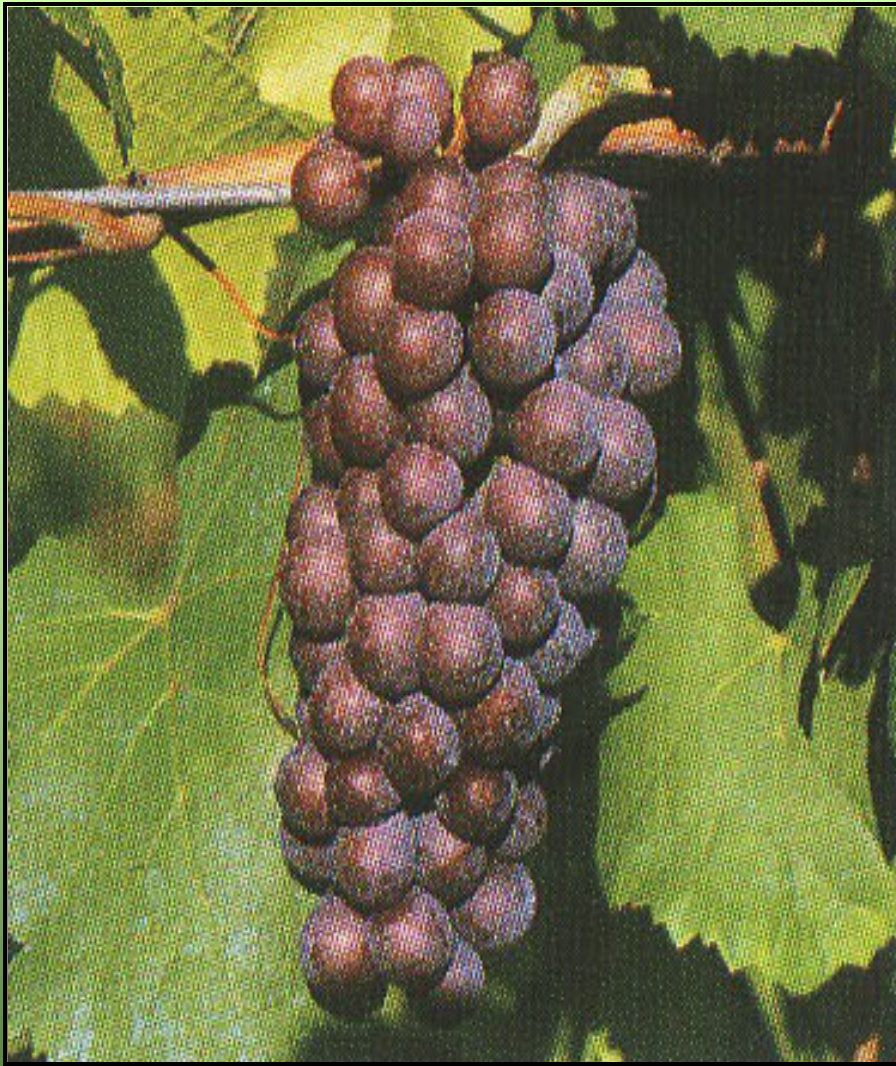




Silvaner

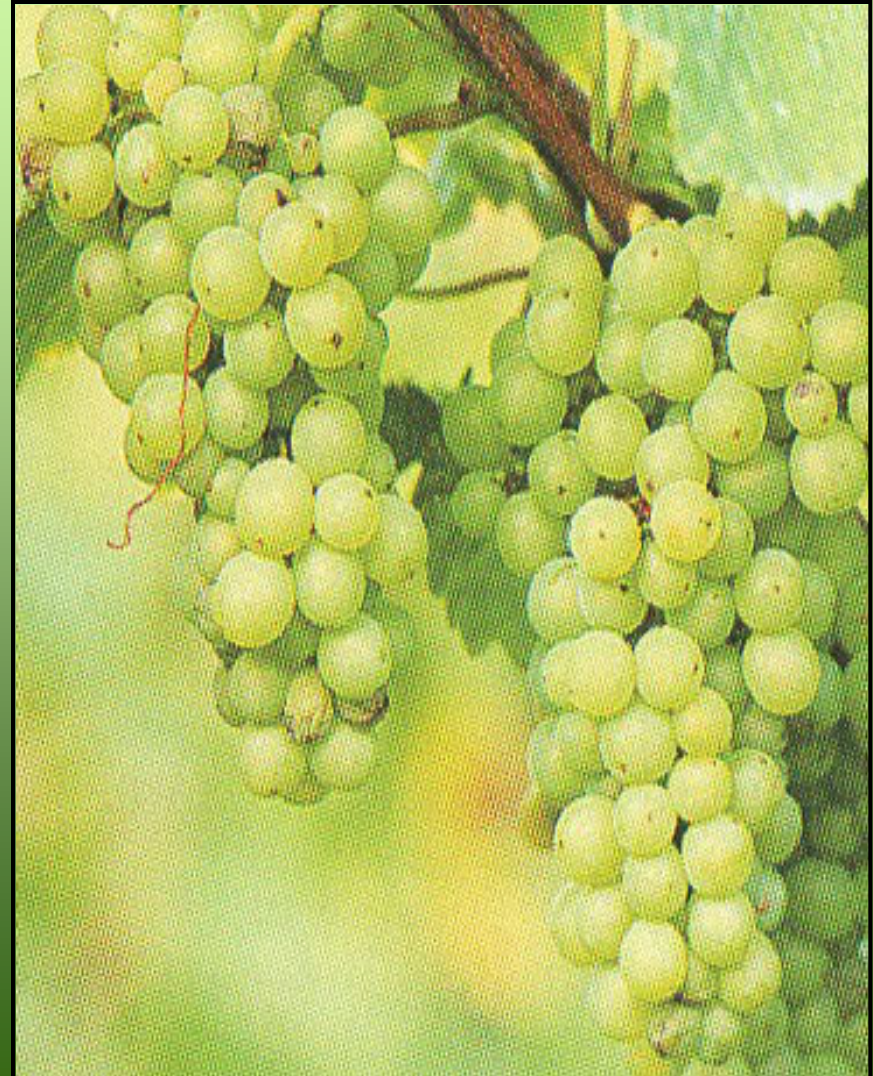
Palomino



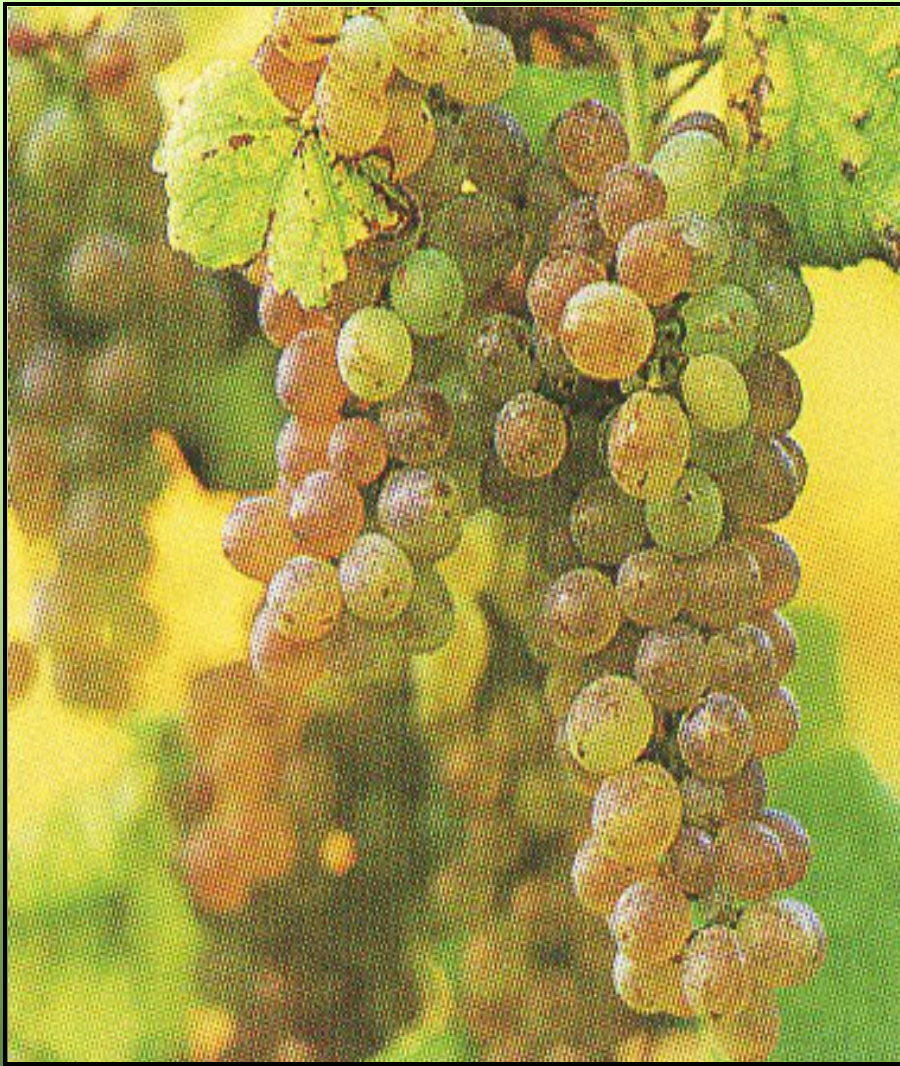


Pinot Gris

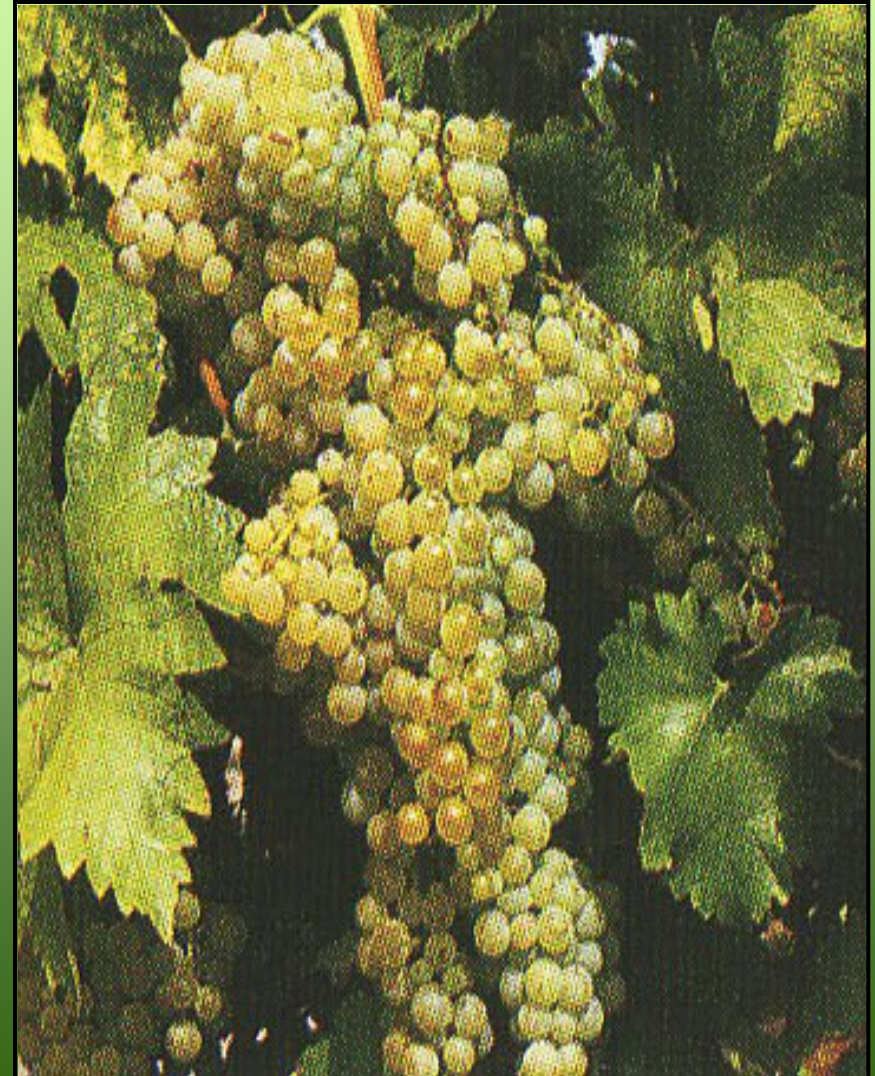
Pinot Blanc



Trebbiano



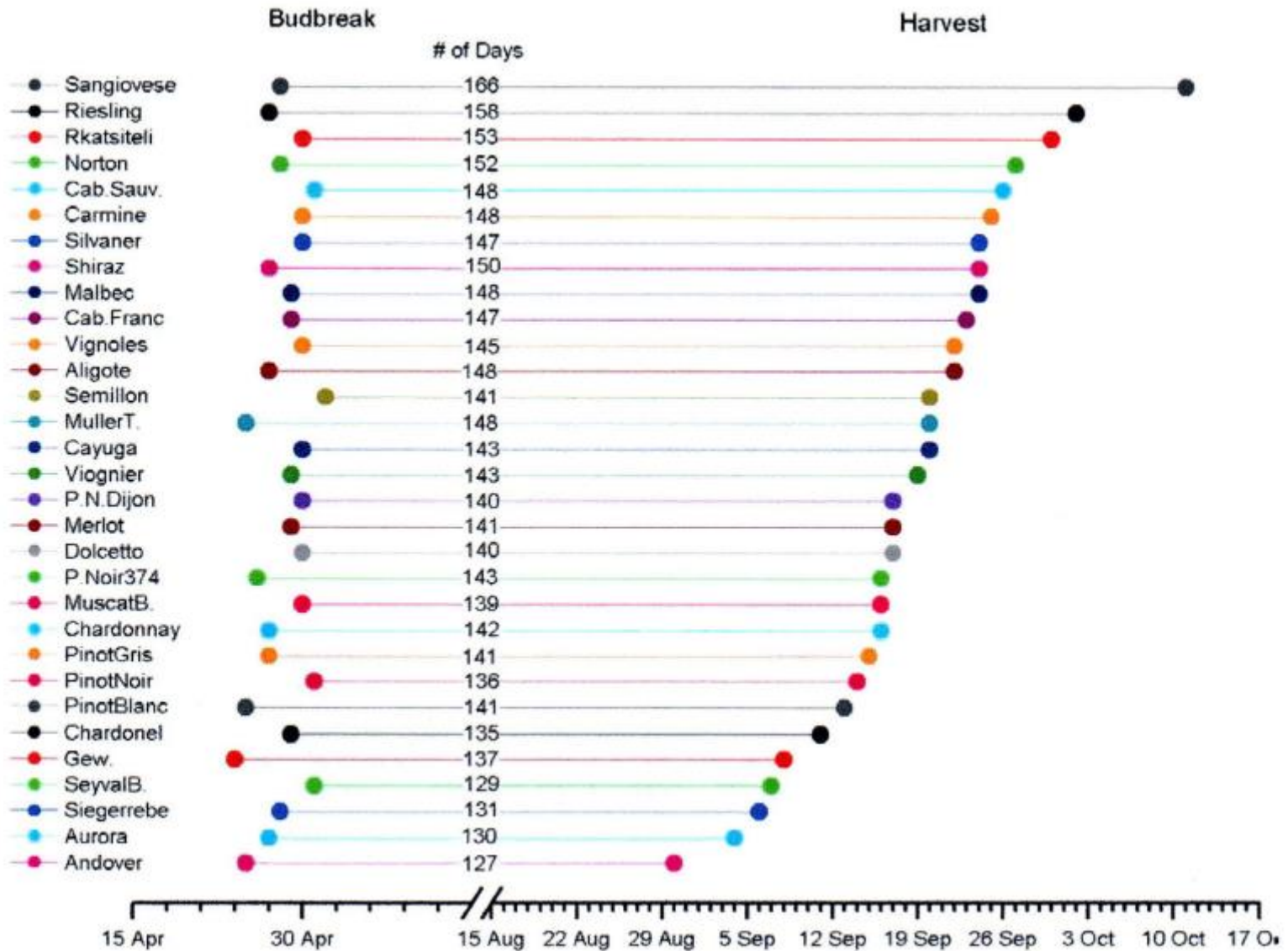
Verdelho



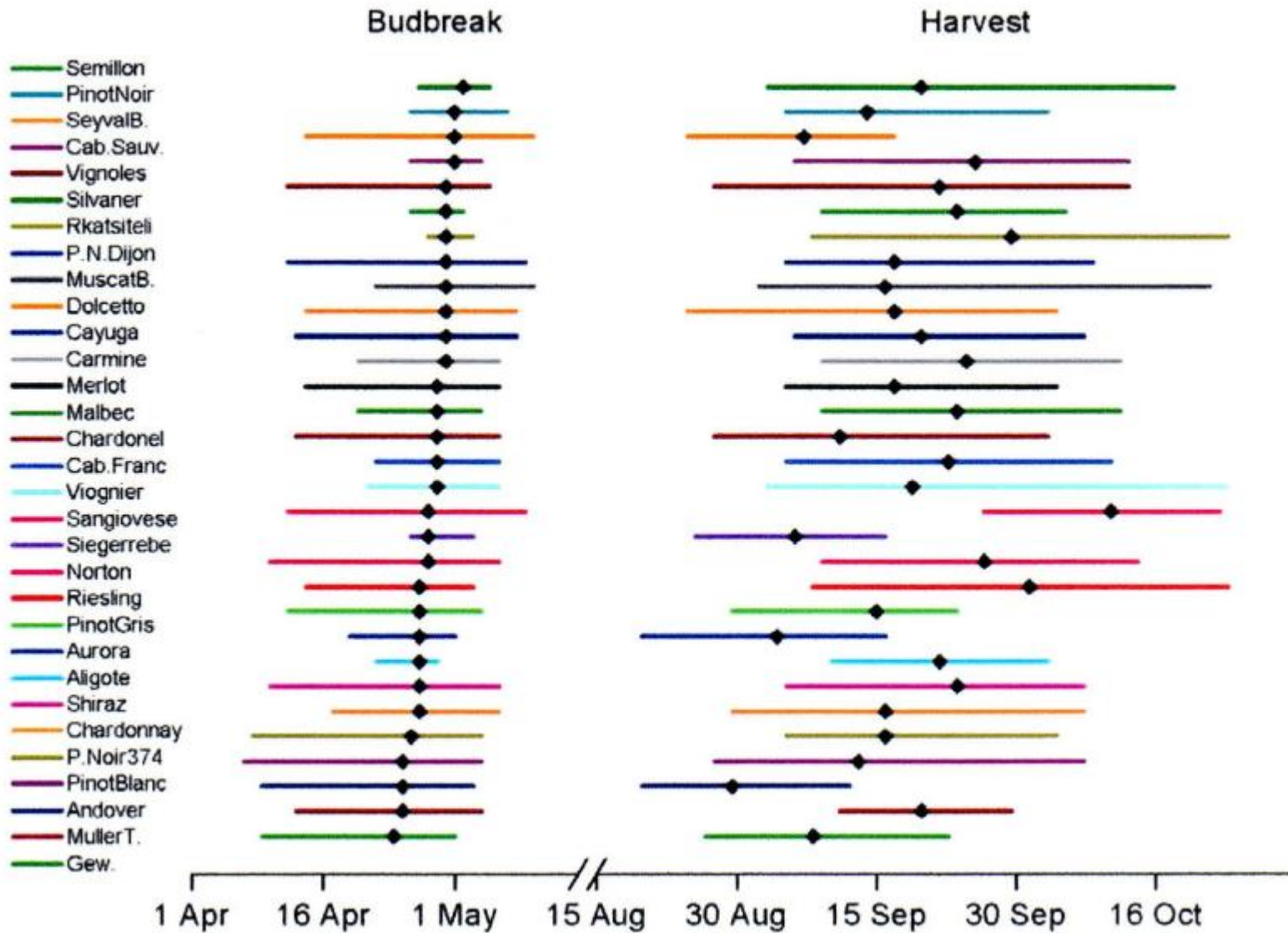
Hybrid Varieties

- Baco Noir, Chamboursin, Chelois, Corot Noir, Chancellor, Leon Millot, Regent
- Bianca, Chardonell, Seyval Blanc, Siegfried, Traminette, Valvin Muscat, Vidal Blanc, Villard Blanc

Bud break and Harvest dates for 31 grape varieties



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Desirable Harvest Brix and Alcohol Levels for Selected Wine Styles

Alcohol contributes body and weight to a wine. Wines with higher alcohol levels (above 13 percent) need to have lots of flavor and concentration to balance the alcohol. Lighter wines should have a lower alcohol content and more delicate flavors. It is important to note that, generally, with white-wine fermentation, the yeast is more efficient in converting sugar to alcohol. This efficiency is because the warmer temperatures of red-wine fermentation cause some of the alcohol to evaporate.

Wine Styles	Sugar (° Brix)	Alcohol %
<i>Light, refreshing, crisp white wines (Loire, Seyval, and Pinot Grigio)</i>	19° to 21° Brix	11 to 12.5%
<i>Full-bodied, rich white wines (Chardonnay, Rhone-style whites)</i>	21° to 24° Brix	12.5 to 14%
<i>Everyday red wines (European table wines)</i>	21° to 24° Brix	12.5 to 14%
<i>Full-bodied, age-worthy reds (Cabernet Sauvignon, Syrah, and Zinfandel)</i>	23° to 25° Brix	13 to 14%





