

# Wine Tasting Record

**Directions:**

As you follow the steps below, record your thoughts on this Wine Tasting Record. This is the same type of comment sheet used by wine experts in blind tastings. It can be used to help you remember your wine tasting experience so that you can compare wines and discover what you like and don't like.

1. Pour a small amount of wine in your glass.
2. Check the color and heft (or body) of the wine. Place your hand beneath the glass as you look at the wine for color.
3. Smell the wine. Don't be afraid to put your nose right into the glass.
4. Vigorously swirl the wine and re-smell it. Any new flavors or aromas?
5. Take a mouthful of the wine. Comment on characteristics like sweet/dry, fruit, acidity, tannins.
6. Sit back and savor. How was the aftertaste? Was the finish long or short?
7. You've seen, smelled, swirled and savored the wine. Take a moment to record your overall thoughts:

<i>Wine Information</i>	<i>WINE #1</i>	<i>WINE #2</i>
Date Tasted		
Type		
Vintage		
Appellation		
Producer		
Price		
Color and heft (or body) of the wine		
Aromas		
Flavors		
Acid, Sugar, Balance, Mouthfeel		
Body		
Aging Potential		
What do you like/dislike about this wine?		
Why would you buy this wine again?		
Dishes it might pair nicely with:		