White Grape Varieties

Photo Source: Eyewitness Companions “Wines of The World,” 2004
Riesling

Chardonnay
Viognier

Muscat
Gewurztraminer
Gruner Veltliner

Marsanne
Pinot Gris

Pinot Blanc
Verdelho

Trebbiano
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.

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