

The SIX S's of Wine Tasting

1) See



HOW: Observe the Color and Clarity of the wine against a white background

WHY: A wine's color is influenced by its age & grape variety. As they age, white's gain color, while reds lose color

2) Swirl



HOW: Hold the wine in front of you & gently rotate so the wine swirls in the glass

WHY: Swirling helps to aerate and "open up" the wine, releasing its natural aromas

3) Smell



HOW: Stick your nose down inside the glass & take a quick, deep inhalation

WHY: Much of a wine's pleasure is in its aroma, coming from the grapes, the bouquet and wine making process

4) Sip



HOW: Take your first small sip, observe the initial flavors and feel of the wine on the tip of your tongue

WHY: It takes more than one sip to pick up all the nuances of a wine

5) Swish



HOW: On the second sip, swish the wine in your mouth and observe the flavors and aftertaste, or how it lingers on your palate

WHY: This allows you to pick up on more subtle tones in the wine, tannins and more

6) Savor



HOW: Now is the time to enjoy! Take your time and make the most of every last sip! Try savoring your wine alongside different food pairings, too!

WHY: Because wine is delicious!