



Wine Evaluation Chart/ 评分表

Name:

Date: 2013.09.27

Place: 大船浜

Theme: 黑皮诺品鉴会

See Reverse Side for Scoring Guidelines * 可参考下面评分标准

	Wine 酒款	Note 笔记	Appearance 外观 3 Max	Aroma 香气 6 Max	Taste 口感 6 Max	Aftertaste 回味 3 Max	Overall 总体印象 2 Max	Total 总分 20 Max
1								
2								
3								
4								
5								
6								
7								
8								

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9								
10								
11								
12								
13								
14								
15								
16								

APPEARANCE / 外观

- | | |
|-------------------|--|
| 3 - Excellent | - Brilliant with outstanding characteristic color. |
| 2 - Good | - Clear with characteristic color. |
| 1 - Poor | - Slight haze and/or slight off color. |
| 0 - Objectionable | - Cloudy and/or off color. |

AROMA AND BOUQUET 香气

- | | |
|-------------------|---|
| 6 - Extraordinary | - Unmistakable characteristic aroma of grape-variety or wine-type. Outstanding and complex bouquet. Exceptional balance of aroma and bouquet. |
| 5 - Excellent | - Characteristic aroma. Complex bouquet. Well balanced. |
| 4 - Good | - Characteristic aroma. Distinguishable bouquet. |
| 3 - Acceptable | - Slight aroma and bouquet. Pleasant. |
| 2 - Deficient | - No perceptible aroma or bouquet or with slight off odors. |
| 1 - Poor | - Off odors. |
| 0 - Objectionable | - Objectionable or offensive odors. |

TASTE AND TEXTURE / 口感和质感 (酒体结构平衡)

- | | |
|-------------------|--|
| 6 - Extraordinary | - Unmistakable characteristic flavor of grape-variety or wine-type. Extraordinary balance. Smooth, full-bodied and overwhelming. |
| 5 - Excellent | - All of the above but a little less. Excellent but not overwhelming. |
| 4 - Good | - Characteristic grape-variety or wine-type flavor. Good balance. Smooth. May have minor imperfections. |
| 3 - Acceptable | - Undistinguished wine but pleasant. May have minor off flavors. May be slightly out of balance, and/or somewhat thin or rough. |
| 2 - Deficient | - Undistinguished wine with more pronounced faults than above. |
| 1 - Poor | - Disagreeable flavors, poorly balanced, and/or unpleasant texture. |
| 0 - Objectionable | - Objectionable or offensive flavors and/or texture. |

AFTERTASTE / 回味余香

- | | |
|-------------------|--|
| 3 - Excellent | - Lingering outstanding aftertaste. |
| 2 - Good | - Pleasant aftertaste. |
| 1 - Poor | - Little or no distinguishable aftertaste. |
| 0 - Objectionable | - Unpleasant aftertaste. |

OVERALL IMPRESSION 总体印象

- | |
|---------------|
| 2 - Excellent |
| 1 - Good |
| 0 - Poor |

TOTAL SCORES 总分

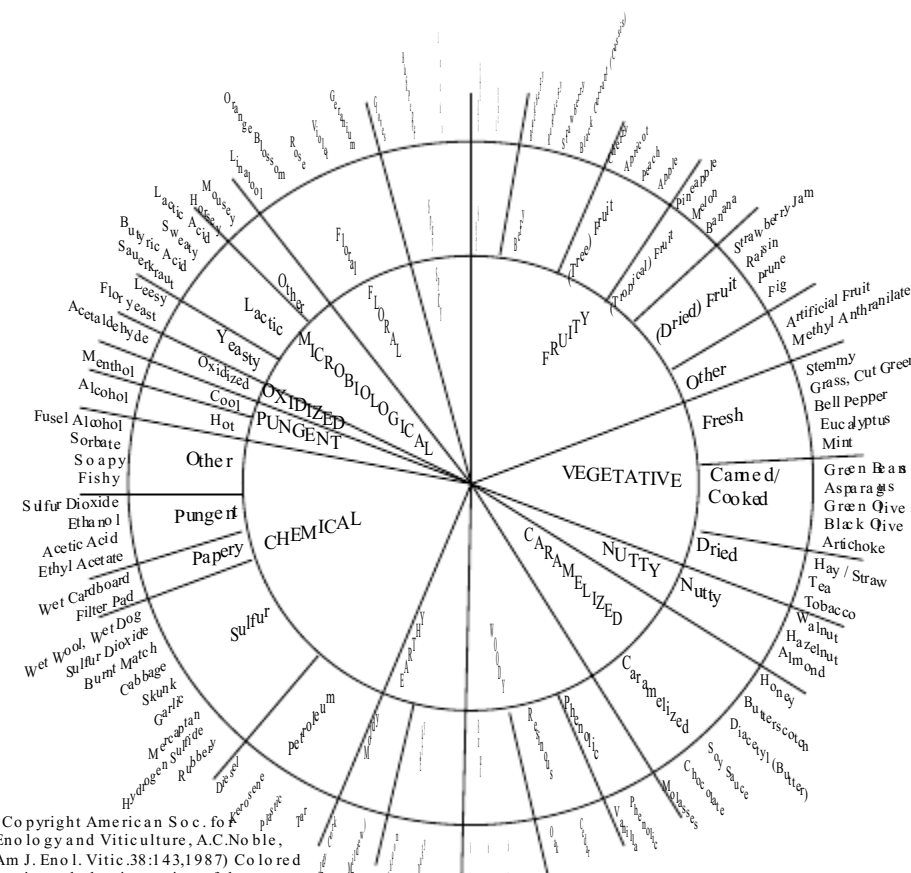
- | |
|--------------------------------|
| 18 - 20 Extraordinary |
| 15 - 17 Excellent |
| 12 - 14 Good |
| 9 - 11 Commercially Acceptable |
| 6 - 8 Deficient |
| 0 - 5 Poor and Objectionable |

Vintage Wine

Origin

:

WINE AROMA WHEEL



(Copyright American Soc. for Enology and Viticulture, A.C. Noble, Am. J. Enol. Vitic. 38:143, 1987) Colored laminated plastic copies of the aroma wheel may be obtained from A.C. Noble, Dept. Vit. & Enol., University of California, Davis, CA 95616 - Fax 916/752/0382 - Phone 916/752/0387. All profits support wine sensory research.