

AMATEUR WINEMAKER WORKSHOP

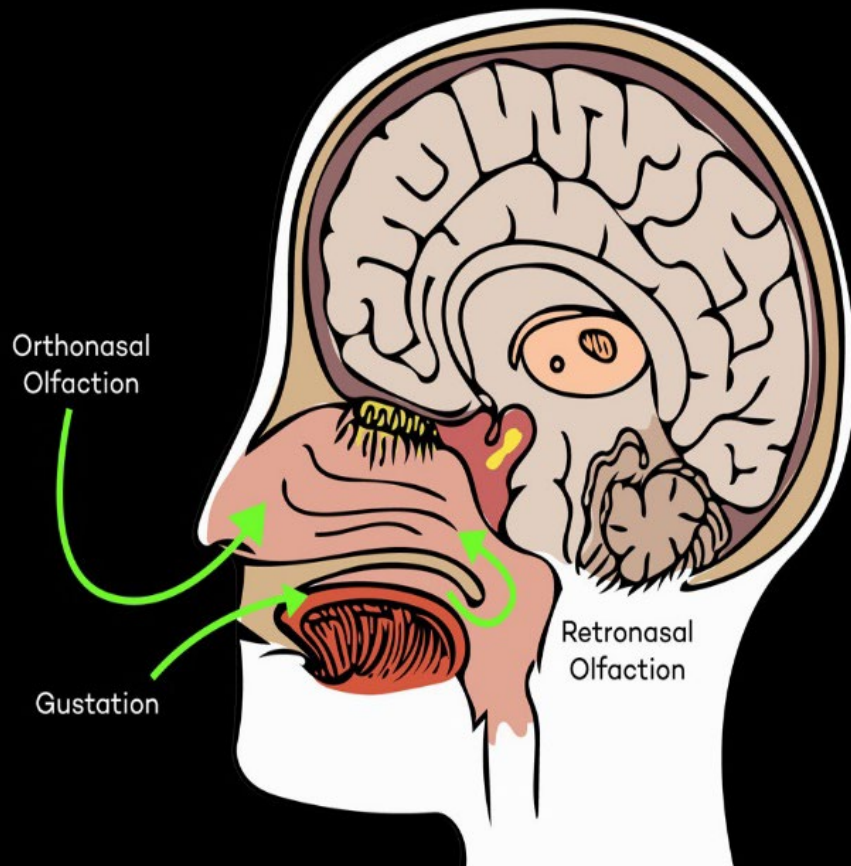
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SENSORY ANALYSIS

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WINE TASTING METHOD



 WINE FOLLY

SENSORY ORGAN

FOR OUR SENSE OF SMELL,
WE HAVE A SMALL PATCH
OF SPECIAL TISSUE CALLED
THE OLFACTORY
EPITHELIUM

MECHANISM

With normal breathing only 5-10% of our air reaches the olfactory epithelium

- Important to breath in deeply to direct more air.

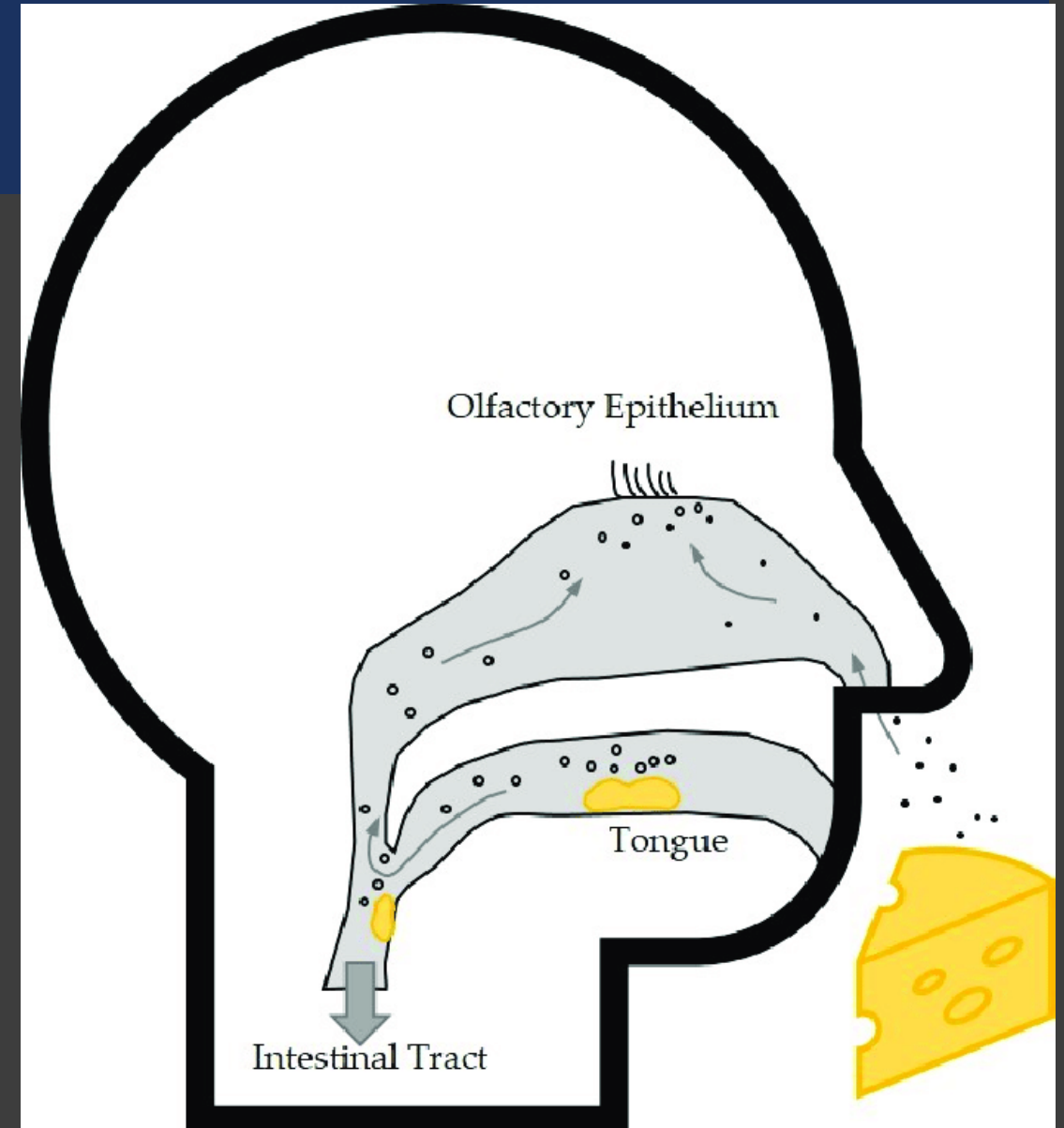
Odorous molecules can only be delivered to the olfactory epithelium in air

- Based on temperature and surface area

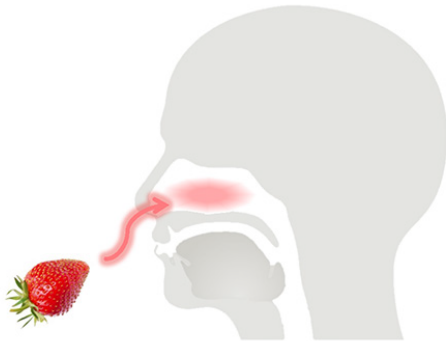


TWO ROUTES

- Air gets to the olfactory epithelium via two routes:
 - Directly through the nostrils
~ SMELL
 - Indirectly through the mouth and rear nasal passages (retro-nasal route)
~ FLAVOR



DIFFERENCE BETWEEN FLAVOR AND TASTE:



Orthonasal

A Flavor that enters the nose and fills the nasal cavity



Retronasal

A Flavor that fills your nose through your throat when you eat or drink something

- Our sense of taste gives us information on only four sensory properties, that are found in wine:
 - Sweet
 - Sour
 - Bitter
 - Salty

Creation of nose to brain connection



We will remember odors best if we encode them into our brains with elaborate visual, emotional and verbal symbolism



Emotional connections, can be remembered and recalled

HOW CAN WE
IMPROVE?



Association of verbal descriptions, and imagery or real events with them as you experience the new odor.



The more elaborate the processing or structure added to the odor the better we will remember.

ADD STRUCTURE

EXPAND YOUR REFERENCE LIBRARY OF ODORS

- Develop more odor awareness through using your nose more!



ODOR DESCRIPTION:

- Without training we all describe odors differently
- Due to our inherent differences in ability to sense the odor to variations in life experiences
- To talk about wines, we need to agree on odor terms

AROMA WHEEL

- Created by Dr. Ann Noble (1980's)
- Designed to enhance the accuracy of communication about wine odors
- Superb learning tool that shows common aroma terms in relation to one another
- “Make your world your sensory lab”





The diagram consists of three identical rectangular boxes arranged horizontally. Each box has a dark blue outer border and a light blue inner background. The text is centered within each box. The first box is labeled 'Primary aromas', the second 'Secondary aromas', and the third 'Tertiary aromas'. Below the boxes is a dark blue horizontal bar with a thin light blue line above it, containing the text 'AROMATICS IN WINE COME FROM THREE SOURCES'.

**Primary
aromas**

**Secondary
aromas**

**Tertiary
aromas**

AROMATICS IN WINE COME FROM THREE SOURCES

Primary aromas

- Grape – own unique identity

Secondary aromas

- Fermentation, bouquet and vinification process

Tertiary aromas

- Aging bouquet, oak and bottle aging.

IDENTIFICATION

Come from the grape themselves



The grower has the biggest influence on primary aromas through ~

Grape
variety

Soil
type

Crop
load

Climate

Pruning
style

Trellis
style

PRIMARY AROMAS

PRIMARY AROMAS

- The winemakers influence based on decisions at harvest ~
 - Picking parameters
 - Whole cluster, whole berry, destem/crush
 - Increased maceration
 - Extended skin contact
 - Use of enzymes
 - Extraction
 - Settling of juice



WHITE WINE PRIMARY AROMAS

Citrus

- Orange, grapefruit, lemon, lime

Tree Fruit

- Plum, peach, apple, cherry, pear, apricot

Tropical

- Pineapple, banana, guava, kiwi, papaya, passion fruit, lychee, melon

Nutty

- Almond, hazelnut

Herbaceous

- Straw, grass, bell pepper, mint, Eucalyptus

Floral

- Rose, jasmine, honeysuckle, violet, boxwood, muscat, acacia, linden, quince

RED WINE PRIMARY AROMAS

Tree Fruit

- Cherry, plum, prune, fig

Floral

- Rose, violet, lavender

Berries

- Currant, cranberry, blueberry, blackberry, raspberry, strawberry

Vegetal

- Bell pepper, asparagus, green bean, pine, cedar

Spice

- Clove, nutmeg, thyme, pepper, licorice

Earthy

- Truffle, mushroom, peat

Nutty

- Almond, hazelnut

SENSORY STANDARDS

- In the room next door, we have aroma vials set up
- Each vial is on a plate with a letter
- Bring your handout to fill in your guess of each vial, there is a key at bottom of sheet
- Pick up bottle, unscrew lid, take a deep sniff, then put lid back on (smell only)
- Please wait to discuss aromas till you return to this room, power of suggestion is strong
- I will put up aroma key on slide
- Identification steps: 1. Broad group 2. Category 3. Specific type
- At bottom of sheet, there is a key.



SECONDARY & TERTIARY AROMAS

- Winemaker has the biggest influence over these aromatics
 - Yeast choice
 - Malolactic fermentation
 - Tank vs. barrel
 - Barrel choice
 - Sur Lie aging

Limitless variables and synergistic reactions



Fermentation

- Yeasty, banana, butter, toast, lees

Barrel toast

- Vanilla, caramel, coffee, smoke, chocolate

Oak spice

- Nutmeg, clove, cinnamon, anise, cedar, pepper

Nutty

- Almond, walnut, hazelnut

Ageing

- Sherry, oxidation, kerosene, honey, bruised apple, musk, leather, prune

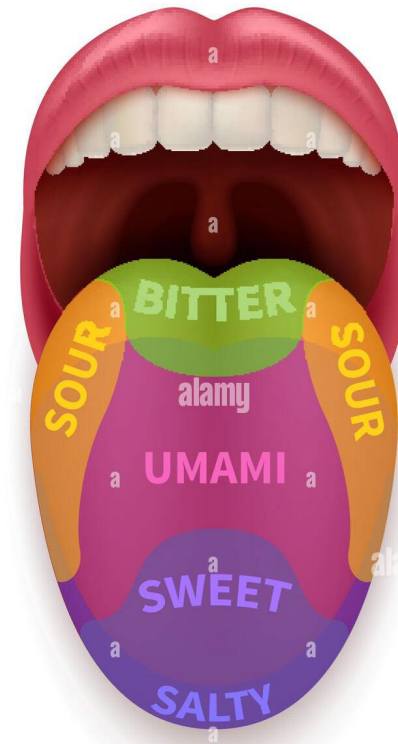
SECONDARY & TERTIARY AROMAS

KEY:

- **A. Pineapple**
- **B. Lychee**
- **C. Yeast lees**
- **D. Chocolate**
- **E. Grapefruit**
- **F. Licorice**
- **G. Green Pepper**
- **H. Leather**
- **I. Clove**
- **J. Banana**
- **K. Currant**
- **L. Apple**
- **M. Caramel**
- **N. Blueberry**
- **O. Toast**
- **P. Coconut**
- **Q. Cedar**
- **R. Almond**
- **S. Cinnamon**
- **T. Peach**
- **U. Honey**
- **V. Rose**
- **W. Vanilla**
- **X. Smoke**
- **Y. Black Pepper**
- **Z. Strawberry**

THE PALATE

- The four main tastes:
 - Bitter, sweet, salty and acidic/sour
- Palate map history
- New thoughts on taste



COMPONENTS TASTING

- Today we will be doing a components tasting with the main structures of wine:
 - Alcohol, Acidity, Sweetness and Tannin
- There will be 3 different levels for each of the above
 - Pay attention to where you are registering on your palate (soft palate, sides, tongue and throat)
 - Then you will put them in order of the lowest level, middle and highest level
 - Your first glass has the Base wine and the next three glasses will be used for each component

KEY TO COMPONENT TASTING

- **Acidity-**
 - Lowest level (**3**), middle (**2**) and highest level (**1**)
- **Sweetness-**
 - Lowest level (**1**), middle (**2**) and highest level (**3**)
- **Alcohol-**
 - Lowest level (**2**), middle (**1**) and highest level (**3**)
- **Tannin-**
 - Lowest level (**3**), middle (**1**) and highest level (**2**)

YOU BE THE JUDGE:

- Review of evaluation criteria
- Introduce the process
- Evaluating your wines critically is important for learning and raising quality
- Judges have a style or a focus that is important for them
- Critical to approach each wine the same way, being consistent throughout the process.



AMERICAN WINE SOCIETY SCALE: (20 POINTS TOTAL)

- Appearance
- Aroma and Bouquet
- Taste and Texture
- Aftertaste
- Overall Impression



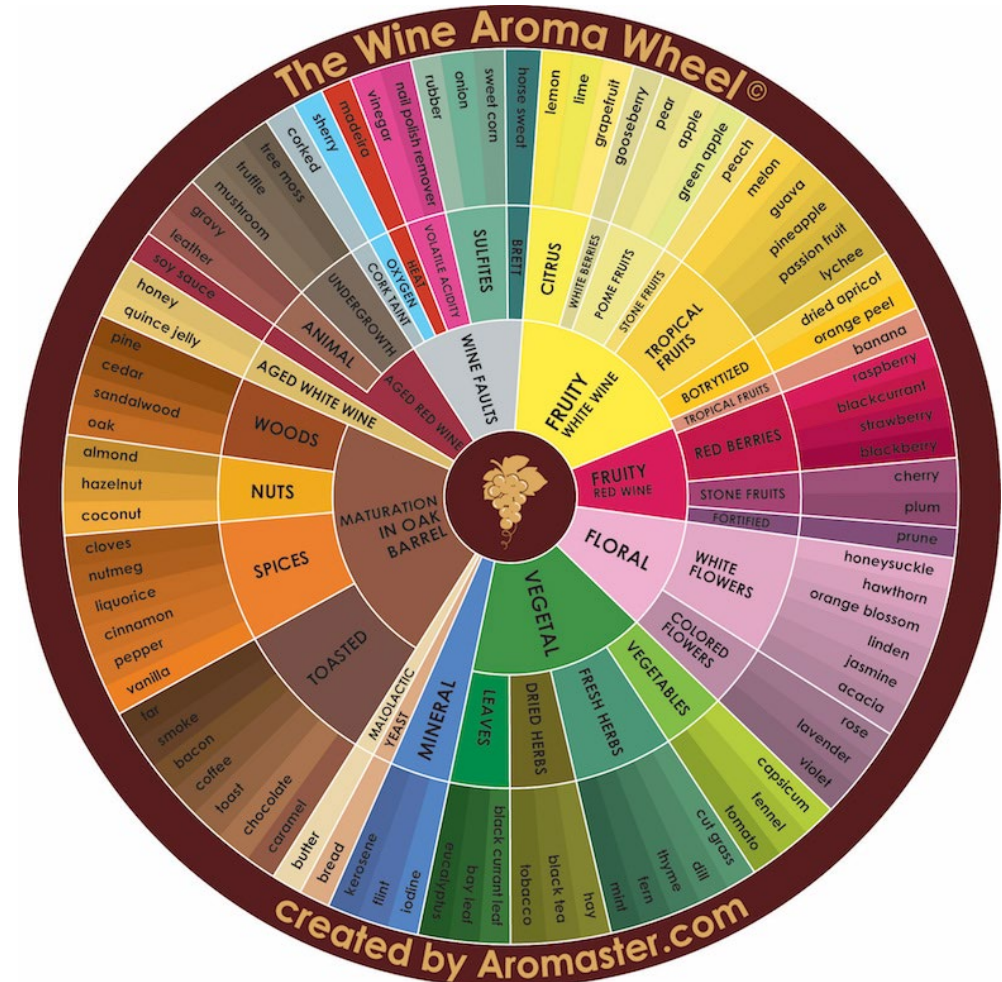
APPEARANCE (3 POINTS)

- Clarity
- Intensity
- Effervescent/Still
- Color



AROMA/BOUQUET (6 POINTS)

- Condition
- Intensity
- Descriptors



TASTE AND TEXTURE (6 POINTS)

- Intensity
- Texture
- Sweetness
- Acidity
- Alcohol
- Body
- Tannin / Astringent
- Bitterness
- Flavors



AFTER TASTE (3 POINTS)

- Duration
- Texture
- Flavors



OVERALL IMPRESSION (2 POINTS)

- Quality Assessment
- Balance
- Length of finish
- Intensity
- Complexity
- Typicity
- Flaws or Faults
- Aesthetics

PROCESS

- Wines delivered with an identifying number in a flight of 4-10 wines
- Write the corresponding number on your evaluation sheet
- Go through each wine individually, with points and medal award
 - Make sure to make notes so that you can remember the wine if discussed
 - If it is a non-medal state reason/issue
- After all judges are ready, the head judge will ask for scores
 - Panels are 3-4 judges
- Reminder, you need to be able to back up your score
- Scores for each flight collected by the moderator

CAVE AMATEUR WINE COMPETITION

- Two panels that run individually with 3 winemakers each
 - Moderator
 - Head judge / notes
- Wines brought out in numbered glasses
 - Grape variety, vintage, Colorado grown
- Individually scored then discussed for final medal award
- Sheets turned into Monty
- Next wines brought out