

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/

Cabernet Sauvignon



Visual Visual observations, such as color, clarity, viscosity, etc.

VISUAL



INTENSITY (CONCENTRATION)



OTHER NOTES

Top Benchmark Descriptors & Categories What most exams are looking for.



Black Currant
(Black Fruit)



Blackberry
(Black Fruit)



Black Cherry
(Black Fruit)



Bell Pepper
(Vegetal)



Cedar
(Oak)



Tobacco
(Bottle Age)

Other Descriptors Add in other benchmarks that YOU find.

FRUIT

OTHER

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

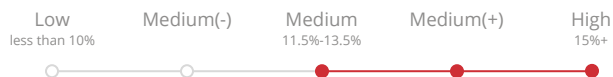
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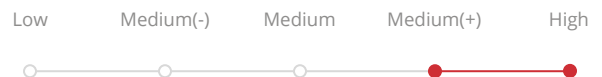
ACID



ALCOHOL



TANNIN



Cabernet Sauvignon



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

OLD WORLD



France -
Bordeaux

NEW WORLD



USA - California,
Washington



Australia

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

Merlot

is/has:

- more red fruit
- less acid and less tannin
- more smooth/fleshy roundness

Cabernet Franc

is/has:

- more red fruit
- more 'green' pyrazine quality
- lighter in color and body

Syrah

is/has:

- more purple in color
- more savory/meaty
- less 'green' pyrazine quality

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

Pinot Noir



Visual Visual observations, such as color, clarity, viscosity, etc.

VISUAL



INTENSITY (CONCENTRATION)



OTHER NOTES

Top Benchmark Descriptors & Categories What most exams are looking for.



Cherry
(Red Fruit)



Cranberry
(Red Fruit)



Raspberry
(Red Fruit)



Black Tea
(Herbal)



Mushroom
(Bottle Age)



Clove
(Oak)

Other Descriptors Add in other benchmarks that YOU find.

FRUIT

OTHER

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

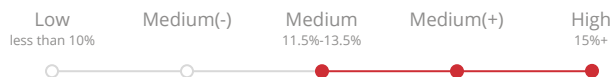
BODY



ACID



ALCOHOL



TANNIN



Pinot Noir



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

OLD WORLD



France -
Burgundy

NEW WORLD



USA - California,
Oregon

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

Gamay

is/has:

- more purple in color
- more granite (mineral) vs. organic earth quality
- typically less oak influence

Grenache

is/has:

- more intense/ripe fruit
- higher alcohol less acid

Sangiovese

is/has:

- less pronounced fruit - more herbal quality
- higher tannin
- typically darker color

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