

WINE 101 TASTING GRID

SIGHT

OPACITY: translucent - medium - opaque
COLOR: lemon - gold - amber
pink - salmon - orange
purple - ruby- garnet

SMELL

INTENSITY: low - medium - pronounced
PRIMARY: fruit: citrus - tree - tropical - dried - red - black
non fruit: floral - vegetal/herbal - spice
earth: gravel, smoke, slate, potting soil, mushroom
SECONDARY: yeast/bacteria: butter - cream - biscuit - pastry - bread
oak: clove - nutmeg - cedar - coconut - vanilla - chocolate
TERTIARY: nuts - coffee - caramel - petrol - mushroom - forrest floor
tobacco - leather - savory

PALATE

FLAVORS: match aromas: yes - no - new:
SWEETNESS: dry - off dry - semi sweet - sweet
ACIDITY: low - medium - high
TANNIN: low - medium - high
ALCOHOL: low - medium - high
BODY: light - medium - full
INTENSITY: low - medium - pronounced
COMPLEXITY; low - medium - high
FINISH: short - medium - long

CONCLUSION

BALANCE: yes - no

DID YOU LIKE IT? _____

WHAT DID YOU LIKE/NOT LIKE? _____

WINE 101 DESCRIPTORS

WHITE FRUIT

CITRUS: lemon, lime, grapefruit, orange
ORCHARD: green apple, yellow apple, pear
STONE: peach, nectarine, apricot
TROPICAL: banana, passion fruit, mango, lychee, pineapple
OTHER: gooseberry, melon

RED FRUIT

RED: strawberry, cherry, raspberry, cranberry, red currant
BLACK: blackberry, black currant, black cherry, plum
BLUE: blueberry
DRIED: dates, figs, raisins

NON FRUIT

FLOWER: blossom, acacia, honeysuckle, chamomile
HERB: eucalyptus, mint, lavender, dill
VEGETAL: tomato leaf, green pepper
ORGANIC: earth, forrest floor, soil
MINERAL: slate, chalk, seashell, oyster shell, wet rock
SPICE: peppercorn
TERTIARY: petrol, straw, mushroom, leather, tobacco, balsamic
BAKING: cinnamon, clove, ginger, nutmeg, vanilla

WINEMAKING

SPICES:
OAK: vanilla, toast, smoke
MALOLACTIC: butter, cream, nuts, brioche
LEES AGING: yeasty, bread dough, cheesy
BOTRYTIS: honey