

Wine Cheat Sheet

REDS

MERLOT:

Red wine
Aromas and flavors can be chocolaty or nutty
Full bodied with low acidity
High alcohol content

PINOT NOIR:

Red wine
Aromas and flavors range from berries to black pepper
Full bodied with medium, high acidity

CABERNET SAUVIGNON:

Red wine
Aromas and flavors are sweet and sharp
Medium to full bodied, with high acidity

ZINFANDEL:

Red or pink wine
Rich, dark wine with fruity, spicy flavor
Medium, full bodied wine with medium, high acidity
Zinfandel is often confused with White Zinfandel,
it's better known counterpart



A white wine glass is
fluted and cone-shaped



A red wine glass is squat,
round and bulbous

WHITES

CHARDONNAY:

White wine.
Fruity aromas and flavors
Full-bodied with medium to high acidity

RIESLING:

White wine
Crisp, refreshing taste
Light-bodied with high acidity

PINOT GRIGIO/PINOT GRIS:

White wine
Aromas and flavors suggest fruit
Medium to full bodied, with low acidity
Typically darker than other white wines

SAUVIGNON BLANC:

White wine
Dry, with pronounced earthy, fruity flavors
Light to medium bodied with high acidity

DECODING WINESPEAK:

BODY: Impression you get from the wine, includes the weight and taste.
Wines are light, medium or full.

ACIDITY: All wines contain some acidity, but the taste is more obvious in some wines rather than others. More obvious in whites than reds, giving the whites a more complex taste.

7 Steps To A Technical Wine Tasting: See...Sniff...Swirl...Smell...Sip...Swish...Sip