

	Aroma	Taste	Body	Finish	Overall Score
Wine #6					
Wine #7					
Wine #8					
Wine #9					
Wine #10					

The Wine Club



Welcome Friends!
Tonight's Wine:

The 5 S's



Take a look what's in your glass. What color is the wine? Is it cloudy or clear? Does anything appear to be suspended in the wine?



Swirl your wine gently up the sides of your glass. This increases the surface area of the wine, allowing more air to come in contact with it. More air means a stronger aroma.



Smell your wine. Do you smell fruit like berries or pear? You may also notice spiciness like cinnamon or vanilla and even more early smells like oak, grass, and hay.



Take a sip of your wine then move it around in your mouth to get the full flavor. Is it wine sweet or dry? What flavors do you taste? You will likely taste some of the same things you smelled.



Swallow the wine. Do the flavors change? How long does the flavor stay on your tongue? These are referred to as the finish and length of the wine/

Ratings

	1	2	3	4	5
	Sour Grapes				Grapey Nirvana
Aroma	<i>Little or no aroma; off aromas Corked, mushroom, mildew, muted</i>				<i>Complex—many detectable aromas (fruit, vanilla, tobacco, spice); intense</i>
Taste	<i>Balance off; one flavor dominates, too much tannin or acid; few flavors</i>				<i>Good balance of alcohol/acid/tannins/extract/fruit</i>
Body	<i>Thin, dilute, watery, non-descript; too little or too much texture</i>				<i>Perfect texture and weight feel in the mouth</i>
Finish	<i>Taste and flavors end abruptly, no aftertaste; bitter, astringent</i>				<i>Flavors linger after swallowing, smooth & rich aftertaste;</i>

	Aroma	Taste	Body	Finish	Overall Score
Wine #1					
Wine #2					
Wine #3					
Wine #4					
Wine #5					