

## How's It Smell and Taste?

**Aroma:** The way a wine smells from the grape(s) used.

**Bouquet:** Aromas in wine that come from aging.

**Closed:** Tasting term denoting a young wine that has not developed enough of a nose.

**Corked:** A specific flaw in a wine that results in it tasting and smelling moldy.

**Fruit Forward:** strong sweet fruit aromas.

**Fruity:** Tasting term describing wines with undeniable fruit flavors and aromas.

**Foxy:** Tasting term to denote musk, barnyard, or other animal odors and flavors in wine.

**Earthy:** Tasting terms that are not fruity. Usually refer to reds with notes of wet leaves, soil, mushrooms.

**Green:** Tasting term (negative) for when a white wine tastes of vegetables or red wine like bell pepper.

**Nose:** The qualities of a wine gathered from smelling.

**Oak/Oaky:** Tastes and scents that come from aging in oak. Commonly vanilla, baking spices, wood and mocha. Also dill, caramel and coconut.

**Primary aromas:** The aromas that are caused by the grape rather than aging, fermentation style.

**Spicy:** Notes of black pepper and cinnamon; more experienced tasters may get nutmeg, clove, lavender.

**Stemmy:** tasting descriptor denoting the presence of a bitter, vegetal taste. Often arises from too much contact with stems during fermentation.

## How's It Feel (Texture)?

**Bone Dry:** A wine that exhibits extreme dryness (no residual sugar).

**Dry:** Wines with no residual sugar to 1 gram per 5 oz serving (150 mL).

**Off Dry:** 2–3 grams of residual sugar per 5 oz serving (150 ml).

**Sweet:** 3–28 grams of sugar per 5 oz serving (150 ml).

**Angular:** Tasting term denoting a wine that is highly acidic. It is often young, tart, bitter.

**Astringency:** The bitterness in wine caused by tannins. Dries the mouth, especially behind the lips and the cheeks. Running the tongue along the roof of the mouth will cause a gravelly sensation.

**Aggressive:** Tasting term for wines high in acidity or tannin.

**Acidity:** Refers to the tartness in a wine; felt on the tip and sides of tongue. Think of the way your mouth waters when you bite into a tart Granny Smith apple.

**Herbaceous:** tasting term that describes the scent of fragrant herbs (rosemary, oregano, basil, etc.).

**Hollow:** tasting term denoting a wine that lacks body.

**Hot:** tasting term denoting a wine where a lack of balance causes it to taste or feel too high in alcohol.

**Mouthfeel:** The way a wine feels in the mouth such as velvety, creamy or rough.

**Rough:** having a harsh mouth-feel.

**Silky:** lush wines, those with a velvety mouthfeel.

**Steely:** a sharp, high acid wine.

## How's It Feel (Weight)?

**Alcohol:** Ethanol. Higher alcohol wines have higher body. When the alcohol is out of balance and too strong the wine is referred to as "hot".

**Body:** How we describe the "weight" of wine in the mouth.

**Light Bodied:** Using the spectrum of milk, light-bodied wines are most similar to skim milk. They don't coat the mouth as full-bodied wines will. As a rule, these are low alcohol and low tannin with higher acidity.

**Medium Bodied:** This term mostly refers to the heft of a red wine and denotes a wine that is good with food. It's not light-bodied and it's not full-bodied. Think of 1-2% milk.

**Full Bodied:** These wines have weight and texture, think of how whole milk coats the inside of your mouth.

**Austere:** Tasting term denoting a wine lacking in roundness and body - may be better with age.

**Finish:** The taste that remains in the mouth after spitting or swallowing a wine.