Little Black Dress

AT-HOME WiNE TASTiNG Kit

Little Black Dress Wines invites you to host your own wine tasting with your friends! It's super fun and surprisingly easy – just follow the instructions below, and you'll be tasting wine like a pro! Evaluate each of the wines in your tasting one at a time – staring with the lightest, and ending with the heaviest – using the 6 S's:

SIGHT • SWIRL • SNIFF • SIP • SWISH • SWALLOW!

1 Sight

Note the color of the wine – it can tell you a lot!

- A light green color in white whites may indicate a cool growing region, while a rich golden color may tell you that the wine was aged in oak.
- In red wines, an inky purple color may tell you the wines is youthful, a brick red may be mature and brown is a sure sign the wine is old.

2 Swirl

Not a voodoo gesture – by increasing the surface area of the wine, you release the aromatic components.

- More aromas are released when the wine is at room temperature – even white wine! Try cupping your hands around your glass to warm up the wine.
- You can "trap" the aromas to enhance your sense of smell: keep your hand over the glass as you swirl…bring the glass to your nose – with your hand still over the top – release your hand and now smell!

3 Sniff

Don't be shy – get your nose in the glass!

- Our noses are far more powerful than our taste buds – never underestimate the pleasure of smelling your wine! Try swirling and sniffing a few times - you may notice something new each time!
- "Corked" wine is a common fault caused by the mold Trichloroanisole (TCA) which can grow on cork – if the wine smells like cardboard, mold or wet dog, it's probably corked. (FYI - Most wine stores will let you exchange a corked bottle!)

4 Sip

This is everyone's favorite part! Cheers!

- Remember the "tongue map" from school biology? Sweet, Sour, Bitter & Salty!
- Have you heard of the fifth taste – Umami? It's a Japanese word for "savory" (like meat, or mushrooms).

5 Swish

Careful! Even pros sometime choke!

- The wine warms up to body temperature when you hold it in your mouth – releasing even more smells – which you'll experience as flavors.
- Notice the wine's body and texture – does it feel light or heavy? With red wines, you may notice tannins (the sandpaper feel like walnuts or tea) from the grape skins.
- If you're brave, draw some air into your mouth – it helps the wine reach all your taste buds.

6 Swallow

This is when it all comes together! Aromas, favors, texture and the finish.

- What does the wine taste like? Share with your group, then try the 6 S's again! The power of suggestion is strong – you may discover additional flavors after someone else points them out.

Enjoy!

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