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| **Across****3.** Adding sugar to wine before and/or during fermentation is know as**5.** What region of France is the coldest growing region?**9.** \_\_\_\_\_\_\_\_\_\_\_\_ is the oldest operating winery in Napa**12.** Italian term for sparkling**16.** Noble Rot**18.** \_\_\_\_\_\_\_\_\_\_ is one of the most important white grapes of Argentina**19.** Italy's longest river that flows through Piemonte**20.** A wine aged on the lees might say this on the bottle**21.** Aphid that plaqued Europe in the 1800's**24.** Ripening of the grapes is known as**26.** A Red Burgundy is made of what varietal?**27.** What is the primary grape of Sauterns?**28.** American\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Area**29.** The main grape varietal of northern Rhone | **Down****1.** What area of Burgundy produces red wines from the Gamay grape?**2.** Chenin Blanc is also known as**4.** If you are drinking a Primativo you are enjoying what varietal?**6.** Which important Chilean grape variety is known as the "Lost Grape of Bordeaux"? **7.** What grape variety is the dominant component of reds in Southern Rhone?**8.** Barolo and Barbaresco are made from what varietal?**10.** Gruner Veltliner is the most important grape in this country**11.** Pinotage is a crossing between Pinot Noir and \_\_\_\_\_**13.** What is the most planted grape in Italy's Piemonte?**14.** A White Burgundy will be made of what grape?**15.** A bottle of wine equalling 4 bottles of wine is called a \_\_\_\_\_**17.** Sangiovese is the principal variety in this popular Italian wine**22.** 70% of Argentina's total wine production comes from this region**23.** This dessert wine is typically made with Touriga National**25.** The most planted grape in Italy  |