

Vintage, Name & Producer:	_____	_____	_____	_____	_____	_____	
Varietal:	_____	_____	_____	_____	_____	_____	
Region:	_____	_____	_____	_____	_____	_____	
Aged in?	_____	_____	_____	_____	_____	_____	
Color:	Hue: WHITE: greenish yellow gold amber RED: purplish ruby red brick brown ROSE: pink salmon orange copper Depth: pale medium deep dark	greenish yellow gold amber purplish ruby red brick brown pink salmon orange copper pale medium deep dark	greenish yellow gold amber purplish ruby red brick brown pink salmon orange copper pale medium deep dark	greenish yellow gold amber purplish ruby red brick brown pink salmon orange copper pale medium deep dark	greenish yellow gold amber purplish ruby red brick brown pink salmon orange copper pale medium deep dark	greenish yellow gold amber purplish ruby red brick brown pink salmon orange copper pale medium deep dark	greenish yellow gold amber purplish ruby red brick brown pink salmon orange copper pale medium deep dark
Aroma/Nose Name & Score 10-1	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
Dry or Sweet?	bone dry dry hint of sweet medium sweet very sweet	bone dry dry hint of sweet medium sweet very sweet	bone dry dry hint of sweet medium sweet very sweet	bone dry dry hint of sweet medium sweet very sweet	bone dry dry hint of sweet medium sweet very sweet	bone dry dry hint of sweet medium sweet very sweet	
Body	very light light medium medium-full full bodied heavy	very light light medium medium-full full bodied heavy	very light light medium medium-full full bodied heavy	very light light medium medium-full full bodied heavy	very light light medium medium-full full bodied heavy	very light light medium medium-full full bodied heavy	
Acidity Note & Score 10-1	tart crisp fresh smooth flabby <input type="text"/>	tart crisp fresh smooth flabby <input type="text"/>	tart crisp fresh smooth flabby <input type="text"/>	tart crisp fresh smooth flabby <input type="text"/>	tart crisp fresh smooth flabby <input type="text"/>	tart crisp fresh smooth flabby <input type="text"/>	
Balance Note & Score 10-1	good fair unbalanced <input type="text"/>	good fair unbalanced <input type="text"/>	good fair unbalanced <input type="text"/>	good fair unbalanced <input type="text"/>	good fair unbalanced <input type="text"/>	good fair unbalanced <input type="text"/>	
Complexity Score 10-1	flavors and their depth <input type="text"/>	flavors and their depth <input type="text"/>	flavors and their depth <input type="text"/>	flavors and their depth <input type="text"/>	flavors and their depth <input type="text"/>	flavors and their depth <input type="text"/>	
Finish/Length Note & Score 10-1	short medium long very long <input type="text"/>	short medium long very long <input type="text"/>	short medium long very long <input type="text"/>	short medium long very long <input type="text"/>	short medium long very long <input type="text"/>	short medium long very long <input type="text"/>	
Score Total $50 + \sum_{i=1}^5 S_i$	I like it - <input type="text"/> <input type="text"/> +50	I like it - <input type="text"/> <input type="text"/> +50	I like it - <input type="text"/> <input type="text"/> +50	I like it - <input type="text"/> <input type="text"/> +50	I like it - <input type="text"/> <input type="text"/> +50	I like it - <input type="text"/> <input type="text"/> +50	
Price \$	_____	_____	_____	_____	_____	_____	

Aroma/Nose: Trust your nose ~ what do you smell?
 10-9: strong aromas of varietal, fermentation & style.
 8-7: very pleasant as above but to a lesser degree.
 6-5: nice aromas but nothing too exciting.
 4-3: some unpleasant aromas.
 2-1: very unpleasant, possible faults?

Acidity: Is it too sour, or too flat (blah)?
 10-9: well integrated, in harmony with varietal & style.
 8-7: integrated as above but to a lesser degree.
 6-5: nice but nothing special.
 4-3: obviously tart and sour or lacking acid, flat.
 2-1: acidity completely dominating or completely missing.

Alcohol: Can be perceived as a spicy sensation on the tongue or as a burning in the throat.
Acid: This is a tingling sensation on the side of the tongue or a tart puckering, mouth watering feel.
Balance: Is there excess alcohol, acid, tannin or sugars? If so the wine may be out of balance.
 10-9: perfect harmony with varietal and style.
 8-7: nicely balanced.
 6-5: nice but nothing special.
 4-3: obviously out of balance.
 2-1: completely horrid; they forgot the...
Complexity: Are there many complimentary flavors in this wine? Does it make you want more?
 10-9: exquisite flavors that make this fascinating.
 8-7: multiple distinctive flavors
 6-5: some flavors.
 4-3: just a few flavors, disappointing.
 2-1: no pronounced flavors, bland.

Tannins: Present in red wines, this tastes bitter or astringent (drying effect on the tongue, like a green banana).
Sugars: The level of ripeness and sugar are linked. If overly sweet it's called cloying.

Finish / Length: The length of a finish is an indication of quality. Does this linger or does the flavor intensity drop off?
 10-9: beautiful finish that perfectly matches the style.
 8-7: nice finish, added to the sensation.
 6-5: good finish.
 4-3: ok but nothing to get excited about.
 2-1: bad finish, horrible aftertaste.