Sean Minor.

WINE TASTING GUIDE

Use this guide as a fun way to tune into your unique palate and pick up smell, taste and more. Follow our tips, circle your answers, and share the results with your friends at the end of your tasting. This guide covers a single wine, so make sure you print enough for your full flight! Most importantly, drink and have fun. Cheers!



WINE TASTER _

VISUAL	CLARITY	BRIGHTNESS	INTENSITY	COLOR	VISCOSITY
	Clear	Dull	Low	Straw	Low
WINE TIP Analyze your wine against a white background to get a true representation of visual characteristics.	Hazy	Bright	Medium-minus	Yellow Gold	Medium-minus
	Murky	Day bright	Medium	Rose Gold	Medium
	Sediments	Star Bright	Medium-plus	Amber	Medium-plus
	Gas (bubbles)	Brilliant	High	Garnet / Ruby	High
				Purple	
AROMA & TASTE	INTENSITY	FRUIT	FLORAL	HERBAL	OAK
	Low	Citrus	White Blossom	Spice	Yes
WINE TIP Cleanse your palate with plain bread or a cracker and wash down with water, then continue sipping.	Medium-minus	Tropical	Rose	Vegetative	No
	Medium	Red fruits	Gardinia	Earth	European
	Medium-plus	Fresh fruits	Orange Blossom	Mushroom	American
	High	Dried fruits	Lilac	Tobacco	New/Neutral
CTRUCTURE				ALCOHOL	
STRUCTURE	SWEETNESS	BODY	ACIDITY	ALCOHOL	TANNIN
WINE TIP Structure is sensed through a wine's mouth-feel. This is where your inner sommelier can come out and play.	Low	Low	Low	Low	Low
	Medium-minus	Medium-minus	Medium-minus	Medium-minus	Medium-minus
	Medium	Medium	Medium	Medium	Medium
	Medium-plus	Medium-plus	Medium-plus	Medium-plus	Medium-plus
	High	High	High	High	High
WINE VARIETAL					
REGION	VINTAGE				
PERSONAL RATING	1 2 Never again	3 4	5 6 Okay	7 8	9 10 Cellar stocker

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