

## 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/)

# Chardonnay



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

## VISUAL



(often deeper due to oak/aging)

## OTHER VISUAL NOTES

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



Lemon  
(Citrus)



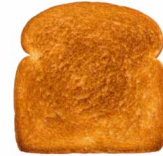
Apple  
(Tree/Orchard)



Pineapple  
(Tropical)



Wet Stone  
(Mineral)



Toast  
(Oak)



Butter  
(Oak)

**Other Descriptors** Add in other benchmarks that YOU find.

## FRUIT

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## OTHER

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

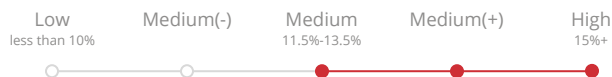
## BODY



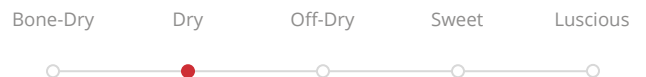
## ACID



## ALCOHOL



## SWEETNESS



# Chardonnay



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

## OLD WORLD



France -  
Burgundy

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## NEW WORLD



USA - California,  
Oregon, Washington

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

### Chenin Blanc

- is/has:
- more bruised fruit/  
less tropical fruit
  - more acid/less alcohol
  - less oak influence

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### Viognier

- is/has:
- more pronounced  
floral notes
  - typically higher alcohol
  - more 'oily' texture

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### Pinot Gris

- is/has:
- more bruised fruit/  
less tropical fruit
  - more acid/less alcohol
  - less oak influence

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

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# Sauvignon Blanc



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

## VISUAL



Typically pale straw - darker if late harvest/botrytis or oak influence

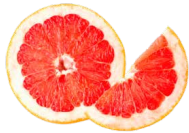
## OTHER VISUAL NOTES

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



Grapefruit  
(Citrus)



Gooseberry  
(Tropical)



Guava  
(Tropical)



Bell Pepper  
(Vegetal)



Herbs  
(Herbal)



Wet Stone  
(Mineral)

**Other Descriptors** Add in other benchmarks that YOU find.

## FRUIT

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## OTHER

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

## BODY



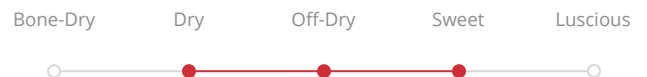
## ACID



## ALCOHOL



## SWEETNESS



# Sauvignon Blanc



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

## OLD WORLD



France - Loire (Sancerre/  
Pouilly Fume), Bordeaux

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## NEW WORLD



New Zealand

USA - California

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

### Chardonnay

- is/has:
- less acid
  - more likely to be oaked
  - more apple/pear dominant vs citrus and tropical

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### Albariño

- is/has:
- typically more floral notes
  - less herbal/green notes
  - more lees contact

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### Grüner Veltliner

- is/has:
- typically less fruit quality (more earth/savory)
  - no green bell pepper
  - more spice (white pepper)

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

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