

Aroma Testing Setup – Carleton Reunion 2021

You will need to prepare a set of standards ahead of time, preferably the afternoon of the day we meet, so that they haven't lost their essence from sitting around, and yet are still fresh enough for you to detect the aromas. Allow the standards to sit at least 30 minutes before nose-testing! Remember, these are NOT to be drunk, only sniffed!

You have a pdf of an Aroma Wheel forwarded to you with these instructions. It will be our guide for vocabulary. The inner circle of terms will be our general guide, starting with Floral at about 11:00 on the circle. Those inner circle terms are the headings in the chart below that will provide the additives you will need. You are given a range of options. If it is not convenient for you to do all of them, set up what you wish to sample.

You will need the following materials:

- a “neutral” inexpensive white and/or red wine that basically has no character of its own. If you are going the non-alcoholic route, you might try a plain bubbly water. The goal is to use a beverage that has no competing character to confuse your nose. 1 ounce (6 tsp) per sample.
- 24 small cups that can be covered to keep the aromas contained. I typically use 5 ounce plastic glasses. You will need to label each of these, as there are 14 for the red wine, and another 10 for white if you want to do the entire selection. Label them with what you added to them and give yourself plenty of room to set them out.
- The following additives and their quantities are added to 1 ounce or 6 tsp of the respective wine. W = white, R = red

1 st Tier Term	2 nd Tier Term	3 rd Tier Term	Base Wine	Additive
Floral		Rose	W/R	Crushed petals from one rose
Spicy		Black Pepper	R	2-3 grains of ground black pepper
Fruity	Citrus	Lemon	W	1 tsp of juice and small piece of peel
	Berry	Raspberry or Strawberry	R	1-2 crushed fresh or frozen berries
	Dried Fruit	Raisin	R	5-8 fresh raisins
Herbaceous or Vegetative	Fresh	Bell Pepper	W/R	Several thin slice of bell pepper; soak for 30 minutes and then remove
	Dried	Tea or Tobacco	W/R	3-4 flakes of black tea, or tobacco (least aromatic)

Nutty		Almond	W/R	Tiny drop of almond extract in 3 ounces of wine
Caramel		Chocolate	R	½ tsp powdered cocoa
Woody	Resinous	Vanilla	W/R	1-2 drops of vanilla extract
	Burned	Coffee	R	2-4 grains ground coffee
Earthy	Earthy	Mushroom	W/R	1 small mushroom, finely sliced
Chemical	Sulfur	Garlic	W/R	Miniscule piece of crushed garlic; soak for 1 minute and remove
Oxidized		Acetaldehyde	W/R	5 ml sherry
Microbiological	Lactic	Sauerkraut	W/R	2-5 ml brine from canned sauerkraut

- For your own fun, have a quality complex wine on hand that you can test your new skills on, WHILE you have the standards on hand.

As you look at the Aroma Wheel, you will see many other categories that you could test yourself. For example, there are many 2nd tier terms for fruity. After looking at the additives, you can see that if you wanted to test a different category, simply adding a few drops of canned peach juice to a white wine, for example, would give you a standard. Viognier, a white wine, often presents a peach note, while Pinot Blanc often provides a pear note. Adding canned fruit juices, or pieces of hay or fresh grass, or cedar shavings, etc. are all possibilities. There is a limited selection listed in the table to keep things under control for our time allotment, but feel free to explore.

Should you have any questions ahead of time, feel free to contact me at estherbricques@gmail.com

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