

Event

Taster

Date

Wine Name: Format [Winery name Varietal Region Appellation Vineyard Designation Year]	Price (\$)	Site Pts (0-5)	Smell Pts (0-15)	Taste Pts (0-20)	Quality Pts (0-10)	Base Pts (50)	Total Score	Tasting Notes And Food Pairing Suggestions

<p>Sight - Appearance</p> <p>Clarity: Brilliant , Clear, Cloudy, Sediment Color (Whites): Pale Yellow-Green, Straw, Yellow-Gold, Gold, Old Gold, Yellow-Brown, Brown Color (Reds): Purple, Red, Ruby, Brick Red, Red-Brown, Brown Color Depth: Opaque, Medium, Deep</p> <p>Scoring: The wine's general color and appearance merit up to 5 points.</p>	<p>Smell - Aroma and Bouquet</p> <p>Aroma (Smell of grape): None, Slight, Moderate, Intense (Refer to Aroma Table on right)</p> <p>Bouquet (Smell of barrel aging): None, Low, Medium, High</p> <p>Scoring: The aroma and bouquet merit up to 15 points, depending on the intensity level, dimension of the aroma and bouquet as well as the cleanliness of the wine.</p>	<p>Taste - Flavor and Finish</p> <p>Sweetness (Tip of tongue): None, Low, Medium, Very sweet Tannins: Low, Medium, High Acidity:(Side of tongue): Low, Medium, High Body: Light, Medium, Full Finish: Short, Moderate, Long Balance: Unbalanced, Balanced</p> <p>Scoring: The flavor and finish merit up to 20 points, and again, intensity of flavor, balance, cleanliness, and depth and length.</p>	<p>Assess - Overall Quality</p> <p>Complexity: Simple, Moderate, Complex Quality: Poor, Good, Excellent</p> <p>Scoring: Overall quality level or potential for further improvement by aging merits up to 10 points.</p>	<p>Aroma Table</p> <p>Fruity: Grapefruit, Lemon; Blackberry, Raspberry, Strawberry, Currant; Cherry, Apricot, Peach, Apple; Pineapple, Melon, Banana; Jam, Raisin, Prune, Fig Spicy: Licorice, Black Pepper, Cloves Floral: Geranium, Violet, Rose, Orange Blossom Microbiological: Yeasty, Leesy, Lactic, Yogurt, Sweaty, Sauerkraut, Mousy, Horsy Sherry: Oxidized; Pungent: Menthol, Alcohol Chemical: Sulfur Dioxide, Ethanol, Acetic Acid, Ethyl Acetate, Wet Wool, Wet Dog, Burnt Match, Cabbage, Skunk, Garlic, Natural Gas, Mercaptain, Hydrogen Sulfide, Medicinal, Rubbery, Diesel, Kerosene, Plastic, Tar Earthy: Moldy Cork, Moldy, Mushroom, Dusty Nutty: Walnut, Hazelnut, Almond Woody: Oak, Cedar, Vanilla, Smoky, Burnt Toast, Coffee, Bacon Kitchen: Caramel, Honey, Butterscotch, Butter, Soy Sauce, Chocolate, Molasses Herbal/Vegetative: Cut grass, Bell Pepper, Eucalyptus, Mint, Green Beans, Asparagus, Green Olive, Black Olive, Artichoke, Hay/Straw, Tea, Tobacco</p>
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