

Our Wine Aroma Chart

One of the joys of drinking wine is smelling it. In fact, the pleasure of merely taking in the smell of a wine can be just as great as that of drinking it. To help you describe the wine you taste, we've assembled this wine aroma chart. It's organized by common white and red wine aromas, from lighter to fuller bodied wines.

White Wine Aromas

Banana			Violet
Melon			Orange Blossom
Pineapple			Rose
Lemon	Baker's yeast		Geranium
Grapefruit	Leesy		
Green Apple	Honey	Sauerkraut	Carmel
Red Apple	Mousey	Sweat	Honey
Peach		Yogurt	Butterscotch
Apricot			Buttery
Cherry			Soy Sauce
			Chocolate
			Molasses

Fresh Cut Grass

As white wines get fuller bodied, the aromas tend to go from tart fruit to rich or tropical flavors.

White Wine Styles

Crisp → Sleek → Soft → Rich

We classify white wines according to the above wine styles, which progress from light to full body.

Red Wine Aromas

Vanilla	Walnut	Fig
Cedar	Hazelnut	Prune
Oak	Almond	Raisin
		Dried Cherry
Phenolic	Hay	Black Currant
Medicinal	Tea	Blackberry
	Tobacco	Strawberry
Bacon		Raspberry
Coffee	Eucalyptus	Cherry
Burnt Toast	Mint	
Smoky		Tar
		Plastic
Cloves		Kerosene
Black Pepper		Diesel
Licorice/Anise		Rubber

As red wines get fuller bodied, the aromas tend to go from earth or red fruit to vanilla and dark fruit.

Red Wine Styles

Earthy → Fruity → Mellow → Bold

We classify red wines according to the above wine styles, which progress from light to full body.

Undesirable Aromas

Green Beans	Sherry
Asparagus	Alcohol
Green Olive	Menthol
Black Olive	
Artichoke	White Vinegar
Bell Pepper	Ethanol
	Sulfur Dioxide
	Burnt Match
	Cabbage
	Skunk
	Garlic
	Natural Gas
	Rotten Eggs
	Wet Dog/Wet Wool
	Dust
	Mushrooms
	Mold/Moldy Cork

These aromas are not what you want in your wine. Causes range from poor winemaking to contaminated corks.