



SIGHT

BRIGHTNESS: cloudy | bright | star bright | brilliant

COLOR: green-yellow | pale straw | yellow | golden | amber
purple | ruby | red | garnet
staining | tears

NOSE

FRUIT: citrus | stone fruit | apple - pear | red | blue | black

CONDITION OF FRUIT: baked | dried | stewed | peels
desiccated | tart | jammy

NON-FRUIT: floral | vegetal | herbal | spice | other

ORGANIC EARTH: forest floor | leaves | compost | mushroom
potting soil | barnyard

IN-ORGANIC EARTH: mineral | limestone | chalk
slate-petrol | flint | volcanic

WOOD: no evidence of oak | matured in oak

PALATE

SWEETNESS: bone dry | dry | off-dry | sweet | very sweet

TANNIN: low | med - | med | med + | high

ACID: low | med - | med | med + | high

ALCOHOL: low | med - | med | med + | high

BODY: low | med - | med | med + | high

FINAL CONCLUSION

CLIMATE: cool | moderate | warm

OLD WORLD: france | italy | spain

NEW WORLD: united states | australia | new zealand
argentina | chile | south africa

GRAPE VARIETY: sauvignon blanc | riesling | chardonnay
chenin blanc | pinot gris | viognier | pinot noir | gamay
cabernet sauvignon | merlot | syrah | zinfandel | malbec
sangiovese | nebbiolo

AGE RANGE: 1-3 years | 3-5 years | 5-10 years | 10+

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*Wine
Tasting Mat*



*For bookings: samantha@sommelier@gmail.com
www.samanthasommelier.com*

Small Bites

Food and Wine Pairings

SAUV BLANC, NEW ZEALAND

Any cheeses especially goat cheese; oysters; green vegetables; delicate fishes; citrus salads; fresh herbs; herbal and briny sauces

SANCERRE, FRANCE

Any cheeses especially triple cream cheeses, brie, ricotta, and feta; light cream based dishes; pasta primavera, lightly grilled chicken or fish, potatoes

CABERNET SAUV, NAPA

Smokey or sharp cheeses like gouda or cheddar; charcuterie; braised beef dishes; portobello mushrooms, fatty burgers or steak; tomato based pizzas

BORDEAUX, FRANCE

Smokey or sharp cheeses; funky cheeses like blue cheese; roast or braised lamb with rosemary; pulled pork; shepards pie; savory tomato based pasta dishes



QUARANTINE WINE SURVIVAL GUIDE



Hey, its your girl Sam here and you know I want to help make wine more fun and approachable for you! I know we are bored and need some excitement so of course let's do all of the wine activties!

To become a better wine taster, you ultimately need to taste more wines, right? These are the 18 noble grape varietals that define the complex range of wine flavors across the board of red and white wines. I am sharing the characteristics behind these noble grapes, a guide to blind tasting these wines, and where to shop for wine locally and online during this time of isolation.

Stay well my friends,

Sam



SAMANTHASOMMELIER.COM
[@SAMANTHASOMMELIER](https://www.instagram.com/SAMANTHASOMMELIER)

18 NOBLE WINE GRAPES



PINOT NOIR

FRUIT: CRANBERRY, CHERRY,
RASPBERRY

OTHER: VANILLA, CLOVE, LICORICE,
MUSHROOM, WET LEAVES, TOBACCO,
COLA, CARAMEL

GRENACHE

FRUIT: STRAWBERRY, BLACK CHERRY,
RASPBERRY

OTHER: ANISE, TOBACCO, CITRUS
RIND, CINNAMON

MERLOT

FRUIT: BLACK CHERRY, RASPBERRY,
PLUM

OTHER: GRAPHITE, CEDAR, TOBACCO,
VANILLA, CLOVE, MOCHA

SANGIOVESE

FRUIT: TART CHERRY, RED PLUM,
STRAWBERRY, FIG

OTHER: ROASTED PEPPER, TOMATO,
LEATHER, CLAY, BRICK, TOBACCO,
SMOKE, OREGANO, THYME, DRIED
ROSES, POTPOURRI

NEBBIOLO

FRUIT: CHERRY, RASPBERRY

OTHER: COFFEE, ANISE

TEMPRANILLO

FRUIT: CHERRY, PLUM, TOMATO, AND
DRIED FIG

OTHER: CEDAR, LEATHER, TOBACCO,
VANILLA, DILL, AND CLOVE

18 NOBLE WINE GRAPES



**CABERNET
SAUVIGNON**

FRUIT: BLACK CHERRY, BLACK
CURRANT OTHER: CEDAR, BAKING
SPICES, GRAPHITE

SYRAH

FRUIT: BLACKBERRY, BLUEBERRY
AND BOYSENBERRY (TART TO JAMMY)
OTHER: OLIVE, PEPPER, CLOVE,
VANILLA, MINT, LICORICE,
CHOCOLATE, ALLSPICE, ROSEMARY,
TOBACCO, AND SMOKE

MALBEC

FRUIT: BLACKBERRY, PLUM, BLACK
CHERRY
OTHER: COCOA POWDER, VIOLET
FLOWERS, LEATHER

PINOT GRIGIO

FRUIT: LIME, LEMON, PEAR,
WHITE NECTARINE, APPLE
OTHER: HONEYSUCKLE, SALINE-LIKE
MINERALITY

RIESLING

FRUIT: NECTARINE, APRICOT, PEACH,
PINEAPPLE, LIME, MEYER LEMON
OTHER: HONEYCOMB, BEESWAX,
PETROL, CITRUS BLOSSOM, GINGER

SAUVIGNON BLANC

FRUIT: LIME, GREEN APPLE, ASIAN
PEAR, PASSION FRUIT, GUAVA,
NECTARINE
OTHER: GREEN BELL PEPPER, BASIL,
GRASS, CELERY, JALAPENO,
LEMONGRASS

18 NOBLE WINE GRAPES



CHENIN BLANC

FRUIT: TART PEAR, QUINCE, GREEN
APPLE, LEMON
OTHER: GINGER, CHAMOMILLE

MOSCATO

FRUIT: MEYER LEMON, ORANGE, PEAR
OTHER: HONEYBLOSSOM, CINNAMON

Gewürztraminer

FRUIT: GRAPEFRUIT, LYCHEE,
PINEAPPLE
OTHER: ROSE PETALS, GINGER

Sémillon

FRUIT: PAPAYA, MEYER LEMON,
GREEN APPLE
OTHER: BEEEXWAX, HONEYSUCKLE

Viognier

FRUIT: TANGERINE, PEACH, MANGO
OTHER: ROSE PETALS, HONEYSUCKLE,
NUTMEG, CLOVES

Chardonnay

FRUIT: LEMON, PINEAPPLE, APPLE,
PEACH, FIG
OTHER: BEESWAX, VANILLA BEAN,
HONEYSUCKLE, ALMOND, JASMINE

NOW LET'S GET

Tasting

Here are some tips on how to actively become a better and more confident wine taster right from your own home!

Book a virtual wine 101 tasting with me

1

Blind taste wines you currently have

2

Study the geography of a wine region (Guild Somm has maps)

3

Read wine books, see my IG feed for recs

4

Buy and smell different spices, flowers, fruits in your pantry

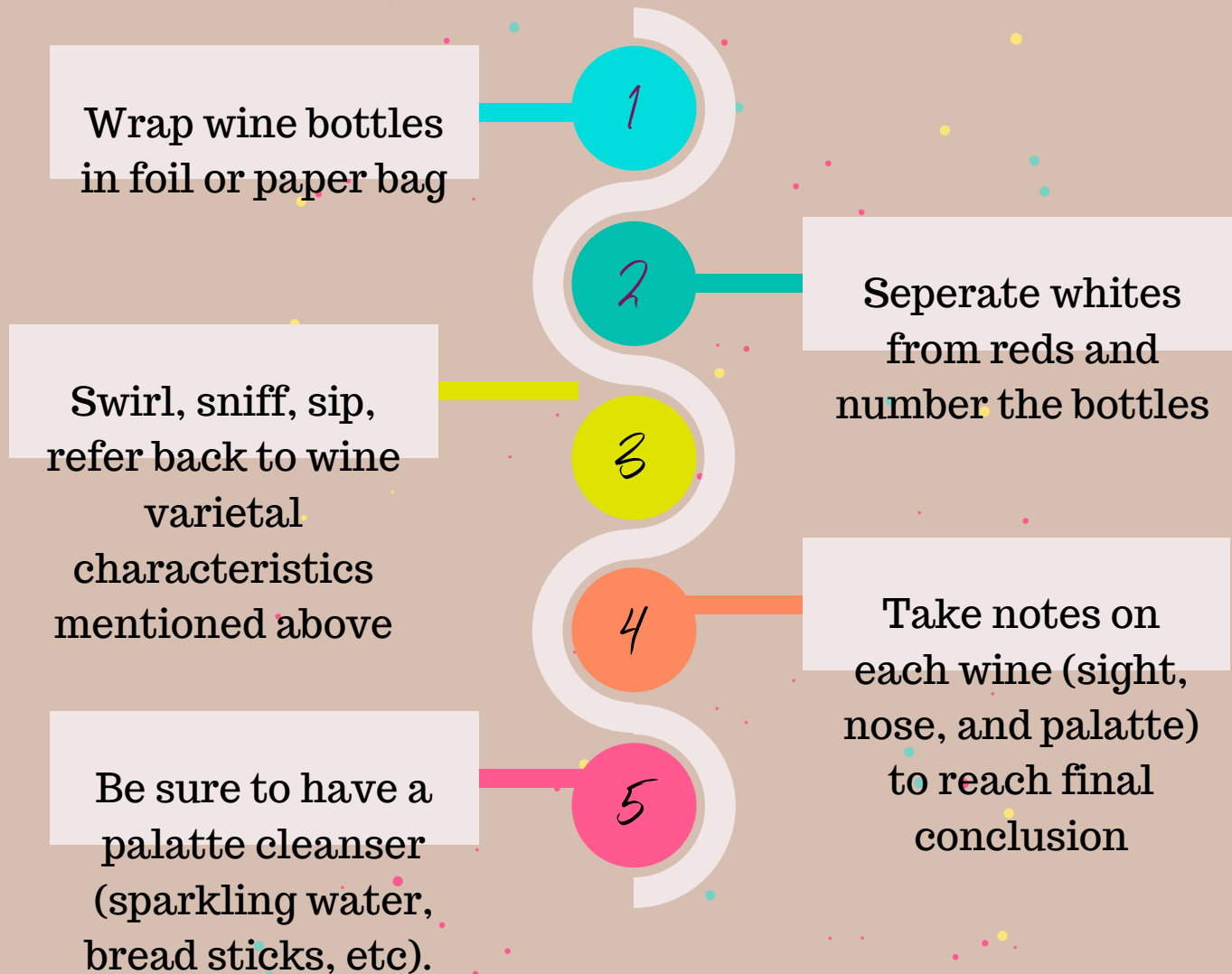
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AT HOME BLIND

Tasting

Follow these simple tips to do an at-home blind tasting! Use any of the above wine varietals we covered!



WHERE TO BUY WINE ONLINE

Dry Farm Wines (contact me
for a discount)

Bottle Barn Wine Shop

Vinley Wine Market

Bravino Wine Club

Wine Splurge

We Drink Bubbles



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HOW TO SUPPORT THE WINE INDUSTRY

- Order online from small wineries when possible
- Engage and subscribe to mailing lists of wine bloggers, wineries, and shops
- Spread brand awareness on social media, tag the winery of the wine you're drinking
- Ask your favorite wine industry peeps for recommendations on wines to try

