How sweet it is (or isn’t)

NEW ‘SWEETNESS SCALE’ DEBUTS FOR MICHIGAN RIESLINGS

What do you think of when you see a Riesling wine? Do you instantly assume it’s on the sweet side? Many people do; but Rieslings can range from bone-dry to very sweet. If you’ve looked at a bottle of Riesling lately, you might have noticed a “taste profile” on the label that looks something like this:

This is a new scale designed by the International Riesling Foundation. Wineries around the world are adopting this scale to help you predict the level of sweetness when choosing a Riesling. For more information about Riesling or the taste profile, visit www.drinkriesling.com.

The meal was fine, but …

Many of the state’s fine restaurants serve Michigan wines to complement their menus. With the wide variety of fresh and seasonal local foods available, many chefs create regional dishes that go well with Michigan’s cool-climate wines. If your favorite restaurant is not offering Michigan wines on their menu, let them know they should!

The Michigan Grape & Wine Industry Council has created a card that says, “The meal was fine but would have been better if accompanied by a Michigan wine.” The cards are available from the Council by calling 517-241-3415. Carry a few in your wallet or purse to leave behind and let a restaurant know you prefer they offer some of the delicious wines produced in Michigan.

For a list of restaurants that serve four or more Michigan wines, visit www.michiganwines.com and click on “Wine & Food.”