

## Wine Tasting Terms

- 1) **Color** : Depth Edge of wine will show maturity (the lighter on spectrum the younger, the darker the older) Maderized: brown - too old
- 2) **Clarity** :
  - a) Brilliant: Totally clear
  - b) Cloudy: Translucent
  - c) Blind: Opaque
- 3) **Viscosity**: adhering to glass, density
  - a) Legs: drops running down glass show good body
- 4) **Smell** (Oxidize to enhance characteristics) Items to look for:
  - a) Acids
  - b) Sugars
  - c) Memory association
  - d) Foxy - Native American grape smell
  - e) Grapy: Fresh grapes
  - f) Heady: Alcohol
  - g) Aroma: Simple grape scent
  - h) Bouquet: Complex mature wine smell
  - i) Complex: Scent within a scent
- 5) **Taste** (Swirl around in the mouth)
  - a) Sweet: Tip of tongue
  - b) Salt: Under front side of tongue
  - c) Sour: Sides (tannin)
  - d) Bitter: Back (acids)
- 6) **Aftertaste** (Finish)
  - a) Changes and duration of remaining sensations
- 7) **Judgment** (Good or bad - rate on scale of 1 to 10)
  - a) Big: Strong, round
  - b) Body: Flavor intensity
  - c) Breed: Balance of grapes in blending
  - d) Clean: Refreshing
  - e) Coarse: Crude, rough
  - f) Complete: Mature, balanced
  - g) Distinctive: Having own character
  - h) Dry: Opposite of sweet
  - i) Dumb: Not offering full potential, dull
  - j) Finesse: Smooth, elegant
  - k) Fruity: Ripe tasting
  - l) Hard: Tannic
  - m) Noble: Breed, body, maturity: Ultimate
  - n) Silky: Texture association
  - o) Velvety: Texture association