



## Tasting Wine



The point of wine tasting is simply to find wines that you will thoroughly enjoy. There's no right and wrong when it comes to wine tasting. That said, there are some basic tips that will help you evaluate a new wine to see if it suits your taste. When learning to taste wines you must keep in mind that you can smell thousands of unique scents, but your tastes are limited to salty, sweet, sour, bitter and unname. It is the combination of smell and taste that allows you to discern flavor.

### HERE'S HOW:

**Sight:** Check out the color and clarity of the wine.

You'll want to start with a clear wine glass. Take a good look at your wine. Tilt the glass away from you and check out the color of the wine from the rim edges to the middle of the glass.

The color can give you hints about the age of a wine. A red wine will soften in color as it ages. A young

wine will be more red or burgundy, while older wines tend to show a tawny brick color. White wines will typically darken as they age.

**Smell:** Our sense of smell is critical in analyzing a glass of wine.

To get a good impression of the wine's aroma give the glass a good swirl, releasing more of the natural aromas. Holding the glass by its stem, instead of the bowl makes this easier. Hold it in your hand or keep it on a surface. Immediately after bring the glass to your nose to really smell the aromas that are coming off the wine. Much of a wine's charm will be in its nose, so this is a very important step.

Most wines have characteristic aromas of the grapes that they come from. As you gain more experience it will be easier to detect and identify those key characteristics. Every wine is different and this is all part of the fun of wine appreciation.

**Taste:** Now for the fun part, it's time to taste the wine.

Just take a sip, and before you swallow allow the wine to slide across your tongue from front to back and side to side. You'll notice many things about the wines, such as sweetness, whether it is light, medium or full bodied, the alcohol, tannins, and how fruity it is. Does the wine feel "balanced" or does one element overpower the others?

You can swallow the wine to note the 'finish' perhaps 'crisp and clean' or 'long and lingering' depending on the wine. (Or in a professional setting or a long session of tasting you may choose to use the spittoon.)

Most importantly, a wine should taste good to you. The best way to learn is to try as many different styles of wine as you can. And Enjoy!