

MaxiWines Dry White Wine Tasting Guide

Tasting Flight Template

Pre-Tasting Preparation

- Serve wines at proper temperatures (44-55°F depending on style)
- Arrange wines in logical tasting order (lightest to fullest)
- Provide water and neutral crackers to cleanse palate
- Supply tasting sheets and pens for notes
- Consider offering a dump bucket for guests who prefer not to finish each pour

Sample Flight: World Tour of Dry Whites

Wine #1: _____ (Producer, Region, Vintage)

- **Appearance:** Color and clarity
- **Nose:** Primary aromas noted
- **Palate:** Body, acidity, flavor profile
- **Finish:** Length and final impressions
- **Food pairing suggestion:**
- **Price point:** \$
- **Personal rating:** ☆☆☆☆☆

Wine #2: _____ (Producer, Region, Vintage)

- **Appearance:** Color and clarity
- **Nose:** Primary aromas noted
- **Palate:** Body, acidity, flavor profile
- **Finish:** Length and final impressions
- **Food pairing suggestion:**
- **Price point:** \$
- **Personal rating:** ☆☆☆☆☆

Wine #3: _____ (Producer, Region, Vintage)

- **Appearance:** Color and clarity
- **Nose:** Primary aromas noted
- **Palate:** Body, acidity, flavor profile
- **Finish:** Length and final impressions
- **Food pairing suggestion:**
- **Price point:** \$

- **Personal rating:** ☆☆☆☆☆

Wine #4: _____ (**Producer, Region, Vintage**)

- **Appearance:** Color and clarity
- **Nose:** Primary aromas noted
- **Palate:** Body, acidity, flavor profile
- **Finish:** Length and final impressions
- **Food pairing suggestion:**
- **Price point:** \$
- **Personal rating:** ☆☆☆☆☆

Comparative Notes

- Most aromatic:
- Highest acidity:
- Most complex:
- Best value:
- Personal favorite:

Tasting Order Recommendations

For Variety Exploration:

1. Pinot Grigio (light, neutral)
2. Sauvignon Blanc (aromatic, herbaceous)
3. Albariño (medium-bodied, mineral)
4. Chardonnay (fuller-bodied, possibly oaked)

For Regional Comparison:

1. Loire Valley, France (mineral, taut)
2. New Zealand (vibrant, intense)
3. California (riper, more tropical)
4. Australia (balanced, structured)

For Food Pairing Exercise:

1. Taste wines alone first
2. Pair with light appetizers
3. Pair with main courses
4. Compare and discuss how flavors change with food

Discussion Prompts

- How does terroir impact the same grape variety grown in different regions?
 - Which wine surprised you the most? Why?
 - How does temperature affect your perception of the wines?
 - Which wine would you most likely serve to guests who are new to dry whites?
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Visit the home of wines: www.maxiwines.com