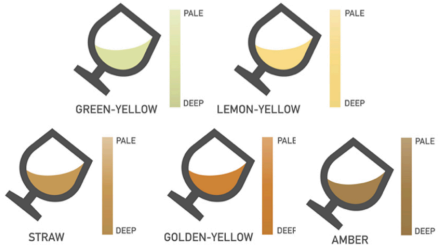


DOM SOM

White Wine Tasting Table




SIGHT

Describing the Appearance of the Wine

Clarity	Clear Hazy Cloudy
Color & Intensity	

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
Green Fruit	Apple (Green, Red, Yellow) Pear
Citrus Fruit	Lemon Lime Grapefruit Orange
Stone Fruit	Peach Nectarine Apricot
Tropical Fruit	Banana Lychee Mango Melon Passion Fruit Pineapple
Fruit Character	Just Ripe Ripe Overripe Baked Dried
Other	Wet Stones Bell Pepper


SWISH

Describing the Mouth Feel of the Wine

Acidity	Low Medium High
Alcohol	Low Medium High
Body	Light Medium Full
Sweetness	Dry Off-Dry Semi-Sweet Sweet



SAVOR

Describing the Secondary Flavors of the Wine

Yeast	Biscuit Pastry Bread Toast Bread Dough Cheese Yoghurt
Malolactic Fermentation	Butter Cream Cheese
Oak	 Vanilla Cloves Coconut

SAVOR

Describing the Tertiary Flavors of the Wine

Bottle Age	 Dried Fruits Earth / Mushroom Petrol (Riesling) Honey
Oak Age	 Vanilla Baking Spice Toasted Nuts

SAVOR

Describing the Final Impact of the Wine

Length	Short Medium Long
Complexity	Simple Medium Complex