

■ Wine Tasting Journal

Track, rate, and remember every bottle you enjoy. This journal is your new drinking buddy (minus the hangover). Use it to refine your palate, discover new favorites, and avoid that awkward “what was that red with the weird label?” moment.

| | | |
|-------------------|----------|---------|
| Wine Name: | Vintage: | Region: |
| Aroma Notes: | | |
| Taste Notes: | | |
| Finish: | | |
| Food Pairing: | | |
| Rating (1-5): | | |
| Additional Notes: | | |

Bonus: 10 Common Wine Tasting Terms (because pretending to be fancy is half the fun)

1. Aroma – The smell of the wine (yes, sniffing counts as “research”).
2. Body – The weight/feel of the wine in your mouth. No gym membership required.
3. Finish – The aftertaste once swallowed. Hopefully pleasant, not regretful.
4. Tannin – That mouth-drying thing red wines do. Like licking a chalkboard, but classier.
5. Acidity – The freshness or crispness in wine. Think “zing,” not “battery acid.”
6. Bouquet – Complex aromas from aged wines. Like potpourri, but drinkable.
7. Legs – Drops on the glass after swirling. Spoiler: not a sign of quality, just alcohol/sugar showing off.
8. Dry – Wine with little/no sweetness. Nothing to do with your sense of humor.
9. Oaky – Flavors from aging in oak barrels. Vanilla, smoke, or “furniture store chic.”
10. Terroir – The fancy French way of saying “dirt + climate + vibes.”