

LESSON FOUR

(FRONT)

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WINE CLASS IN A BOX®

LESSON 4

Our EZ Wine Class will turn you into the next office or neighborhood Sommelier!

Welcome to Class 4: "The Art" of tasting wine! Humm... so how much of an art is it to open a bottle, pour a glass, and take a sip? LOL, there's SO much more than you may think! You're in for a surprise as we reveal what the "Mystique" of Wine Tasting is all about!

Wine "tasting" is a formal examination and evaluation of wine, utilizing several senses! First, we see the brilliant color in the translucent glass. We hold the glass up to our nose and smell the multi-faceted aroma of the wine. Then, we swirl it around in our mouth and slowly it reveals a symphony of subtle flavors.

Our taste buds identify the flavor of the grapes, BUT, underneath are other more subtle flavors, maybe the unmistakable taste of an apple or the fleeting undercurrent of dark rich chocolate and more.

Flowerly language aside, a beautifully crafted wine can open a taste and half remembered moments from the past.

THE FOUR STEPS OF WINE TASTING ARE:

- 1. APPEARANCE:** The in-the-glass look of the wine, the color, hue and value of the wine.
- 2. SMELL:** The aroma of the wine as it passes over your nose. When you are able to pick out the powerful aromas of blackberry, peach etc., that is only the beginning to what's in the glass.
- 3. TASTE:** The mouth sensations, the finish and the aftertaste. The mouth sensations, the finish and the aftertaste are all combined in order to establish the wine's complexity, character, potential suitability for food, and discover its possible faults.
- 4. OPINION:** Personalize your tasting with your own words.

SCORING

Wine scoring is divided into two systems. The basic consumer 5-star system, and the basic consumer 5-star system, and the basic consumer 5-star system.



These scoring systems are not an idea about the quality of the wine. The wine is by consistent practice and enjoy the ride!

EXAMPLE OF HOW TO RATE A WINE

WINERY NAME: Grey

REGION: Napa, CA

VARIETAL: Cabernet

APPEARANCE: INTENSITY: 80

SMELL: INTENSITY: 80

TASTE: INTENSITY: 80

OPINION: INTENSITY: 80

OVERALL: INTENSITY: 80

FINAL SCORE: 80

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WHAT DO I NEED TO HOST A WINE TASTING PARTY?



STEP 1 Provide a white table cloth or paper cover for each table. Against a white background it will be much easier to see the color of the wine.

STEP 2 How many wine glasses do I need? Traditionally you need one glass per person for each wine being tasted. This would be 3 glasses if you are not planning to taste more than 3 wines. If you are tasting more than 3 wines you will need a minimum of 2 glasses per person. Fill the glasses one, 20 minutes to one hour in advance of your event. Fill the second glass just before beginning to taste the first wine.

STEP 3 If you are serving both Red and White you will need at least one glass appropriate for each varietal and a possible second glass for each. Please note, the correct sequence to serve wines is found in the Wine Tasting Sequence.

STEP 4 It's helpful to have someone behind the scenes stand by you, exchanging the used glasses for the pre-rinsed glasses for the next wine. If possible, and washing the used ones to pour the next wine. If you do not have a washing helper, your guests can place white glasses in a sink and wash and refill. There is NO strict time table, this should be an enjoyable experience.

STEP 5 If you are serving only Whites or Champagnes at least 2 glasses per person will be needed. Remember White wines, Champagnes and Sparkling Wines should always be served chilled.

STEP 6 Place Candles of "Still" (non-carbonated) water and glasses for each guest to refresh their palate between wines.

STEP 7 During a tasting, wine is frequently spit out into a bucket. Consider using something similar to a personal ice bucket. There are many types available on line or simply use an opaque glass. Wine is usually spit out because the effect of the alcohol can impair your senses and dull your sense of taste, when it needs to be at its best.

STEP 8 Do I serve food when I have a wine tasting? Yes! The most common food provided is a few simple bread wine crackers. Crackers are easily available in grocery stores, or small round, wine tasting crackers, available for sale on our website.

STEP 9 Be sure each guest has had an opportunity to fill out their rating sheet on the enclosed "Rating Sheet." Provide pens and pencils to fill in the rating sheets.

STEP 10 Wine tasting has no set-in-stone rules. We all have our own buds to fully taste the wine. Close your eyes if you wish. This is a very personal thing. Remember, there is No One Wine Everyone Loves.

STEP 11 Remember "Do not rush!" It takes time to allow your taste buds to fully taste the wine. Close your eyes if you wish. This is a very personal thing. Remember, there is No One Wine Everyone Loves.

STEP 12 Lastly, just have FUN with it and ENJOY your time with friends or colleagues and make it a pleasurable experience for all. Cheers!

Please enjoy wine responsibly and Never Drink and Drive.
We are very excited to announce that our new course
winepairingclassinabox.com
will be available soon!
These Box Classes make excellent Gifts for Family, Friends,
Colleagues and Business Customers. Contact us for volume pricing.

Please scan our QR code below to go to our website. There you can sign up to be notified as soon as it and other products are available. You may also order another set of 24 official wine rating/scoring sheets. We also have a curated selection of wine related tools, supplies, glasses, accessories and gifts. New items are being constantly added. Please note many items will have a limited supply.

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"RATE / SCORE WINES + 24 RATING FORMS"

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This lesson features:

- Scoring Mastering the "How to..."
- Example of a filled out Rate Form

Plus-

- + 24 empty (to be filled out) Rate forms while Wine Tasting