

LESSON THREE

(FRONT)

WINE CLASS IN A BOX COM **3**

WINE CLASS A DAY
Our EZ Wine Class will turn you into the next office or neighborhood Sommelier!

Welcome to Lesson 3. We've been very busy with Lesson 1 was about the fundamentals, the best way to taste wine. Lesson 2 was about the aromatics, the best way to taste wine. Lesson 3 was about the flavors, the best way to taste wine. Lesson 4 was about the mouthfeel, the best way to taste wine. Lesson 5 was about the overall impression, the best way to taste wine.

We learned how wine varies for each vintage, Lesson 2 introduced us to wine and what is the ideal serving temperature. Lesson 3 goes into different standard North American varieties. This lesson goes into detail about how to "Taste and Appreciate" the vast nuances of

WINE TASTING

do a wine tasting a magical few words to do

THE ART OF WINE TASTING

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When a person group decides to go or do a wine tasting a magical feeling comes to consume their thought process. A few words to do are Fun, Excitement and Joyfulness, but nervousness seems to be also perspective, as the event is full of not knowing how to taste. Our goal in this course is to not only teach you the proper wine, but also to help you learn how to truly appreciate and experience each and every time you pick up a glass. You are a true wine enthusiast!

3 NOTES

are divided into FOUR

DEFINED NOTES

DEFINED NOTES are divided into FOUR

1. **LOOK** - Try to smell at least 5 distinct aromas
2. **SMELL** - Try to quantify the different traits of most of the initial flavors in wine (color, taste, acidity, body and overall sweetness and dryness).
3. **TASTE** - Try to quantify the different traits of most of the initial flavors in wine (color, taste, acidity, body and overall sweetness and dryness).
4. **OPINION** - Gather all your knowledge on the wine, refine an opinion and score correctly.

TASTING NOTES

TASTING NOTES What are tasting notes? These are the first receive from each snail (primarily) or taste descriptions. All together they m

TASTING HINTS

TASTING HINTS
These are usually associated with the
Such as an oaky, vanilla, fruit seat or
is from a sweet, ripe fruit or tart.
preferably with a white

- 1. LOOK:** Preferably with a 45° angle, observe and note the color and odor of the wine. Are you looking, or you can tell that he
- 2. SMELL:** The best way to smell wine is to first and begin to either hand the wine and breathe from the glass. The released aromas from the wine (so as to not lose up and take in a small swirl of air) you fully sense the wine develops. Then, simply blow by the stem. Allow the aromas to enter your nose. You can use this knowledge



Note
Slowly
inward
Spring
The
of
the

(BACK)

TASTING CHART

TASTING CHART
The diagram below shows the 14 natural materials comprising a whiskmaker's uses to create the formulas they believe you will buy and enjoy.

PRIMARY TASTE & AROMAS

BLACK FRUIT

PRIMARY TASTE & AROMAS

TASTE & AROMAS

BLACK FRUIT

RED FRUIT

TROPICAL FRUIT

ARBOR FRUIT

CITRIC FRUIT

FLOWER

RIED FRUIT

ROOTS

CEES

TABLETS

RY TASTE & AROMAS

RIAL

TASTE & AROMAS

ING

AGING

TING

Blackberry • Black Cherry
Black Currant • Blueberry
 Boysenberry • Plum • Olive
Red Cherry • Cranberry • Pom
Red Plum • Red Raspberry
Strawberry

Guanava • Kaim • Lychee • Mango
Pineapple

Apple • Apricot • Nectarine
Peach • Pear • Persimmon

Grapefruit • Lemon • Lime
Mandarin • Orange

Acacia • Elderflower • Hibiscus
Honeyuckle • Jels • Jasmine
Lavender • Rose • Violet

Dates • Figs • Raisins

Ginger • Honeyroot • Vanilla

Anise • Basil • Black Pepper
Cinnamon • Dill • Fennel
Mint • Thyme • White Pepper

Red Pepper • Jalapeño
Mustard • Tomatoes

Forest Floor • Gravel • Soil

Butter • Cream • Sour Cream

Baking Spices • Cedar Wood
Coconut • Horseradish • Vanilla
Cumin • Cocoa • Coffee
Lemon • Nuts • Tobacco

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COMPLEX TASTING
PATHWAY

— Perfect pairing match — **— Unpleasant pairing match**

The six basic personality types are shown (right). They affect basic values when you are pairing with a partner. It is BEST when you are pairing with your mate to coordinate both the wine and food and create the perfect match for it. Remember the happiness of the wife tells the stress of the food.



PAIRING TASTY WINES WITH TASTY FOOD

RED WINE WITH TASTY FOOD

Red wine goes with meat, however which red wine and what you eat depends on it. A well cooked steak, lamb chops or a roast beef are all good choices, topped with a rich sauce of butter and onion. Or a kind of buttery sauce like a creamy mushroom sauce, or a rich tomato sauce. Or a rich tomato sauce. Or a rich tomato sauce.

Stir-fry, pork BBQ with a spicy, more tomato based sauce, or a rich tomato sauce.

For seafood, Port, Pinot Noir, or a rich tomato based sauce, or a rich tomato sauce.

On a market of fresh produce, or a rich tomato based sauce, or a rich tomato sauce.

Or a rich tomato based sauce, or a rich tomato sauce.

A new roasted pork tenderloin seasoned with herbs and citrus
under a blanket of sauteed mushrooms and sweet spices pairs nicely with a Pinot
Noir. heavenly! Roasted Chicken or Turkey is a hit with a Pinot Noir.
The bottom line for all of these poultry, seafood, even vegetarian dishes
this. The method of preparation is important. Many cooks are not aware
the level of wine to serve. The right choice makes a good recipe great and
A good cook will choose the appropriate starch, vegetable, fruit and
dishes that coordinate with the appetizer, main course and dessert.
create a harmonious whole and memorable meal. The right wine selection
the ingredients and flavors of main course, sides and dessert.
This may mean that more than one wine is likely to be served during
the course of the meal. Food and Wine Pairing is the next step to wine
appreciation!

Our soon to be released Wine Pairing in a Bottle
to the fascinating and delicious
Our goal: To make

Our soon to be released Wine Pairing is a flow chart will introduce you to the fascinating and delicious world of wine and food pairing. Our goal: To make food and wine pairing simple and enjoyable. We hope you will join us. A beautiful wine dinner.

FOR MORE ON WINE / FOOD PAIRING
GO TO WINEPAIRINGCLASSINABOX.COM

WINE CLASS IN A BOX®
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“TASTE / APPRECIATE”

We've been very Busy in Lessons 1 and 2! Now for lesson 3. In Lesson 3, We delve deeper into the specific aspects of the "Big Four" categories" and learn to "Taste and Appreciate" wine."

This lesson features:

- The art of Tasting Wines
- Tasting notes
- Tasting hints
- Color tasting charts
- Complex tasting pathways
- Wine and food pairing overview