

### 1. WHAT TO LOOK FOR.

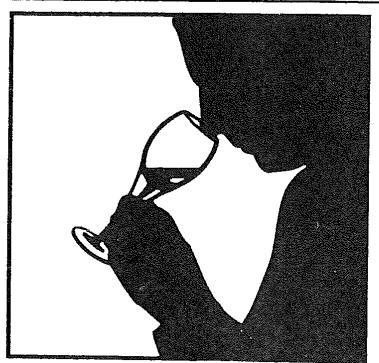
A wine's color is an indication of its personality. There are no simple "reds" or "whites." Darker colors usually indicate more full-bodied wines. This also applies to "whites," which can vary from pale straw to golden. Rosé wines should always be pink, with no muddiness or yellow cast.

Good wines also have a certain clarity, which you can notice by holding them up against the light or this white placemat.

Now, swirl your glass so that the wine rises and runs down the sides. A dry wine will break down into "legs" or "tears." A sweeter wine will come down in thicker legs or "windows."

### 2. WHAT TO SMELL FOR.

The next step is to savor the wine's aroma or "bouquet." Place your nose at the rim of the glass and inhale. Get a good whiff. Your nose can tell you a lot. The bouquet may remind you of fresh flowers, herbs, spices, or fruit like raspberries, but it should always be pleasant or balanced.



### 3. WHAT TO TASTE FOR.

Now we come to the main course, the actual "tasting." Take a sip of your wine, but don't swallow it. Hold it on your tongue for a few seconds. Then whistle "in." This exposes the wine to air and warms the wine slightly, often releasing additional flavors.

Does the wine taste mellow or harsh, sweet or dry, light or full-bodied, tart or earthy? Expert winemakers like our Philippe Jourdain usually strive for balance, combining the right amount of fruit, alcohol, tannin, and acidity.

### 4. WHAT TO TASTE FOR AFTER THAT.

Take another sip of your wine. Swallow it and try to measure how long the taste lingers. This is known as "after-taste." A good wine will usually linger for more than a few seconds.

We hope you have enjoyed your visit to Biltmore Estate Winery. The wines you have tasted here are available for purchase in all gift shops on the Estate as well as in stores throughout the South.

