



The Wine Confidence Quiz

Discover Your Wine Type & Order Without Second-Guessing



You Don't Actually Hate Wine

You hate not knowing what to order.

**You don't need better taste.
You need a filter.**

In 2 minutes, you'll know:

- **What structure you prefer**
- **What bottles to look for**
- **What to say at a restaurant**
- **How to stop defaulting to “safe”**

Let's decode you.



Take the 60-Second Quiz

Don't overthink this. Choose instinctively.

When drinking red, I prefer:

- A) Lighter, fresher, easy
- B) Velvety, rounded, smooth
- C) Bold, structured, powerful

When drinking white, I prefer:

- A) Crisp, zippy, refreshing
- B) Creamy, soft, textured
- C) Rich, layered, complex

When I finish a sip of wine, I prefer it to feel:

- A) Clean and refreshing – I'm ready for another sip
- B) Smooth and rounded – nothing sharp or aggressive
- C) Structured and lingering – I want it to stay with me

If I'm choosing a wine for dinner, I'm usually drawn to something that feels:

- A) Light enough to keep things easy
- B) Versatile – works with almost anything
- C) Bold enough to be the star of the meal

Your Results

Mostly A's → You're The Fresh Minimalist

You crave:

- Higher acidity
- Lighter body
- Energy over heaviness

You probably dislike:

- Heavy oak
- Aggressive tannin
- High alcohol warmth

Order this:

Sauvignon Blanc, Vinho Verde, Pinot Noir, Sangiovese

Mostly B's → You're The Balanced Romantic

You crave:

- Smooth texture
- Medium body
- Nothing too sharp

You probably dislike:

- Extreme acidity
- Harsh tannins

Order this:

Chenin Blanc, Vermentino, Merlot, Tempranillo

Mostly C's → You're The Structured Powerhouse

You crave:

- Depth
- Boldness
- Presence

You probably dislike:

- Thin wines
- Overly crisp whites

Order this:

Oaked Chardonnay, Viognier, Cabernet Sauvignon, Nebbiolo

Why This Works (And Why You've Been Guessing Before)

Wine isn't about the grape.
Wine is about structure.

Every bottle can be understood through 4 variables:

1. Body: light → full (the alcohol content tells you this. Think of it as the difference between drinking skim and whole milk)
2. Acidity: crisp → round (crisp = biting into a green apple, round = creamy mouth coating)
3. Tannin: soft → firm – for reds (these are the bitter, fuzzy feeling you get on your gums and inside cheeks)
4. Oak: none → heavy (oak brings on notes of butter, vanilla, toast)

That's it. Focus on those 4 levers, not 1,000 grapes.

You've probably been choosing wine by:

- Grape
- Region
- Label
- Price

That's backwards.

You choose wine by how it feels.

Structure is the feeling.

That's the unlock.

Your 30-Second Upgrade

Next time you're at a restaurant, say:

Instead of:

"I like smooth."

Say:

"I prefer medium body with softer tannin."

Instead of:

"What's good?"

Say:

"I'm looking for something fuller-bodied but balanced."

That's fluency.

And you now have it.

*You've just done what most
wine drinkers never do.*

You identified your structure preference.

You now know:

- What you're drawn to
- What to avoid
- How to describe what you like

That alone puts you ahead of most people at the table.

But here's the truth.

Knowing your preference is awareness. Confidence is application.

Here's where most women still get stuck

You still might:

- Freeze when handed a wine list
- Default to the same “safe” bottle
- Feel unsure asking for something specific
- Overthink hosting
- Wonder if you’re “missing something”

Because preference is only step one. Fluency is step two.

Clueless to Confident Is Where Fluency Happens.

It's not about memorizing grapes.

It's a structured system that teaches you how to:

- Decode any wine list in under 60 seconds
- Predict whether you'll like a wine before ordering
- Understand why certain bottles cost more
- Host without second-guessing
- Speak about wine clearly — without sounding rehearsed

This guide gave you clarity.

Clueless to Confident builds mastery.

If You're Done Guessing...

And ready to be the one the table looks to...

This is your next step.

→ Join Clueless to Confident

- ✓ Lifetime access
- ✓ Structured, step-by-step system
- ✓ Built by a working sommelier & shop owner
- ✓ Revisit anytime

