

White Wine Attribute Descriptor Definitions

For use with the Wine Descriptive Analysis Service

Appearance

YELLOW COLOR INTENSITY - the degree of intensity of the yellow color; light meaning that hardly any yellow color is present and dark meaning that the yellow color is very dynamic and almost brownish

CLARITY - the degree of transparency of the wine in the glass

Aroma

OVERALL AROMA INTENSITY - the degree of intensity that hits the nose; weak meaning hardly any aroma is noticed and the wine would be considered “bland” or “neutral” and strong indicating an overwhelming sensation of aromas in general

FLORAL - aromas reminiscent of flowers of varying types (jasmine, honeysuckle, violets, light-scented wildflowers, etc.)

CITRUS - aromas of fruits considered citrus (lemon, lime, grapefruit, etc.)

PEACH/APRICOT - aromas reminiscent of stone fruits that represent fresh peaches and apricots

TROPICAL FRUIT - aromas of fruits relating to tropical fruits of tropical origin (pineapple, banana, mango, papaya, guava, etc.)

VEGETATIVE - aromas reminiscent of fresh cut green grass

SPICY - spices that are reminiscent of cloves and nutmeg

BUTTER - aromas reminiscent of butterscotch or creamy, melted butter

VANILLA - aromas reminiscent of vanilla bean or vanilla bean ice cream

OAK - aromas indicative of oaked vintages with aromas reminiscent of slightly toasted wood or fresh oak



Taste/Flavor

OVERALL TASTE/FLAVOR INTENSITY - the degree of intensity of specific flavors (fruitiness, vegetative, vanilla, etc.) in the mouth, but without any input from palate sensations (sweet, sour, bitter, astringency, hotness); weak meaning hardly any flavor is noticed and that the wine would be considered “bland” or “neutral” and strong indicating an overwhelming sensation of flavors perceived in the mouth

SWEETNESS - having the taste characteristic of sugar or honey

ACIDITY - having a sour taste reminiscent of lemon juice

FRUITY - those flavors reminiscent of citrus, peach/apricot, apple, or tropical fruits

VEGETATIVE - those flavors reminiscent of fresh cut green grass or relative “greenness”

ASTRINGENCY - harshly biting taste sensation that is pungent, especially on the sides of one’s mouth

BITTERNESS - having a harsh, disagreeably sharp, acrid taste sensation like that of aspirin or quinine

MOUTHFEEL/BODY - the tactile sensation food gives to the mouth, how thick (full bodied) or watery (thin bodied) a wine is

For further information regarding Wine Descriptive Analysis, please call 707-259-0740.