



A Basic Guide to Wine Flavor Characteristics

This is a quick list of some of the basic wine terms that can help you assess and express the aroma and flavors you're experiencing.

Acidic: A wine with a highly noticeable acidity.

Alcoholic: A wine with an out of balance presence of too much alcohol

Autolytic: Aroma of "yeasty" or acacia-like floweriness.

Baked: A wine with a high alcohol content that gives the impression of stewed or baked fruit flavors.

Bright: When describing fruit flavors, it refers to noticeable acidity and vivid intensity.

Buttery: A wine that has a rich, creamy mouthfeel with flavors reminiscent of butter.

Chocolaty: The flavors and mouthfeel associated with chocolate, typically among rich red wines such as Cabernet Sauvignon and Pinot Noir.

Citrous: A wine with the aromas and flavor from citrus fruits.

Corked: A wine that has been ruined by cork taint.

Earthy: A wine with aromas and flavor reminiscent of earth, such as forest floor or mushrooms.

Jammy: A wine that is rich in fruit but maybe lacking in tannins.

Leathery: A red wine high in tannins, with a thick and soft taste.

Peppery: A wine with the aromas and flavors such as black peppercorn associated with Syrah and Grenache based wine, or the aroma of crushed white pepper associated with Gruner Veltliner.

Petrolly: A wine whose scent is of the odor of petrol, kerosene or paraffin.

Plummy: A wine with the juicy, fresh fruit flavors of plum.

Smoky: A wine with the aromas and flavors of the various types of smoke such as tobacco smoke or a roasting fire smoke.

Toasty: A sense of the charred or smoky taste from an oaked wine.

Vanilla: An oak-induced aroma reminiscent of vanilla.

