



Glimmerglass Chapter American Wine Society  
Cooperstown, NY

**Wine Tasting Notes**

**Exploring Terroir**  
Sunday, April 2, 2017

**Wine**

**1. Reserve Durand Sancerre 2015 (France, Loire Valley)**

**Price**  
**\$19.95**

**Score**  
**14.46**

**Appearance:** (2.70 of 3) Pale, Light Yellow  
**Aroma/Bouquet:** (2.81 of 4) Citrus, Tropical Fruit, Gooseberry, Vanilla  
**Body/Texture:** (2.67 of 4) Smooth, Crisp  
**Taste/Flavor:** (2.73 of 4) Bitter, Grapefruit, Well Balanced, Lychee, Kiwi  
**Aftertaste:** (2.04 of 3) Short, Lingers  
**Overall Impression:** (1.50 of 2)

**Overall Score: 14.46 (High: 17.75, Low: 11.0)**

**Standard Deviation: 2.02**

**2. Hosmer, Sauvignon Blanc 2013 (Finger Lakes)**

**\$12.97**

**15.30**

**Appearance:** (2.80 of 3) Clear  
**Aroma/Bouquet:** (3.10 of 4) Citrus, Grapefruit?, Grapey, Gooseberry  
**Body/Texture:** (2.97 of 4) Silky, Even, Slightly Thin, Clean  
**Taste/Flavor:** (2.67 of 4) Grassy, Grapefruit, Citrus, Mineral, Shale  
**Aftertaste:** (2.20 of 3) Lingers  
**Overall Impression:** (1.57 of 2)

**Overall Score: 15.30 (High: 18.0, Low: 12.0)**

**Standard Deviation: 2.15**

**3. The Seeker Sauvignon Blanc (New Zealand)**

**\$13.98**

**15.42**

**Appearance:** (2.08 of 3) Clear  
**Aroma/Bouquet:** (3.03 of 4) Grassy, Grapefruit, Citrus, Gooseberry, Nectarine  
**Body/Texture:** (2.93 of 4) Smooth, Velvety  
**Taste/Flavor:** (2.92 of 4) Pleasant, Grapefruit, Tangerine, Orange  
**Aftertaste:** (2.12 of 3) Lingers, Develops  
**Overall Impression:** (1.61 of 2)

**Overall Score: 15.42 (High: 18.50, Low: 12.50)**

**Standard Deviation: 1.89**

**4. Olga Raffault, Chinon "Les Picasses" 2011 (France, Loir Valley)**

**\$24.95**

**15.60**

**Appearance:** (2.75 of 3) Garnet  
**Aroma/Bouquet:** (3.11 of 4) Cherry, Red Berry, Tobacco, Dark Fruit, Chocolate, Petrol  
**Body/Texture:** (2.96 of 4) Medium, Slightly Thin, Heavy  
**Taste/Flavor:** (2.91 of 4) Tobacco?, Dark Fruit, Robust, Tannic, Earthy  
**Aftertaste:** (2.24 of 3) Lingers, Tannic, Musty with Leather Notes  
**Overall Impression:** (1.63 of 2)

**Overall Score: 15.60 (High: 18.75, Low: 10.0)**

**Standard Deviation: 3.05**

**Wine**

**5. Hermann J. Wiemer Cabernet Franc 2014 (Finger Lakes)**

**Price**  
**\$24.99**

**Score**  
**15.02**

**Appearance:** (2.70 of 3) Garnet

**Aroma/Bouquet:** (2.97 of 4) Red Berry, Tobacco, Chocolate, Dark Fruit, Minerally

**Body/Texture:** (2.77 of 4) Medium

**Taste/Flavor:** (2.85 of 4) Spice, Black Pepper, Cherry, Tannic, Medicinal or Chemical

**Aftertaste:** (2.12 of 3) Mild Dark Chocolate, Lingers

**Overall Impression:** (1.62 of 2)

**Overall Score: 15.02 (High: 18.75, Low: 12.0)**

**Standard Deviation: 2.25**

**6. Psagot, Cabernet Franc (Judean Hills) 2013**

**\$29.95**

**16.54**

**Appearance:** (2.75 of 3) Dark Red

**Aroma/Bouquet:** (3.26 of 4) Red Berry, Alcohol?, Smoke, Pepper, Dark Fruit, Blackberry

**Body/Texture:** (3.16 of 4) Medium +

**Taste/Flavor:** (3.19 of 4) Spice, Tobacco, Pepper, Tannic, Earthy, Citrus Zest

**Aftertaste:** (2.46 of 3) Complex, Long

**Overall Impression:** (1.73 of 2)

**Overall Score: 16.54 (High: 19.30, Low: 9.50)**

**Standard Deviation: 3.13**

# Exploring Terroir

**Terroir.** Derived from the French word *terre*, meaning “land”. Artisanal crops for which terroir is studied in addition to grapes include coffee, tobacco, chocolate, chili peppers, hops, agave, tomatoes, heritage wheat, maple syrup, tea and cannabis.

There are a multitude of factors that influence any bottle of wine. Wine experts disagree about the exact definition of terroir. The difficulty lies in the complexity of habitat, environmental factors, and the human influence – the art and science of wine making.

## Natural elements beyond the control of humans:

**Climate:** The interaction of climate and terroir is generally broken down from the *macroclimate* of a larger area (For example, the Côte de Nuits region of Burgundy), down to the *mesoclimate* of a smaller subsection of that region (such as the village of Vosne-Romanée) and even to the individual *microclimate* of a particular vineyard or row of grapevines. Weather, which varies from year to year, obviously plays a part.

**Soil Type:** Soil relates both to the composition and the intrinsic nature of the vineyard soils, such as fertility, drainage and ability to retain heat.

**Geomorphology:** Geomorphology refers to natural landscape features like mountains, valleys and bodies of water, which affect how the climate interacts with the region, and includes the elements of aspect and elevation of the vineyard location.

## Human influences:

**Which grape varieties are planted where:** Some grow better than others.

**Cultivation:** vintners sometimes stress vines intentionally, density of vines, pruning, fertilization, other plants growing in or around the vines, timing of harvest.

**Type of yeast :** Cultured or wild/ambient used in fermentation.

**Use of oak:** The use of oak is a controversial element. Some advocate that its use is beneficial in bringing out the natural terroir characteristics while others will argue that its use can mask the influences of the terroir.

## Appellation and terroir:

**Appellation systems**, such as the French AOC systems, have developed around the concepts of "unique wines from a unique area". The influence of terroir means that wines from a particular region are unique, incapable of being reproduced outside that area, even if the grape variety and winemaking techniques are painstakingly duplicated.

“Winemakers in Burgundy do not believe that they are producing Pinot noir that happens to be grown in Burgundy, but that they are producing unique Burgundian wines that happen to be made from Pinot noir.”

**Protected designations of origin** across the European Union have been created so that, for example, winemakers from outside a region like Tuscany cannot produce a Sangiovese and call it a Chianti. While the wine may be made from the same clonal variety of Sangiovese, in the same soil composition as found in the Chianti region with winemakers using the Tuscan method of production, *there is an assumption that the two wines will be different due to terroir*. While appellation systems and the protected designations of origin can be a way of protecting "unique terroir", the commercial importance of terroir has been a much debated topic in the wine industry.

## The Finger Lakes

The Finger Lakes AVA includes over 11,000 acres of vineyards encompassing eleven glacial lakes. The area around Canandaigua, Keuka, Seneca, and Cayuga Lakes contain the vast majority of plantings in the AVA. The depth of the lakes in the region help to moderate the local climate. Stored heat is released from the deep lakes during the winter, keeping the local climate mild relative to surrounding areas and preventing early season frost. Most vineyards are planted on steep hillsides overlooking the lakes, which help provide the vines with good drainage, better sun exposure, and a reduced risk of frost.

The region averages over 30 inches of precipitation a year. The soil in the region is generally deep, providing good drainage, however there are some areas, such as on the west side of Seneca Lake, where the bedrock is close to the surface. The region is located in hardiness zones 6a and 5b.

# Sauvignon blanc

Color of berry: white

Also called: Fume Blanc, Muskat-Silvaner (Germany, Austria), Sancerre

Origin: France

**Sauvignon blanc** is a green-skinned grape variety that originates from the Bordeaux region of France. The grape most likely gets its name from the French words *sauvage* ("wild") and *blanc* ("white") due to its early origins as an indigenous grape in South West France. Sauvignon blanc is planted in many of the world's wine regions, producing a crisp, dry, and refreshing white varietal wine. The grape is also a component of the famous dessert wines from Sauternes and Barsac. Sauvignon blanc is widely cultivated in France, Chile, Canada, Australia, New Zealand, South Africa, Washington and California. Some New World Sauvignon blancs, particularly from California, may also be called "Fume Blanc". Depending on the climate, the flavor can range from aggressively grassy to sweetly tropical. In cooler climates, the grape has a tendency to produce wines with noticeable acidity and "green flavors" of grass, green bell peppers and nettles with some tropical fruit (such as passion fruit) and floral (such as elderflower) notes. In warmer climates, it can develop more tropical fruit notes but risk losing a lot of aromatics from over-ripeness, leaving only slight grapefruit and tree fruit (such as peach) notes

The wine is usually consumed young, as it does not particularly benefit from aging, as varietal Sauvignon blancs tend to develop vegetal aromas reminiscent of peas and asparagus with extended aging. Dry and sweet white Bordeaux, including oak-aged examples from Pessac-Léognan and Graves, as well as some Loire wines from Pouilly-Fumé and Sancerre are some of the few examples of Sauvignon blancs with aging potential.<sup>[2]</sup>

## Hosmer Sauvignon Blanc, 2013

Cameron Hosmer's father, a Syracuse textile manufacturer, began planting grapes on the gentle slopes of Cayuga Lake at the family's summer home in the late 1970s. The farm has grown to nearly 70 acres of premium wine grapes. After fifteen years of selling their grapes to others, Hosmer Winery was founded in 1985 on the principle that great wine starts in the vineyard. The tasting and retail facility are located on State Route 89, along the western shore of Cayuga Lake, just 20 miles north of Ithaca.

Hosmer wines include a wide variety of styles made from traditional *Vinifera*, as well as French-American hybrid varieties. Today, Hosmer produces 20 thousand gallons of wine annually. At this boutique level, they are able to oversee the entire process, from the basic fruit to the finished wine.

Winemaker Aaron Roisen strives to produce consistent quality wines in the European tradition. He says "The 2013 vintage presented itself with great potential and resulted in producing vinifera that truly reflected the harmony and the balance of the growing season. Careful blending and site selection was taken on in picking and piecing together the tremendous crop during the the 2013 harvest. All of Hosmer wines are 100% estate grown and our vineyards produce unique flavors and aromas for each variety that is reflected in the finesse and finish of the wines. It is incredibly rewarding to see the hard work and effort culminate into an understood appreciation."

88 points Wine Enthusiast

“Red grapefruit, sweet clover moving to guava and wet stone on the palate, finishing with lemongrass and gooseberry.

## Sancerre

*noun* San·cerre \sā<sup>n</sup>-ser\

The area around Sancerre was likely first cultivated by the Romans. The steep sloping hills provide the grapes with enough direct sunlight and warmth to fully ripen while allowing cold air to flow off the slope and pool into the valleys below. In the late 19th century the phylloxera epidemic devastated the area wiping out the majority of the region's vines. They were replanted with Sauvignon Blanc, partly because it grafted better onto the American rootstocks. Sancerre is part of the "central vineyards" of the Loire Valley. Together with neighboring Pouilly-Fumé, the region makes up the eastern most extension of the Loire Valley. Distance from the Atlantic gives this region more of a continental climate than typical of the rest of the Loire with short, hot summers and long, cold winters that may extend the threat of frost damage into early spring.

The area shares the same out cropping of chalk soil that extends all the way to the White Cliffs of Dover in England.

Most vineyards planted on the hills around Sancerre are on south facing slopes at altitudes between 655-1,310 feet.

The age of vine can contribute to how much grassy character the resultant wine may have as well as how early the grapes are [harvested](#). Many of the [phenolic compounds](#) and [aroma compounds](#), such as [pyrazine](#), that contribute to strong grassy flavours are found in the grape skins, eventually breaking down as it goes through its ripening process. Grapes that are harvested before they are [physiologically ripe](#) may have more overt grassy notes. The focus of Sancerre winemakers is usually to express the pure fruit flavours of Sauvignon blanc and the natural *terroir* of the region with very little adjustments taking place during winemaking. Most Sancerre is produced without [malolactic fermentation](#) and little [oak influences](#).

## Reserve Durand Sancerre 2015

**Trade Notes:** "From a small producer in France's Loire Valley comes this dazzling white wine, rich with grapefruit and gooseberry aromas. The estate boast mature 25-30 year old vines and a mix of chalky, silicious soils. The wine is fermented in temperature controlled stainless steel tanks. It shows full flavors on the palate with enormous style and length. Crisp, fresh Sauvignon Blancs like this are why Sancerre has such an enormous and devoted

following."

The age of the vines gives the 2015 Reserve Durand Sancerre some great, concentrated fruit flavors. The mineral backbone of this wine, coupled with its crisp acidity and lovely citrus notes make it an ideal choice with mild cheeses, chicken, fish and even pork dishes, and light appetizers of all shapes and sizes.

## The Seeker

“Aromas of zesty lime, grapefruit, and passionfruit with a touch of fresh green herbs. A refreshing and vibrant palate with core of sweet fruit leading to a long and juicy finish.”

Situated on the northern tip of New Zealand's south island, Marlborough has become synonymous with New Zealand Sauvignon Blanc. It is the primary region for those delicious, citrusy, wines with vibrant acidity and pungent, grassy, grapefruit flavors. Sauvignon Blanc is the main grape here; Chardonnay, Pinot Noir and Riesling are also made. The region has well-drained alluvial loam soils, which are perfect for grape growing. The grapes receive a good deal of sunshine during the day, but recovers in the cool evenings. The growing season is long, which helps foster the gradual, even ripening of the grapes. Grapes are destemmed, pressed, and cold-settled overnight before cool fermentation in stainless steel tanks – no oak – to capture fruit purity; the wine then ages on its lees to add weight and richness.

We sought our Sauvignon Blanc in not one but two of New Zealand's best vineyard sites – Marlborough and Martinborough – for complexity and zest.

The Seeker Winery

The Seeker is a global brand brought to market by a family company with 65 years of experience and relationships with family wineries spanning the globe, seeking out top-quality wines from the regions that grow them best.

## Cabernet Franc

Color of berry : Blue-Black

Also called: Bouchet, Bouchy, Breton

Origin: Bordeaux, France

**Cabernet Franc** is one of the major black grape varieties worldwide. It is principally grown for blending with Cabernet Sauvignon and Merlot in the Bordeaux style. In addition to being used in blends and produced as a varietal in Canada and the United States, it is made into ice wine in those regions.

Cabernet Franc is lighter than Cabernet Sauvignon, making a bright pale red wine that contributes finesse and lends a peppery perfume to blends

with more robust grapes. Depending on the growing region and style of wine, additional aromas can include tobacco, raspberry, bell pepper, cassis, and violets.

Records of Cabernet Franc in Bordeaux go back to the end of the 18th century, although it was planted in Loire long before that time. Cabernet Franc is believed to have been established in the Libournais region of southwest France sometime in the 17th century, when Cardinal Richelieu transported cuttings of the vine to the Loire Valley. They were planted at the Abbey of Bourgueil under the care of an abbot named Breton, whose name became associated with the grape. By the 18th century, plantings of Cabernet Franc (known as Bouchet) were found throughout Fronsac, Pomerol and St-Emilion, making quality wines. As Cabernet Sauvignon grew more popular in the 18th and 19th centuries, the close similarity of the two grapes was observed and theories emerged as to the extent of their relationship.

In 1997, DNA evidence emerged to show that Cabernet Franc had crossed with Sauvignon blanc to produce Cabernet Sauvignon. Analysis indicates that Cabernet Franc is also one of two parents of Merlot, and Carménère.

### Viticulture

In general, Cabernet Franc is very similar to Cabernet Sauvignon, but buds and ripens at least a week earlier. This trait allows the vine to thrive in slightly cooler climates than Cabernet Sauvignon. In Bordeaux, plantings of Cabernet Franc are treated as an "insurance policy" against inclement weather close to harvest that may damage plantings of Cabernet Sauvignon. Its early budding does pose the viticultural hazard of culture early in the growing season. The vine is vigorous and upright, with dark-green, 5-lobed leaves. The winged bunches are elongated and small-medium in size. The berries are quite small and blue-black in color, with fairly thin skins. Cabernet Franc can adapt to a wide variety of vineyard soil types but seems to thrive in sandy, chalk soils, producing heavier, more full bodied wines there. In the Loire Valley, *terroir* based differences can be perceived between wines made from grapes grown in gravel terraces versus tuffeau (fine grained limestone) slopes. The grape is high yield sensitive, with over-cropping producing wines with more green, vegetal notes.

### Wine regions

Across the world Cabernet Franc is one of the twenty most widely planted grape varieties. Plantings are found throughout Europe, in the New World, China and Kazakhstan. In many regions, it is planted as a component of a Bordeaux-style blend such as Meritage, playing secondary role to Cabernet Sauvignon and Merlot.

## Hermann J. Wiemer Cabernet Franc 2014

Hermann J. Wiemer is regarded as one of the pioneers of viticulture and winemaking in the Finger Lakes. A native of Germany, he emigrated to the Finger Lakes in the 1960s. His mother's family had been making wine in Germany's Mosel Valley for more than 300 years, his father, Josef was a skilled nurseryman. As a result, he recognized the importance of grafting vinifera on American rootstock.

Hermann spent the summers of his youth learning to graft by hand and attended Germany's premier winemaking and viticultural institutions. In 2003, Hermann's long-term apprentice Fred Merwarth took charge of winemaking and vineyard management. Partnering with his university friend, Swedish agronomist Oskar Bynke, they carry on Hermann's detail-oriented approach to viticulture and winemaking, extensively working on understanding the relationship between the vines and soils of the Finger Lakes.

– Wine Enthusiast Magazine, 90 points

Ideally suited to cool climate growing, Cabernet Franc is quickly gaining a reputation as a principal red wine grape in the Finger Lakes where long, brisk autumns allow for slow ripening. The outcome is a consistently ripe presentation with exceptional depth and body. An alluring black cherry color and a compelling nose precede a palate that is generous and round, marked by vivacious berry flavors, along with savory earth notes and a full structure. Firm tannins grip the tongue, then soften into a flavorsome, pungent finish.

Food Pairing: Beef, Lamb, Grilled Meat

Estate Vineyard: Magdalena, Seneca Lake AVA

Alcohol: 12.5%

Harvest: October 21-26, 2014

Vinification: \* months in older French oak, fermented in individual 100 gallon lots, no fining or filtering agents

## Olga Raffault, Chinon "Les Picasses" , 2011

Town of Chinon in the Loir Valley of France

The largest and most recognized of the *lieu-dits* here is *Les Picasses* which takes its name from the two-headed pick that was once used to work the hard limestone soils. It stands at the highest point between the Vienne and the Loire. Within *Les Picasses*, there are numerous individually titled sub-parcels; ownership here is highly fragmented. Despite its altitude and part north-facing exposure, *Les Picasses* is said to be capable of ripening fruit by 1-2 degrees more than on adjacent slopes.

The 'les Picasses' vineyard: old vines of 50-ish years on a fairly steep slope from the riverbank that is alluvial clay with a chalk limestone base. The fruit is particularly expressive of dark fruits of cassis and dark cherries with a terrific mineral content and good acidity for structure. The winemaking is most traditional at this estate. The grapes are handpicked and fermented in stainless steel; the wines are then aged in larger, neutral oak and sometimes chestnut, which is a traditional barrel wood in the region. The 'Picasses' spends 2-3 years in oak to reduce the wine and soften the tannins, and is usually released about 4 years after the vintage.

Raffault's 'les Picasses' often has a light garnet color belying the depth of fruit flavor and complexity. Its style is rustic and quite earthy, with hints of orange zest and deep, dark cherry flavor. The tannins are soft, but present, and the mineral complexity in the finish is superb.

## Psagot, Cabernet Franc (Judean Hills), 2013

Psagot winery was founded in 2003 and continues to grow. They produce 8 types of wine, mostly red, grown on picturesque limestone terraces 900 meters "above water level" in the settlement Psagot in Binyamin, Israel. The winery is located just outside of Jerusalem overlooking the Kelt Wadi and Edom Mountains.

Psagot's (100%) Cabernet Franc is harvested from the Matta Vineyards nestled in the Judean Hills. Winner of the Gold Medal in the 2009 Eshkol Hazahav Competition. This wine exudes a beautiful fruit profile, which integrates nicely with the spiciness of the oak barrels (aged 12 months). The wine has an earthy-mineral backbone highlighting the terroir of the vineyards and the region.

# Soil

Wine can be made from grapes grown in virtually every type of soil. The essential requirements are:

- Sufficient depth to anchor the vines

- Enough water and nutrients to be able to produce grapes that ripen for the harvest.

There are many soil-related factors that will influence wine quality:

- Depth and composition of the soil

- pH,

- Presence of organic matter

- Macro and micro nutrients

- Availability and drainage of water.

Soil depth is directly related to water availability. 16 inches of water annually is usually required by the average vineyard to grow and ripen grapes, depending on the climatic conditions. Each foot in depth of a *loamy* soil will hold about 3 inches of available water. Thus, such a soil must be 5 feet or more in depth, while *sandy* soils must be considerably deeper to supply enough water to the vine. A mild (but not excessive) water stress during the ripening period of grapes is favorable to wine quality and good viticultural practices can optimize the outcome.

## Sandy Soils

Soft, low tannin, light color wines

Sandy soils are well-drained and retain heat. In *warm* climate regions, sandy soils make wines that are 'softer' with less color, lighter acidity and tannin. In *cooler* climate regions, sandy soils benefit vineyards by retaining heat and draining well to produce highly aromatic wines. A side benefit of sandy soils is their resistance to pests. In Lodi CA there are several plots of 1890's Zinfandel that survived grape phylloxera because of the sandy soil.

Famous wines from sandy soils:

Cannubi is a top cru of Barolo with sandy clay soils. The wines from Cannubi are noted for their intense aromatics, light tannin and very pale color. Sandy soils are also found in the Northern Médoc (close to the sea) as well as Graves in Bordeaux. These regions produce lighter and more aromatic Cabernet Sauvignon.

## Clay Based Soils

Muscular wines with high extract and color

Clay soils tend to stay cooler and also retain water. There are several types of clay soils, including a lime rich clay called Calcareous Clay which is even cooler. These soils are famous for producing some of the boldest red and white wines in the world.

### Famous wines from clay soils:

In Rioja, Spain the highest quality Tempranillo vineyards grow on limestone-rich clay soils. Burgundy, is noted for producing acclaimed Pinot Noir on clay limestone soil called Marl. In Chianti, a clay-limestone soil makes bold Sangiovese wines. Vineyards in Napa and the Shiraz vineyards of Barossa are mostly found on clay-loam soils.

## Silt Soils

Smooth and round wines with slightly less acidity

Silt soils retain water and heat. In cooler climate regions that have sun, ideal silt soil sites tend to be mixed with a portion of limestone. Silt soils are very fine grained which makes growing roots very difficult.

### Famous wines from silt soils:

The Loess (wind-blown silt) soils in eastern Washington are the top layers that cover the sandy-loam of ancient flood soils below. Washington wines are highly aromatic with slightly lighter color and smooth tannin. In Oregon, one of the favorite soil types for Pinot Noir is a silt-clay

## Loam Soil

Loam is too fertile unless it's blended. Loam is nearly an equal mix of silt, clay and sand as well as an organic matter called humus. Loam is very fertile and typically causes vineyards to be over vigorous. Because of the vigor, most loam soils produce wines that have very little flavor and color. Despite this, loam soils offer great potential with wines made from vineyards that have rigorous pruning regimes.

### Famous wines from loamy soils:

Much of the valley regions of the Sonoma and Napa Valleys are made up of a sandy-loam. The sand keeps the soil poor enough to produce high quality wine grapes.

## Gravel, Schist, Slate and Volcanic Soils

Gravel, slate, and schist, rocks can change the temperature of a soil (by retaining heat or reflecting sun) and they also affect drainage. In Bordeaux the gravel in the clay soil increases drainage. The blue slate rocks of the Mosel Valley in Germany retain heat from the sun, which is great for the cool climate.

Decomposed volcanic soil retains water, which can be beneficial in dry regions.

### Limestone Rich Soils:

The Secret to Great Wine? Limestone can produce great wines by providing beneficial nutrients that help grow better, sweeter grapes. It retains moisture in dry weather and offers good drainage in cool weather. A negative effect of lime is iron deficiency in grapes; winemakers with soils that have high lime content must fertilize their soils frequently.

#### Famous wines from Limestone Soils:

The chalk soils of the Aube in Champagne; Chablis in Burgundy; and Pouilly and Sancerre in the Loire Valley produce bold-flavored zesty white wines. The Southern Rhône region is famous for making the classic Côtes du Rhône blend of Grenache, Syrah and Mourvèdre. In Paso Robles, California, the best plots of Grenache, Syrah and Mourvèdre grow on sloped vineyards in a calcareous limestone soil. Limestone soils may also be found in NY State, including the Finger Lakes.