

STEP	EVALUATION QUESTIONS	MORE DESCRIPTORS
<p><b>SEE</b> Tilt glass at 45 degree angle against a white background.</p>	<p><b>Clarity, Color, Intensity</b> Is the wine brilliant, clear or hazy? What color is the wine? Is the color pale or intense?</p> <p><b>Legs</b> Are they pronounced, indicating a bigger body?</p>	<p><b>White Colors</b> green tinge, straw, gold, amber <b>Red Colors</b> purple, ruby red, garnet/brick, amber <b>Intensity</b> pale, dark, inky, opaque <b>Legs</b> pronounced and persistent or faint</p>
<p><b>SMIFF</b> Swirl, then put your nose inside rim of glass and take 2-3 sharp sniffs to smell aromas.</p>	<p><b>Aroma Intensity and Identification</b> Are the aromas faint or intense? What are the aromas?</p>	<p><b>White Aromas</b> white-, yellow-, orange-fleshed fruits <b>Red Aromas</b> red and purple fruits <b>White and Red Aromas</b> floral, herbal, mineral, spice <b>Oak Aromas</b> vanilla, spice, smoky, cedar, oak</p>
<p><b>SIP</b> Take a small amount of wine into your mouth. Then swish the wine around, bringing it into contact with every part of your mouth.  Olfactory epithelium in retronasal passages picks up flavors.  Tongue senses tastes sweet, tart, bitter, umami.  Mouthfeel for tactile sensations.  Back of throat feels heat from alcohol.</p>	<p><b>Temperature</b> Is the serving temperature affecting perception?</p> <p><b>Body</b> Does the wine fill your mouth?</p> <p><b>Flavor</b> Are the flavors intense, or just barely there? What are the flavors? Are they the same as the aromas?</p> <p><b>Taste and Mouthfeel</b> What are the tastes and tactile sensations?</p> <p><b>Balance and Structure</b> Are the fruit, acidity, tannins and alcohol in balance? Is the wine age-worthy?</p>	<p>Too cold makes it seem tart with muted fruit flavors Too warm makes it seem alcoholic and flabby</p> <p><b>Body</b> light, medium or full (Think skim milk vs. cream) Thin, lean, delicate, rich, big, heavy, ponderous</p> <p><b>Taste and Mouthfeel</b> <b>Sweetness</b> rich, thick, sweet <b>Umami</b> rich, thick, savory <b>Acidity</b> bright, crisp, refreshing, racy, steely, tart <b>Tannins</b> silky, smooth, velvety, firm, astringent</p> <p><b>Balance and Structure</b> Harmonious, integrated, well-knit, disjointed Concentrated, austere, firm, elegant round, powerful Drink now or will improve for X years</p>
<p><b>SUMMARIZE</b> Spit or swallow wine and record impressions.</p>	<p><b>Finish</b> Do the flavors linger or do they stop immediately?</p> <p><b>Quality</b> What is the wine's quality</p> <p><b>Preference</b></p> <p><b>Value</b> Considering its price, how good is the wine?</p> <p><b>Overall Impression</b> (also formed during sniff) How would you describe the wine in one sentence? What stands out or makes the wine distinct, memorable?</p>	<p><b>Finish</b> short, moderate, long, lingering</p> <p><b>Quality</b> poor, good, excellent Flawed, vinous, simple, complex, layered</p> <p><b>Preference</b> don't like, like, love</p> <p><b>Value</b> good, moderate or overpriced Everyday, weekend, or special occasion wine</p>