

# #1 SEE

## FOUR S'S OF WINE TASTING

How to become an expert in  
evaluating your next glass of grapes



☒ Tilt glass towards light

☒ Observe Color:

- Depth-
- Watery, Pale, Medium, Deep, Dark
- Hue-
- White: Greenish, Yellow, Straw Yellow, Gold, Amber
- Red: Purplish, Ruby, Red, Garnet, Brick, Brown
- Rose: Pink, Salmon, Orange, Copper
- Clarity- Clear, Slight Haze, Cloudy



# SMELL #2

☒ Place stem of glass between index and middle fingers, palm down

☒ Slowly Swirl clockwise for around five seconds then stop

☒ Picking the glass up by the stem, tilt the glass towards your nose

☒ Inhale slowly from the bottom of the glass upwards

☒ Search for fruit and non-fruit aromas in glass

- Example: Cherries for Pinot Noir or Grapefruit for Sauvignon Blanc
- Example: Chocolate for Merlot or Vanilla for Oaked Chardonnay



# SIP #3

☒ Take a breath in as you sip

☒ Let a small amount of wine coat all sides of your mouth

☒ Breath again with your mouth slightly open

☒ Swallow

☒ Repeat!



# SIZE UP #4

☒ Did you like the wine?

☒ Would you drink it again?

☒ What was your favorite/ least favorite aspect of the wine?

☒ Will you remember this wine in a year?