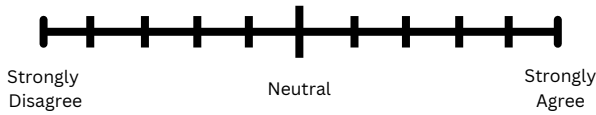
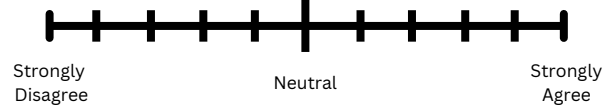


What Kind of Taster Are You?

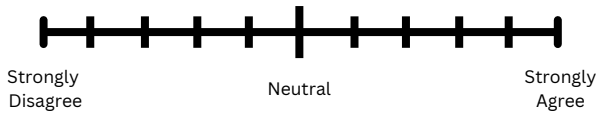
1.) When two normal people taste the same thing, they can have very different experiences



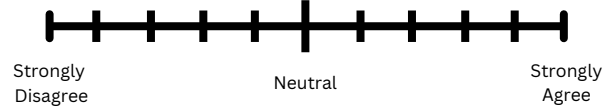
2.) Flavor compounds in a beverage are primarily responsible for the flavor perceived.



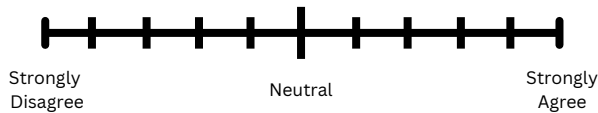
3.) I can perceive one flavor in a spirit, and you a different one, and we can both be right.



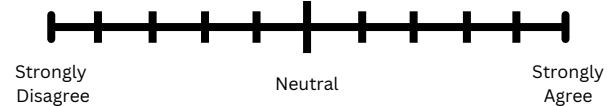
4.) There is a right way and a wrong way to taste a spirit.



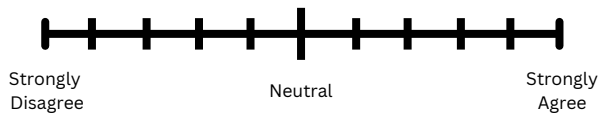
5.) The memories and preferences of the taster profoundly impact the flavor of a distilled spirit.



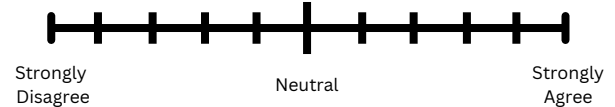
6.) A GCMS chemical analysis of a spirit provides an accurate account of what flavors it possesses.



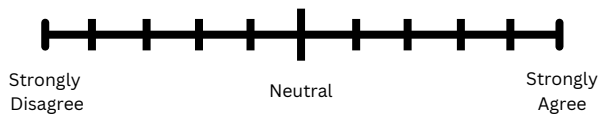
7.) Structured tastings are generally conducted by people who take themselves too seriously.



8.) It is possible to train your senses to more accurately identify certain aromas and tastes.



9.) Flavor is a product of the mind and emotions - not something that exists independently.



10.) People who can't identify flavors either aren't trying hard enough or aren't paying attention.

