



Red Wine Tasting

Wine #1

Aromas:

Fruit: Cherry Raspberry Blueberry Blackberry Strawberry
Cranberry Plum Apple Currant Orange Orange Peel Fig Raisin

Floral: Rose Lavender Jasmine Honeysuckle Violet Dried Flowers Perfume

Herbal/Vegetal: Dried Herbs Fresh Herbs Green Bell Pepper Mint Bay Leaf
Thyme Sage Dill Rosemary Green Grass Tobacco

Earthy: Wet Dirt Dry Leaves Forest Floor Garrigue Mushroom Truffles Barnyard

Oak: Oak Pine Sandalwood Cedar Cigar Box Lumberyard

Spicy: Black Pepper Anise Vanilla Cinnamon Clove

Other: Leather Graphite Mineral Chocolate Cocoa Coconut Smoke Tar

???:

Flavors:

Fruit: Cherry Raspberry Blueberry Blackberry Strawberry
Cranberry Plum Apple Currant Orange Orange Peel Fig Raisin

Floral: Rose Lavender Jasmine Honeysuckle Violet Dried Flowers Perfume

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Oak: Oak Pine Sandalwood Cedar Cigar Box Lumberyard

Spicy: Black Pepper Anise Vanilla Cinnamon Clove

Other: Leather Graphite Mineral Chocolate Cocoa Coconut Smoke Tar

???:

Does this wine taste the way you expected it to? Why or why not?

This wine is:

Red Wine Tasting

Wine #2

Aromas:

Fruit: Cherry Raspberry Blueberry Blackberry Strawberry
 Cranberry Plum Apple Currant Orange Orange Peel Fig Raisin

Floral: Rose Lavender Jasmine Honeysuckle Violet Dried Flowers Perfume

Herbal/Vegetal: Dried Herbs Fresh Herbs Green Bell Pepper Mint Bay Leaf
 Thyme Sage Dill Rosemary Green Grass Tobacco

Earthy: Wet Dirt Dry Leaves Forest Floor Garrigue Mushroom Truffles Barnyard

Oak: Oak Pine Sandalwood Cedar Cigar Box Lumberyard

Spicy: Black Pepper Anise Vanilla Cinnamon Clove

Other: Leather Graphite Mineral Chocolate Cocoa Coconut Smoke Tar

???:

Flavors:

Acidity:

<p>Low "soft" ~3.8 to 3.9 pH fresh blackberries, very ripe pears</p>	<p>Low/Medium "smooth" ~3.6 to 3.7 pH ripe apricots, cream of tomato soup</p>	<p>Medium "crisp" ~3.4 to 3.5 pH fresh red apples</p>	<p>Medium/High "lively" ~3.2 to 3.3 pH fresh blueberries, red cherries</p>	<p>High "tart" ~2.9 to 3.1 Concord grapes green grapes</p>
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Bitterness:

<p>None No sensation of bitterness</p>	<p>Low Just a "tingle" of bitterness</p>	<p>Low/Medium Noticeable, but requires direct attention</p>	<p>Medium Noticeable, but pleasant and balanced</p>	<p>Medium/High Noticeable and somewhat forward</p>	<p>High Leads the other taste and tactile sensations</p>
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Why is it important to be able to discern between acidity and bitterness?

This wine is:

Red Wine Tasting

Wine #3

Aromas:

Flavors:

Tannin:

None No discernible drying sensation	Low A slight drying sensation is noticed...with effort	Low-Medium Slight drying sensation in the back of the mouth on the finish	Medium Easily detectable on the front or back of the mouth	Medium-High Easily detectable on the tongue and sides of the mouth	High Extremely drying, astringent; felt throughout the palate
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Body:

Light (ie., Vinho Verde)	Light-medium (ie., unoaked Sauvignon Blanc)	Medium (ie., unoaked Chardonnay)	Medium-high (ie., red wines with medium tannins)	High (ie., red wines with high tannins, most dessert wines)
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Finish:

Short Less than 5 seconds	Short-to-medium Between 5 and 10 seconds	Medium Between 10 and 20 seconds	Medium-long Between 20 and 30 seconds	Long Longer than 30 seconds
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Which wine is your favorite so far? Why is it your favorite?

This wine is:

Red Wine Tasting Wines #4 and #5

Wine #4		Wine #5
	Aromas	
	Flavors	
	Which wine has a fruitier flavor profile?	
	Which has an earthier flavor profile?	
	Which wine has more acidity?	
	Which wine has more bitterness?	
	Which wine has more tannin?	
	Which wine is fuller in body?	
	Which wine has a longer finish?	
	Which wine has more complexity?	

In what ways are these wines similar?

In what ways are these wines different?

Wine #4 is:

Wine #5 is:

Red Wine Tasting

Wine #6

Aromas:

Flavors:

Acidity: Low Low/Medium Medium Medium/High High

Bitterness: None Low Low/Medium Medium Medium/High High

Tannin: None Low Low-Medium Medium Medium-High High

Body: Light Light-Medium Medium Medium-High High

Finish: Short Short-to-Medium Medium Medium-Long Long

Grape Variety:

Pinot Noir Syrah Grenache Zinfandel Sangiovese

This wine is:

Which wine was your favorite? Why was it your favorite?