

DUTTON
Goldfield
RUSSIAN RIVER VALLEY

BLIND WINE TASTING KIT

*Taste like a professional,
in the comfort of your own home.*



We have created this blind tasting kit for our friends of DG to explore the different nuances of wine, challenge your palates and enjoy some new wines with friends. The 'Deductive Tasting Format' was adapted from the same form used by the *Court of Master Sommeliers*. Taste like a pro and continue your lifetime wine education.

This experience works well for 6 people, however you can always share with more friends.

SUPPLIES

- 4 unique wines that match your theme
- wine opener
- 4 bags, large enough to disguise the entire wine bottle
Brown paper bags work well, but you can also use dark tissue paper, or purchase reusable fabric bags online for an extra special touch.
- 4 clean, identical wine glasses per taster
- 1 Deductive Tasting Format per taster
- 1 pen/pencil per taster
- flavor profile sheet, for group reference

SETTING & CONDUCTING YOUR BLIND WINE TASTING

Assign a host. The host will be the only person who knows which wine is in each bag. To make it truly blind for everyone, the host can securely bag each wine, and then assign a second person to number the bottles. This host should act as the guide for the tasting, assisting tasters with the process, moving the group along between wines, and taste along with the group (without revealing any secrets!). The host is also the person who selects the theme. *Theme Ideas: All one varietal, vintage, region (e.g. Russian River Valley Pinots, Chardonnays from different parts of CA), multiple vintages of one wine, or you can make it an open theme and have 4 unrelated wines if you like.*

1. Remove entire foil from the bottle. *All our foils are similar, however if performing a tasting with different brands, that could give away a wine.*
2. Uncork wine and assess for any flaws.
3. Bag each wine and tie with the string as close to the top of the bottle as possible so guests can't see the bottle type. Number the bagged wines or assign numbering.
4. Each place setting should include 4 identical glasses, a tasting form, and pen.
5. Pour the 4 wines in order, as numbered on the bottle. Once everyone has their wines, begin the tasting as a group, using the tasting grid.
6. Use the flavor profile sheet as an aid to help determine aromas and flavors in the wine.
7. When everyone has tasted the first wine, they should move on to the second, then third and fourth. Encourage the group to keep their observations to themselves until the very end of the tasting.
8. Go around the table and have each guest select their favorite wine, make their guesses, then reveal the bottles one at a time.



FLAVOR PROFILES IN WINES

There are literally thousands of perceived flavors and aromas in wine. These distinct flavors can range from floral to fruity to funky, usually dependent on fruit quality, informed winemaking decisions, chemistry, and fermentation. Build your vocabulary of wine flavors with a little help from this list. There are no wrong answers, so have some fun!

WHITE WINES

| | |
|-----------------|----------------|
| grapefruit | lemon curd |
| peach | pineapple |
| nectarine | banana |
| dried mango | butterscotch |
| citrus blossoms | ginger |
| lemon zest | coconut |
| tangerine | passionfruit |
| mineral | brioche |
| petrol | lime |
| lychee | cream |
| lemon oil | vanilla |
| orange blossom | custard |
| tart citrus | tropical fruit |
| apricot | jasmine |
| guava | green apple |

RED WINES

| | |
|------------|------------|
| raspberry | plum |
| cherry | molasses |
| blackberry | ginger |
| blueberry | tobacco |
| licorice | woody |
| mushroom | forest |
| earth | dusty |
| candy | caramel |
| chocolate | vanilla |
| bacon | pie crust |
| jam | sandalwood |
| pepper | cigar |
| spice | currant |
| rose | violet |
| dried herb | tea |

DEDUCTIVE TASTING FORMAT

BLIND WINE TASTING KIT

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This Deductive Tasting Format is adapted from the Court of Master Sommeliers, to be used as a guide to decipher your mystery wines.

1. SIGHT

| | |
|---------------------------------|---|
| Clarity/Visible Sediment | clear, hazy, turbid |
| Concentration | pale, medium, deep |
| Primary Color | <i>White Wine:</i> water white, straw, yellow, gold <i>Red Wine:</i> purple, ruby, red, garnet |
| Secondary Color | <i>White Wine:</i> silver, green, copper <i>Red Wine:</i> orange, blue, ruby, garnet, brown |
| Rim Variation | Yes / No |
| Extract/Staining (Reds) | none, light, medium, heavy |
| Tearing | light, medium, heavy |
| Gas Evidence | Yes / No |

2. NOSE/AROMA

| | |
|------------------------|---|
| Clean / Faulty | TCA, H ₂ S, volatile acidity, brettanomyces, ethyl acetate, oxidation, other |
| Intensity | delicate, moderate, powerful |
| Age Assessment | youthful, developing, vinous |
| Fruit | <i>White:</i> citrus, apple/pear, stone/pit, tropical, melon, <i>Red:</i> red, black, blue |
| Fruit Character | ripe, fresh, tart, baked, stewed, dried, desiccated, bruised, jammy |
| Non-Fruit | floral, vegetal, herbal, spice, animal, fermentation |
| Earth | forest floor, compost, mushroom, potting soil |
| Mineral | mineral, wet stone, limestone, chalk, slate, flint |
| Wood | none, old vs. new, French vs. American |

3. PALATE I / FLAVOR

| | |
|------------------------|---|
| Sweetness | bone-dry, dry, off-dry, medium, sweet |
| Fruit | <i>White:</i> citrus, apple/pear, stone/pit, tropical, melon <i>Red:</i> red, black blue |
| Fruit Character | ripe, fresh, tart, baked, stewed, dried, desiccated, bruised, jammy |
| Non-Fruit | floral, vegetal, herbal, spice, animal, fermentation |
| Earth | forest floor, compost, mushroom, potting soil |
| Mineral | wet stone, limestone, chalk, slate, flint |
| Wood | none, old vs. new, French vs. American |

4. PALATE II / FEEL

| | |
|------------------------|----------------------------|
| Phenolic/Bitter | Yes/No |
| Tannin (Red) | Low, Medium, High |
| Acid | Low, Medium, High |
| Alcohol | Low, Medium, High |
| Body | Light, Medium, Full |
| Texture | Creamy, Round, Lean |
| Balance | Does any element dominate? |
| Length/Finish | Short, Medium, Long |
| Complexity | Low, Medium, High |

5. CONCLUSION

| | |
|---------------------------|--|
| Grape Variety | |
| Region/Appellation | |
| Age Range | 1-3 years, 3-5 years, 5-10 years, 10 years + |
| Climate | Cool, Moderate, Warm |