

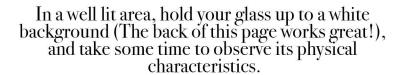
WINE:			
VINTAGE	YEAR:		
DATE:	/	/	

WINERY & CELLARS

The goal of our self guided wine tasting is for you to have fun, enjoy yourself, enjoy some delicious wine and hopefully learn something along the way! Remember, there are no wrong answers when it comes to tasting wine! Follow the steps below and be sure to rate each section by filling in the stars as you go. We've provided a word bank on the back of this page filled with some common descriptive wine terms to help if you need it!

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1. take a moment to pour your glass



INTENSITY

RED PALE MEDIUM DEEP WHITE PALE MEDIUM DEEP ROSE PALE MEDIUM DEEP

HUE

RED PURPLE RUBY GARNET
TAWNY BROWN
WHITE STRAW YELLOW GOLD
AMBER BROWN
ROSE PINK SALMON COPPER

2. swirl your glass and take short, quick sniffs.

Get creative and have fun here, take your time and write down whatever smelling notes come to mind. TIP: Use most obvious words first and lots of descriptive adjectives!

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Pay attention to how the wine tastes and how it feels in your mouth. Do the flavors change from start to finish? Jot down any tasting notes that come to mind.

	/	_/_
W	W	W

BODY	LIGHT	MEDIUM	FULL	BOLD
TANNIN				
ACIDITY	LOW	MEDIUM	HIGH	
SWEETNESS	BONE-	DRY DRY	OFF-DR	Υ
	SEMI-S	SWEET SW	IEET	
FRUIT	YOUNG	RIPE	OVER-R	RIPE
	(TART)	(BRIGHT	(JAMM /RICH	1Υ □)
		, ,	140 100 40 0 100 0	•

continue on back

finish notes
&&& overall impression

4. add up your stars
____/20

We hope that you enjoyed your tasting! Feel free to give us a follow on social media and let us know what you thought of your wine tasting experience!

AROMA NOTES FLORAL SPICY FRUITY VEGETATIVE NUTTY CARAMELIZED WOODY EARTHY BAKING SPICES VANILLA

TASTING NOTES ACIDIC ASTRINGENT BALANCED BARNYARDY BERRY BUTTERY BRIGHT CHOCOLATEY CINNAMON CLOVE COMPLEX CONCENTRATED DRY EARTHY ELEGANT FLORAL FRESH FRUITY FULL GINGER GRAPEY GRASSY HERBAL HERBACEOUS **JAMMY**

MELON MINERALITY NUTMEG OAKEY PEPPER RAISINEY RICH SAGE SILKY SMOKEY SOUR SPICY STONE FRUIT SUPPLE SWEET TANNIC TART TOASTY VANILLA VEGETAL ZESTY



The Double Barrel
Chardonnay virtual release
is happening on Dec. 23rd.
Open your phone camera
and scan this QR code to
join us!

Cheers & Viva Vino!

Hold your glass here to observe its physical characteristics!