

THE NEXT BOTTLE

Some ideas for practice. Visit somm-plicity.com/book for free downloads to guide your next tasting.

1. SIMPLIFIED TASTING NOTE

WINE: _____ VINTAGE: _____ REGION: _____

GRAPE OR BLEND: _____

LOOK: _____

NOSE: _____

PALATE: _____

FINISH: _____

ONE SENTENCE CONCLUSION: _____

2. BOTTLE COMPARISON

WINE A

GRAPE: _____

PLACE: _____

CLIMATE: _____

WINEMAKING: _____

TASTING: _____

BIGGEST DIFFERENCE: _____

WHAT LIKELY CREATED THAT?: _____

WINE B

GRAPE: _____

PLACE: _____

CLIMATE: _____

WINEMAKING: _____

TASTING: _____



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3. SAME GRAPE, DIFFERENT PLACE

WINE A

GRAPE: _____

PLACE: _____

CLIMATE: _____

STRUCTURE: _____

FLAVOR DIRECTION: _____

COMMON STYLE CLUE: _____

BIGGEST DIFFERENCE: _____

WHAT LIKELY SHAPED IT?: _____

WHAT TO NOTICE: _____

WINE B

GRAPE: _____

PLACE: _____

CLIMATE: _____

STRUCTURE: _____

FLAVOR DIRECTION: _____

COMMON STYLE CLUE: _____

BIGGEST DIFFERENCE: _____

WHAT LIKELY SHAPED IT?: _____

WHAT TO NOTICE: _____

4. PAIRING EXPERIMENT: SAME WINE, DIFFERENT BITE

WINE: _____

CORE PROFILE: _____

PAIRING A: _____

PAIRING B: _____

WHAT STAYED THE SAME: _____

WHAT CHANGED MOST: _____

WHAT THIS TEACHES: _____



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5. A GRAPE YOU KNOW, NEW REGION

FAMILIAR STYLE

WINE: _____
GRAPE: _____
REGION: _____
LOOK: _____
NOSE: _____
PALATE: _____
FINISH: _____
ONE SENTENCE CONCLUSION: _____

NEW REGION

WINE: _____
GRAPE: _____
REGION: _____
LOOK: _____
NOSE: _____
PALATE: _____
FINISH: _____
ONE SENTENCE CONCLUSION: _____

6. CHOOSING FROM A WINE LIST

MEAL: _____
LOOK FOR: _____
OPTION A: _____
WHY IT WORKS: _____
OPTION B: _____
WHY IT WORKS: _____
BEST QUESTION TO ASK: _____
WHAT THIS TEACHES: _____



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Some ideas for practice.
Sommelier-endorsed wines, grapes, regions, and styles to try.

1. SIMPLIFIED TASTING NOTE

TRY: Sancerre – Sauvignon Blanc
Bright citrus, herbs, high acidity

Chablis – Chardonnay
Lemon, chalk, crisp finish

Oregon Pinot Noir
Red fruit, earth, soft tannin

Rioja Crianza – Tempranillo
Red fruit, spice, subtle oak

WHY: Clear classic markers, easy to describe and remember.

2. BOTTLE COMPARISON

Chablis vs Napa Chardonnay

Crisp, mineral vs ripe, oaky

Sancerre vs Marlborough Sauvignon Blanc

Restrained vs tropical

Barolo vs Napa Cabernet

Rose/tannin vs black fruit/oak

WHY: Big contrasts make differences easier to spot.

3. SAME GRAPE, DIFFERENT PLACE

Chardonnay – Chablis / Sonoma Coast

Syrah – Northern Rhône / Barossa

Cabernet Sauvignon – Napa / Coonawarra

Riesling – Mosel / Alsace

WHY: Shows how climate and place change the style.

4. PAIRING EXPERIMENT: SAME WINE, DIFFERENT BITE

Champagne – potato chips / Brie

Off-dry Riesling – spicy Thai / roast pork

Pinot Noir – salmon / mushroom dish

NOTICE: Watch what changes: fruit, texture, and finish.

5. A GRAPE YOU KNOW, NEW REGION

Cabernet Sauvignon – try Coonawarra

Pinot Noir – try Central Otago

Chardonnay – try Margaret River

Grenache – try Sierra de Gredos

WHY: A familiar grape in a new place builds confidence fast.

6. CHOOSING FROM A WINE LIST

CRISP WHITE: Sancerre, Muscadet, Albariño

TEXTURED WHITE: White Burgundy, Chenin Blanc

ELEGANT RED: Pinot Noir, Etna Rosso

BOLDER RED: Cabernet Sauvignon, Rioja Reserva

BEST ASK: “What is your freshest high-acid white?”
“What is a medium-bodied red with lift?”

WHY: Classic categories help you choose faster.