

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