



# FOOD & WINE PAIRING NOTE-TAKER SHEET

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## 1 WINE SNAPSHOT

Varietal /  
Style: \_\_\_\_\_  
Region: \_\_\_\_\_

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Circle One for Each:

- Sweetness: Dry | Off-Dry | Sweet
- Acidity: Low | Medium | High
- Tannin (if red): Low | Medium | High
- Body: Light | Medium | Full
- Alcohol: Low | Medium | High

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Key Flavor Notes (3–5):

- \_\_\_\_\_
- \_\_\_\_\_
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- \_\_\_\_\_
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- \_\_\_\_\_

## 2 DISH SNAPSHOT

Key Ingredients:

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Cooking Method(s):

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Dominant Elements (check all that apply):

Fat  Salt  Sweet  Acid  Bitter  Umami  Spice/Heat

Texture: Lean | Creamy | Rich | Crisp | Tender

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### **3 PAIRING ANALYSIS**

**What is the pairing goal?**

- Match intensity
  - Contrast
  - Complement
  - Cut fat with acid/tannin
  - Bridge flavors
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**What changes when combined?**

**Wine with food:**

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**Food with wine:**

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### **4 OVERALL EVALUATION**

Intensity Match: Poor | Fair | Good | Excellent

Balance: Unbalanced | Improving | Balanced | Harmonious

Would you serve this pairing? Yes | No

**Why or why not?**

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