

NERELLO  
MASCAL[S

*frappato*

**CINSAULT**

Gamay  
Noir

**GRAPES  
THAT WISH  
THEY WERE  
PINOT**



mencia



**TROUSSEAU?**

If you like Burgundy's  
top red varietal, you  
might enjoy these.

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*Grenache*

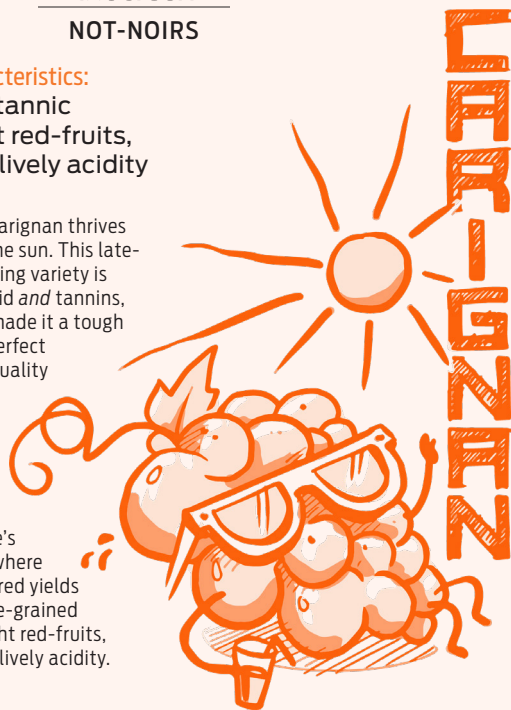
**SCHIAVA**

# ARE YOU A SELF-APPOINTED PINOT PURIST? THERE'S A CURE FOR THAT.

Whether it's the thin-skinned, moderate tannic structure, elevated acidity, fresh red-fruitiness, or the ability and willingness to showcase terroir and ageworthiness—or all of the above—that draw you in, there are ways to hit the Pinot position on your palate. In fact, tasted blind, these could even be (and often are) mistaken for Pinot Noir itself.

**Pinot-like Characteristics:**  
Fine-grained tannic texture, bright red-fruits, earthy tones, lively acidity

Unlike Pinot Noir, Carignan thrives under the heat o' the sun. This late-budding, late-ripening variety is naturally high in acid *and* tannins, which historically made it a tough solo-sipper but a perfect blending partner. Quality increases with vine age; find old vine expressions from places like California's Mendocino and Lodi AVAs and Chile's Maule Valley D.O., where the typically rustic red yields a more friendly, fine-grained tannic texture, bright red-fruits, earthy tones and a lively acidity.

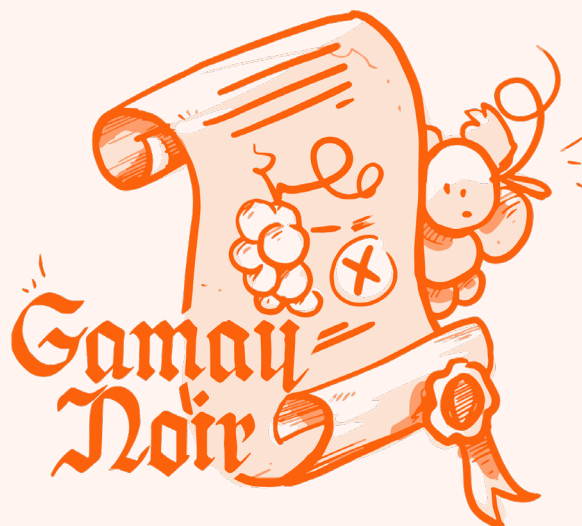


**Pinot-like Characteristics:**  
High acid, delicate tannins, fresh red fruits and florals

This thin-skinned Sicilian red with vibrant fresh fruits, floral notes and elegant acidity is a perfect replacement for a light-bodied, commercial expression of Pinot Noir. You'll typically find this wine blended, most commonly with fellow Sicilians Nero d'Avola and Nerello Mascalese (see below), but single-varietal expressions can be found by notable producers such as Planeta, Cos and Gurrieri. With its lightness and brightness, Frappato can also span into the chillable red category, making it enjoyable all year round.

**Pinot-like Characteristics:**  
Expresses a sense of place

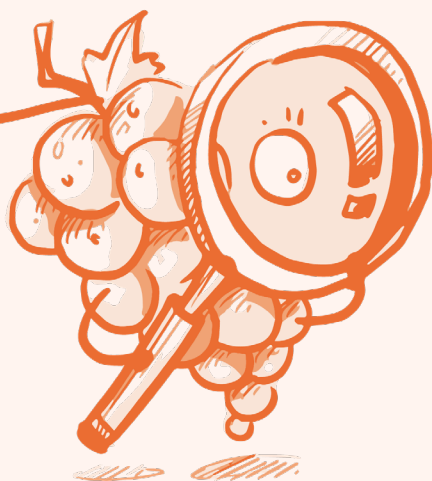
Gamay is a natural cross of Pinot Noir and white grape Gouais Blanc—so it should come as no surprise that it shares many qualities with the former. Like its parent, Gamay is a product of its environment. Look for a Beaujolais or Beaujolais Village for simple, cheerful, red-fruit-meets-candy expression with light tannins and little to no oak. For more complexity, source from one of the 10 crus, which yield more flavor concentration and firmer tannins, balanced by an innate high acidity. Winemakers at this level typically include oak maturation, and the best can age like a fine Burgundy.



**Pinot-like Characteristics:**  
Soft tannic texture, generous acidity with delicate red fruits and a forest floor-mushroom quality

Though native to France's Jura region, it makes up but a small percentage of plantings, trailing even that of Pinot Noir. Perhaps because it proves to be even more finicky in the field. Outside its native region, Trousseau has found a home in Northern California. There are both old vines scattered among the "mixed black" vineyards of Sonoma's Russian River Valley as well as newer plantings in Lake County and Mendocino.

# TROUSSEAU





**Pinot-like Characteristics:**  
Red fruits and delicate tannins

Grenache, or Garnacha in Spain, is found as a single-varietal and as part of blends all around the world. Picked at the peak of ripeness, the grape can display the same bright, red-fruited profile as Pinot Noir and, with its thin skins, provide a similar tannin profile. It will never have the same acidity level as Pinot, but some producers will utilize whole-cluster fermentation, which imparts a generous juiciness and vibrancy to the fruits.

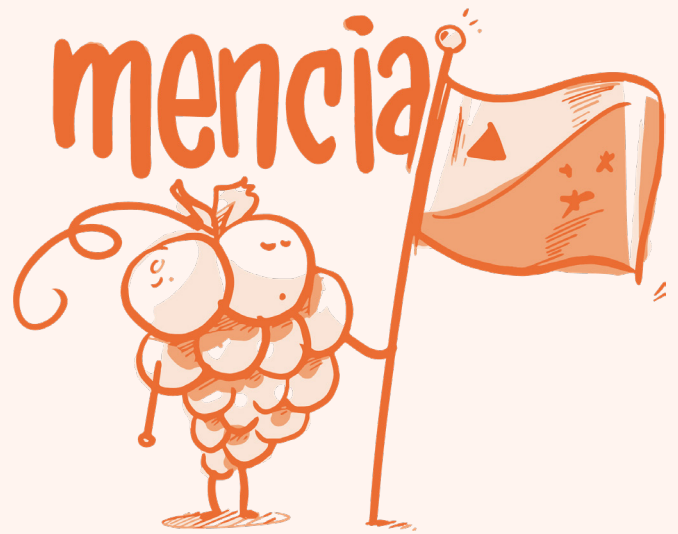
## CINSAULT



**Pinot-like Characteristics:**  
Soft tannins, juicy fruitiness

Native to the south of France, Cinsault is high yielding with big bunches and large berries. The wines are at their best when those yields are limited: soft tannins, a modest—but juicy—acidity and red fruits-meet floral aromatics. Like Carignan, Cinsault is a traditional blending component. Find single-varietal expressions produced from the old vines of Lodi, California; the Itata Valley of Chile and several South African districts and wards including Paarl, Breedekloof and Malmesbury.

## mencia



**Pinot-like Characteristics:**  
Fine tannins, generous acidity, minerality

Mencia is predominantly found in Spain's Bierzo region and in Portugal's Dão. Its profile is marked by combination red and black fruits, but with a noticeable spice kick and strong floral aromas. Much like Pinot Noir, it's able to exude a sense of place, often through a gravelly, stony minerality. Though the grape has fairly thick skins, many expressions offer fine tannins. That, along with a generous acidity, makes this a fun experiment for any Pinot-thusiast.

**Pinot-like Characteristics:**  
Pale hue, light-bodied, low tannins

Schiava actually refers to a group of four different varieties—Schiava Gentile, Schiava Grigia, Schiava Grossa and Schiava Lombarda. Plantings of all four are predominantly found in northeastern Italy, where varieties are blended together to produce bottled Schiava. Resulting wines are typically a pale ruby color with aromas and flavors of violet, rose petal, strawberry and raspberry. Structurally, these are light-bodied, low-tannin wines.

## NERELLO MASCALESE



**Pinot-like Characteristics:**  
Red fruits, florals, herbaceous-earthiness, modest alcohol

This is the heart and soul of Sicily's Etna DOC where legally Etna Rosso must contain at least 80% Nerello Mascalese. Similar to Pinot, Nerello can produce wines with pronounced aromas and flavors of red cherry, strawberry, roses, violets and an underlying herbaceous-earthiness. Its innate high acidity and modest alcohol make it structurally comparable, too. For a more concentrated expression, look for Etna Rosso DOC Riserva, a category that mandates minimum four years of aging, including at least one year in barrel.