**How To Taste Wine Like A Pro**

**Observe:**  Hold the wine up to the light for a quick look. If it is bright it is light-bodied. If it is dark it is full- bodied. With practice your eyes can gauge some of the wine's characteristics.

**Swirl and Sniff:** Swirl the wine gently in the glass. This incorporates air and releases its aromas. Tip the glass towards your nose and put your nose deep into the glass. Sniff. What do you smell? Is it fruity? Floral? Herbal? Earthy? Can you detect individual scents?

**Taste:** Take a modest sip of wine and hold it in your mouth using your tongue to distribute the wine around your taste buds.Swallow the wine slowly and then take a small breath through your mouth and breath out of your nose. Think about what you taste. Do you like it? What does it taste like?

**You Might Enjoy These Pairing Suggestions**

**Pinot Grigio**

* Boursin Cheese
* Apple Slices

**Riesling**

* Spicy Boursin
* Gouda
* Pairs well with most cheeses and fruits

**Chardonnay**

* Brie
* Boursin Cheese
* Buttered Popcorn
* Apple Slices
* Strawberries
* Mixed nuts

**Zinfandel**

* Gouda
* Spicy Boursin
* Strawberries

**Red Blend & Bourdeaux**

* Sharp Cheddar
* Boursin Cheese
* Brie
* Mixed nuts