



# How to Taste Wine

1. **Look:** What color is your wine: straw, gold or purple, ruby, garnet? Is it transparent, hazy or opaque?
2. **Smell:** Now you get to swirl your wine! Then stick your nose in it and alternate between small, short sniffs and slow, long sniffs. Does it smell fruity, floral, herbal, like spices? Are these aromas bringing freshness to mind or dried characteristics; are the fruits ripe, tart, stewed or baked?
3. **Taste:** Try coating your mouth with a sip of wine and swishing a bit before swallowing. First try to identify broader flavors: for reds you may taste red, blue or black fruits, whites: citrus, stone fruits, melon, tropical fruits. Then try to identify one or two specific aromas: raspberry, strawberry, cherry, blackberry, blueberry, elderberry, concord grape, plum, prune, date, fig, apricot, honeydew, guava. Are these fruits underripe, ripe, roasted, stewed? Do you taste the presence of oak? Flavors include: vanilla, clove, coconut, cedar, caramel. Does it immediately dry your mouth out (higher tannins) or make you salivate (higher acidity)?
4. **Think/Conclude:** what characteristic did you like most about your favorite wine? Take note of that information for future tastings or inquire about similar wine styles at your local wine shop so you can try more wine you love!