

## LOOK



Tilt the glass and look through the wine at a white surface.

### Opaque

Can You Read This?

### Translucent

Can You Read This?

### Transparent

Can You Read This?

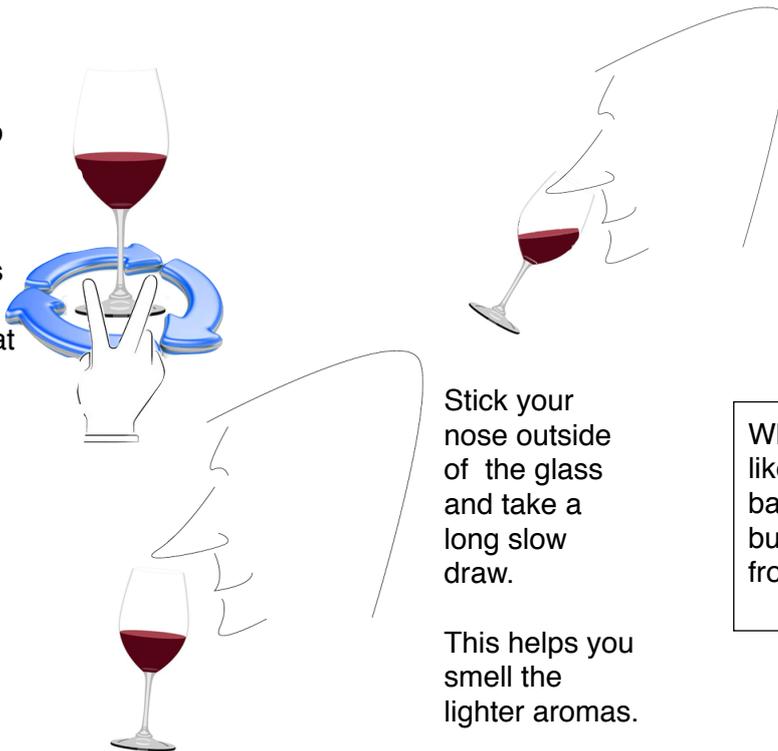
What color is the wine? How opaque is it?

*Note: There are any number of words for color, use the ones you prefer.*



## SMELL

Swirl the wine by placing two fingers on either side of the stem and making circles with the base of the glass flat on the table.



Stick your nose in the glass and take a deep, sharp draw.

This helps you smell the heavier aromas.

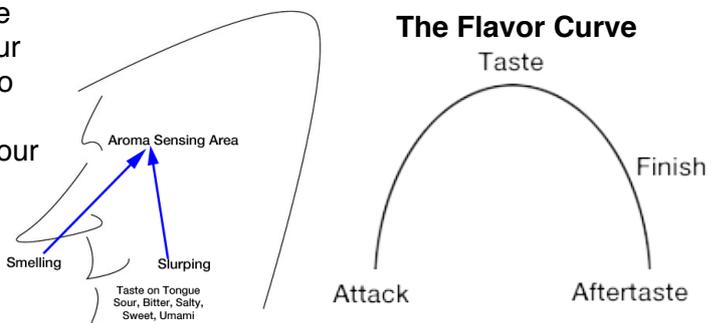
Stick your nose outside of the glass and take a long slow draw.

This helps you smell the lighter aromas.

What does it smell like? Is it a good or bad smell? Does it burn your nose (hot from alcohol).

## TASTE

When you taste the wine you want to “slurp” it. With the wine in your mouth, place your top teeth on your bottom lip (like you are saying the letter F) and draw air into your mouth. This brings air across the wine to the back of your mouth - the retro-nasal canal - and up to the aroma sensor in your nose.



### The Flavor Curve

Taste

Finish

Attack

Aftertaste

Aroma Sensing Area

Slurping

Smelling

Taste on Tongue  
Sour, Bitter, Salty,  
Sweet, Umami

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# WINE EDUCATION.COM

Wine \_\_\_\_\_

Rank \_\_\_\_\_

## Look:

Color \_\_\_\_\_

Opaque    Translucent    Transparent

## Smell:

In \_\_\_\_\_ G / B

Strength: Low    Med    High

Out \_\_\_\_\_ G / B

Strength: Low    Med    High

## Taste:

Attack

Fruit \_\_\_\_\_

Strength: Low    Med    High

Acid: Low    Med    High

Tannin: Low    Med    High

Taste:

Fruit \_\_\_\_\_

Strength: Low    Med    High

Acid: Low    Med    High

Tannin: Low    Med    High

Finish:

Fruit \_\_\_\_\_

Strength: Low    Med    High

Acid: Low    Med    High

Tannin: Low    Med    High

Aftertaste: Short    Med    Long G / B

Overall: Would Never Buy

If Priced Well

Would Always Buy

1

2

3

4

5

6

7

8

9

10