
TASTING GOALS

To determine which wines and foods make good pairings, paying special attention to the interactions of their various components and weights.

THE FIVE WINES

Purchase one bottle each

- ➔ Riesling Spätlese or Kabinett halbtrocken from Germany
 - The grape is Riesling
 - The ripeness of the grape at harvest is Spätlese or Kabinett halbtrocken
 - The wine should be slightly sweet, with no more than about 10% alcohol
- ➔ Sauvignon Blanc from New Zealand
 - The grape is Sauvignon Blanc
 - The wine should be unoaked and it should have crisp acidity
- ➔ Chardonnay from Australia or California
 - The grape is Chardonnay
 - The wine should be fermented and aged in new oak; it should be a rich, oaky style
- ➔ Pinot Noir from California, Oregon or New Zealand
 - The grape is Pinot Noir
 - The wine should be leaner rather than being a fruit-bomb, and made without oak
- ➔ Cabernet Sauvignon from California or Chile or Argentina
 - The grape is Cabernet Sauvignon
 - The wine should have some firm tannins and it should have seen some new oak

The wines should be

- Current releases from a recent vintage or within a vintage or two of each other
- You should be able to find good examples of each style priced under \$20; for the purposes of this tasting, a more expensive wine will not provide a better illustration.

THE SEVEN FOODS

Purchase a small portion of each food for each taster. This is what each taster will need:

- Granny Smith apple, a couple wedges
- Lemon, one wedge
- Cheddar cheese, a few slices
- Walnut, 3-4 halves
- Roast beef, 3 slices
- Sugar cookie, 1 largish one or 2 small ones
- Dark chocolate, 2 squares

SUPPLIES

- Five glasses per taster. Ideally, all the glasses for all the tasters should be the same. At the very least, each taster's five glasses should be the same.
- Spit cup (you'll have lots of little tastes during the tasting, so please use your spit cup)
- Water

*Note that wineries with websites often provide technical information (including residual sugar and acidity levels) about specific wines. You may want to print out the info so you have it on hand, but don't read the winemaker's tasting note until after you've completed the tasting.

BEFORE YOU START THE TASTING

- ➔ Print out the following materials:
 - Tasting Guide, one copy for the group leader
 - Tasting Mat, one copy for each taster
 - Pairing Principles, one copy for each taster
 - Tasting Grid, one copy for each taster
 - Tasting Methodology, one copy for each taster
- ➔ Chill the white wines to about 50 degrees F (10 degrees C). The two reds should be at cool roomtemperature or about 60 degrees F (15 degrees C)
- ➔ Put a Tasting Mat at each taster's seat
- ➔ Place a wine glass on each of the five circles on each Tasting Mat. Note that the circles indicate the specific wine to be poured into each glass
- ➔ Pull the corks and pour about 2 ounces of each wine into its respective glass, filling each glass about 1/4 to 1/3 full
- ➔ Give each taster a plate with the seven foods. Alternatively, you can serve each food family style by passing around a plate for each food at the appropriate time
- ➔ Give each taster three handouts: Pairing Principles, Tasting Grid and Tasting Methodology

TASTING PROCESS

Following the Tasting Guide...

- ➔ Complete the Pairing Principles worksheet
 - Review guidelines for matching wine and food
- ➔ Complete the Tasting Grid worksheet
 - Taste white wines
 - Taste foods (except dessert items)
 - Taste white wines with food
 - Taste red wines
 - Taste red wines with food
 - Taste dessert items
 - Taste dessert items with wine

QUESTIONS? E-mail us at wss@mshanken.com