**Capstone Project-1 Proposal**

**Background**

Everyone has an idea about the concept of wine quality. But when comes to defining precisely what that means there is often silence. For most wine critics, quality refers to what they personally consider ‘good’ versus ‘bad’ wine, and correspondingly desirable versus aversive. This is usually framed within the context of conformity relative to established, learned norms for the wines concerned. This indicates, and rightly so, that quality is not only subjective, but also involves both intrinsic (sensory) and extrinsic (contextual) components.

For the purist, only sensory inputs should be involved. Because we are primarily creatures of sight, visual characteristics of the wine can, and usually do, almost subversively bias our perception of a wine’s fragrance and taste. Thus, true aficionados prefer to sample their wines knowing nothing about its origin and in officially standardized (ISO) black, wine tasting glasses. Quality is assessed only on those attributes that the wine communicates to our senses of smell and taste – just what is in the glass.

When to Ignore Wine Tasting Notes

* + Tasting Notes can Prejudice or Influence Your Perception
  + Tasting Notes Can Set You Up for Failure
  + Tasting Notes Can Be Overwritten and Too Complicated

**Goals**

As it can be concluded from above reasons, the problem is dependability of notes or scores of wine quality. We may not end the discussion on this topic but we can contribute. In order to make this contribution we will try to predict wine quality with using its sensory inputs.

**Data Source**

Data set obtained as plain text files from UC Irvine Machine Learning Repository (link: https://archive.ics.uci.edu/ml/machine-learning-databases/wine-quality/)

**Approach**

* Understand the variables in the data
* Clean data to exclude redundant entries
* Explore and construct model
* Test

**Deliverables**

* Report/Paper
* Jupyter Notebooks with intermediate data analysis