

Deductive Sheet Whites

WINE NO. _____ DATE _____

1 AROMATIC INTENSITY

low · medium · high

2 STRUCTURE

Acidity low · medium · high | Alcohol low · medium · high |
Sugar dry · off-dry · sweet

3 FRUIT

citrus · orchard · stone · tropical

4 NON-FRUIT

_____ one, maybe two

i

INSTINCT

Two candidates: _____ The call: _____

Circle from the top. Each band removes rows from the table. Stop at two candidates, then let instinct pick.

WHITE WINE DEDUCTIVE TABLE

GRAPE	AROMATICS	ACIDITY	ALCOHOL	OFF-DRY?	FRUIT	TYPICAL FRUIT	NON-FRUIT TELLS
• Riesling	high	high	low	often	stone, citrus	peach, lime	petrol, beeswax, wet slate
• Sauvignon Blanc	high	high	medium	no	citrus	grapefruit, passion fruit	grass, bell pepper, flint
Gewürztraminer	high	low	high	often	tropical	lychee	rose, ginger
Viognier	high	low	high	no	stone	apricot, peach	honeysuckle, oak
Muscat	high	medium	medium	often	citrus, tropical	orange, grape	orange blossom, honey
Torrontés	high	medium	medium	no	tropical, stone	peach, grape	lily, soap
• Albariño	medium	high	medium	no	stone, citrus	peach, orange peel	saline, sea spray
• Chenin Blanc	medium	high	medium	sometimes	orchard	apple, quince	wool, honey, chamomile
Grüner Veltliner	medium	high	medium	no	orchard	green apple	white pepper, arugula, radish
• Chardonnay	low	medium	medium	no	orchard, citrus	apple, lemon	butter, oak, struck match
• Pinot Gris / Grigio	low	medium	medium	sometimes	orchard, stone	pear	almond, apple blossom
Melon de Bourgogne	low	high	low	no	citrus	lemon	yeast, salt
Marsanne	low	low	high	no	orchard	apple, melon	almond, wax, marshmallow

• has a card in Deck ONE: Global

Deductive Sheet

Reds

WINE NO. _____ DATE _____

1 PIGMENT	low · medium · high
2 STRUCTURE	Tannin low · medium · high Acidity low · medium · high Alcohol low · medium · high
3 FRUIT	red · black · blue · dried Condition tart · ripe · baked · jammy
4 NON-FRUIT	_____ one, maybe two



INSTINCT

Two candidates: _____ The call: _____

Circle from the top. Each band removes rows from the table. Stop at two candidates, then let instinct pick.

RED WINE DEDUCTIVE TABLE

GRAPE	PIGMENT	TANNIN	ACIDITY	ALCOHOL	FRUIT	CONDITION	TYPICAL FRUIT	NON-FRUIT TELLS
• Pinot Noir	low	low	high	medium	red	tart	cherry, cranberry	mushroom, forest floor, spice
Gamay	low	low	high	low	red	tart	raspberry	violet, bubblegum, banana
• Nebbiolo	low	high	high	high	red	dried	cranberry, sour cherry	tar, rose, leather
• Sangiovese	low	medium	high	medium	red	tart	cherry	tomato leaf, dried herbs, earth
• Grenache	low	low	low	high	red	baked	strawberry	oregano, white pepper, warm spice
• Tempranillo	medium	medium	medium	medium	red	baked	strawberry, cherry	leather, tobacco, dill
• Zinfandel	medium	medium	medium	high	red, black, blue	jammy	raspberry, blackberry	black pepper, bramble, heat
• Merlot	medium	medium	medium	medium	red, black	ripe	plum	chocolate, vanilla, softness
Cabernet Franc	medium	medium	high	medium	red, black	tart	raspberry, plum	bell pepper, graphite, ash
Corvina	medium	low	high	medium	red	tart or dried	sour cherry, prune	almond, dried herbs, tar
• Syrah / Shiraz	high	medium	medium	high	black	ripe	blackberry, blueberry	black pepper, smoked meat, olive
• Cabernet Sauvignon	high	high	medium	high	black	ripe	blackcurrant	cedar, bell pepper, graphite
• Malbec	high	medium	medium	high	black, blue	ripe	plum, blueberry	violet, cocoa
Carménère	high	medium	medium	high	black	ripe	blackberry	green pepper, smoke, soy

• has a card in Deck ONE: Global