

# Basic Geeky Wine Terms

<b>Table wine</b>	Wines of moderate alcohol levels (9-15%) which are mostly “dry” or just “off-dry” which are used to accompany food.
<b>Body</b>	The perceived weight of the wine in your mouth. It is a result of alcohol, flavor concentration, tannin and oakiness. As an analogy 2% milk is lighter body than whole milk in your mouth and cream is more full bodied than whole milk.
<b>Acidity</b>	The amount of acid in a wine and importantly the perception of the acid (tartness) in your mouth. (Think lemon) Wines with the proper amounts of acid relative to the amount of alcohol in them are refreshing and palate cleansing.
<b>Sweetness</b>	The detectable amount of grape sugar in a wine. A wine with very little or no detectable sugar is said to be “dry”.
<b>Tannin</b>	Tannic acid from grape skins or oak barrels, can taste bitter or astringency (mouth drying and chaffing) Primary impact on a wine’s texture or mouth-feel.
<b>Bitterness</b>	A “biting” sensation in wines most often caused by the use of unripe grapes or the undesirable crushing of grape seeds during wine making. (Think over-brewed tea.)
<b>Nose/Smell</b>	The odors or smells you detect, some from the grape (aroma), some from the wine making or bottle aging of a wine (bouquet). A normal person can be trained to identify about 1,000 odors. (Think fruits, flowers, vegetable, spices, smoke, tobacco, oak, minerals, etc. )
<b>Flavor</b>	The sensory impression of wine determined mainly by the chemical senses of taste and smell in the mouth.
<b>Taste</b>	While the taste of wine is limited to sweet, sour, bitter, salty (rarely), the smells of a wine are potentially endless. Taste is due to complex flavors that are actually perceived with the sense of smell. (Don’t evaluate a wine if you have a cold!)
<b>Complexity</b>	The number of aromas and flavors you detect in a wine. (Finer wines are more complex.)
<b>Alcohol level</b>	Alcohol by volume is listed on all wines bottles. The perception of alcohol is affected by fruitiness, acid levels and temperature of wine. It also can cause a slight heat sensation in the mouth and throat.