

## Chapter 1 : The 5 Basic Wine Characteristics | Wine Folly

*Wine is a great way to get to know people and add a little adventure to the experience. We are here to help you try and learn about new wine. Throw in some live music and a little help on selection you have a winner.*

Wines may be deliberately selected for their vintage "horizontal" tasting or proceed from a single winery "vertical" tasting, to better compare vineyard and vintages, respectively. Alternatively, in order to promote an unbiased analysis, bottles and even glasses may be disguised in a "blind" tasting, to rule out any prejudicial awareness of either vintage or winery. Blind wine tasting To ensure impartial judgment of a wine, it should be served blind – that is, without the taster's having seen the label or bottle shape. Blind tasting may also involve serving the wine from a black wine glass to mask the color of the wine. Scientific research has long demonstrated the power of suggestion in perception as well as the strong effects of expectancies. For example, people expect more expensive wine to have more desirable characteristics than less expensive wine. When given wine that they are falsely told is expensive they virtually always report it as tasting better than the very same wine when they are told that it is inexpensive. For example, when Brochet served a white wine he received all the usual descriptions: Against all expectations, California wines bested French wines according to the judges, a result which would have been unlikely in a non-blind contest. This event was depicted in the movie *Bottle Shock*. Price bias[ edit ] Another well-publicized double-blind taste test was conducted in by Prof. Richard Wiseman of the University of Hertfordshire. In a wine tasting experiment using participants, Wiseman found that general members of the public were unable to distinguish expensive wines from inexpensive ones. The participants described the red as "jammy" and commented on its crushed red fruit. The participants failed to recognize that both wines were from the same bottle. The only difference was that one had been colored red with a flavorless dye. The contest is built on the simple theory that if people do not know what they are drinking, they award points differently than if they do know what they are drinking. In a vertical tasting, different vintages of the same wine type from the same winery are tasted. This emphasizes differences between various vintages. In a horizontal tasting, the wines are all from the same vintage but are from different wineries. Keeping wine variety or type and wine region the same helps emphasize differences in winery styles. Tasting flights[ edit ] Tasting flight is a term used by wine tasters to describe a selection of wines, usually between three and eight glasses, but sometimes as many as fifty, presented for the purpose of sampling and comparison. Online wine communities like *Bottlenotes* allow members to maintain their tasting notes online and for the reference of others. Serving temperature[ edit ] The temperature that a wine is served at can greatly affect the way it tastes and smells. Lower temperatures will emphasize acidity and tannins while muting the aromatics. Higher temperatures will minimize acidity and tannins while increasing the aromatics.

## Chapter 2 : The Taste of Wine Tours - Home

*How to Taste Wine. In this Article: Article Summary Seeing and Smelling the Wine Tasting the Wine Learning More about Wine Community Q&A Whether you are planning a trip to wine country or just want to know a little more about what you are drinking, learning to appreciate wine is one of life's finer pleasures.*

The following wine tasting tips are practiced by sommeliers to refine their palates and sharpen their ability to recall wines. Anyone can taste wine, all you need is a glass of wine and your brain. There are 4 steps to wine tasting: A visual inspection of the wine under neutral lighting Smell: Identify aromas through orthonasal olfaction e. Assess both the taste structure sour, bitter, sweet and flavors derived from retronasal olfaction e. Develop a complete profile of a wine that can be stored in your long term memory. How to Taste Wine 1. Look Check out the color, opacity, and viscosity wine legs. Smell When you first start smelling wine, think big to small. Think of broad categories first, i. Getting too specific or looking for one particular note can lead to frustration. Broadly, you can divide the nose of a wine into three primary categories: Secondary Aromas come from winemaking practices. The most common aromas are yeast-derivative and are most easy to spot in white wines: These aromas are mostly savory: Our tongues can detect salty, sour, sweet, or bitter. All wines are going to have some sour, because grapes all inherently have some acid. This varies with climate and grape type. Some varieties are known for their bitterness i. Pinot Grigio , and it manifests as a sort of light, pleasant tonic-water-type flavor. Some white table wines have a small portion of their grape sugars retained, and this adds natural sweetness. Lastly, very few wines have a salty quality, but in some rare instances salty reds and whites exist. Texture in wine is related to a few factors, but an increase in texture is almost always happens in a higher-alcohol, riper wine. We also can detect tannin with our tongue, which are that sand-paper or tongue-depressor drying sensation in red wines. The taste of wine is also time-based, there is a beginning, middle mid-palate and end finish. Think Did the wine taste balanced or out of balance i. Did you like the wine? Was this wine unique or unmemorable? Were there any characteristics that shined through and impressed you? Practice With The Video! Grab a glass of wine and practice the 4-step tasting method guided by sommelier, Madeline Puckette. A good technique is to alternate between small, short sniffs and slow, long sniffs. The act of swirling wine actually increases the number of aroma compounds that are released into the air. Watch a short video on how to swirl wine. Try coating your mouth with a larger sip of wine followed by several smaller sips so that you can isolate and pick out flavors. Focus on one flavor at a time. Always be thinking from broad-based flavors to more specific ones, i. Comparing different wines in the same setting will help you improve your palate faster, and it also makes wine aromas more obvious. Neutralize your nose by sniffing your forearm. How to Write Useful Tasting Notes: Check out this useful technique on taking accurate tasting notes. A Detailed look at the 4 Steps for Tasting Wine: Look How to Judge the Look of a Wine: Color and opacity of wine can give you hints as to the approximate age, the potential grape varieties, the amount of acidity, alcohol, sugar, and even the potential climate warm vs. As white wines age they tend to change color, becoming more yellow and brown, with an increase in overall pigment. Red wines tend to lose color, becoming more transparent as time goes on. Here are some common hints you can look for in the color and rim variation " Often Nebbiolo and Grenache-based wines will have a translucent garnet or orange color on their rim, even in their youth. Pinot Noir will often have a true-red or true-ruby color, especially from cooler climates. Malbec will often have a magenta pink rim. The thicker and more viscous the legs, likely the more alcohol or residual sugar contained in the wine. Smell How to Judge the Smell of Wine: Aromas in wine nearly give away everything about a wine; from grape variety, whether or not the wine was oak-aged, where the wine is from, and how old the wine is. A trained nose and palate can pick all these details out. A single glass can have hundreds of different compounds, which is why people smell so many different things. Wine Aromas Fall into 3 Categories: Primary aromas come from the type of the grape and the climate where it grows. For instance, Barbera will often smell of licorice or anise, and this is because of compounds in Barbera grapes themselves, not because of a close encounter with a fennel bulb. Generally speaking, the fruit flavors in wine are primary aromas.

### Chapter 3 : Taste of Kutztown – Taste of Kutztown Wine & Beer Festival

*Are your taste buds tingling?-an indicator of sweetness. Believe it or not, many dry wines can have a hint of sweetness to make them more full-bodied. If you find a wine you like has residual sugar, you may enjoy a hint (or a lot!) of sweetness in your wine. How to Taste Sweetness in Wine. Tingling sensation on the tip of your tongue.*

These are smells that are commonly associated with a young wine. These can include honey in an aged Sauternes or truffles in a Pinot noir. The term bouquet can also be expanded to include the smells derived from fermentation and exposure to oak. In Burgundy, the aromas of wines are sub-divided into three categories-primary, secondary and tertiary aromas. Primary aromas are those specific to the grape variety itself. Secondary aromas are those derived from fermentation. Tertiary aromas are those that develop through either bottle or oak aging. As a wine ages and matures, changes and developments in aroma will continue to take place but at a slower and more gradual pace. Volatile aroma compounds are present in the skin and juice of a grape berry and will vary in composition according to the individual grape variety. It is theorized that the Vitis vine developed these compounds as an evolutionary tool to aid in procreation by attracting insects to assist with pollination and birds and other animals to eat the berries and disperse the seeds. The majority of volatile compounds responsible for aroma combine with sugars in the wine to form odorless glycosides. Through the process of hydrolysis, caused by enzymes or acids in the wine, they revert into an aromatic form. The act of tasting wine is essentially the act of smelling these vaporized aroma compounds. Olfactory receptors cells, each sensitive to a different aroma, pick up these compounds and transfer the information to the brain by way of the olfactory bulb. Scientists were able to use chromatograph - mass spectrometers to identify volatile aroma compounds in various grape varieties. As understanding of these compounds grows, there is concern that wines in the future could be "manipulated" through the use of chemical additives to add complexity and additional aromas to wine such as creating a manufactured perfume. In , a winery in South Africa was found to have added illegal flavoring to their Sauvignon blanc to enhance the aroma. Viticultural studies have focused on how aroma compounds develop in the grapes during the annual growth cycle of the vine and how viticultural techniques such as canopy management may contribute to developing desirable aromatics in the wine. Includes geraniol, linalool and nerol. Norisoprenoids - Carotenoid derived aromatic compounds [6] that includes megastigmatrienone which produces some of the spice notes associated with Chardonnay and zingerone responsible for the different spice notes associated with Syrah. Other norisoprenoids include raspberry ketone which produces some of the raspberry aromas associated with red wine, damascenone which produces some of the rose oil aromas associated with Pinot noir and vanillin. Esters [ edit ] Some of the aromas perceived in wine are from esters created by the reaction of acids and alcohol in the wine. Esters can develop during fermentation, with the influence of yeast, or later during aging by chemical reactions. The precise yeast strain used during fermentation and temperature are two of the strongest indicators of what kind of esters will develop and helps explain partially why Chardonnay grown in the same vineyard but made by two different producers could have different aromatics. During bottle aging hydrogen ions, found in higher concentration in low pH high acid wines, serves as a catalyst in the formation of esters from acids and alcohols present in the wine. However, at the same time these hydrogen ions encourage esters to also split apart back into acids and alcohols. These two counterbalancing acts gradually inch a wine closer to a state of equilibrium where there is equal parts alcohol, acids, esters and water a by product of the reactions. During this period the ester influenced bouquet of the wine is constantly changing due to the concentration, formulation and splitting of different esters. This is partly the reason why a wine will have one set of aromas at one time and other aromas later in its life. Prior to tasting the wine, wine drinkers will often smell the wine in the glass. Swirling, or aerating, the wine will increase available surface area, increasing the rate at which aroma molecules volatilize. Some subtle aromatics can be overwhelmed by more dominant aromatics that arise after swirling, so most professional tasters will sniff the wine briefly first before swirling. The closer the nose is to the wine, even right inside the glass, the greater chances of aromatics being captured. A series of short, quick sniffs versus one long inhale will also maximize the likelihood of aromatics

being detected. The human nose starts to "fatigue" after around six seconds and so a pause may be needed between sniffs. These compounds are then inhaled "retro-nasally" through the back of the mouth to where it is received by nearly five million nerve cells. The average human can be trained to distinguish thousands of smells but can usually only name a handful at a time when presented with many aromas. This phenomenon, known as the "tip of the nose phenomenon", is countered when a person is given a list of possible choices, through which they can often positively identify the aroma. Professional wine tasters will often mentally cycle through a list of potential aromas and may use visual aids like the aroma wheel, developed by Ann C. Noble of University of California, Davis until one choice stands out and can be identified in the wine. The next step is to describe or communicate what that aroma is and it is in this step that the subjective nature of wine tasting appears. Different individuals have their own way of describing familiar scents and aromas based on their unique experiences. Furthermore, there are varying levels of sensitivity and recognition thresholds among humans of some aromatic compounds. This is why one taster may describe different aromas and flavors from another taster sampling the very same wine.

## Chapter 4 : Aroma of wine - Wikipedia

*Paul Gregutt is a Contributing Editor for Wine Enthusiast magazine, a founding member of the magazine's Tasting Panel, and reviews the wines of Oregon and Canada.*

Photo by Frank Mangio Lately, the buzz around the wine beat in the San Diego district has been the head-turning performance of Seasalt Seafood and Steak of Del Mar in bringing in premium wineries to match up with Chef Hilario who always provides six-course food pleasure. This year, the lively and engaging owner, Sal Ercolano, has taken his events to a new level, now offering two consecutive nights of wine dinners, and with special wineries like Prisoner, he sells out for three nights. We will be announcing details on dates later in the year for Caymus on Oct. We have written a lot about Ercolano because we love his style and the way he handles himself with his restaurant guests. He understands the joy of food and wine and leads the cheers for the legendary wineries and the personalities that make the wines great. It took several trips to the Valle de Guadalupe in the heart of Baja Mexico for Ercolano to be convinced that a resort and winery in the district was singularly important and needed to come to Seasalt and be among his leading list of wine greats. The diners were buzzing with excitement and interest. El Cielo is classic old world style wine with the Astronomos division. Constellations are modern wines with innovative blends and Astros are young wines with fresh, lovely and fruity flavors. Thank you Sal for bringing us El Cielo. Its website is [vinoselcielo](http://vinoselcielo.com). A travel and dining company that helps visitors have a great Baja experience is Baja Gastronica. Call Jim or Lisa at How wrong we were. Keith Rolle learned well in the fields of Washington state. The best thing to do, since this is the hottest urban winery in San Diego and only small amounts of these enriched wines are made, is to join the Fedora Club. Wine club members get 20 percent off purchases of six or more bottles, or a 10 percent discount on single bottle purchases. For more, visit [GBVintners](http://GBVintners.com). Call for details. No cover charge, just bring your thirst for fine wine. Details at [Copper Cane](http://CopperCane.com) was recently featured in Taste of Wine and Food online. Copper Cane is a collection of brands, mostly Pinot Noir, from Joe Wagner, a fifth-generation winemaker formerly from the legendary Caymus wines. They reflect innovation and a love of the land. Make a reservation by calling

## Chapter 5 : 3 Ways to Taste Wine - wikiHow

*Wine Bar in Miamisburg, Ohio. People talk about sauvignon blanc, chardonnay and amazing cheese and crackers. See reviews and recommendations.*

How astringent or bitter is the wine? Tannin is often confused with Level of Dryness because tannin dries out your mouth! What exactly are wine tannins? Tannin in wine is the presence of phenolic compounds that add bitterness to a wine. Phenolics are found in the skins and seeds of wine grapes and can also be added to a wine with the use of aging in wood oak. So how does tannin taste? Imagine putting a used black tea bag on your tongue. A wet tea bag is practically pure tannin that is bitter and has a drying sensation. Tannin tastes herbaceous and is often described as astringent. While all of these descriptors sound very negative, tannin adds balance, complexity, structure and makes a wine last longer. Tastes bitter on the front inside of your mouth and along the side of your tongue. Tannin makes your tongue dry out. Alcohol How much does the wine warm your throat? That said, wine ranges from as little as 5. We interpret alcohol using many different taste receptors which is why it can taste bitter, sweet, spicy, and oily all at once. Your genetics actually plays a role in how bitter or sweet alcohol tastes. Regardless, we can all sense alcohol towards the backs of our mouths in our throats as a warming sensation. Experts at tasting wine can guesstimate the level within 0. Are you in the mood for a light, medium or full-bodied wine? Body is a snapshot of the overall impression of a wine. Boldness in Red Wines Wine Characteristics Conclusions Wine characteristics help identify and relate different wines to each other. Learn how to taste wine and develop your palate.

## Chapter 6 : Taste of Camarillo, Wine, Brew & Food Festival | Meadowlark Services League

*Taste of Wine and Food embraces the good life of wine and food that gives and sustains vitality and the "secret sauce" of fine living. It's what we bring to the table with our weekly wine and food column, our daily tips and pops, blogs and momentary insights into the world of wine and food.*

## Chapter 7 : How to Taste Wine and Develop Your Palate | Wine Folly

*FIND YOUR TASTE. This is a place for wine lovers. For people trying to find their taste. And for people who like to share and enjoy the great world of wines.*

## Chapter 8 : Wine tasting - Wikipedia

*The Wine List Bottles we have open for tasting this week\* New to Wine? If your just getting started we have a very basic break down of what you can expect in the different types of wine here.*

## Chapter 9 : Taste of Tecumseh Festival - Food | Beer | Wine | Music

*Taste is how we use our tongues to observe the wine, but also, once you swallow the wine, the aromas may change because you're receiving them retro-nasally. Taste: Our tongues can detect salty, sour, sweet, or bitter.*