



## THREE FORKS COLLECTIVE INFO SHEET

**color** WHITES: pale yellow/green, pale gold, rich yellow/ochre

REDS: (v)iolet (g)arnet (m)agenta (r)ed/ruby (s)almon

**homogenous** Is the color the same throughout the glass or are the edges of different color on the sides (rim)? Sign of ageing?

**aroma (smell)** First smell without stirring the glass. Then afterwards with a swirl + deep breathing. Red fruit? Mushroom? Tobacco? Floral?

**taste** Fill your mouth with the wine and distribute it evenly in the mouth. What do you get? red fruit/ black fruit? Stone fruit? Spices? Earth? Chemical?

**acidity** how are the levels of acidity? Does it make your mouth water?

**sweetness** Is it sweet? Off dry? Sweet sweet?

**tannins** This feeling of mouthdrying. Astringency. Older wines and ageing it in oak softens up the tannins but could also depend on grape variety.

**body** example: milk / skimmed milk / cream. The fullness and heaviness of the wine

**length** does the taste stay long afterwards? (S)hort / (m)edium / (L)ong

**guesses?** do you recognize the grape or mix? Chardonnay?

### Tips

Be as advanced in your notes as makes you comfortable. Perhaps just try to focus on one aspect (tannins for example) or just decide on black fruit vs dark fruit.

Taste and smell is very subjective and can also change depending on temperature and how long the bottle has been open.

Developing your taste buds and nose is something everybody can learn with practice. Hence this wine tasting!!

acidity  
sweetness  
tannins  
body  
length

low high

1

color + rim  
homogenous?

aroma (smell)

taste

guesses?

color + rim  
homogenous?

aroma (smell)

taste

guesses?

acidity  
sweetness  
tannins  
body  
length

low high

3

color + rim  
homogenous?

aroma (smell)

taste

guesses?

color + rim  
homogenous?

aroma (smell)

taste

guesses?

acidity  
sweetness  
tannins  
body  
length

low high

2

acidity  
sweetness  
tannins  
body  
length

low high

4