



Wine
Ordering
Cheat
Sheet

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1. Know Your Terms

Body

The way a wine feels in your mouth (light, medium, full)

Dry

How sweet a wine is - *not* how fruity (dry, off- dry, sweet)

Tannin

The bitter quality that makes your mouth feel dry

Acidic

How tart, sour, or mouthwatering a wine is

Fruit-forward

The first thing you smell/taste is a fruit, like a cherry or peach

Minerality

The primary taste is earthy, like rocks or soil

2. Pick 2 Descriptors You Like:

"Mouth watering & Tart"

"Fruity & Dry"

"Smoky & Full-Bodied"



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More information



myoptimalimage.com



myoptimalimage@gmail.com