

FOUR S'S OF WINE TASTING

How to become an expert in evaluating your next glass of grapes



SEE #1

- Tilt glass towards light
- Observe Color:

- Depth-
- Watery, Pale, Medium, Deep, Dark
- Hue-
- White: Greenish, Yellow, Straw Yellow, Gold, Amber
- Red: Purplish, Ruby, Red, Garnet, Brick, Brown
- Rose: Pink, Salmon, Orange, Copper
- Clarity- Clear, Slight Haze, Cloudy



SMELL #2

- Place stem of glass between index and middle fingers, palm down
- Slowly Swirl clockwise for around five seconds then stop
- Picking the glass up by the stem, tilt the glass towards your nose
- Inhale slowly from the bottom of the glass upwards
- Search for fruit and non-fruit aromas in glass
- Example: Cherries for Pinot Noir or Grapefruit for Sauvignon Blanc
- Example: Chocolate for Merlot or Vanilla for Oaked Chardonnay



SIP #3

- Take a breath in as you sip
- Let a small amount of wine coat all sides of your mouth
- Breath again with your mouth slightly open
- Swallow
- Repeat!

SIZE UP #4

- Did you like the wine?
- Would you drink it again?
- What was your favorite/ least favorite aspect of the wine?
- Will you remember this wine in a year?

