
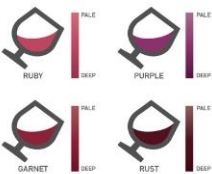







SIGHT  Describing the Appearance of the Wine	
Clarity	Clear Hazy Cloudy
Color & Intensity	



SWIRL  Describing the Wine's Impact on the Glass	
Tearing	LIGHT MEDIUM HEAVY 
Staining	None Light Medium Heavy




SNIFF  Describing the Smell on the Wine	
Intensity	Light Medium Intense
Aroma Characteristic	Primary Secondary Tertiary Reference <b>SIP &amp; SAVOR</b> Tables


SIP  Describing the Primary Flavors on the Wine	
Floral	Rose Blossom
Red Fruit	Cherry Raspberry Red Currant Strawberry Red Plum Cranberry
Blue Fruit	Blueberry
Black Fruit	Black Cherry Blackberry Black Currant Black Plum
Fruit Character	Just Ripe Ripe Overripe Baked Stewed
Other	Herbs Eucalyptus Bell Pepper (Pyrazine)

SWISH  Describing the Mouth Feel of the Wine	
Acidity	Low Medium High
Alcohol	Low Medium High
Body	Light Medium Full

SIP SOCIETY COLLECTIVE  
  
RED WINE TABLE

SAVOR  Describing the Secondary Flavors of the Wine	
Yeast	Mushrooms Meat Pepper
Malolactic Fermentation	Nuts Chocolate
Oak	 Vanilla Cloves Coconut Tobacco Smoke

SAVOR  Describing the Tertiary Flavors of the Wine	
Bottle Age	 Dried Fruits Earth / Mushroom Baking Spices Compost
Oak Age	 Vanilla Cloves Coconut Tobacco Smoke Chocolate Earth

SAVOR  Describing the Final Impact of the Wine	
Length	Short Medium Long
Complexity	Simple Medium Complex