

VERTICAL TASTING: Tasting one varietal from same producer from several vintages.

HORIZONTAL TASTING: Tasting the same varietal of wines from different wine makers, produced in the same year.

VARIETAL: A **varietal wine** is a wine made primarily from a single named grape variety, displayed on the wine label.
Examples: Cabernet Sauvignon, Chardonnay and Merlot, etc.

CHOOSE A THEME: Reds, whites, sparkling wines, or dessert wines. Dessert wines tend to be sweeter and may be more difficult to taste. (You can also choose a variety of themes.)

CHOOSE THE RIGHT GLASS: The glasses should be clear and have stems on them so not to warm the wine.

Crackers, Cheese and water should be on the table to cleanse the palate and to help decide how the wine pairs with food.

DUMP BUCKET: For dumping wine you do not finish.

OTHER: Check the cork for moistness and smell the cork; to be sure the wine isn't sour. It's a good idea to let the wine breathe before tasting. Exposing the wine to air before serving allows it to oxidize and can soften the flavors and aromas.

TANNIN: Adds bitterness and astringency (acidity/harshness) as well as complexity. Wine tannins are **most commonly found in red wine**, although some white wines have tannin from being aged in oak wooden barrels.



COLOR & APPEARANCE: Look at the clarity and brightness of the wine. Now tilt your glass and look at the rim. Notice the drape. The colour will be lighter. In young red wines, the rim will be a thin purple colour. As the wine matures, the rim will be wider and take on more of a brick or brown red colour. What does the rim look like?

AROMA & BOUQUET: Put your nose deep in the goblet. Smell the fruit fragrance.

BODY & COMPLEXITY: Swirl your glass; it helps bring out the pronounced bouquet. Notice legs or tears that drip down. This shows the viscosity of the wine. The slower the legs drip the higher the alcohol content.

TASTE & FLAVORS: Take a small taste and distribute the wine all around the palate. The tongue distinguishes four types of flavors: sweet, salt, sour, and bitter. The tip of the tongue detects sweetness. Chew for about twenty seconds.

BALANCE & FINISH: After smelling and tasting, with your lips pursed, inhale some air and exhale through your nose. This releases the aromas from the wine and allows them to reach your nose to the back of your throat.

Nonno's Wine Tasting Score Card

(Have fun—this is not a test of the grades you choose—it's a matter of your personal choice of the wines you enjoy.)

Degrees for tasting: Red Wines 53° to 69° • White 44° to 57° • Sparkling 38° to 45°

LOCATION: _____

DATE: _____

WINE HOST: _____ WINE TASTER: _____

On a scale from 1 to 5

SCORES: **1** **2** **3** **4** **5**
BAD **POOR** **OK** **GOOD** **GREAT**

Grade wine names under: A, B, C, D, E, F (1 through 5)

VARIETAL (Abbreviation OK)						
WINERY (Abbreviation OK)						
YEAR						
GRADE THE WINES	A	B	C	D	E	F
COLOR & APPEARANCE						
AROMA & BOUQUET						
BODY & COMPLEXITY						
TASTE / FLAVOR						
BALANCE / FINISH						
TOTAL POINTS						

COMMENTS: _____