

## 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/)

# Pinot Grigio / Pinot Gris



## Appearance & Nose

### COLOR



(Alsace examples can be darker in color)

### INTENSITY CONCENTRATION



### AROMATIC INTENSITY



### Other Notes

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## Grape Info

### CLIMATE



### BUDDING



### RIPENING



## Top Benchmark Descriptors & Categories

What most exams are looking for.



Lemon  
(Citrus)



Green Apple  
(Tree/Orchard)



Peach  
(Stone)



Almond  
(Nut)



Wet Stone  
(Mineral)



Honey  
(Bottle Age)

## Your Descriptors

Add in other benchmarks that YOU find.

### PRIMARY FRUIT

Orchard | Citrus | Stone | Tropical

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### PRIMARY OTHER

Floral | Vegetal | Herbal | Spice | Mineral

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### SECONDARY (Winemaking)

Lees | Malo | Oak

\*Malo sometimes  
\*Lees contact sometimes  
\*Oak is rare  
\*Skin contact sometimes

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### TERTIARY (Aging)

Oxidation | Organic Earth | Dried Fruit

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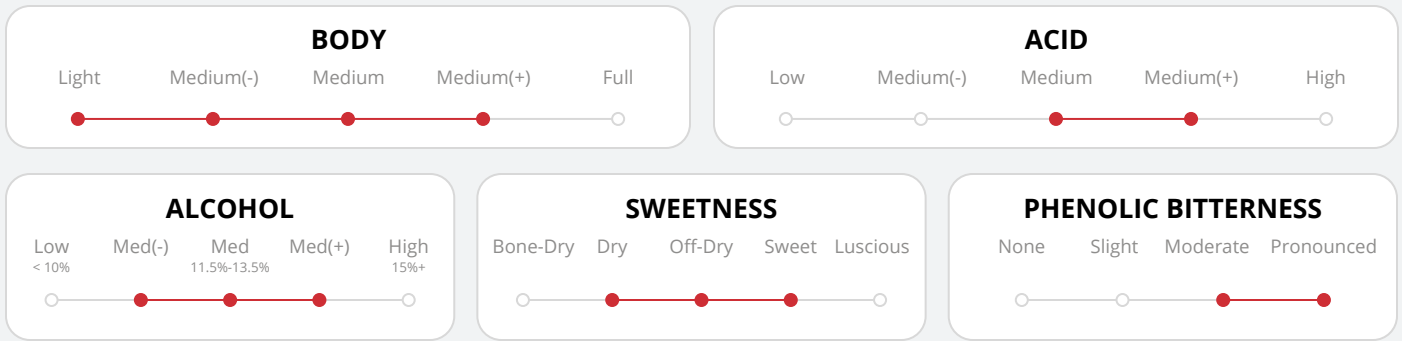
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# Pinot Grigio / Pinot Gris



**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.

<b>Albariño</b> is/has: • overall more power/complexity • typically more 'salty' minerality • typically more floral notes	<b>Grüner Veltliner</b> is/has: • rotundone (pepper) quality • less floral notes • less phenolic bitterness	<b>Chenin Blanc</b> is/has: • less range of fruit and more "bruised" fruit quality • less phenolic bitterness • typically higher acidity		
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**Other Notes** Any fun facts or things you want to remember about this variety!

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