

# Where education & entertainment meet

	Smells like	Where it is from	Wine examples
<b>2-Phenylethanol</b>	Honey, Floral, Orange Blossom	An aromatic organic alcohol compound	Prosecco
<b>Acetic Acid</b>	Pungent, Vinegar	Volatile Acidity	Can occur in any wine
<b>Alpha-Terpeneol</b>	Lilac, Marjoram, Peach	Terpenes, largely from lees aging, that add complexity to sparkling wines.	Sparkling wines
<b>Beta-Damascenone</b>	Apple, Honey, Sweet Rose, Black Tea	Chemical aroma compound found in some grapes	Pinot Noir, Grenache, Nebbiolo, Chardonnay, Chenin Blanc
<b>Beta-ionone</b>	Violet, Raspberry, Blueberry	Chemical aroma compound found in some grapes	Grenache, Merlot, Corvina, Touriga Nacional
<b>Butyric Acid</b>	Parmesan Cheese, Vomit, Acrid	Associated with sparkling wines and wines that undergo malolactic fermentation	Champagne
<b>CIS Rose Oxide</b>	Rose, Lychee, Peony	An aroma compound found in some grapes	Gewürztraminer, Muscat, etc.
<b>Diacetyl &amp; Acetoin</b>	Sweet, Creamy, Butter, Dairy, Nutty	From malolactic conversion. Contributes richness to wines.	Oak-aged Chardonnay, Champagne
<b>Dimethyl Sulfide (DMS)</b>	Black currant, blackberry, Black olive, Truffle, Hay, Truffle, Molasses, Creamed Corn	Naturally occurring sulfur compound most commonly perceived in red and sparkling wines.	Syrah, Cabernet, Sparkling wines
<b>Ethyl Acetate</b>	Sweet raspberry, Nail Varnish	Volatile Acidity	Oak-aged Chardonnay, Champagne
<b>Furfural</b>	Bread, yeast, Almond, Marzipan	Bread-like aromas from lees and/or oak aging commonly found in premium sparkling wines.	Champagne, etc.
<b>Furfurylthiol</b>	Roasted Coffee, Toasted Nuts	From oxidation	Aged sparkling wines
<b>Guaiacol</b>	Smoky, Meaty, Savoury	Oak	Aged Tempranillo
<b>Hotrienol</b>	Floral, Citrus, Peony, Green Flowers	Terpene common in white wines	Found in many white wines
<b>Linalool</b>	Floral, Lavender, Coriander, Sweet Basil, Mint	A terpene commonly found in aromatic wines	Muscat, Riesling, Torrontés
<b>Methoxypyrazine</b>	Green Bell Pepper, Grass, Green Leaves, Mint	Chemical aroma compound found in certain grape varieties and other plants	Cabernet Sauvignon, Cabernet Franc, Carménère, Sauvignon Blanc
<b>Monoterpenes</b>	Citrus, Floral, Resinous	Primary aromas from grapes	Found in all wines
<b>Oak Lactone</b>	Coconut, Cola, Woody, Vanilla	Oak	Chardonnay, Cabernet, Zinfandel, Aged Rioja, American Hybrids
<b>Rotundone</b>	Pepper	Chemical aroma compound found in certain grape varieties and other plants.	Syrah, Zinfandel, Mourvèdre, Gamay
<b>Sotolon</b>	Maple Syrup, Brown Sugar, Fenugreek, Lovage, Caramel	Oxidation	Vin jaune, Sherry, Madeira, Tawny Port
<b>TDN</b>	Petroleum, Diesel, Kerosene	Found in some white wines and it increases with age	Riesling
<b>Thiols</b>	Grapefruit, Passionfruit, Guava, Pear, Cat Pee	A group of sulphur compounds created by fermentation. These are enjoyable in small amounts, but in large amounts they are considered a fault	Rosé, Sauvignon Blanc, Gewürztraminer, Pinot Gris
<b>Vanillin</b>	Vanilla, Chocolate	Oak	Chardonnay, Cabernet, etc.

# Where education & entertainment meet

The Tasting Class is dedicated to providing dining and drinking experiences that are not only educational but also very entertaining - leaving you a little wiser, and a lot happier than before you arrived.

## Wine Aroma Wheel

