**Evaluate the Base Wines:**
1. Try samples (50 ml) of base wines and identify the 2 to 4 wines preferred for blending.
2. Evaluate the wine based on the **Wine Evaluation Chart** provided.
3. Identify the 1-2 characteristics of the base wine that you like and want to demonstrate in your blend. Refer to the **Descriptive Wine Terms** sheet for explanation of descriptive terms.

**Determine Your Blending Strategy:**
1. Identify a primary base wine (if desired). Because the majority of the blend will be this wine, it will represent the predominant taste and characteristics of the wine. However, you may choose to do a blend of more equal parts.
2. On the **Wine Blending Sheet** start off by identifying three (3) target blends using the base wines that have the characteristics you want in your blend. Make the difference in ratios significant enough (10% to 20% increments) that the characteristics of each blend are easy to differentiate. The purpose of your initial blends is to get you into the “ballpark” of a blend that you like.

**Blend Your First Round:**
1. Using the **100 ml graduated cylinders** provided pour your initial blends one at a time. You may pour either directly from the bottle into the cylinder, or you may use a pipette to draw a smaller amount of wine from the bottle to put in the cylinder. Since we are using 100 ml graduated cylinders, every 10 ml represents 10%. Your final blend should constitute 100 ml (or 100%).
2. Pour your 100 ml blend into a glass. Swirl the glass or stir with a pipette to thoroughly blend.
3. Drain the graduated cylinder or wash it out, but try to remove as much liquid as possible so that it does not taint your next blend. Repeat steps 1 - 2 again to create your remaining initial blends.
4. Once all your blends are poured use the **Wine Evaluation Chart** to compare your blends.

**Blend Your Second Round:**
1. From your initial round of blends select the blend that is the most appealing.
2. Identify two (2) more blend ratios that offer a more subtle change to the characteristics. In this round of blends you are making nuanced changes (5% to 10% increments) to refine your preferred blend from the first round.
3. Create additional blends as necessary until you have narrowed down to a ratio that produces your preferred flavors and characteristics.

**Compare Wine Blends Across Team:**
1. Using the **Erlenmeyer Flask** provided create a 1000 ml batch of your preferred blend.
2. Share your blend with the other teams. Use the **Wine Evaluation Chart** to compare and contrast.
3. Chose a winner!!