



WINE: _____
 VINTAGE YEAR: _____
 DATE: ____ / ____ / ____

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!

- Cheers & Viva Vino

1. take a moment to pour your glass



In a well lit area, hold your glass up to a white background (The back of this page works great!), and take some time to observe its physical characteristics.

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!



3. now, take a big sip & swish



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.



BODY	LIGHT	MEDIUM	FULL	BOLD
TANNIN	LOW	MEDIUM	HIGH	
ACIDITY	LOW	MEDIUM	HIGH	
SWEETNESS	BONE-DRY	DRY	OFF-DRY	
	SEMI-SWEET	SWEET		
FRUIT	YOUNG	RIPE	OVER-RIPE	
	(TART)	(BRIGHT / JUICY)	(JAMMY / RICH)	



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
CAMELIZED
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
OAKY
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!