

Instructions: A guided tasting experience

## Wine Information

Wine Name: Grape Variety:

Enter the full name of the wine. Specify the grape variety or blend.

Vintage: Alcohol (%):

Enter the year the wine was produced. Enter the alcohol by volume of the wine.

Region: Producer:

Enter the region of origin for the wine. Enter the producer of the wine.

### **Tasting Notes**

Aroma: Taste:

Describe the aromas you detect (e.g., fruits, spices, floral). Use specific descriptors like "black cherry", "cinnamon", or "rose".

Describe the flavors and sensations on your palate (e.g., sweet, sour, bitter, salty, umami, tannins). Consider the body and finish.

Appearance: Finish:

Describe the color and clarity of the wine (e.g., ruby, clear, pale gold).

Describe the length and quality of the aftertaste.

### **Pairing & Personal Notes**

#### **Music Pairing:**

What kind of music complements this wine?

#### **Personal Notes:**

Record any other observations, impressions, or ratings of the wine. Was it memorable? Would you recommend it?

# **Summary**

This wine tasting sheet provides a structured way to record your impressions of different wines. Use it to enhance your tasting experience and develop your palate.