

THE ONE-MINUTE (MAYBE MORE) WINE "EXPERT" TASTING SHEET

WINE NAME: _____
WINE MAKER: _____
WINE'S YEAR: _____
DATE TASTED: _____
COLOR: _____
SMELL: _____

ONE-MINUTE WINE TASTING

0 – 15 Sugar Shock
15 – 30 Harmonizing of Components
30 – 45 Formulate Your Opinion
45 – 60 Formulating continued...

_____ Light-Bodied

_____ Med-Bodied

_____ Full-Bodied

RESIDUAL SUGAR: _____ LOW _____ BALANCED _____ HIGH

FRUIT: _____ LOW _____ BALANCED _____ HIGH

ACID: _____ LOW _____ BALANCED _____ HIGH

TANNIN: _____ LOW _____ BALANCED _____ HIGH

DRINKABILITY: _____ READY TO DRINK _____ MORE TIME _____ PAST PRIME

COST: _____

PERSONAL COMMENTS: _____

FOOD SUGGESTIONS: _____

When is a wine ready to drink?

When the wine and all its components are in balance with your specific taste.

