WINE TASTING 101

Wine tasting is broken down into three parts: color, smell and taste. You don't just drink wine, you experience it!

Evaluating By Sight

- First, look straight down into the glass, then hold the glass to the light, and finally, give it a tilt, so the wine rolls toward its edges. This will allow you to see the wine's complete color range, not just the dark center.
- Tilt the glass and look through the wine toward the table to measure clarity. You should be able to read through the wine.
- Looking down, you get a sense of the depth of color, which gives a clue to the density and saturation of the wine.
- A murky wine might be a wine with chemical or fermentation problems.

Evaluating By Smell

- Take in the aroma. Swirl the wine around in the glass to release the aromas then put your nose to it.
- You are seeking out aromas, including berries, oak and citrus.
- Young white wines and young sparkling wines may have a scent very reminiscent of beer. This is from the yeast.
- Floral aromas are particularly common in cool climate white wines like Riesling and gewürztraminer.
- Some dessert wines smell strongly of honey. Young white wines and young sparkling wines may have a scent very reminiscent of beer. This is from the yeast.
- Older wines have more complex, less fruity aromas.
- Scents of mushroom, damp earth, leather and rock can exist in many red wines.

Evaluating By Taste

- The final step is to take a sip of your wine. Take in air as the wine sits in your mouth.
- You will encounter a wide range of fruit, flower, herb, mineral, barrel and other flavors. Use your taste buds to determine if the wine is balanced, harmonious, complex, evolved, and complete.