



# Blind Tasting Materials

*Gather your bottles and let's taste!*

One of the best ways to learn about wine is to taste it, and one of the best ways to become more confident in understanding wine varieties and regions is to *blind* taste (& with others)!

This packed of materials can be downloaded and printed to use for each of our blind tasting meetups (or after the meetup if you'd like to taste and learn on your own time)! Included are numbered pages for 3 white and 3 red wines. Only use the applicable pages for this tasting.

## **Instructions:**

As you work your way through the tasting grids for each wine (Sight > Nose > Palate > Conclusion), circle your observations, and make additional notes as needed.

Good luck and happy tasting!

# Possible Grapes & Regions

## Whites

### CHARDONNAY

- France - Burgundy (Chablis, Coted'Or, Maconnais)
- USA - California, Washington, Oregon
- Australia
- Argentina
- South Africa

### RIESLING

- Germany
- France - Alsace
- Australia
- USA - Washington, FLX

### PINOT GRIGIO/PINOT GRIS

- Italy - Friuli, Alto-Adige, Veneto
- France - Alsace
- USA - Oregon
- New Zealand

### SAUVIGNON BLANC

- France - Bordeaux, Loire
- New Zealand
- USA - California
- Chile
- South Africa

### CHENIN BLANC

- France - Loire
- South Africa
- USA - California

### VIOGNIER

- France - Rhone

### GEWURZTRAMINER

- France - Alsace

### TORRONTÉS

- Argentina

### GRÜNER VELTLINER

- Austria

### ALBARIÑO

- Spain (Rías Baixas)
- Portugal (Vinho-Verde)

### VERDEJO

- Spain - Rueda

### MELON B

- France - Loire (Muscadet)

### SEMILLON

- Bordeaux
- Australia

### GARGANEGA

- Italy - Veneto (Soave)

### CORTESE

- Italy - Piedmont (Gavi)

### ASSYRTIKO

- Greece

## Reds

### PINOT NOIR

- France - Burgundy
- USA - California, Oregon
- New Zealand
- Germany
- Chile

### CABERNET SAUVIGNON

- France - Bordeaux
- USA - California, Washington
- Australia
- Argentina
- Chile

### MERLOT

- France - Bordeaux
- USA - California, Washington
- Chile
- New Zealand

### SYRAH/SHIRAZ

- France - Northern Rhone Valley
- Australia
- USA - California, Washington

### MALBEC

- Argentina

### ZINFANDEL

- USA - California

### GRENACHE/GARNACHA

- France - Southern Rhone Valley, Languedoc
- Australia
- Spain

### GAMAY

- France - Beaujolais

### TEMPRANILLO

- Spain - Cabernet Franc
- France - Loire
- USA - FLX

### CARMÉNÈRE

- Chile

### SANGIOVESE

- Italy - Tuscany

### NEBBIOLO

- Italy - Piedmont

### CORVINA

- Italy - Veneto

### BARBERA

- Italy - Piedmont

### AGLIANICO

- Italy - Campania, Basilicata

### PINOTAGE

- South Africa

### XINOMAVRO

- Greece

Blind Tasting Materials

Date: \_\_\_ / \_\_\_ / \_\_\_\_\_

THE  
GRAPE  
GRIND

[www.theGrapeGrind.com](http://www.theGrapeGrind.com)

# White Wine #1



## SIGHT Circle your observations.

<b>COLOR</b>	<input type="radio"/> Clear/Straw	<input type="radio"/> Lemon/Yellow	<input type="radio"/> Amber/Gold
<b>CONCENTRATION</b>	Pale	Medium	Deep

## NOSE Circle your primary observations and note other important observations in the space provided.

<b>AROMATIC INTENSITY</b>	Light	Medium	Pronounced			
<b>FRUIT</b>	Citrus	Orchard/Green	Stone	Tropical		
<b>FRUIT CONDITION</b>	Tart	Dried	Bruised	Ripe	Jammy	Baked
<b>NON-FRUIT</b>	Floral	Herbal	Vegetal	Spice	Mineral	
	Bread	Butter/Cream		Vanilla/Baking Spice		
	Petrol	Honey	Earth	Meat	Leather	Tobacco

**ANYTHING ELSE?**

## PALATE Circle your primary observations and note other important observations in the space provided.

<b>SWEETNESS</b>	Dry	Off-Dry	Sweet	Luscious		
<b>FRUIT CONDITION</b>	Tart	Dried	Bruised	Ripe	Jammy	Baked
<b>ANYTHING ELSE?</b>						
<b>BODY</b>	Light	Medium	Full			
<b>ALCOHOL</b>	Low	Medium	High			
<b>ACID</b>	Low	Medium	High			

## CONCLUSION Note and circle your guesses!

<b>VARIETY</b>	_____				
<b>COUNTRY/REGION</b>	_____				
<b>VINTAGE</b>	0-3 Years (Youthful)	3-5 Years (Developing)	5-10 Years (Developed)	10+ Years (Old)	
<b>QUALITY LEVEL</b>	Poor	Acceptable	Good	Very Good	Outstanding

# White Wine #2



## SIGHT

Circle your observations.

<b>COLOR</b>	<input type="radio"/> Clear/Straw	<input type="radio"/> Lemon/Yellow	<input type="radio"/> Amber/Gold
<b>CONCENTRATION</b>	<input type="radio"/> Pale	<input type="radio"/> Medium	<input type="radio"/> Deep

## NOSE

Circle your primary observations and note other important observations in the space provided.

<b>AROMATIC INTENSITY</b>	<input type="radio"/> Light	<input type="radio"/> Medium	<input type="radio"/> Pronounced			
<b>FRUIT</b>	<input type="radio"/> Citrus	<input type="radio"/> Orchard/Green	<input type="radio"/> Stone	<input type="radio"/> Tropical		
<b>FRUIT CONDITION</b>	<input type="radio"/> Tart	<input type="radio"/> Dried	<input type="radio"/> Bruised	<input type="radio"/> Ripe	<input type="radio"/> Jammy	<input type="radio"/> Baked
<b>NON-FRUIT</b>	<input type="radio"/> Floral	<input type="radio"/> Herbal	<input type="radio"/> Vegetal	<input type="radio"/> Spice	<input type="radio"/> Mineral	
	<input type="radio"/> Bread	<input type="radio"/> Butter/Cream		<input type="radio"/> Vanilla/Baking Spice		
	<input type="radio"/> Petrol	<input type="radio"/> Honey	<input type="radio"/> Earth	<input type="radio"/> Meat	<input type="radio"/> Leather	<input type="radio"/> Tobacco

ANYTHING ELSE?

## PALATE

Circle your primary observations and note other important observations in the space provided.

<b>SWEETNESS</b>	<input type="radio"/> Dry	<input type="radio"/> Off-Dry	<input type="radio"/> Sweet	<input type="radio"/> Luscious		
<b>FRUIT CONDITION</b>	<input type="radio"/> Tart	<input type="radio"/> Dried	<input type="radio"/> Bruised	<input type="radio"/> Ripe	<input type="radio"/> Jammy	<input type="radio"/> Baked
<b>ANYTHING ELSE?</b>						
<b>BODY</b>	<input type="radio"/> Light	<input type="radio"/> Medium	<input type="radio"/> Full			
<b>ALCOHOL</b>	<input type="radio"/> Low	<input type="radio"/> Medium	<input type="radio"/> High			
<b>ACID</b>	<input type="radio"/> Low	<input type="radio"/> Medium	<input type="radio"/> High			

## CONCLUSION

Note and circle your guesses!

<b>VARIETY</b>	_____				
<b>COUNTRY/REGION</b>	_____				
<b>VINTAGE</b>	<input type="radio"/> 0-3 Years (Youthful)	<input type="radio"/> 3-5 Years (Developing)	<input type="radio"/> 5-10 Years (Developed)	<input type="radio"/> 10+ Years (Old)	
<b>QUALITY LEVEL</b>	<input type="radio"/> Poor	<input type="radio"/> Acceptable	<input type="radio"/> Good	<input type="radio"/> Very Good	<input type="radio"/> Outstanding

Blind Tasting Materials  
Date: \_\_\_ / \_\_\_ / \_\_\_\_\_

THE  
GRAPE  
GRIND

[www.theGrapeGrind.com](http://www.theGrapeGrind.com)

# White Wine #3



## SIGHT

Circle your observations.

<b>COLOR</b>	<input type="radio"/> Clear/Straw	<input type="radio"/> Lemon/Yellow	<input type="radio"/> Amber/Gold
<b>CONCENTRATION</b>	<input type="radio"/> Pale	<input type="radio"/> Medium	<input type="radio"/> Deep

## NOSE

Circle your primary observations and note other important observations in the space provided.

<b>AROMATIC INTENSITY</b>	<input type="radio"/> Light	<input type="radio"/> Medium	<input type="radio"/> Pronounced			
<b>FRUIT</b>	<input type="radio"/> Citrus	<input type="radio"/> Orchard/Green	<input type="radio"/> Stone	<input type="radio"/> Tropical		
<b>FRUIT CONDITION</b>	<input type="radio"/> Tart	<input type="radio"/> Dried	<input type="radio"/> Bruised	<input type="radio"/> Ripe	<input type="radio"/> Jammy	<input type="radio"/> Baked
<b>NON-FRUIT</b>	<input type="radio"/> Floral	<input type="radio"/> Herbal	<input type="radio"/> Vegetal	<input type="radio"/> Spice	<input type="radio"/> Mineral	
	<input type="radio"/> Bread	<input type="radio"/> Butter/Cream		<input type="radio"/> Vanilla/Baking Spice		
	<input type="radio"/> Petrol	<input type="radio"/> Honey	<input type="radio"/> Earth	<input type="radio"/> Meat	<input type="radio"/> Leather	<input type="radio"/> Tobacco

ANYTHING ELSE?

## PALATE

Circle your primary observations and note other important observations in the space provided.

<b>SWEETNESS</b>	<input type="radio"/> Dry	<input type="radio"/> Off-Dry	<input type="radio"/> Sweet	<input type="radio"/> Luscious		
<b>FRUIT CONDITION</b>	<input type="radio"/> Tart	<input type="radio"/> Dried	<input type="radio"/> Bruised	<input type="radio"/> Ripe	<input type="radio"/> Jammy	<input type="radio"/> Baked
<b>ANYTHING ELSE?</b>						
<b>BODY</b>	<input type="radio"/> Light	<input type="radio"/> Medium	<input type="radio"/> Full			
<b>ALCOHOL</b>	<input type="radio"/> Low	<input type="radio"/> Medium	<input type="radio"/> High			
<b>ACID</b>	<input type="radio"/> Low	<input type="radio"/> Medium	<input type="radio"/> High			

## CONCLUSION

Note and circle your guesses!

<b>VARIETY</b>	_____				
<b>COUNTRY/REGION</b>	_____				
<b>VINTAGE</b>	<input type="radio"/> 0-3 Years (Youthful)	<input type="radio"/> 3-5 Years (Developing)	<input type="radio"/> 5-10 Years (Developed)	<input type="radio"/> 10+ Years (Old)	
<b>QUALITY LEVEL</b>	<input type="radio"/> Poor	<input type="radio"/> Acceptable	<input type="radio"/> Good	<input type="radio"/> Very Good	<input type="radio"/> Outstanding

Blind Tasting Materials  
Date: \_\_\_ / \_\_\_ / \_\_\_\_\_

THE  
GRAPE  
GRIND

[www.theGrapeGrind.com](http://www.theGrapeGrind.com)

# Red Wine #1



## SIGHT Circle your observations.

<b>COLOR</b>	<input type="radio"/> Purple	<input type="radio"/> Ruby	<input type="radio"/> Garnet/Tawny
<b>CONCENTRATION</b>	<input type="radio"/> Pale	<input type="radio"/> Medium	<input type="radio"/> Deep

## NOSE Circle your primary observations and note other important observations in the space provided.

<b>AROMATIC INTENSITY</b>	<input type="radio"/> Light	<input type="radio"/> Medium	<input type="radio"/> Pronounced			
<b>FRUIT</b>	<input type="radio"/> Red Fruit	<input type="radio"/> Black Fruit	<input type="radio"/> Blue Fruit			
<b>FRUIT CONDITION</b>	<input type="radio"/> Tart	<input type="radio"/> Dried	<input type="radio"/> Bruised	<input type="radio"/> Ripe	<input type="radio"/> Jammy	<input type="radio"/> Baked
<b>NON-FRUIT</b>	<input type="radio"/> Floral	<input type="radio"/> Herbal	<input type="radio"/> Vegetal	<input type="radio"/> Spice	<input type="radio"/> Mineral	
	<input type="radio"/> Bread	<input type="radio"/> Butter/Cream		<input type="radio"/> Vanilla/Baking Spice		
	<input type="radio"/> Petrol	<input type="radio"/> Honey	<input type="radio"/> Earth	<input type="radio"/> Meat	<input type="radio"/> Leather	<input type="radio"/> Tobacco

**ANYTHING ELSE?**

## PALATE Circle your primary observations and note other important observations in the space provided.

<b>SWEETNESS</b>	<input type="radio"/> Dry	<input type="radio"/> Off-Dry	<input type="radio"/> Sweet	<input type="radio"/> Luscious		
<b>FRUIT CONDITION</b>	<input type="radio"/> Tart	<input type="radio"/> Dried	<input type="radio"/> Bruised	<input type="radio"/> Ripe	<input type="radio"/> Jammy	<input type="radio"/> Baked
<b>ANYTHING ELSE?</b>						
<b>BODY</b>	<input type="radio"/> Light	<input type="radio"/> Medium	<input type="radio"/> Full			
<b>ALCOHOL</b>	<input type="radio"/> Low	<input type="radio"/> Medium	<input type="radio"/> High			
<b>ACID</b>	<input type="radio"/> Low	<input type="radio"/> Medium	<input type="radio"/> High			
<b>TANNIN</b>	<input type="radio"/> Low	<input type="radio"/> Medium	<input type="radio"/> High			

## CONCLUSION Note and circle your guesses!

<b>VARIETY</b>	_____				
<b>COUNTRY/REGION</b>	_____				
<b>VINTAGE</b>	<input type="radio"/> 0-3 Years (Youthful)	<input type="radio"/> 3-5 Years (Developing)	<input type="radio"/> 5-10 Years (Developed)	<input type="radio"/> 10+ Years (Old)	
<b>QUALITY LEVEL</b>	<input type="radio"/> Poor	<input type="radio"/> Acceptable	<input type="radio"/> Good	<input type="radio"/> Very Good	<input type="radio"/> Outstanding

Blind Tasting Materials

Date: \_\_\_ / \_\_\_ / \_\_\_\_\_

THE  
GRAPE  
GRIND

[www.theGrapeGrind.com](http://www.theGrapeGrind.com)

# Red Wine #2



## SIGHT

Circle your observations.

<b>COLOR</b>	<input type="radio"/> Purple	<input type="radio"/> Ruby	<input type="radio"/> Garnet/Tawny
<b>CONCENTRATION</b>	<input type="radio"/> Pale	<input type="radio"/> Medium	<input type="radio"/> Deep

## NOSE

Circle your primary observations and note other important observations in the space provided.

<b>AROMATIC INTENSITY</b>	<input type="radio"/> Light	<input type="radio"/> Medium	<input type="radio"/> Pronounced			
<b>FRUIT</b>	<input type="radio"/> Red Fruit	<input type="radio"/> Black Fruit	<input type="radio"/> Blue Fruit			
<b>FRUIT CONDITION</b>	<input type="radio"/> Tart	<input type="radio"/> Dried	<input type="radio"/> Bruised	<input type="radio"/> Ripe	<input type="radio"/> Jammy	<input type="radio"/> Baked
<b>NON-FRUIT</b>	<input type="radio"/> Floral	<input type="radio"/> Herbal	<input type="radio"/> Vegetal	<input type="radio"/> Spice	<input type="radio"/> Mineral	
	<input type="radio"/> Bread	<input type="radio"/> Butter/Cream		<input type="radio"/> Vanilla/Baking Spice		
	<input type="radio"/> Petrol	<input type="radio"/> Honey	<input type="radio"/> Earth	<input type="radio"/> Meat	<input type="radio"/> Leather	<input type="radio"/> Tobacco

ANYTHING ELSE?

## PALATE

Circle your primary observations and note other important observations in the space provided.

<b>SWEETNESS</b>	<input type="radio"/> Dry	<input type="radio"/> Off-Dry	<input type="radio"/> Sweet	<input type="radio"/> Luscious		
<b>FRUIT CONDITION</b>	<input type="radio"/> Tart	<input type="radio"/> Dried	<input type="radio"/> Bruised	<input type="radio"/> Ripe	<input type="radio"/> Jammy	<input type="radio"/> Baked
<b>ANYTHING ELSE?</b>						
<b>BODY</b>	<input type="radio"/> Light	<input type="radio"/> Medium	<input type="radio"/> Full			
<b>ALCOHOL</b>	<input type="radio"/> Low	<input type="radio"/> Medium	<input type="radio"/> High			
<b>ACID</b>	<input type="radio"/> Low	<input type="radio"/> Medium	<input type="radio"/> High			
<b>TANNIN</b>	<input type="radio"/> Low	<input type="radio"/> Medium	<input type="radio"/> High			

## CONCLUSION

Note and circle your guesses!

<b>VARIETY</b>	_____				
<b>COUNTRY/REGION</b>	_____				
<b>VINTAGE</b>	<input type="radio"/> 0-3 Years (Youthful)	<input type="radio"/> 3-5 Years (Developing)	<input type="radio"/> 5-10 Years (Developed)	<input type="radio"/> 10+ Years (Old)	
<b>QUALITY LEVEL</b>	<input type="radio"/> Poor	<input type="radio"/> Acceptable	<input type="radio"/> Good	<input type="radio"/> Very Good	<input type="radio"/> Outstanding

Blind Tasting Materials

Date: \_\_\_ / \_\_\_ / \_\_\_\_\_

THE  
GRAPE  
GRIND

[www.theGrapeGrind.com](http://www.theGrapeGrind.com)

# Red Wine #3



## SIGHT

Circle your observations.

<b>COLOR</b>	<input type="radio"/> Purple	<input type="radio"/> Ruby	<input type="radio"/> Garnet/Tawny
<b>CONCENTRATION</b>	<input type="radio"/> Pale	<input type="radio"/> Medium	<input type="radio"/> Deep

## NOSE

Circle your primary observations and note other important observations in the space provided.

<b>AROMATIC INTENSITY</b>	<input type="radio"/> Light	<input type="radio"/> Medium	<input type="radio"/> Pronounced			
<b>FRUIT</b>	<input type="radio"/> Red Fruit	<input type="radio"/> Black Fruit	<input type="radio"/> Blue Fruit			
<b>FRUIT CONDITION</b>	<input type="radio"/> Tart	<input type="radio"/> Dried	<input type="radio"/> Bruised	<input type="radio"/> Ripe	<input type="radio"/> Jammy	<input type="radio"/> Baked
<b>NON-FRUIT</b>	<input type="radio"/> Floral	<input type="radio"/> Herbal	<input type="radio"/> Vegetal	<input type="radio"/> Spice	<input type="radio"/> Mineral	
	<input type="radio"/> Bread	<input type="radio"/> Butter/Cream		<input type="radio"/> Vanilla/Baking Spice		
	<input type="radio"/> Petrol	<input type="radio"/> Honey	<input type="radio"/> Earth	<input type="radio"/> Meat	<input type="radio"/> Leather	<input type="radio"/> Tobacco

ANYTHING ELSE?

## PALATE

Circle your primary observations and note other important observations in the space provided.

<b>SWEETNESS</b>	<input type="radio"/> Dry	<input type="radio"/> Off-Dry	<input type="radio"/> Sweet	<input type="radio"/> Luscious		
<b>FRUIT CONDITION</b>	<input type="radio"/> Tart	<input type="radio"/> Dried	<input type="radio"/> Bruised	<input type="radio"/> Ripe	<input type="radio"/> Jammy	<input type="radio"/> Baked
<b>ANYTHING ELSE?</b>						
<b>BODY</b>	<input type="radio"/> Light	<input type="radio"/> Medium	<input type="radio"/> Full			
<b>ALCOHOL</b>	<input type="radio"/> Low	<input type="radio"/> Medium	<input type="radio"/> High			
<b>ACID</b>	<input type="radio"/> Low	<input type="radio"/> Medium	<input type="radio"/> High			
<b>TANNIN</b>	<input type="radio"/> Low	<input type="radio"/> Medium	<input type="radio"/> High			

## CONCLUSION

Note and circle your guesses!

<b>VARIETY</b>	_____				
<b>COUNTRY/REGION</b>	_____				
<b>VINTAGE</b>	<input type="radio"/> 0-3 Years (Youthful)	<input type="radio"/> 3-5 Years (Developing)	<input type="radio"/> 5-10 Years (Developed)	<input type="radio"/> 10+ Years (Old)	
<b>QUALITY LEVEL</b>	<input type="radio"/> Poor	<input type="radio"/> Acceptable	<input type="radio"/> Good	<input type="radio"/> Very Good	<input type="radio"/> Outstanding

Blind Tasting Materials

Date: \_\_\_ / \_\_\_ / \_\_\_\_\_

THE  
GRAPE  
GRIND

[www.theGrapeGrind.com](http://www.theGrapeGrind.com)

