

## Tips!



Use a pencil. As you learn, you will likely need to update your notes and descriptions.



Track your misses on blinds. Note what you missed & why. Misreads are the best teachers!



Aim to taste at least once a month. If you can manage, once a week is ideal!



Keep it fun! Come with curiosity, don't worry about mistakes. Even the best regularly miss.



Taste with other people. It's important to get perspective through other people's palates.



Eventually, star the 3 "markers" for each variety that makes it stand out most for you.



Shake it up! Do different types of tastings regularly - open label, different blinds, etc.



Add to it as needed! Draw your own additional maps, insert additional pages, make it YOURS.

## Need more help?

There is a lot to absorb! And starting out can feel daunting. You don't have to figure out alone! We're here to help!

Scan the QR code to the right to watch an instructional video about how best to use this framework, with real examples that should help make things even clearer.



[www.thegrapegrind.com/frameworks-how-to/](http://www.thegrapegrind.com/frameworks-how-to/)

# Merlot



## Appearance & Nose

### COLOR



(new world can be purple)

### INTENSITY CONCENTRATION



### AROMATIC INTENSITY



### Other Notes

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## Grape Info

### CLIMATE



### BUDDING



### RIPENING



### SKIN



## Top Benchmark Descriptors & Categories

What most exams are looking for.



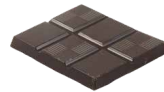
Black Plum  
(Black Fruit)



Red Cherry  
(Red Fruit)



Blueberry  
(Blue Fruit)



Chocolate  
(Oak)



Baking Spice  
(Oak)



Forest Floor  
(Bottle Age)

## Your Descriptors

Add in other benchmarks that YOU find.

### PRIMARY FRUIT

Red | Black | Blue

### PRIMARY OTHER

Floral | Vegetal | Herbal | Spice | Mineral

### SECONDARY (Winemaking)

Oak | Carbonic

\*French Oak or American Oak  
\*New or Neutral Oak

### TERTIARY (Aging)

Oxidation | Organic Earth | Dried Fruit

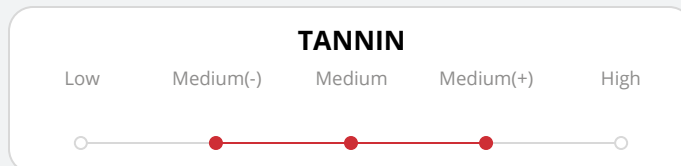
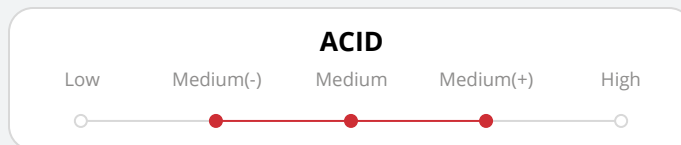
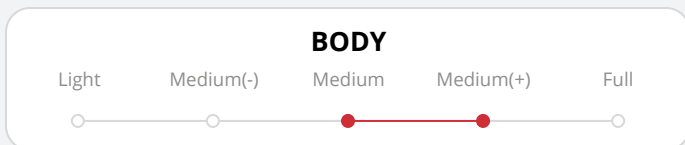
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# Merlot



## General Structure

These are generally accepted ranges. Circle or mark where you feel they fall.



## Comparable Varieties

Similar wines, a.k.a. common confusions. Write yours & how you tell them apart.

### Malbec

- is/has:
- typically more purple in color
  - typically fuller body
  - less 'green' pyrazine quality

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### Cabernet Franc

- is/has:
- more 'green' pyrazine quality
  - less fruit quality/more earth
  - higher acid

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### Cabernet Sauvignon

- is/has:
- more black fruit
  - higher acid and higher tannin
  - typically more full bodied

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## Other Notes

Any fun facts or things you want to remember about this variety!

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# Merlot



## Regions: Old World

Where this variety comes from. Write in regional difference you notice or have researched.

## BENCHMARK PRODUCERS

### FRANCE

Bordeaux

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Bordeaux | Pomerol

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Bordeaux | Saint-Émilion

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Château Bonnet

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Château La Grave

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Château Le Bon Pasteur

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### ITALY

Tuscany ('Super Tuscan')

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# Merlot



## Regions: New World

Where this variety comes from. Write in regional difference you notice or have researched.

## BENCHMARK PRODUCERS

### USA

California | Napa



Washington

Duckhorn

L'Ecole No. 41