

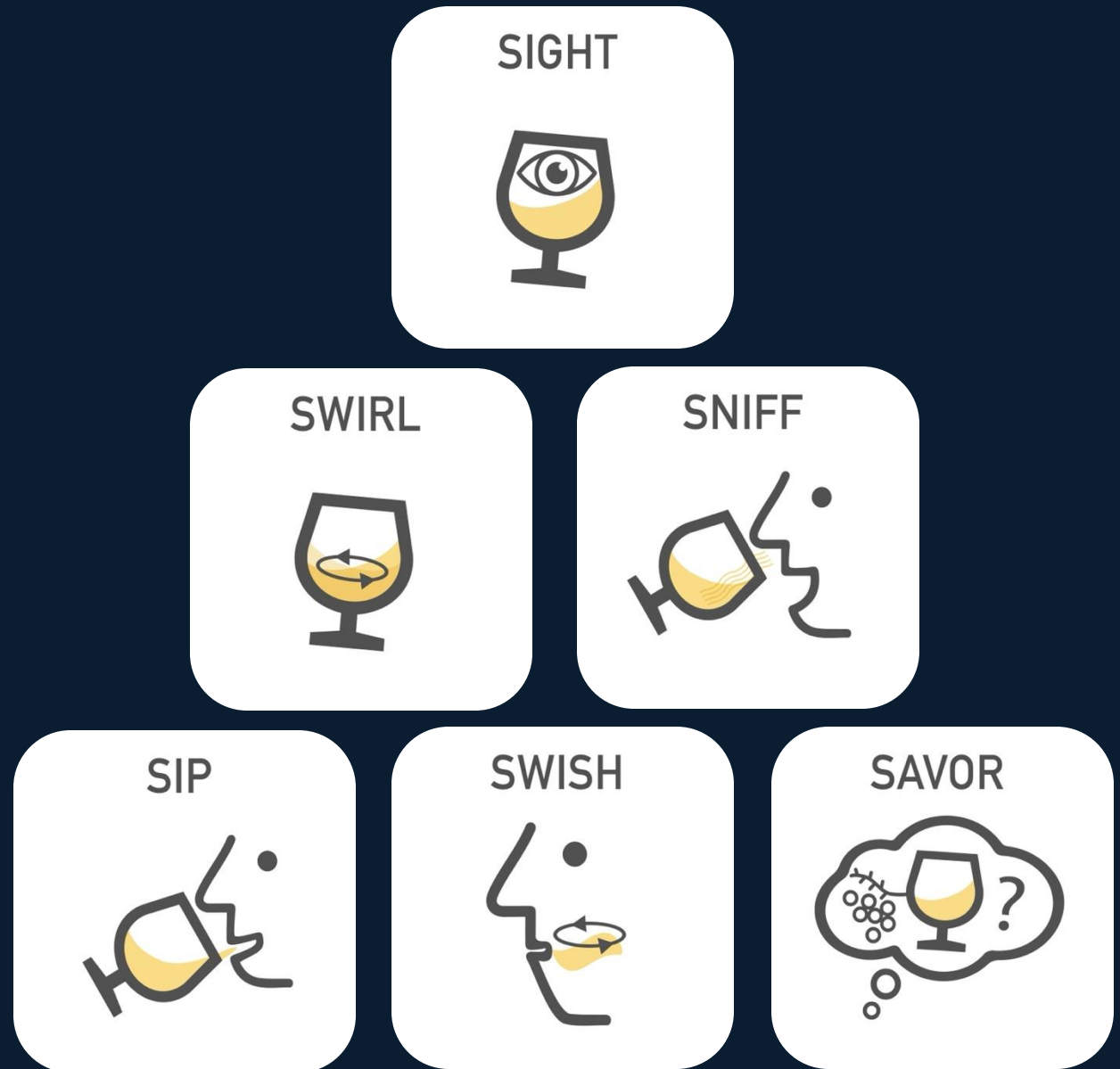


The 6 S's of Wine Tasting Worksheets



6 S's of Wine Tasting

- Sight
- Swirl
- Sniff
- Sip
- Swish
- Savor





White Wine Styles



Fresh & Crisp

Citrus, Tart, Bright, Fresh, Zippy

Light, crisp and refreshing white wines with citrus and tree fruit as predominant flavors. Tart acidity. Likely from cool climates, fermented in stainless steel and low alcohol.



Funky & Floral

Spicy, Perfumed, Ripe, Complex

Highly aromatic wines with ripe fruits, baking spices, florals and potpourri aromas and flavors. Full mouth coating feel from medium to high alcohol and ripe or baked fruit flavors.



Rich & Creamy

Vanilla, Nutmeg, Toast, Brioche

With oak, lees or malo influences, these wines deliver buttery, baking spice or toasty aromas and flavors which counter-balance rich, ripe, juicy stone fruit and tropical fruit flavors.



Red Wine Styles



Fresh & Fruity

Ripe Red Fruit, Light, Friendly, Bright

Light, fresh, juicy and abundantly fruity red wines with red fruit as predominant flavors. Balanced acidity. Likely from cool climates, fermented in stainless steel and low alcohol.



Dry & Dirty

Earthy, Jammy, Dried Fruit, Complex

Dried, baked red to black fruits take 2nd stage to earth, wood, compost, mushroom, dried leaf flavors. Moderate tannins & dryness enhance the non-fruit flavors and aromas.



Packed with a Punch

Bold, Intense, Spicy, Chewy, Robust

Full flavored, red and black fruity wines with significant tannins, spices, and oak influences. Often high alcohol, dense, and grippy, these wines pack bold flavors and linger long after each sip.

SATAB



	Light / Low	Medium / Moderate	High / Intense
Sweetness			
Acidity			
Tannin (Red)			
Alcohol			
Body			



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