

HOW TO TASTE WINE

4 step process

look



color: Intensity, opacity transparency, and shade.
Are the edges tinted?

consistency: How it moves in the glass. Observe the legs (tears).

effervescence: Are there bubbles? How big are they?
How long do they last?

smell



intensity: How intense are the aromas? Can you identify distinctive notes?

category: Is it fruity, floral, earthy, mineral, or animalic (foxy)?

variety: Do you recognize notes of specific grapes or wines?

taste



acidity: Does it tingle on the tips and sides of your tongue or fall flat?

tannin: Does it pull and pucker at your cheeks and palate?

minerality: Do you perceive saltiness? Is it mouthwatering?

body: How does it feel on and fill your palate? Think full and glossy versus light and breezy.

finish: How long do all of these sensations linger?

converse



quality: Is it young, ready to drink, or in its prime? Is it fine and balanced?

category: Does it remind you of anything? What kind of wine is it?

food pairing: What would you eat with it?

preference: Do you like it? Why or why not?

poetry: Where does it take you?