















Red Wine Tasting Table



SIGHT 		Describing the Appearance of the Wine		
Clarity		Clear	Hazy	Cloudy
Color & Intensity		 PALE RUBY DEEP	 PALE PURPLE DEEP	
		 PALE GARNET DEEP	 PALE RUST DEEP	




SWIRL 		Describing the Wine's Impact on the Glass			
		LIGHT	MEDIUM	HEAVY	
Tearing					
Staining		None	Light	Medium	Heavy


SNIFF 		Describing the Smell on the Wine		
Intensity		Light	Medium	Intense
Aroma Characteristic		Primary	Secondary	Tertiary

SIP 		Describing the Primary Flavors on the Wine			
Floral		Rose	Blossom		
Red Fruit		Cherry	Raspberry	Red Currant	Strawberry
Blue Fruit		Blueberry			
Black Fruit		Black Cherry	Blackberry	Black Currant	Black Plum
Fruit Character		Just Ripe	Ripe	Overripe	Baked Stewed
Other		Herbs	Eucalyptus	Bell Pepper (Pyrazine)	

SWISH 		Describing the Mouth Feel of the Wine		
Acidity		Low	Medium	High
Alcohol		Low	Medium	High
Body		Light	Medium	Full

SAVOR 		Describing the Secondary Flavors of the Wine		
Yeast		Mushrooms	Meat	Pepper
Malolactic Fermentation		Nuts	Chocolate	
Oak		Vanilla Cloves Coconut Tobacco Smoke Chocolate		

SAVOR 		Describing the Tertiary Flavors of the Wine		
Bottle Age		Dried Fruits Earth / Mushroom Baking Spices Compost		
Oak Age		Vanilla Cloves Coconut Tobacco Smoke Chocolate Earth		

SAVOR 		Describing the Final Impact of the Wine		
Length		Short	Medium	Long
Complexity		Simple	Medium	Complex