

WHISKEY TASTING GUIDE

WHAT'S IN IT?

Whiskey is made from fermented grain mash, typically barley, rye corn and wheat. Bourbon and Scotch are different types of whiskey.

HOW MUCH?

For tasting, the pour should be about an 1/2 ounce per whiskey.

SHOULD I ADD WATER?

Some tasters prefer to add a few drops of water to release the flavors and aromas, while others prefer it neat.

WHISKEY OR WHISKY?

In the U.S. and Ireland, the spelling "Whiskey" is used. The alternate spelling "Whisky" is often used in Scotland and Canada.

STEP 1: APPEARANCE

Observe the color, holding the glass up to the light or against a piece of white paper. Notice the clarity. Swirl the whiskey gently and observe the viscosity, or thickness, of the whiskey.

STEP 2: NOSE

Inhale the fragrance gently. You may prefer to smell it with eyes closed to focus on the scent profile.

STEP 3: TASTE

Take a small sip of the whiskey and savor it for a moment before swallowing, then take another sip.

STEP 4: FINISH

After swallowing, observe the aftertaste the whiskey leaves on your palate.

STEP 5: COMPLEXITY

Analyze and note the many layers and elements, or lack thereof, you noticed during the previous steps.

APPEARANCE

Gin Clear

White Wine

Pale Straw

Light Gold

Pale Amber

Burnt Amber

Burnished Copper

Auburn

Mahogany

Burnt Umber

Old Oak

Brown Sherry

Treacle

NOSE AND TASTE

Peaty: Smoky, Bonfire, Coal Tar

Woody: Oakey, Piney, Fir Tree

Fruity: Citrus, Lemon, Orange, Green

Apple, Peach, Pineapple, Pear, Lime

Floral: Wild Flowers, Orange Blossoms,

Grass, Eucalyptus, Leaves, Roses, Moss

Cereal: Malty, Nutty, Hazelnut, Almond,

Walnut, Bran, Hops, Barley

Spices: Cinnamon, Nutmeg, Cloves,

Basil, Rosemary, Pepper

Sweet: Vanilla, Cream, Marshmallow,

Cake, Caramel, Brown Sugar, Custard,

Honey, Mint, Cotton Candy, Chocolate

FINISH

Acidic

Citrusy

Creamy

Dry

Fresh

Long

Mellow

Oily

Smoky

Spicy

Strong

Sweet

Velvety

