



— DAN DAWSON'S —
WINE ADVISOR
FOR WINE REVIEWS, RATINGS AND RECOMMENDATIONS

White Burgundy Wine Questionnaire

Got your bottle of White Burgundy? If not, I'll wait.

(cue Miles Davis "Kind of Blue.")

Great, let's get started. Pour yourself a glass, swirl, sip and enjoy about half of it, then fill out the form below by circling or checking off your answers. With each answer, add a note whether you LIKE, DON'T LIKE or NOT SURE. (+, - or ? will do) This is an exercise of both identification and appreciation. Once you've filled out around 5 White Burgundy forms, look for a pattern. You'll probably find one. Assuming so, wrap *what you like* into a one sentence description.

For example, in the case of White Burgundy, *"I like White Burgundies that taste of green apples, pears, fresh lemon zest, honeysuckle, chalk and fennel. I like them light bodied, a little creamy and tangy."*

Tell a good wine merchant or Sommelier what you like, see where he/she leads you and let the fun begin!

WHITE BURGUNDY SMELLS & FLAVORS.

What do you smell and taste? No limit.

Burgundy is typically not-so-fruity and more spicy, herbal and "earthy." The good to great Burgundies are probably the most complex, or multiple-flavored, wines in the world. So open up your senses and your imagination as you search for the following smells and flavors. If you identify something that's not on this list, 1) GREAT JOB! and 2) Write these smells/flavors at the bottom.

Fruit: Green apple (more tangy), red apple (less tangy), fresh pears, dried pears, lemon juice, lemon zest, dried lemon zest, orange juice, orange zest, dried orange zest, pineapple, mango, guava, peach, fig, OTHER (write it down)

Flowers: citrus blossom, apple blossom, honeysuckle, jasmine, OTHER (write it down)

Earth: Crushed rocks, river rocks, chalk, button mushrooms (lighter shroom), portobello mushroom (darker shroom), black truffle, OTHER

Spices & Herbs: white pepper, salt (or brine), celery seed, mint, anise, parsley, cilantro, fennel, lemon verbena (think lemon scented cleaner), OTHER

Winemaking/Barrel: Vanilla, Butter, Pie Crust, Caramelized Sugar, Creme Brulee, Coconut, OTHER

BODY (Choose One)

Light (sort of like water has been added)

Medium...neither light nor heavy – in the middle.

Heavy (like fruit liqueur, but not sweet)

Not sure

TEXTURE, Part 1 (Choose One)

How does the wine *feel* in your mouth?

Soft (like rubbing silk on your skin)

Medium (not exactly soft nor rough)

Sharp or rough (like fine sandpaper)

Not sure

TEXTURE, Part 2 (Choose One)

Not creamy (like skim milk)

A little bit creamy (like 2% milk)

Very creamy (like whole milk, or perhaps Half & Half)

Not sure

ACID (Choose one.)

Sour (super-high...too high)

Tart (very high – makes you wince a little)

Tangy (high – makes your mouth water)

Medium acid (I usually call this “bright.”)

Low acid (soft, fruity. Often associated with darker colored Rosé wines)

Not sure



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Red Burgundy Wine Questionnaire

Got your bottle of Red Burgundy? If not, I'll wait.
(cue Miles Davis "Kind of Blue.")

Great, let's get started. Pour yourself a glass, swirl, sip and enjoy about half of it, then fill out the form below by circling or checking off your answers. With each answer, add a note whether you LIKE, DON'T LIKE or NOT SURE. (+, - or ? will do) This is an exercise of both identification and appreciation. Once you've filled out around 5 Red Burgundy forms, look for a pattern. You'll probably find one. Assuming so, wrap *what you like* into a one sentence description.

For example, in the case of Red Burgundy, *"I like Red Burgs that taste of red cherries, plums, fresh violets and dried mushrooms. I like light body, creamy texture and medium acidity."* Tell a good wine merchant or Sommelier what you like, see where he/she leads you and let the fun begin!

RED BURGUNDY SMELLS & FLAVORS.

What do you smell and taste? No limit.

Burgundy is typically not-so-fruity and more spicy, herbal and "earthy." The good to great Burgundies are probably the most complex, or multiple-flavored, wines in the world. So open up your senses and your imagination as you search for the following smells and flavors. If you identify something that's not on this list, 1) GREAT JOB! and 2) Write these smells/flavors at the bottom.

Fruit: red cherry, black cherry, strawberry, raspberry, plum, prune, red currant, cranberry, rhubarb, OTHER (write it down)

Flowers: fresh violet, dried violet, fresh red rose, dried red rose, pink rose, fresh lavender, dried lavender, OTHER

Earth & Spice: Black truffle, forest floor, fresh mushroom, dried mushroom, tar, cola, tobacco, cigar wrapper, black licorice, cinnamon, allspice, OTHER (write it down)

Herbs: Black tea, mint, thyme, tarragon, tea leaves, OTHER

Animal: bacon fat, rare lamb, dry-aged beef, OTHER

Winemaking and Barrel: Toasted bread, pastries, vanilla, cocoa, OTHER

BODY (Choose One)

Light (sort of like water has been added)

Medium...neither light nor heavy – in the middle.

Heavy (like fruit liqueur, but not sweet)

Not sure

TEXTURE, Part 1 (Choose One)

How does the wine *feel* in your mouth?

Soft (like rubbing silk on your skin)

Medium (not exactly soft nor rough)

Rough (like sandpaper)

Not sure

TEXTURE, Part 2 (Choose One)

Not creamy (like skim milk)

A little bit creamy (like 2% milk)

Very creamy (like whole milk, or perhaps Half & Half)

Not sure

ACID (Choose one)

Sour (super-high...too high)

Tart (very high – makes you wince a little)

Tangy (high – makes your mouth water)

Medium acid (I usually call this “bright.”)

Low acid (soft, fruity...seemingly sweet)

Not sure