

Gallo Family's
GALLO of SONOMA®



Wine Tasting
Made Easy

Look at the Color

Hold your glass up to the light. Color can vary substantially, even within the same variety.

Reds range in color from pale red to dark brown. Generally speaking, a paler wine has a lighter body, while a darker wine is more full-bodied. White wines appear golden, sometimes with elegant green tints. Swirl the wine in your glass to check the body.

Follow Your Nose

When you swirl wine in the glass, the agitated molecules release the aroma. Take a quick whiff for an initial impression. Then, smell more deeply and slowly. Concentrate on what you have just smelled. You might notice flowers or fruit, an earthy scent or an oaky aroma.

Trust Your Taste Buds

Do you taste fruit, oak, acid, tannins? Look for these characteristics in the wine. After you swallow, consider the taste. Does it go away quickly, or linger? Is it acidic or sweet? This can be difficult at first, but more practice helps distinguish the different qualities of individual wines.

Feel for the Body

Take a sip of wine. Before swallowing, take in a little air. This will activate your senses. How does the wine feel in your mouth? How did the touch affect your tongue and throat as you swallowed? Was it light or rich?

Rate the Overall Experience

An outstanding wine will have a wonderful balance of all these elements — appearance, smell, taste and feel. Remember that there are individual wines to suit many different occasions. A rich, complex wine may be paired with a gourmet meal, while a simpler wine can be the perfect for a casual get — together with friends. Trust your instincts — the only thing that really matters is that you enjoy the wine.

