Wine Name: ....

Producer: ....

Region: ....

Varietals: ....

Date: .... Vintage: ....

VISUAL

Clarity	Clear	Hazy
Depth	Pale	Medium – Dark
Hue	White: Straw – Yellow – Gold – Amber	
	Rosé: Pink – Salmon – Copper	
	Red: Purple – Ruby – Garnet – Brick	

AROMAS & FLAVORS

Grapes (Fruit/Floral)
Flowers: blossom, rose, violet, jasmine
Orchard: apple, pear, quince, grape
Citrus: lemon, lime, grapefruit, orange, zest
Stone Fruit: peach, apricot, nectarine
Tropical: banana, pineapple, mango, lychee, melon
Berries: raspberry, strawberry, cranberry, currant
Dark Fruit: blackberry, plum, blueberry, black cherry
Vegetal: grass, bell pepper, asparagus, leaf
Herbal: mint, eucalyptus, dill, fennel
Spice: pepper, licorice, anise, cinnamon
Ripeness: tart, ripe, jammy, baked, dried
Minerality: stone, chalk, saline, flint

Winemaking (Process)
Yeast: dough, biscuit, bread, toast, pastry
Dairy/MLF: butter, cream, yogurt, cheese
Wood: vanilla, coconut, cedar, smoke, clove, coffee

Maturation (Aging)
Earth: mushroom, forest floor, leather, game
Bottle Age: honey, nut, ginger, petrol, marmalade
Oxidation: almond, walnut, caramel, toffee, cocoa

SMELL

Condition	Clean – Faulty?
Strength	Light – Moderate – Powerful
Aromas	Grapes: ....
	Winemaking: ....
	Maturation: ....
Aging	Young – Developing – Peak – Past Peak

TASTE

Sweetness	Bone Dry – Dry – Semi-Dry – Semi-Sweet – Sweet
Tartness	Low – Moderate – Crisp – High
Tannins	Low – Moderate – Chewy – High
Alcohol	Low – Moderate – High
Body	Light – Medium – Full
Bubbles	Still – Gentle – Aggressive
Intensity	Subtle – Moderate – Intense
Flavors	Grapes: ....
	Winemaking: ....
	Maturation: ....
Finish	Short – Moderate – Long – Persistent

VERDICT

Rating	Flawed Below Avg Average Good Excellent Exceptional
Status	Needs Time Ready to Drink At Peak Declining

NOTES

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