

WINE 101 - UNDERSTANDING THE BASICS

WINE STRUCTURE DESCRIPTORS & FLAWS

ACIDIC	ACETONE
TANNIC	VINEGAR
SWEET	WET MOLD
DRY	SULFUR
ALCOHOL	BAND-AID
VISCOSITY	

WINE FLAVORS & AROMAS

LEMON	APPLE	ALLSPICE
LIME	GINGER	HAZELNUT
GRAPEFRUIT	CHALK	CUT GRASS
PINEAPPLE	STEEL	PEACH
MANGO	CARAMEL	YEAST
HONEYDEW	HONEY	VANILLA

GOOSEBERRY	TOAST	CLOVE
WALNUT	JASMINE	ROSE
ALMOND	EUCALYPTUS	GEDAR
TOBACCO	BUTTER	FIG
ESPRESSO	PEPPER	ROSEMARY
PEAR	ORANGE	VIOLET

CRANBERRY	BLACKBERRY	PLUM
STRAWBERRY	BLACK CHERRY	SMOKE
APRICOT	RED VINES	CASSIS
BLUEBERRY	PRUNE	EARTH
CINNAMON	RAISIN	PECAN
OLIVES	COMPOTE	LEATHER



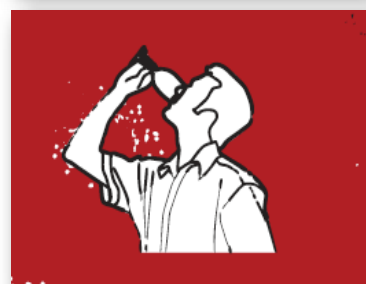
STEP #1 - SWIRL



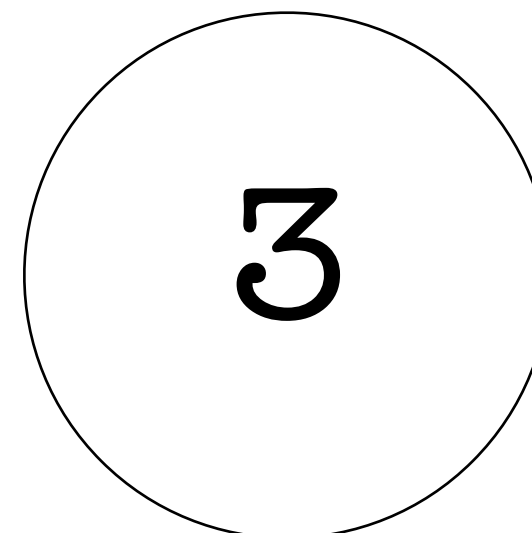
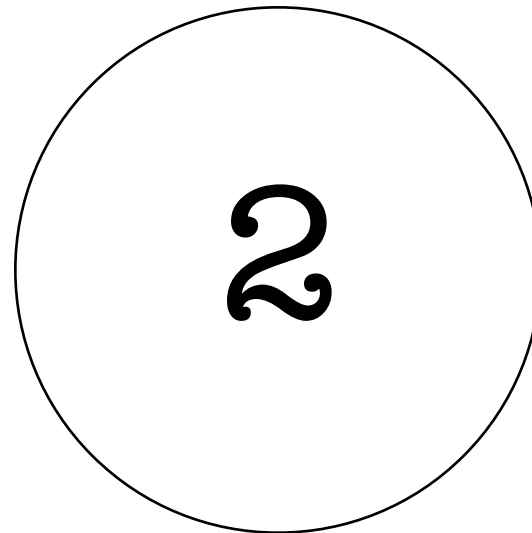
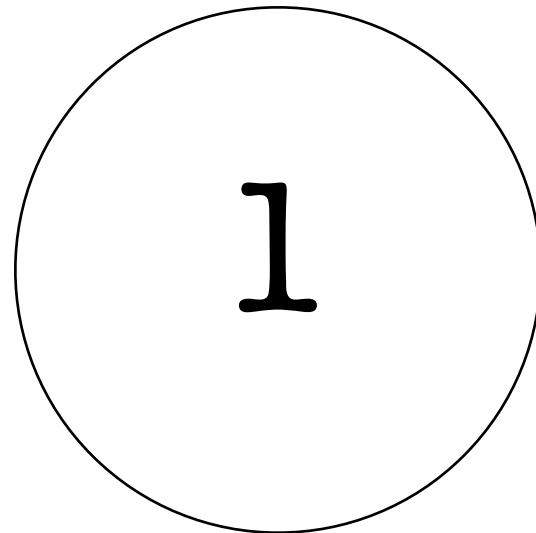
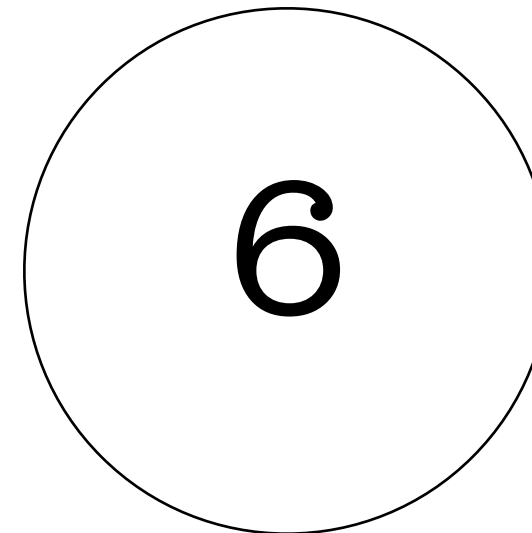
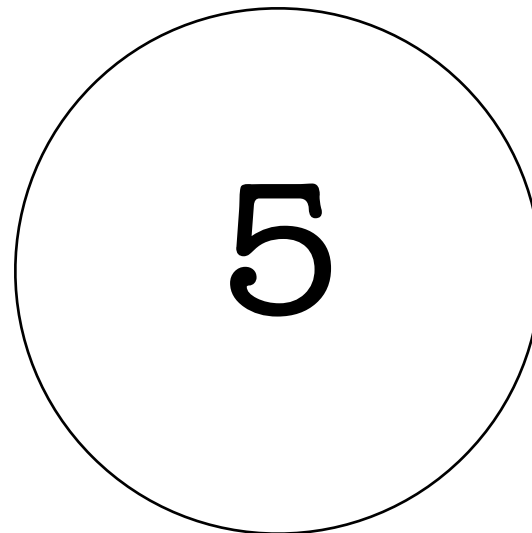
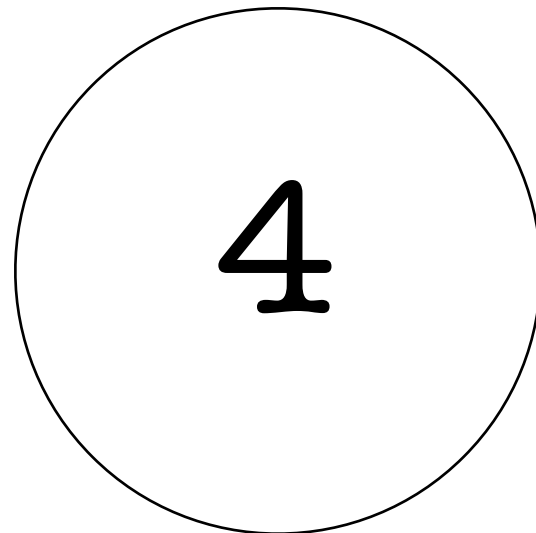
STEP #2 - LOOK



STEP #3 - SMELL



STEP #4 - TASTE



Wine #1
 SMELL: _____

 LOOK: _____

 TASTE: _____

 OPINION: _____

Wine #2
 SMELL: _____

 LOOK: _____

 TASTE: _____

 OPINION: _____

Wine #3
 SMELL: _____

 LOOK: _____

 TASTE: _____

 OPINION: _____

Wine #4
 SMELL: _____

 LOOK: _____

 TASTE: _____

 OPINION: _____

Wine #5
 SMELL: _____

 LOOK: _____

 TASTE: _____

 OPINION: _____

Wine #6
 SMELL: _____

 LOOK: _____

 TASTE: _____

 OPINION: _____
