

The Structure of Wine

Wine is more than just something that's delicious
wine is a story. A story of time, place, and people.
Entire cultures can sit behind this glass.
You just have to learn to read it.

To do this, you need to learn how to taste.
Taste is not just through your taste buds;
it's your eyes, nose, and your entire mouth.
Yep, all this fuss for fermented grape juice that gets you drunk.

In the standard approach to tasting, there are 5 components to consider; sugar, acid, body, tannin, and alcohol.

Sugar

How do you taste sugar? It's trickier than you'd imagine. See, Sugar likes to hide. In everything. And as long as it has its little buddy acid... See, the more acid there is, the more sugar there can be, and the more sugar there is, the more acid there can be, and as long as they're both in balance they can just grow and grow until you don't know how much of either you're having.

Acid

How do you taste acid in a wine? Well, you don't taste it with your taste buds. You put it in your mouth, and see how long it takes for your mouth to pool with saliva.

Ingrid Taylor-Moss

Tannin

How do you tell tannin in a wine? It's easy. We've all drunk a cup a tea? That little furry feeling that coats your entire mouth.

Body

How do you tell body in a wine? It's the difference between water, milk, and cream. There's a different feel to it. A different weight.

Alcohol

How do you tell alcohol in a wine? The burn.