

Terms so you can talk like an expert

EDITOR'S NOTE: This week, Sean Wood concludes his glossary of basic wine terms aimed at helping beginners put into words what they are experiencing in the glass.

Finesse: My favourite wine term. It sums up everything that is most difficult to quantify, but which ultimately defines great wine — power, elegance and complexity.

Finish: The lingering impression of taste after swallowing; the longer, the better.

Light: Obviously the opposite of full. Appropriate in a refreshing white or rose, but a fault in a red style designed to be more substantial.

Mousse: The bubbles in fine sparkling wine. The finer and more persistent the bubble, the better. Larger bubbles that quickly dissipate are typical of more cheaply made sparklers.

Oaky: The aroma and taste of oak. American oak imparts an impression of vanilla or sometimes sandalwood (as in Rioja). French oak can be spicy in a different way. Many people get the scent of cedar. Oak adds greater complexity but it should not dominate.

Tannic: Tannin is derived from the skins and sometimes the stalks of grapes. Can be hard and chalky, or soft and chewy. Tannins permit a wine to age well and soften with time. Excessively green tannin is an indication of under-ripe grapes.

Texture: A definite feel in the mouth associated with more substantial wines. "Chewy," "meaty," "velvety," are terms often used to describe texture.

REVIEWS

Spy Valley Pinot Gris, 2007 Marlborough New Zealand, 13%, \$24.68 The Bishop's Cellar, Bishop's Landing, Halifax.

Displays elegant ripe green fruit with subtle tropical fruit and rose petal scent. Lusciously ripe pear, juicy melon and lightly honeyed sweetness fill the mouth. Clean fruit and delicate floral perfume linger on the palate. Drink as an aperitif or with lighter dishes. ★ ★ ☆

Terra Andina Semillon Chardonnay, 2006 Valle Central Chile, 12.5%, \$12.59, The Bishop's Cellar.

Interesting complex bouquet reveals nuanced citrus, tropical fruit and peach scents. Similar shaded and attractively balanced Semillon and Chardonnay flavours emerge on the palate. Appetizing fruit with a hint of sweet spice and fresh acidity on the finish. Moderate alcohol, subtle flavours and clean acidity make this an ideal match for fish and lightly flavoured white meat dishes. ★ ★ ★

WOOD ON WINE



SEAN WOOD

Torre di Giano Bianco di Torgiano IGT, 2006 Umbria, Italy, 12% , \$14.57, The Bishop's Cellar.

This blend of Trebbiano and the traditional Umbrian Grechetto displays relatively neutral light green fruit and faint floral, spicy scents on the nose. Sappy ripe green apple, a trace of honey and refreshingly clean acidity on the palate. Match with antipasto, seafoods and salads. ★ ☆ ☆

Valpolicella Classico DOC, 2005 Santa Sophia, 12.5%, \$18.04, The Bishop's Cellar.

Unusually pungent bouquet has red cherry and currant scents with earthy mushroom and gamey aromas, also a light herbal overtone. Characteristic bitter cherry, brisk acidity and judicious tannins take over on the palate. Smooth spicy and dry astringent notes kick in on the finish. Not everyone's cup of tea, but will appeal to those who enjoy rustic gamey character. ★ ☆ ☆

Glass Mountain Syrah, 2001 California, 13.5%, \$17.55, The Bishop's Cellar.

From the respected Markham winery, this well-made Syrah has stacks of red berry fruit with herbal and spicy notes of cinnamon, nutmeg and vanilla and a faint gamey overtone on the nose. Bright raspberry and milk choco-

late flavours are balanced by a bit of tannic firmness and good acidity. Well-integrated berry fruit, spice and a trace of green herb on the finish. ★ ★ ★

Lenz Moser Selection Gruner Veltliner, 2005 Qualitaswein Kremsal, Austria, 11.5%, \$12.05, NSLC.

Gruner Veltliner is Austria's signature white grape. Lenz Moser, the largest commercial producer in Austria, offers good value at modest prices. This vintage has green apple, pear and hints of white pepper on the nose and sappy green apple with tropical fruit overtones in the mouth. Finishes crisply light and dry. Will match well with a wide variety of fish, chicken and creamed pasta dishes. ★ ★ ★

Wychcraft Blonde Beer, Wy Brewery, Oxfordshire, 4.5 ml), NSLC larger stores.

Another interesting brew. This one is hopped with Styrian Goldings, with pink grapefruit citrusy after with light nutty malt. Matched between citrus and flavours and leaves a pleasing light bitterness. A pleasant characterful brew be agreeable to most taste.

- ★ Good value
- ★★ Particularly good value
- ★★★ Exceptional value

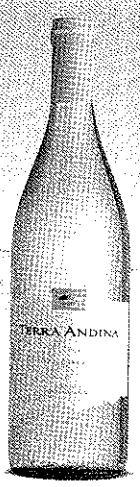
Sean Wood is a wine judge and

► Terra Andina Blends



► CABERNET SAUVIGNON - MERLOT

Ruby colour. Intense cherry and dried fruit aromas with a hint of mint, tea, tobacco and cedary oak flavours. Fruity flavours, medium body and soft tannins with lingering finish. Pasta dishes, creams, poultry.



► SEMILLÓN - CHARDONNAY

Yellow colours with greenish hues. Bright and refreshing aromas, with lime green apple, pineapple and thyme flowers. Fresh and balanced palate with a very nice finish. Shellfish, especially oysters, shrimps, crab cakes, seared salmon fillet, seafood salad guacamole, pasta dishes with cream sauce roasted pimentos, saffron sauce on fish and vegetable terrine.

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