

How to Talk About Wine

- **Aroma:** The smell or bouquet of a wine. Used only in a favorable context. An intensely aromatic wine tends to be high in alcohol.
- **Big:** Intensely flavored, full-bodied, textured. Having a weighty quality that can be sensed in the mouth.
- **Body:** Texture, weight, flavor intensity.
- **Bouquet:** Smell or aroma; an especially intense, flowery bouquet is called a nose.
- **Buttery:** Having the flavor of butter, evident in some Chardonnays and white Burgundies. Also, creamy.
- **Complex:** Challenging and interesting, with several dimensions.
- **Dry:** Absence of sweetness from residual sugar. Lacking in fruit.
- **Earthy:** Taste of the earth where the grapes grow.
- **Elegant:** Displaying great finesse and balance. Lacking intensity, but complex and interesting.
- **Fat:** Heavy, but lacking in complexity and firmness.
- **Finesse:** Having great balance and harmony.
- **Finish:** Aftertaste, sensation that remains after swallowing.
- **Flowery:** Having an intense aroma of lilacs, honeysuckle, or other flowers.
- **Forward:** Mature before its time, soft and pleasant at a young age.
- **Fruity:** Having the flavor of grapes and sometimes suggesting other kinds of fruit. Erroneously used for sweet.
- **Green:** Young, immature, undeveloped.
- **Hard:** Immature, tannic.
- **Intense:** Having strong, well-defined flavor and texture. Robust.
- **Light:** Low in alcohol, lacking in body, dull.
- **Nose:** Very pronounced bouquet.
- **Oaky:** Aroma and flavor of oak barrels used for aging. Also, woody.
- **Off:** Turned bad.
- **Oxidized:** Deteriorated from exposure to air, often indicated by brownish color and the odor of rotting hay.