

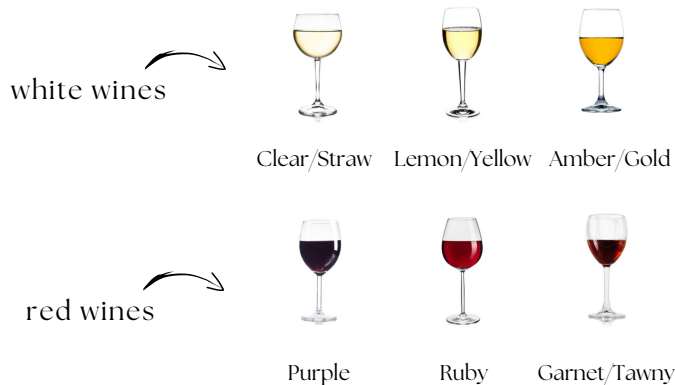
SIMPLIFIED TASTING GUIDE

It's certainly not necessary to be able to identify a wine variety BLIND in many life settings outside of a wine exam. However, learning blind-tasting skills is incredibly valuable for anyone wanting to become more confident in tasting wine! Many of the components in this process you do naturally when you are tasting wine (they involve all of your senses) ...blind tasting is all about fine-tuning them! Anyone can become an expert taster with repetition. The process is all about constant practice and committing certain benchmark descriptors as well as personal descriptors of classic varieties to memory.

This guide is meant to lead you through the process. So pour 2-4 glasses of wine (that you don't know) and follow the process one wine at a time!

SIGHT

Take your wine and hold it at an angle over something white (a well-lit space is ideal). Having a white background helps you to see the color/concentration better! What color best represents the wine?



Color

For White Wines: If a white wine is darker (or more yellow) in color it usually means the wine has some oak influence and/or is slightly oxidized (aged). It also could mean the grape is late harvest and has seen botrytis (noble rot). Pale wines are typically more youthful and meant to be consumed early.

For Red Wines: Most red wines are ruby in color, but some are more purple (typically thicker skin) while others are more garnet (typically thinner skin). All red wines turn garnet in color as they age, but it's more apparent on thinner-skinned varieties.

Concentration

Can you see through your wine or is the concentration so deep that you can't see your hand through the glass? Whether or not you can see through the wine can give you clues about the variety. Typically, purple wines are more opaque (deep), while garnet or light ruby wines are paler! There are some exceptions with age or winemaking practices.

NOSE

First SWIRL your wine! You see people do this often and it's actually helpful. Swirling takes the aromas and lifts them to the surface of the wine, making them more available to your nose.

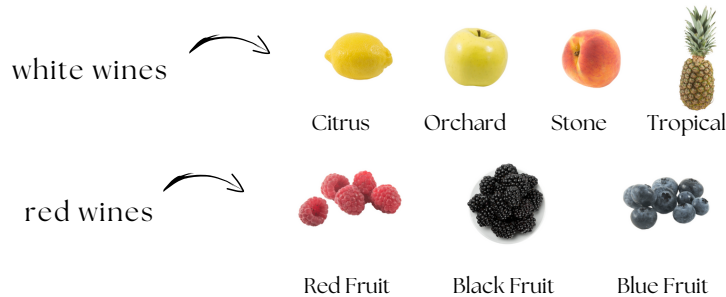
TRY NOT TO SMELL TOO MUCH! The more times you smell a wine, the more you are burning out your olfactory bulb. Your best smell is the first and second sniff!

Aromatic Intensity

When you are about to put your nose to the glass - do the aromas jump out at you before your nose reaches the glass (powerful), OR do you feel like you are digging your nose into the glass to find them (delicate)? Usually, intensity is amplified by floral notes! (Sometimes it can include vegetal aromas, like green pepper). This applies to both whites and reds but more so to white wines!

Fruits

There are many fruits in the world, so it helps to think about fruit categories or "camps" instead of pinpointing specific fruit aromas at first. You can often find many fruit "camps" in a wine, but as you smell and taste your wine, which categories below stand out the most?



Fruit Condition

Determine if the fruit that you smell is tart, dried, bruised, ripe, jammy, baked, or anything else. This may help later in determining the climate, country, or region.

Non-Fruit

Some of these aromas come from the grape (primary) while others come from/are enhanced by the winemaking process (secondary), and the rest are from aging (tertiary) -see below.

It is often a little harder to pinpoint non-fruit, but try to pick out a few that feel like they help define the wine.

