

STERLING
VINEYARDS

*Blind Tasting
Worksheet*

SWIRL
APPEARANCE

SMELL
AROMA

SIP
FLAVOR

SCORE
1-LOW to 5-HIGH

1

2

3

4

5

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VINEYARDS

Tasting

SWIRL IT

Look at the appearance of the wine, tilt your glass and look at the outer edge. What color is it? Ruby, purple, garnet, white, or blush. Is the color intensity pale, medium, or deep? If you can read a written word through the wine, it's pale. If you can just make it out, it's medium, and if you can't see it at all, it's deep.

SMELL IT

Breathe in the aroma of the wine, put your nose in the glass and inhale. Swirl the wine again for about 10 seconds to let the aromas mingle. Start with the fruit. Is it a fresh red cherry or a ripe blackberry? Are you picking up any vanilla, chocolate, or spices? Finally, are you smelling anything surprising, like black licorice or tobacco?

SIP IT

Take a sip and taste the flavor of the wine. Let it roll around your mouth like mouthwash. What tastes can you identify? Does it taste the way it smelled? Is it dry or sweet? Is it rich like cream or delicate like skim milk? Is it smooth or does it make your mouth water like lemon?

SCORE IT

Think about the wine. Go back over your notes and put it all together. What did you and didn't you like about the wine? When would you enjoy this wine? Try and guess each varietal you tasted before you reveal. Rate each wine on a scale of 1 (low) to 5 (high).