



### Just the Facts:

1. Wine is to be enjoyed, not a mystery – it is all about personal preference.
2. The first two sips may not really tell you how the wine truly tastes, that is normal for some wines.
3. Hold the glass by the stem to avoid smudges on the bowl of the glass so you can enjoy the color and not heat up your wine.

### Let's start tasting!

1. Look
  - a. Enjoy the color and the reflection of the light in the wine.
2. Smell
  - a. Do not be afraid to put your nose all the way in the glass!
  - b. I may smell an apple and you smell a pear - that is the way it works!
3. Swirl
  - a. Set your glass on the table and move the glass in a circle for 5-8 seconds – this opens up the wine to the air.
4. Smell
  - a. Do you smell something different, maybe more fruit, flowers or spice?
5. Sip
  - a. Take a sip of wine and roll it around your tongue without swallowing – savor the flavor.
  - b. Close your eyes and enjoy!
6. Swallow
7. Evaluate
  - a. Do you like this wine?
  - b. Try to identify exactly what you like or dislike, as that can help you identify wines you'll enjoy in the future.
8. Food
  - a. Take a small bite and savor the flavor, swallow.
9. Sip
  - a. Sip your wine again, this time see how the food has changed the flavors of the wine.
  - b. Do you like the changes or not?
10. Marriage
  - a. The perfect pairing creates a third flavor when the wine and food combine.
  - b. Some may enjoy the flavors, others may not- again it is personal taste!
11. Water
  - a. Take a drink of ice water to clear your pallet before you taste the next wine.

Cheers!