

BONE DRY

VERY SWEET

WINE SWEETNESS CHART

RED WINES

BONE DRY BOLD BITTER FINISH	BONE DRY SAVORY FLAVORS	DRY VEGETABLES & HERBS	DRY TART FRUITS & FLOWERS	DRY RIPE FRUITS & SPICES	DRY FRUIT SAUCE & VANILLA	SEMI-SWEET CANDIED FRUIT & FLOWERS	SWEET FRUIT JAM & CHOCOLATE	VERY SWEET FIGS, RAISINS & DATES
TANNAT NEBBIOLO SAGRANTINO FRENCH MALBEC	CHIANTI BORDEAUX TEMPRANILLO FRENCH MOURVÈDRE AGLIANICO ITALIAN BARBERA MONTEPULCIANO	SANGIOVESE CARMÈNÈRE CABERNET FRANC LAGREIN COOL CLIMATE CABERNET SAUVIGNON	MENCIÀ VALPOLICELLA RHÔNE BLEND BEAUJOLAIS BURGUNDY FRENCH SYRAH FRENCH MERLOT TRINCADEIRA	GARNACHA AMARONE DELLA VALPOLICELLA NEGROAMARO PINOTAGE WARM CLIMATE CABERNET SAUVIGNON SUPERTUSCANS AMERICAN MERLOT ALFROCHEIRO ALICANTE BOUSCHET	SHIRAZ MONASTRELL MALBEC NERO D'AVOLA AMERICAN PETITE SIRAH PRIMITIVO ZINFANDEL AMERICAN GRENACHE GSM BLEND TOURIGA NACIONAL	LAMBRUSCO BRACHETTO D'ACQUI RECIOLO DELLA VALPOLICELLA	PORT BANYULS MAURY	TAWNY PORT VIN SANTO ROSSO

TIP:
Most wines fall within
their listed sweetness
level but sometimes
they won't because of
the winemaker's style,
the vintage or regional
differences.

BONE DRY

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WHITE WINES

BONE DRY LEMONS & MINERAL FLAVORS	DRY SAVORY FLAVORS & HERBS	DRY GRAPEFRUIT & GREEN APPLE	DRY YELLOW APPLE & PINEAPPLE	DRY PEACH, FLOWERS & SWEET LEMON	OFF-DRY HONEYCOMB & LEMON	SEMI-SWEET TROPICAL FRUIT & PERFUME	SWEET SWEET LEMON & HONEY	VERY SWEET GOLDEN RAISIN, FIG APRICOT JAM
ITALIAN PINOT GRIGIO ALBARIÑO GARGANEGA DRY FURMINT GAVI MUSCADET CHABLIS GRENACHE BLANC MACABEO VINHO VERDE GRILLO ARINTO	FRENCH SAUVIGNON BLANC VERDEJO GRÖNER VELTLINER VERDICCHIO COLOMBARD	VERMENTINO NEW ZEALAND SAUVIGNON BLANC DRY CHENIN BLANC DRY TORRONTÉS	CHARDONNAY MARSANNE ROUSSANNE SÉMILLON TREBBIANO	AMERICAN PINOT GRIS VIOGNIER DRY RIESLING	KABINETT RIESLING SPÄTLESE RIESLING CHENIN BLANC TORRONTÉS MÜLLER- THURGAU	MOSCATO GEWÜRZTRAMINER	LATE HARVEST WHITE WINES SAUTERNES ICE WINE AUSLESE RIESLING TOKAJI	WHITE PORT MOSCATEL DESSERT WINE PASSITO WINES VIN SANTO

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Red Wines: Dryest to Sweetest - By the glass

- Misconduct, The Big Take - Merlot 60%, Cabernet Franc 20%, Malbec 20%
- Bartier Bros, Syrah
- Crios, Malbec
- Quails Gate, Pinot Noir
- Whatchamacallit, Red Blend
- Rascal - Mon Ami, Red Blend

Red Wines: Dryest to Sweetest - By the bottle

- Black Hills, Syrah
- Tinhorn Creek, Cabernet Franc
- Black Hills, Note Bene (45% Cab Sauv, 40% merlot, 15% Cabernet Franc)
- Van Westen, Voluptuous (67% Merlot, 33% Cabernet Franc)
- Hester Creek, Cab Merlot
- Red Rooster, Merlot
- Cassini, Quattro (Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot)
- Laughing Stock, Portfolio

White Wines: Dryest to Sweetest - By the Glass

- Lagaria, Pinot Grigio
- Seven Terraces, Sauvignon Blanc
- Perrin La Vielle Ferme, Rose
- Rascal-Mon Ami, Blend
- Whatchamacallit, Chardonay
- Quail's Gate, Guwurztraminer

White Wines: Dryest to Sweetest - By the Bottle

- Lake Breeze, Pinot Blanc
- Blue Mountain, Chardonnay
- Joie, Noble Blend
- La Fenz, Viognier
- Hillside, Muscat Ottonel
- Silk Scarf, Rose
- Deep roots, Parantage (80% Muscat, 15% Reisling, 5% Guwurztraminer)
- Origin, Gu (Guwurztraminer)