

Blind Tasting Framework *Whites*

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	Water/Clear	Pale/Straw	Yellow/Lemon	Gold/Tawny	
	 NOSE	Intensity	Low	Medium	High	
Aroma (Fruit)		Orchard	Citrus	Stone	Tropical	
Aroma (Fruit Condition)		Tart	Ripe	Jammy	Dried	
Aroma (Non-Fruit)		Floral	Herbal	Vegetal	Earth	Mineral
 PALATE		Honey	Bread	Butter	Spice	Vanilla
	Sweet/Dry	Sweet	Off-Dry	Dry		
	Taste (Fruit)	Orchard	Citrus	Stone	Tropical	
	Taste (Fruit Condition)	Tart	Ripe	Jammy	Dried	
	Taste (Non-Fruit)	Floral	Herbal	Vegetal	Earth	Mineral
		Honey	Bread	Butter	Spice	Vanilla
	Structure (Body)	Light	Medium	Full		
	Structure (Acid)	Low	Medium	High		
Structure (Alcohol)	Low	Medium	High			
Structure (Phenolic Bitterness)	Present	Not Present				



CONCLUSION

Possible Variety 1

Possible Variety 2

Possible Variety 3