

The
THIRSTY
 REDHEAD

Godforsaken Grapes by Jason Wilson
 Reading between the wines book club

Pages

Wines to look for




Possible discussion questions



<p>week 1</p>	 10-51 (Ch 1-2)	<p>Any Swiss wine Any New Jersey wine Chamboucin grape (USA) Gutturnio grape (Italian)</p>	<ul style="list-style-type: none"> ┆ We're drawn to heritage breeds (tomatoes, pork, etc.), though sometimes the taste/textures remind us that these are heritage for a reason. Should some grapes be left as a memory, or should we preserve every last varietal out there? Why or why not? ┆ Why do emerging wine regions look to Burgundy, Bordeaux, etc., as their benchmark? Should they (considering the commercial implications)? ┆ What do you think is the future of smaller US wines regions (not CA, WA, or OR)? Which regions might be popular someday or will most remain niche?
<p>week 2</p>	 52-107 (Ch 3-5)	<p>Swiss wine (Chasselas, Heida, or Cornalin grape) Persan grape (France) Verdesse grape (France) Altesse grape (Savoie) Petite Sirah (aka Durif) grape Jacquere grape (Savoie) Indigenous grapes from Valle d'Aosta (Italy) region Sagrantino grape (Umbria, Italy) Timorasso grape (Piedmont) Prosecco Asolo DOCG Prosecco Cartizze DOCG</p>	<ul style="list-style-type: none"> ┆ Is wine an art or a science? ┆ Why do you think scores are particularly relied up in the United States? Are crowd-sourced scores (on wine apps) given the same weight as scores by the wine experts? In this same vein, are wine scores becoming more or less relevant? ┆ Do you feel guilty when you don't enjoy a godforsaken grape? Why or why not?
<p>week 3</p>	 108-155 (Ch 6-7)	<p>Gros Manseng (Jurancon, France) Teroldego (NE Italy) Dry Furmint (Hungary) Treixadura (Spain) Monica (Sardinia) Scheurebe (Austria preferred, also Germany) Zierfandler grape (Austria) Vienna DAC wine (Austria) Gemischter Satz blend (Austria) Rotgpfler grape (Austria) Zahel "Orange T" (winery Austria)</p>	<ul style="list-style-type: none"> ┆ How motivated are you to learn more about wine and why? What wine or situation inspired you to take up further wine education? ┆ The majority of wine consumers enjoy wine without understanding it. What does this mean for the future of wine (consider it against other alcoholic beverages.) ┆ What wine descriptors turn you off?



<p>week 4</p>	 <p>156–209 (Ch 8–10)</p>	<p>Roter Veltliner grape (Austria) Fruhroter Veltliner grape (Austria) Kekfrankos grape (Blaufrankish from Hungary) Zweigelt grape (Austria) St Laurent (Austria) Neuburger grape (Austria) Saperavi grape (Georgia) Ramato (orange style wine of Italy's NE) Gewurztraminer (Alto Adige) Any wine from Josko Gravner or Stanko Radikon (iconic Friulian winemakers) Tocai Friuliano grape (Friuli) Ribolla Gialla (Friuli)</p>	<ul style="list-style-type: none"> ⌄ Should wines with umlats like Grüner Veltliner and Blaufränkish fully embrace more anglicized nicknames? Why or why not? ⌄ Gewürztraminer is polarizing: do you love it or hate it? Also, consider orange/amber wines: do you love them or hate them? ⌄ What is your definition of natural wine?
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<p>week 5</p>	 <p>210–264 (Ch 11–13)</p>	<p>Vital grape (Portugal) Antao Vaz grape (Portugal) Dao DO (Portugal) Bairrada DO (Portugal) Bastardo grape (Portugal) Periquita (wine brand of Portugal) Tawny port (preferably with age designation because you deserve it) Kerner grape (Alto Adige) Baga grape (Portugal) Vara y Pulgar "Tintilla" (Spanish wine) Emir grape (Turkey) Colares DO (Portugal) Canary Islands wines (Portugal) Refosco (Friuli) Geblér Muskateller (Austria)</p>	<ul style="list-style-type: none"> ⌄ In light of spending "40 more minutes to experience more fully its not-very-evident flavor," do we need to save every underperforming grape? ⌄ Is exposure to Serious Wines still crucial to understanding wine? Why or why not? ⌄ "Customers rise to the level you set for them." Should more retailers and restaurants offer more unusual wines? How should a business owner balance profitability (avoiding wasted wine) and exploration?
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<p>week 6</p>	 <p>265–295 (Ch 14–15)</p>	<p>Juhfark grape (Hungary) Kisi grape (Georgia) Rkatsiteli grape (Georgia) Kadarka grape (Hungary) Zilavka grape (Bosnia) Grasevina grape (Croatia) Olaszrizling grape (Hungary) Qvevri (amphora wine style found in several countries) Lemberger grape (aka Blaufrankish, New York) Voskehat grape (Armenia, Georgia and Turkey) Okuzgozu grape (Turkey) Narince (Turkey) Bogazkere (Turkey) Marquette grape (USA) La Crescent grape (USA) Frontenac grape (USA) Brianna grape (USA) Domaine Plageoles or Domaine des Terrisses (wineries in Gaillac, France) Fronton AOC (France) Cahor AOC (France)</p>	<ul style="list-style-type: none"> ⌄ If a global wine disease were destroying all known grape varieties and you had the chance to preserve only two varieties – one white and one black – for humanity, which would you choose to save, and why? ⌄ What is more important in a wine: the intrinsic taste or the extrinsic story? Is your answer the same for a \$5 bottle of wine as it is for a \$100 bottle of wine? ⌄ Since reading this book, you have likely started to notice more godforsaken grapes and regions. Are any of these appearing with more frequency than you previously noticed?
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