THE GRAPE GRIND

Blind Tasting Framework (Reds)

1. Circle 1-2 responses in each section for your wine
2. Pick 3 varieties that fit your circled responses
3. Use process of elimination to narrow down to one variety!

SIGHT	Color	Garnet	Ruby	Purple		
	Concentration	Pale	Medium	Deep		
	Staining	None/Light	Medium	Heavy		
NOSE	Aroma (Fruit)	Red	Black	Blue		
	Aroma (Fruit Condition)	Tart	Ripe	Jammy	Dried	
	Aroma (Non-Fruit)	Floral	Herbal	Vegetal	Tomato/Balsamic	Earth
		Mineral	Meat/Leather	Black Pepper	Baking Spice	Vanilla/Coffee/Choc.
PALATE	Taste (Fruit)	Red	Black	Blue		
	Taste (Fruit Condition)	Tart	Ripe	Jammy	Dried	
	Taste (Non-Fruit)	Floral	Herbal	Vegetal	Tomato/Balsamic	Earth
		Mineral	Meat/Leather	Black Pepper	Baking Spice	Vanilla/Coffee/Choc.
	Structure (Body)	Light	Medium	Full		
	Structure (Acid)	Low	Medium	High		
	Structure (Alcohol)	Low	Medium	High		
	Structure (Tannin)	Low	Medium	High		

CONCLUSION

_____   _____   _____
Possible Variety 1   Possible Variety 2   Possible Variety 3