

APPEARANCE

INTENSITY pale ○○○○○ deep

COLOR

NOSE

INTENSITY light ○○○○○ pronounced

AROMA
CHARACTERISTICS

PALATE

SWEETNESS dry ○○○○○ sweet

ACIDITY low ○○○○○ high

TANNIN low ○○○○○ high

ALCOHOL low ○○○○○ high

BODY light ○○○○○ full

FLAVOR
INTENSITY light ○○○○○ pronounced

FLAVOR
CHARACTERISTICS

FINISH short ○○○○○ long

CONCLUSION

QUALITY poor ○○○○○ outstanding

APPEARANCE

INTENSITY pale ○○○○○ deep

COLOR

NOSE

INTENSITY light ○○○○○ pronounced

AROMA
CHARACTERISTICS

PALATE

SWEETNESS dry ○○○○○ sweet

ACIDITY low ○○○○○ high

TANNIN low ○○○○○ high

ALCOHOL low ○○○○○ high

BODY light ○○○○○ full

FLAVOR
INTENSITY light ○○○○○ pronounced

FLAVOR
CHARACTERISTICS

FINISH short ○○○○○ long

CONCLUSION

QUALITY poor ○○○○○ outstanding

APPEARANCE

INTENSITY pale ○○○○○ deep

COLOR

NOSE

INTENSITY light ○○○○○ pronounced

AROMA
CHARACTERISTICS

PALATE

SWEETNESS dry ○○○○○ sweet

ACIDITY low ○○○○○ high

TANNIN low ○○○○○ high

ALCOHOL low ○○○○○ high

BODY light ○○○○○ full

FLAVOR
INTENSITY light ○○○○○ pronounced

FLAVOR
CHARACTERISTICS

FINISH short ○○○○○ long

CONCLUSION

QUALITY poor ○○○○○ outstanding

APPEARANCE

INTENSITY

Assesses how much color the wine has by holding the glass at a 45° angle and looking through the liquid from above to see how far the color extends from the core to the rim.

COLOR

White wines can be placed on a scale that runs from 'lemon' to 'gold' to 'amber'. Red wines range from 'purple' to 'ruby' to 'garnet' to 'tawny'. Rosés can be described as 'pink', 'pink-orange', or 'orange'.

NOSE

INTENSITY

Swirl the liquid to release the aromas into the glass, then place your nose over the rim and take a short sniff, noting the intensity and characteristics of the aromas.

AROMA CHARACTERISTICS

Use the wheel on the right to identify characteristics.

PALATE

SWEETNESS

Taste the level of sugars present in the wine.

ACIDITY

Detect the acidity level on the tongue, where it causes a tingling sensation and makes your mouth water.

TANNIN

Tannins bind to your saliva and cause your mouth to dry up and feel rough and can sometimes also have a bitter taste that lingers at the back of your mouth.

ALCOHOL

Gauge the level of alcohol, which contributes to the body of the wine.

BODY

Feel the overall impression of the wine in your mouth using the sense of touch rather than taste.

FLAVOR INTENSITY

Judge how powerful the flavors are on your palate.

FLAVOR CHARACTERISTICS

Use the wheel on the right to identify characteristics.

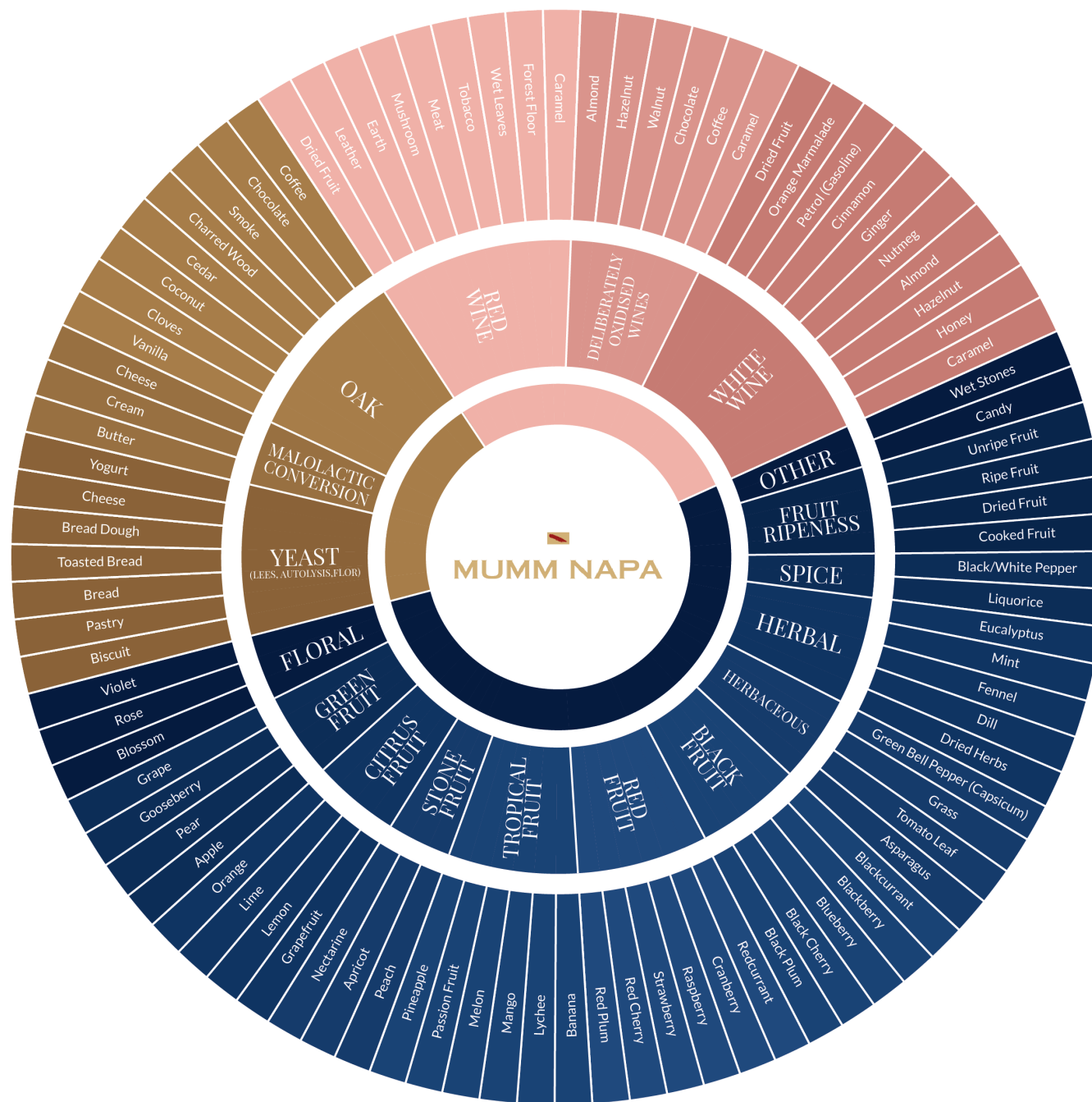
FINISH

Assess how long the collection of sensations linger, but only consider the desirable sensations.

CONCLUSION

QUALITY

Assess how positively the wine scored against balance, length/finish, identifiable characteristics/intensity of flavors, and complexity.



PRIMARY AROMAS AND FLAVOR

The aromas and flavors of the grape and alcoholic fermentation

SECONDARY AROMAS AND FLAVOR

The aromas and flavors of post-fermentation winemaking

TERTIARY AROMAS AND FLAVOR

The aromas and flavors of maturation