

1) Place a wine glass over each circle and pour two ounces of wine into its corresponding glass. (i.e. pour Dornfelder into the glass on the red circle.) Make sure everyone has all six wines before you begin the tasting.

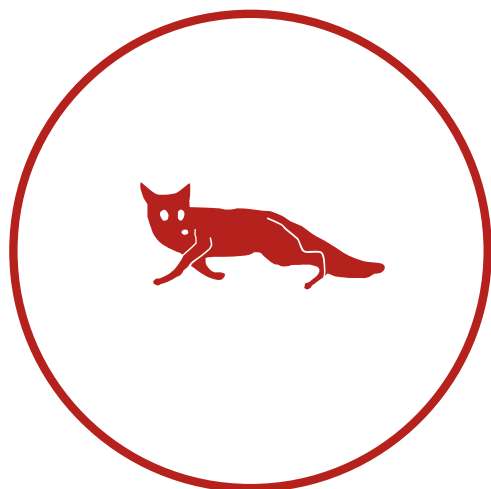
2) Start on the left with the Dornfelder and work to the right. Begin by smelling the wines and note smells of fruits, flowers, vegetables, nuts or spices (see the bottom of this page for helpful terms) - each grape variety has characteristic aromas.

3) Take a sip: is the wine dry or sweet, intense or subdued, light or full bodied, fresh or flat, simple or complex? You might note that the wines become progressively sweeter as you move from left to right.

4) Write your impressions down in the spaces provided at the bottom of the page. Compare notes with others to see if they had the same impression. Taste the wines again. Did they see something that you missed the first time around?

5) Always remember that wine tasting is very subjective - there are no "right" or "wrong" answers. Trust what your taste buds tell you, but keep in mind that people can experience the same wine in different ways.

6) Above all, have fun! The great thing about wine is that it is meant to be shared with good food and good friends. We hope you enjoy these wines, and if you managed to learn a little something along the way, all the better.



fox-label dornfelder

(Dry, light bodied, fun)

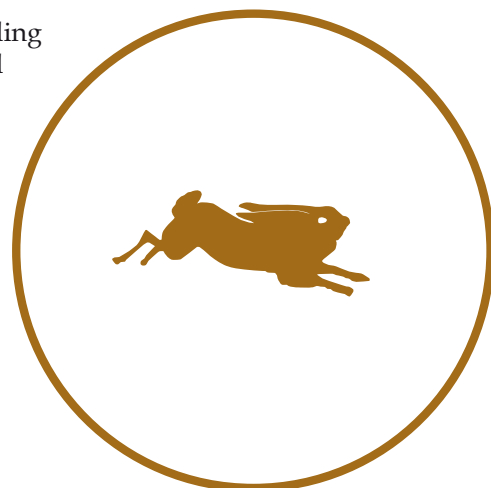
Dornfelder is a new, German red grape variety.



owl-label pinot grigio

(Dry, fruity, fresh)

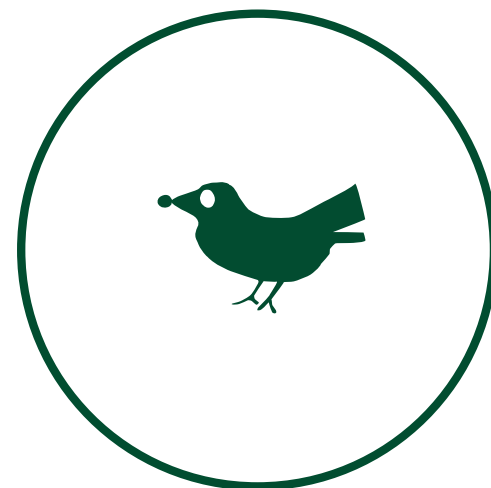
Pinot Gris, Pinot Grigio, Grauburgunder. Different names, same ancient grape variety.



hare-label gewürztraminer

(Racy, spicey, dramatic)

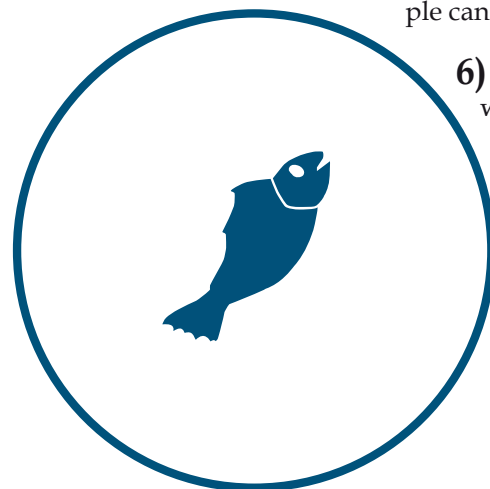
"Gewürz" means spice, and this traditional aromatic grape variety lives up to its name.



bird-label riesling

(Crisp, citrus, versatile)

Riesling is Germany's most popular grape variety - shown here in a modern, food-friendly off-dry style.



fish-label mosel riesling

(Bright, minerally, pure)

Germany's classic grape variety in the traditional, slightly sweet style.



bee-label morio muskat

(Aromatic, light and sweet)

This aromatic grape variety is very popular in the Pfalz region of Germany.

lingenfelder vineyard creatures wine tasting party

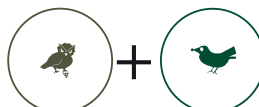


7) After you have tasted all the wines, we recommend going back and comparing the following pairs of wines to each other. Are they similar? In what ways do they differ from each other?



Food Friendliest

Robust v. Delicate



Aromatic Showdown

Spicey v. Floral



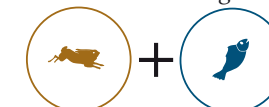
Riesling Reunited

Pfalz v. Mosel



Fire & Ice

Dramatic v. Elegant



fox-notes:

owl-notes:

hare-notes:

bird-notes:

fish-notes:

bee-notes:

Tasting Vocabulary

Flowers and Vegetables

Floral: Jasmine, Rose Blossom, Acacia, Violets, Lilacs

Herbaceous: Mint, Cut Green Grass, Fresh, Stemmy

Vegetative: Bell Pepper, Green Beans, Asparagus, Straw, Tea

Earthy: Dusty, Mushroom, Yeasty, Mouldy, Musty

Fruit Flavours I

Green Fruit: Green Apple, Gooseberry

Citrus: Grapefruit, Lemon, Orange

Fruit: Cherry, Apricot, Peach, Pear, Apple, Currant

Tropical Fruit: Pineapple, Melon, Banana

Fruit Flavours II

Artificial Fruit: Sweet Hard Candy

Cooked Fruit: Stewed Apples or Pears

Dried Fruit: Raisin, Prune, Fig, Apricot

Nuts and Spices

Spice: Nutmeg, Cinnamon, Vanilla, Clove, Ginger, Licorice, Mint

Nutty: Almond, Hazelnut, Walnut

Caramelized: Caramel, Honey, Malt, Beeswax, Butterscotch

Smoky: Leather, Tar, Smoked Bacon, Resin