



Tasting Tips to Maximize Your Experience with The Dusted Valley Stained Tooth Tasting Kit

Your Kit Includes the Wines to Taste:

- 2018 Stained Tooth Syrah, Columbia Valley
- 2018 Rachis Syrah, Stone Tree Vineyard
- 2018 Malbec, Southwind Vineyard Estate
- 2018 BFM, Dionysus Vineyard
- 2018 Petite Sirah, Stone Tree Vineyard

Plus!

- \$25 Gift Code on back of card good towards the purchase of 3 bottles of Dusted Valley wine
www.dustedvalley.com/shop

Note: Your kit has enough wine for 4 tasters to each enjoy about 1.25 oz pours per bottle! Or if you're like us, you may be just fine sharing this tasting with your favorite person and come back to revisit your favorites after a while!

Wine tasting should be a fun activity that uses all senses. Below you will find some pointers on tasting wine. However, in the end remember that wine is a beverage that should simply be ENJOYED, and your kit should be all about finding enjoyment in the discovery of wine!

Evaluating Wine:

Below are the steps you will repeat while evaluating each wine. We encourage you to write notes and circle what you see, smell and taste on the tasting grid while evaluating each wine. Always remember that there are no wrong answers!

LOOK

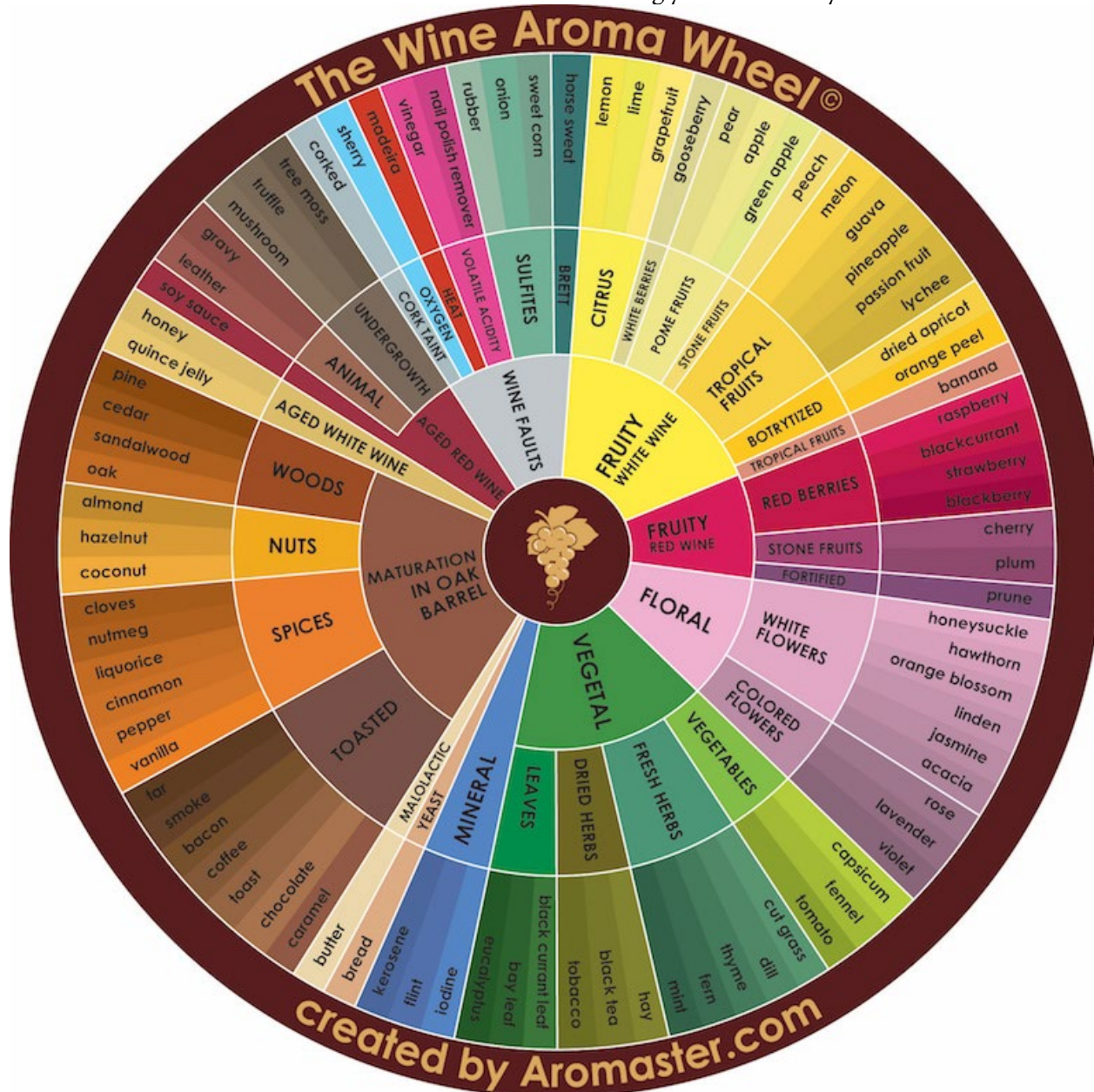
Tilt the wine over a white background at a 45-degree angle. Identify what color the wine is and how it may be different from the center of the glass to the rim. What is the color intensity? Is it pale, medium, deep? What happens to the color at the edge? These are clues to the age of wine as well as its suspected viscosity and grape varietal.

SMELL

Without swirling or agitating the wine, slowly bring the wine from your bellybutton to your nose to identify the intensity of the aroma. If you smell the bouquet from your bellybutton it has an intense nose. If you don't smell anything until your nose is in the glass, it's safe to say the wine isn't very aromatic.

Now, give the glass a swirl to release aromas and sniff deeply— really get your nose in there. Begin to identify what you smell, whether it is fruit, spice, herbs, or oak. Wines can always have more than one aroma, so circle everything you can smell.

The Wine Aroma Wheel is a fun tool to reference in building your vocabulary:



TASTE

We encourage you to prime your palate. Begin by taking a small sip, and swish it around your mouth like mouthwash, you may enjoy this sip or spit it out into a separate cup. Now for the real taste. Take a larger sip of wine, slurping a small bit of air along with it, and swish the wine around your mouth, while thinking about what you can taste from the items below.

- SWEETNESS: Is this a dry wine or does it have sweetness?
- ACIDITY: Does the wine have low, medium or high acidity?
- TANNIN: How much grip do you sense in the wine? Where does this tannin hit your palate? Do the tannins feel large and clunky or fine and coating? Are they chalky and drying or do they help frame the wine and drive a lingering, long finish?
- ALCOHOL: Does this wine seem to be low or high alcohol? Is the wine in balance to you?
- BODY: Think of this like the weight of the wine on your palate. Does it feel lighter like skim milk vs. medium like whole milk vs. full bodied like heavy cream?

So, what were your favorites and why? Could you see the possibilities of enjoying one of the wines with a certain food? Maybe you had another wine that you simply wanted to sip on while listening to your favorite music. Still yet, another just seemed to pair perfectly with your friends *almost* funny joke ;-).

Some Other Helpful Tasting Tips..

- We craft many single vineyard wines. Called *Vineyard Designate*, these wines come from one specific place, therefore the flavors you taste or smell may be more concentrated to that flavor or aroma and you may find those similarities of “place” true across varietal designation as well. *Hint: Look at Stone Tree Vineyard and Southwind Vineyard on the labels.*
- Aging vessels influence in many ways depending on material. Dusted Valley uses several different vessels to age our wines. Our main vessel for aging red wines are oak barrels. Barrel aging may vary depending on the toast of the barrel, the cooper, or the age of the barrel.
- Neutral oak means barrels have been used for 3-4 prior vintages. Neutral oak barrels often add structure with little additional flavor that are imparted from new oak.
- New oak often adds structure and flavors of spices, toasted nuts or vanilla.

Did you share similar tasting opinions with anyone? Wine is very subjective, and no two palates are the exact same. Always keep in mind that everyone's a winner when it comes to wine tasting!

Cheers from The Dusted Valley Team!