

---

# BLIND TASTING

*Booklet*

---

THE  
GRAPE  
GRIND



# WELCOME

---

*Gather your bottles and let's taste!*

One of the best ways to learn about wine is to taste it, and one of the best ways to become more confident in understanding wine varieties and regions is to blind taste!

In this bundle you'll find:

- 2-4 wines prewrapped (1-2 are white wines and 3-4 are red wines)
- This booklet, which has an introduction video (below), 4 tasting grids that you can fill out as you look, smell, and taste through all 4 wines
- A Blind Tasting Guide for reference - this may be helpful as you fill out your blind tasting grids for each wine. It explains each category and gives you some tips!
- An envelope with reveal cards to open when you are done tasting and want to know a little more about the wines. Each card has a QR code to scan - watch a reveal video!

Instructions:

1. Uncork, but DO NOT UNWRAP the bottles
2. Review the Blind-Tasting Guide Included
3. Taste each wine one at a time, fill out your own personal grid, and take a guess at variety, country, region, and vintage - Have fun with this :)
4. Reveal each wine from the envelope and/or watch the reveal via the QR code if you choose
5. Be sure to share your experience and tag us on social media @thegrapegrind @accentwine

SCAN TO WATCH A BRIEF INTRO VIDEO!



# WINE #1



---

## SIGHT

COLOR \_\_\_\_\_ ● Clear/Straw ● Lemon/Yellow ● Amber/Gold

CONCENTRATION \_\_\_\_\_ Pale Medium Deep

## NOSE

AROMATIC INTENSITY \_\_\_\_\_ Delicate Moderate Powerful/Perfumed

FRUIT \_\_\_\_\_ Citrus Orchard/Green Stone Tropical

FRUIT CONDITION \_\_\_\_\_ Tart Dried Bruised Ripe Jammy Baked

NONFRUIT \_\_\_\_\_ Floral Herbal Vegetal Spice Mineral

Bread Butter/Cream Vanilla/Baking Spice

Petrol Honey Earth Meat Leather Tobacco

Anything else? \_\_\_\_\_

---

## PALATE

SWEETNESS \_\_\_\_\_ Dry Off-Dry Sweet Luscious

FRUIT CONDITION \_\_\_\_\_ Tart Dried Bruised Ripe Jammy Baked

Anything else? \_\_\_\_\_

---

BODY \_\_\_\_\_ Light Medium Full

ALCOHOL \_\_\_\_\_ Low Medium High

ACID \_\_\_\_\_ Low Medium High

## CONCLUSION

VARIETY \_\_\_\_\_

COUNTRY/REGION \_\_\_\_\_

VINTAGE \_\_\_\_\_ 0-3 years (youthful) 3-5 years (developing) 5-10 (developed) 10+ (old)

QUALITY LEVEL \_\_\_\_\_ Poor Acceptable Good Very Good Outstanding

---

# WINE #2



---

## SIGHT

COLOR \_\_\_\_\_ ● Clear/Straw ● Lemon/Yellow ● Amber/Gold

CONCENTRATION \_\_\_\_\_ Pale Medium Deep

## NOSE

AROMATIC INTENSITY \_\_\_\_\_ Delicate Moderate Powerful/Perfumed

FRUIT \_\_\_\_\_ Citrus Orchard/Green Stone Tropical

FRUIT CONDITION \_\_\_\_\_ Tart Dried Bruised Ripe Jammy Baked

NONFRUIT \_\_\_\_\_ Floral Herbal Vegetal Spice Mineral

Bread Butter/Cream Vanilla/Baking Spice

Petrol Honey Earth Meat Leather Tobacco

Anything else? \_\_\_\_\_

---

## PALATE

SWEETNESS \_\_\_\_\_ Dry Off-Dry Sweet Luscious

FRUIT CONDITION \_\_\_\_\_ Tart Dried Bruised Ripe Jammy Baked

Anything else? \_\_\_\_\_

---

BODY \_\_\_\_\_ Light Medium Full

ALCOHOL \_\_\_\_\_ Low Medium High

ACID \_\_\_\_\_ Low Medium High

## CONCLUSION

VARIETY \_\_\_\_\_

COUNTRY/REGION \_\_\_\_\_

VINTAGE \_\_\_\_\_ 0-3 years (youthful) 3-5 years (developing) 5-10 (developed) 10+ (old)

QUALITY LEVEL \_\_\_\_\_ Poor Acceptable Good Very Good Outstanding

---

# WINE #3



## SIGHT

COLOR \_\_\_\_\_ ● Purple ● Ruby ● Garnet/Tawny

CONCENTRATION \_\_\_\_\_ Pale Medium Deep

## NOSE

AROMATIC INTENSITY \_\_\_\_\_ Delicate Moderate Powerful/Perfumed

FRUIT \_\_\_\_\_ Red Fruit Black Fruit Blue Fruit

FRUIT CONDITION \_\_\_\_\_ Tart Dried Bruised Ripe Jammy Baked

NONFRUIT \_\_\_\_\_ Floral Herbal Vegetal Spice Mineral

Bread Butter/Cream Vanilla/Baking Spice

Petrol Honey Earth Meat Leather Tobacco

Anything else? \_\_\_\_\_

## PALATE

SWEETNESS \_\_\_\_\_ Dry Off-Dry Sweet Luscious

FRUIT CONDITION \_\_\_\_\_ Tart Dried Bruised Ripe Jammy Baked

Anything else? \_\_\_\_\_

BODY \_\_\_\_\_ Light Medium Full

ALCOHOL \_\_\_\_\_ Low Medium High

ACID \_\_\_\_\_ Low Medium High

TANNIN \_\_\_\_\_ Low Medium High

## CONCLUSION

VARIETY \_\_\_\_\_

COUNTRY/REGION \_\_\_\_\_

VINTAGE \_\_\_\_\_ 0-3 years (youthful) 3-5 years (developing) 5-10 (developed) 10+ (old)

QUALITY LEVEL \_\_\_\_\_ Poor Acceptable Good Very Good Outstanding

# WINE #4



## SIGHT

COLOR \_\_\_\_\_ ● Purple ● Ruby ● Garnet/Tawny

CONCENTRATION \_\_\_\_\_ Pale Medium Deep

## NOSE

AROMATIC INTENSITY \_\_\_\_\_ Delicate Moderate Powerful/Perfumed

FRUIT \_\_\_\_\_ Red Fruit Black Fruit Blue Fruit

FRUIT CONDITION \_\_\_\_\_ Tart Dried Bruised Ripe Jammy Baked

NONFRUIT \_\_\_\_\_ Floral Herbal Vegetal Spice Mineral

Bread Butter/Cream Vanilla/Baking Spice

Petrol Honey Earth Meat Leather Tobacco

Anything else? \_\_\_\_\_

## PALATE

SWEETNESS \_\_\_\_\_ Dry Off-Dry Sweet Luscious

FRUIT CONDITION \_\_\_\_\_ Tart Dried Bruised Ripe Jammy Baked

Anything else? \_\_\_\_\_

BODY \_\_\_\_\_ Light Medium Full

ALCOHOL \_\_\_\_\_ Low Medium High

ACID \_\_\_\_\_ Low Medium High

TANNIN \_\_\_\_\_ Low Medium High

## CONCLUSION

VARIETY \_\_\_\_\_

COUNTRY/REGION \_\_\_\_\_

VINTAGE \_\_\_\_\_ 0-3 years (youthful) 3-5 years (developing) 5-10 (developed) 10+ (old)

QUALITY LEVEL \_\_\_\_\_ Poor Acceptable Good Very Good Outstanding

# ADDITIONAL NOTES

---

---

Have Questions or Feedback?



# POSSIBLE GRAPES + REGIONS

---

## WHITES

### Chardonnay

- France - Burgundy (Chablis, Cote d'Or, Maconnais)
- USA - California, Washington
- Australia
- South Africa

### Riesling

- Germany
- France - Alsace
- Australia
- USA - Washington

### Pinot Grigio/Pinot Gris

- Italy - Friuli, Alto Adige, Veneto
- France - Alsace
- USA - Oregon

### Sauvignon Blanc

- France - Bordeaux, Loire (Sancerre, Pouilly Fume)
- New Zealand
- USA - California
- Chile

### Chenin Blanc

- France - Loire (Vouvray, Savennieres)
- South Africa

### Viognier

- France - Rhone (Condrieu)

### Gewurztraminer

- France - Alsace

### Torrontés

- Argentina

### Albariño

- Spain (Rias Baixas)

### Grüner Veltliner

- Austria

### Melon B

- France - Loire (Muscadet)

## REDS

### Pinot Noir

- France - Burgundy
- USA - California, Oregon
- New Zealand
- Germany

### Cabernet Sauvignon

- France - Bordeaux (Medoc, Haut Medoc)
- USA - California, Washington
- Australia
- Chile

### Merlot

- France - Bordeaux (Pomerol, St. Emilion)
- USA - California, Washington

### Syrah/Shiraz

- France - Northern Rhone Valley
- Australia
- USA - California, Washington

### Malbec

- Argentina - Mendoza

### Zinfandel

- USA - California

### Grenache/Garnacha

- France - Southern Rhone Valley
- Australia
- Spain

### Gamay

- France - Beaujolais

### Tempranillo

- Spain - Rioja, Ribera del Duero

### Cabernet Franc

- France - Loire

### Sangiovese

- Italy - Tuscany (Chianti, Brunello, Vino Nobile)

### Nebbiolo

- Italy - Piedmont (Barolo, Barbaresco)

### Corvina

- Italy - Veneto (Valpolicella, Amarone)

### Carménère

- Chile