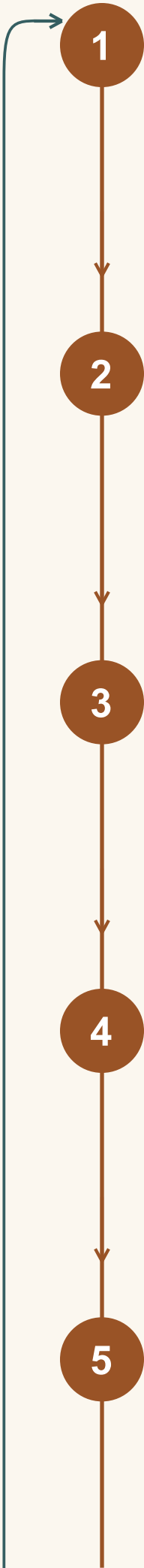




The Tasting Methodology

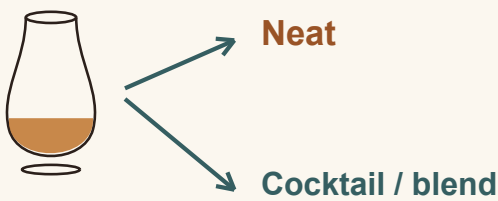
Follow the glass. Keep the reasons. Return with a better question.



1 Frame

Choose the purpose before the pour.

A neat pour, a cocktail or a blend asks a different question.

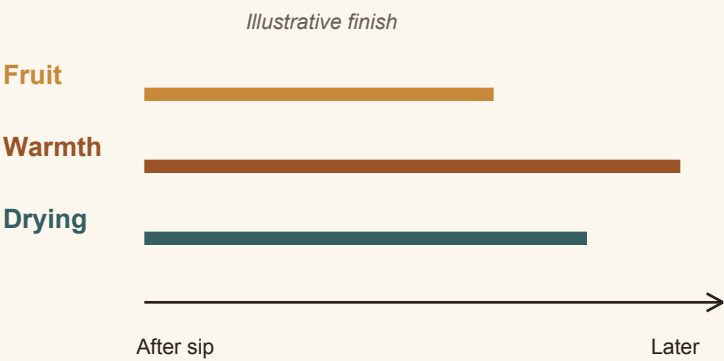


Purpose shapes the comparison

2 Observe

Describe the experience in order.

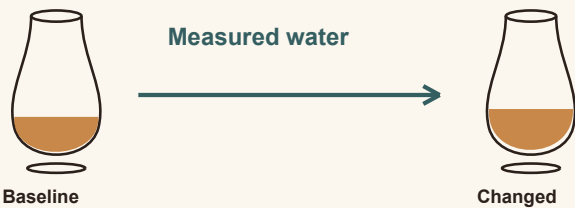
Separate aroma, taste, texture and warmth. Record before discussing.



3 Test

Preserve a baseline and compare.

Repeat a coded sample; measure a change; transfer to an unfamiliar whiskey.

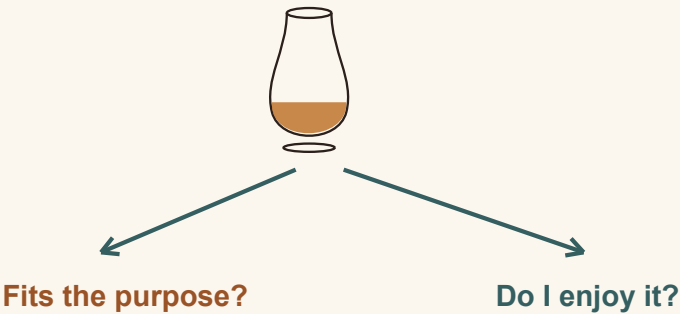


Keep the original pour to return to

4 Assess

Give a reason for the judgment.

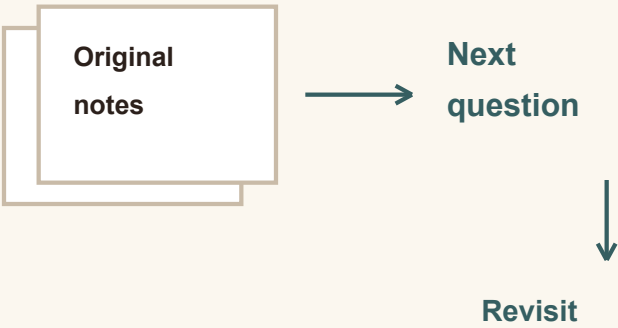
Connect observations to the purpose. Keep liking on its own line.



5 Reflect

Keep the record and decide what comes next.

Add the reveal, confidence and an alternative explanation.



KEEP FOUR KINDS OF NOTE DISTINCT

Observation

What I noticed

Interpretation

What it might mean

Quality

How it serves the purpose

Preference

What I enjoy

Clean matching glasses • equal small servings • record conditions • independent notes • pause and revisit