



Wine Tasting Notes

Wine Name:				
Origin:		Appellation:		Price:
Vintage:		Date:		

Rating System	1- Flawed	2 – Below Average	3- Average	4- Good	5- Excellent
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Sight	Appearance of the Wine	0-5 points
My Score	Consider the clarity, brightness, and color of the wine, downgrade for haze or opacity. If sparkling, consider the persistence of the bubbles and the size.	
Helpful Hints for color selection select one	<i>White wines:</i> hint of straw light yellow yellow gold old and gold <i>Red wines:</i> purple/black garnet/purple ruby/red brick/red orange/pink <i>Rosé wines:</i> light blush light ruby intense garnet	

Nose	Aroma or Bouquet	0-5 points
My Score	What specific aromas can you identify? Consider both fruit and other aroma qualities and characteristics. Try to identify 3 distinct aromas, break them down to fruit and non-fruit.	
Helpful Hints for identifying aromas - choose one scent or a variety For example Raisin, Clove & Tobacco	Fruit:	Dried: Raisin, Apricot, Prune, Fig, Cherry Tree fruit: Cherry, Peach, Apricot, Red Apple, Plum, Pear or Green Apple Citrus: Grapefruit, Lime, Lemon Tropical: Pineapple, Mango, Melon, Banana Berry: Blackberry, Raspberry, Strawberry, Blueberry, Black Currant, Cassis
	Floral:	Fragrant: Rose, Violet, Honeysuckle, Geranium, Orange Blossom
	Spicy:	Spices: Clove, Cinnamon, Pepper, Anise, Nutmeg, Sage, Spice
	Vegetal:	Fresh: Mint, Eucalyptus, Bell Pepper, Herbs, Dill Cooked: Green Bean, Asparagus, Green Olive, Black Olive Dried: Hay, Straw, Tea, Tobacco
	Other:	Almond, Walnuts, Chocolate, Cola, Honey, Coconut, Butter, Coffee
	Earthy:	Mold: Musty, Mildew, Moldy Earth: Mushroom, Dusty, Mineral, Stone
	Woody:	Wood: Smoke, Oak, Vanilla, Cedar, Toast, Musk

Taste	Flavor = Combination of Aroma, Taste & Texture	0-5 points
My Score	Is it "dry" or "sweet"? Full-bodied or light? Does it have appropriate and balanced acid, tannins, alcohol? Does the flavor seem consistent with the aroma? Is the "finish" or "aftertaste", lingering flavor, short, medium or long?	
Helpful Hints for Taste Categories	Evaluate the balance and placement of the following on the palate: Dryness/ sweetness Acidity Alcohol Tannin Body Finish Intensity of flavor and balance of components	

Overall Impression		0-5 points
My Score	Make note of the characteristics, components and flavors that you liked or disliked. Try not to compare to other wines tasted, but evaluate on its own sight, nose and flavor components. Is this a wine that needs a food accompaniment?	

Total Score	20-19 = Superior 12-11 = Average	18-17= Exceptional 10-9 = Fair	16-15= Very Good 8-0 = Poor	14-13= Good
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