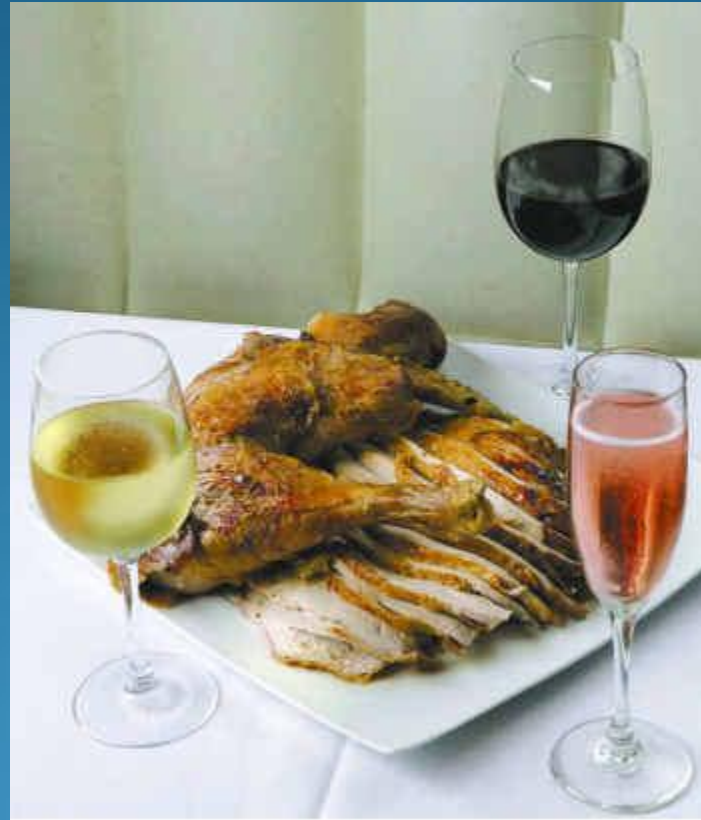


The Fourth D.R.A.F.T.

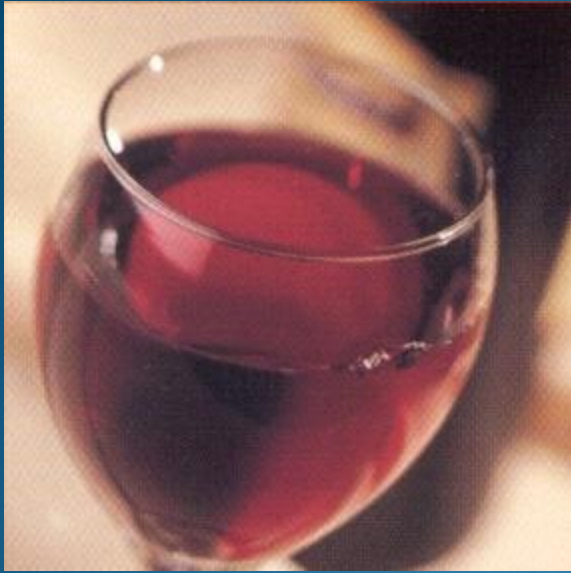
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Dermatopathology Institute

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The No-Brainer Combination



- Hops add bitterness
- Lower alcohol content
- Not as many accessible styles to usual layperson-default to usual supermarket/liquor store purchases



Careful With These Wines!



- Heavy tannins
- High alcohol
- Excessively sweet wines
- Oakey wines

Consider These Styles



- Crisp dry whites
- Lighter reds
- Rose
- Champagne
- Riesling?
- Gewürztraminer?

Picpoul



- Languedoc-Roussillon region of southern France
- Light and dry
- May need to breathe for a few hours

Torrontes



- Only True Argentinian white wine varietal
- Fruity and floral nose
- Slight acidity on palate
- Dry finish

Albarino



- Dry white varietal, classically grown in the Rías Baixas region of Spain
- Recent official classification
- Must be 100% albarino

Rose



- Red skinned grapes crushed and allowed to contact the juice for decreased time (2-3 days)
- Made with many varietals

Malbec



- Noble Argentinian varietal-mainly Mendoza region
- Derived from French Auxerrois and renamed
- Grown world-wide, one of the 6 accepted varietals in French bourdeaux



The Fourth D.R.A.F.T.