

1. See

Pale wines may be lighter in body, more acidic, and have a crisper taste

Deep-colored wines could indicate intense flavors or tannin

2. Swirl

Swirling for Smell: There are so many notes we can pick up on just by putting our nose into our wine glass. When we swirl, the oxygen increases the aromas we smell

3. Smell

Whites: Do you smell green fruits? Citrus fruits? Stone fruits? Tropical?

Reds: Do you smell red fruits? Black fruits? Stewed/cooked fruits?

Other: Spice, oak, or flowers?

4. Sip

Flavors: Fruits, spices, flowers?

Acid: How lemony/fresh is it?

Body: Light, medium or full?

Tannin: Does it feel cottony?

Alcohol: What's the heat level?

Sugar: Is it dry, off-dry or sweet?