





TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Aroma Chart

Wine aromas are categorized into three types: Primary, Secondary and Tertiary.

Primary aromas come from the grape itself, secondary aromas develop during winemaking, and tertiary aromas emerge as the wine matures. To fully experience these aromas, serve wine at the right temperature, allow some to breathe if needed, and swirl your glass for 5 to 10 seconds before taking one short breath and one long breath to capture the scents. Use the aroma wheel as your guide—start at the center with broad categories and move outward to pinpoint specific aromas.

Smelling



Swirling



Sipping



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