

# Tasting & Grading Wine

<p><b>Clearness:</b> Unclear, Clear, Cristal Clear Protein, Salt/Calcium, Soapy, Cork, Sediment</p> <p><b>Brightness / Luster:</b> Dull, Medium, Lively (Glistening)</p> <p><b>Color (Hue):</b> Whites: Greenish, Pale Yellow, Yellow, Straw, Golden, Amber Reds: Blue, Purple, Ruby, Orange, Brown, Brick</p>	<p><b>APPEARANCE / COLOR</b> <b>(0-5)</b></p> <p>APPEARANCE</p> <table border="1" style="margin: auto;"> <tr> <td style="width:15%;">-1</td> <td style="width:15%;">-0.5</td> <td style="width:15%;">0</td> <td style="width:15%;">+1</td> <td style="width:15%;">+1.5</td> <td style="width:15%;">+2</td> </tr> </table> <p>COLOR</p> <table border="1" style="margin: auto;"> <tr> <td style="width:15%;">0</td> <td style="width:15%;">+1</td> <td style="width:15%;">+1.5</td> <td style="width:15%;">+2</td> <td style="width:15%;">+2.5</td> <td style="width:15%;">+3</td> </tr> </table>	-1	-0.5	0	+1	+1.5	+2	0	+1	+1.5	+2	+2.5	+3	<p><b>Carbonic Acid (Bubbles):</b> <input style="width:40px; height:20px;" type="text"/> Small / Large None, Few, Many / Sparkle, Pearl-like</p> <p><b>Viscosity (Oiliness):</b> Watery / Oily (No legs, Thin, Thick legs)</p> <p><b>Depth (Tone):</b> Light, Medium, Deep, Dark, Black</p>
-1	-0.5	0	+1	+1.5	+2									
0	+1	+1.5	+2	+2.5	+3									

<p><b>Depth (Fullness):</b> Dumb, Little Depth, Medium, Full Aroma, Compound, Complex, Elegant</p> <table border="1" style="margin: auto;"> <tr> <td style="width:10%;">0</td> <td style="width:10%;">+1</td> <td style="width:10%;">+2</td> <td style="width:10%;">+3</td> <td style="width:10%;">+4</td> <td style="width:10%;">+5</td> <td style="width:10%;">+5.5</td> <td style="width:10%;">+6</td> <td style="width:10%;">+6.5</td> <td style="width:10%;">+7</td> <td style="width:10%;">+7.5</td> <td style="width:10%;">+8</td> <td style="width:10%;">+8.5</td> <td style="width:10%;">+9</td> <td style="width:10%;">+9.5</td> <td style="width:10%;">+10</td> </tr> </table>	0	+1	+2	+3	+4	+5	+5.5	+6	+6.5	+7	+7.5	+8	+8.5	+9	+9.5	+10	<p><b>AROMA / NOSE</b> <b>(0-15)</b></p> <p><b>Grape Aroma Typicity:</b> Not at all, Little, Acceptable, Typical</p> <table border="1" style="margin: auto;"> <tr> <td style="width:15%;">0</td> <td style="width:15%;">+1</td> <td style="width:15%;">+2</td> <td style="width:15%;">+3</td> <td style="width:15%;">+4</td> <td style="width:15%;">+5</td> </tr> </table> <p><b>Character :</b></p> <p>Modern (New World) Style: fruit-driven, style-driven ; Classical (Old World) Style: fruit-driven, style-driven</p> <p><b>Fruity, Vegetables, Earthy, Chemical, Oxidized, Woody, Caramelized, Microbiological, Floral, Spicy,</b></p> <p><b>Citrus, Berry, Tropical fruit, Dried fruit, Canned/Cooked, Moldy, Petroleum, Mineral, Ester, Sulfur, Prickly, Burnt, Yeasty</b></p> <table border="1" style="width:100%; font-size: small;"> <tr> <td style="width:25%;">                 Blueberry, Blackberry, Raspberry, Strawberry, Cherry, Blackcurrant, Gooseberry, Raisin, Prune, Plum, Sloe, Fig, Elderberry, Rose, Violet, Jasmine, Cinnamon, Cloves, Black / White Pepper, Mint, Allspice,             </td> <td style="width:25%;">                 Liquorice, Leather, Cabbage, Burnt Match, Sulfur Dioxide, Vanilla, Nougat, Pine, Cedar, Oak( French /American /other), Mango, Honey, Butterscotch, Butter, Soy Sauce, Chocolate, Molasses, Coffee, Cigar, Smoky, Toast,             </td> <td style="width:25%;">                 Flor/Yeast, Sauerkraut, Sweaty, Horsey, Dates, Nuts, Grapefruit, Grapefruit Peel, Lemon, Lemon Peel, Orange, Orange Peel, Apricot, Peach, Pear, Pineapple, Green Apple, Apple, Melon, Banana,             </td> <td style="width:25%;">                 Artificial Fruit, Stalky, Stemmy, Grass/Cut Green / Red Pepper, Eucalyptus, Hay / Straw, Green Bean, Asparagus, Green / Black Olive, Tea, Artichoke, Mushroom, Musk, Tar, Plastic, Diesel, Animal, Smoked Ham             </td> </tr> </table>	0	+1	+2	+3	+4	+5	Blueberry, Blackberry, Raspberry, Strawberry, Cherry, Blackcurrant, Gooseberry, Raisin, Prune, Plum, Sloe, Fig, Elderberry, Rose, Violet, Jasmine, Cinnamon, Cloves, Black / White Pepper, Mint, Allspice,	Liquorice, Leather, Cabbage, Burnt Match, Sulfur Dioxide, Vanilla, Nougat, Pine, Cedar, Oak( French /American /other), Mango, Honey, Butterscotch, Butter, Soy Sauce, Chocolate, Molasses, Coffee, Cigar, Smoky, Toast,	Flor/Yeast, Sauerkraut, Sweaty, Horsey, Dates, Nuts, Grapefruit, Grapefruit Peel, Lemon, Lemon Peel, Orange, Orange Peel, Apricot, Peach, Pear, Pineapple, Green Apple, Apple, Melon, Banana,	Artificial Fruit, Stalky, Stemmy, Grass/Cut Green / Red Pepper, Eucalyptus, Hay / Straw, Green Bean, Asparagus, Green / Black Olive, Tea, Artichoke, Mushroom, Musk, Tar, Plastic, Diesel, Animal, Smoked Ham	<p><b>Age Assessment:</b> <input style="width:40px; height:20px;" type="text"/> <b>Still-Volatile Character:</b> Young, Developing, Developed, Mature</p> <p><b>Aroma Cap Difference between Still &amp; Volatile Character:</b> None, Little, Good, Dramatic</p>
0	+1	+2	+3	+4	+5	+5.5	+6	+6.5	+7	+7.5	+8	+8.5	+9	+9.5	+10													
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<p><b>Grapes:</b> <input style="width:300px; height:20px;" type="text"/></p>			<p><b>Comments:</b> <input style="width:300px; height:20px;" type="text"/></p>	<p><b>Negative Aromas</b> <b>Moldy:</b> Wood or Cork <b>Wet:</b> Dog, Wool or Paper Outhouse, Old Eggs, Acetone, Vinegar, Onion, Garlic, Dusty, Geranium, Acetic Acid, Rubber, Nail Polish Remover, Fishy, Acetaldehyde (Sherry like) New Cork ( 1, 2, 3, 4, 5 )</p>																								

<p><b>Sweetness</b> Extra Dry, Dry, Medium, Semi-Sweet, Sweet</p> <p><b>Acidity:</b> Low, Little, Good, High (Tart, Marked)</p> <p><b>Tannin:</b> Soft, Medium, Hard Fine, Coarse (Young / Mature / Dead Tannins)</p> <p><b>Grape Taste Typicity:</b> Not at all, Little, Acceptable, Typical</p> <table border="1" style="margin: auto;"> <tr> <td style="width:10%;">0</td> <td style="width:10%;">+1</td> <td style="width:10%;">+1.5</td> <td style="width:10%;">+2</td> <td style="width:10%;">+3</td> <td style="width:10%;">+3.5</td> <td style="width:10%;">+4</td> </tr> </table>	0	+1	+1.5	+2	+3	+3.5	+4	<p><b>TASTE</b> <b>(0-20)</b></p> <p><b>Alcohol Level and Balance:</b> Unbalanced, Acceptable, Good, Very Good</p> <table border="1" style="margin: auto;"> <tr> <td style="width:15%;">0</td> <td style="width:15%;">+1</td> <td style="width:15%;">+1.5</td> <td style="width:15%;">+2</td> </tr> </table> <p><b>Fruit Structure:</b> Thin, Medium, Intense, Complex</p> <table border="1" style="margin: auto;"> <tr> <td style="width:15%;">0</td> <td style="width:15%;">+1</td> <td style="width:15%;">+1.5</td> <td style="width:15%;">+2</td> </tr> </table> <p><b>Overall Balance:</b> Unbalanced, Acceptable, Good, V.Good, Well Balanced</p> <table border="1" style="margin: auto;"> <tr> <td style="width:10%;">0</td> <td style="width:10%;">+1</td> <td style="width:10%;">+1.5</td> <td style="width:10%;">+3</td> <td style="width:10%;">+3.5</td> <td style="width:10%;">+4</td> <td style="width:10%;">+4.5</td> <td style="width:10%;">+5</td> </tr> </table>	0	+1	+1.5	+2	0	+1	+1.5	+2	0	+1	+1.5	+3	+3.5	+4	+4.5	+5	<p><b>Bitterness:</b> <input style="width:40px; height:20px;" type="text"/> None, Little, Medium, High</p> <table border="1" style="margin: auto;"> <tr> <td style="width:15%;">+1</td> <td style="width:15%;">0.5</td> <td style="width:15%;">0</td> <td style="width:15%;">-1</td> </tr> </table> <p><b>Body:</b> Thin, Light, Medium, Fullbodied,</p> <table border="1" style="margin: auto;"> <tr> <td style="width:10%;">0</td> <td style="width:10%;">+0.5</td> <td style="width:10%;">+1</td> <td style="width:10%;">+1.5</td> <td style="width:10%;">+2</td> </tr> </table> <p><b>Length:</b> Short, Medium, Long, Very Long</p> <table border="1" style="margin: auto;"> <tr> <td style="width:10%;">0</td> <td style="width:10%;">+1</td> <td style="width:10%;">+2</td> <td style="width:10%;">+2.5</td> <td style="width:10%;">+3</td> <td style="width:10%;">+3.5</td> <td style="width:10%;">+4</td> </tr> </table> <p>(10+ seconds = good, 20+ seconds = excellent)</p>	+1	0.5	0	-1	0	+0.5	+1	+1.5	+2	0	+1	+2	+2.5	+3	+3.5	+4
0	+1	+1.5	+2	+3	+3.5	+4																																			
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<p><b>Wine Type</b></p> <table border="1" style="width:100%; font-size: small;"> <tr> <td>White Wines</td> <td>1</td> <td>1.5</td> <td>2</td> <td>3</td> <td>4</td> <td>5</td> <td>8</td> <td>10</td> <td>12</td> <td>15+</td> </tr> <tr> <td>Red Wines</td> <td>1</td> <td>2</td> <td>3</td> <td>4</td> <td>5</td> <td>6</td> <td>8</td> <td>10</td> <td>15</td> <td>20</td> </tr> <tr> <td>Sweet Wines</td> <td>2</td> <td>3</td> <td>4</td> <td>6</td> <td>8</td> <td>10</td> <td>15</td> <td>20</td> <td>25</td> <td>30</td> </tr> <tr> <td>Fortified Wines</td> <td>2</td> <td>4</td> <td>6</td> <td>8</td> <td>10</td> <td>15</td> <td>20</td> <td>25</td> <td>30</td> <td>35</td> </tr> <tr> <td>Champagne / Sparkling</td> <td>1</td> <td>2</td> <td>3</td> <td>4</td> <td>5</td> <td>6</td> <td>7</td> <td>8</td> <td>10</td> <td>14</td> </tr> </table> <p><b>Total Storage Points</b>    <b>0</b>    <b>1</b>    <b>2</b>    <b>3</b>    <b>4</b>    <b>5</b>    <b>6</b>    <b>7</b>    <b>8</b>    <b>9</b>    <b>10</b></p>	White Wines	1	1.5	2	3	4	5	8	10	12	15+	Red Wines	1	2	3	4	5	6	8	10	15	20	Sweet Wines	2	3	4	6	8	10	15	20	25	30	Fortified Wines	2	4	6	8	10	15	20	25	30	35	Champagne / Sparkling	1	2	3	4	5	6	7	8	10	14	<p><b>STORAGE</b> <b>(0-10)</b></p> <p><b>Vintage / Storage Potential</b></p> <table border="1" style="margin: auto;"> <tr> <td style="width:100px; height:20px;"></td> </tr> </table> <p>Young, Developing, Developed, Mature, Undrinkable</p>		<p><b>Balance:</b> Unbalanced, Okay, Good, Very Good, Well Balanced</p> <p><b>Extra Points:</b> <input style="width:300px; height:20px;" type="text"/></p> <p><b>Quality:</b> Lean, Hollow, Plump, Robust Attractive, Soft, Supple, Refined, Elegant, etc.</p> <p><b>Attack:</b> <input style="width:300px; height:20px;" type="text"/></p>
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<p>Vintage: <input style="width:100px;" type="text"/></p> <p>Wine: <input style="width:100px;" type="text"/></p> <p>Vineyard: <input style="width:100px;" type="text"/></p> <p>Additional Comments: <input style="width:300px; height:20px;" type="text"/></p>	<p>Date of Tasting: <input style="width:100px;" type="text"/></p> <p>Article Number: <input style="width:100px;" type="text"/></p> <p>Tasting Order: 1 2 3 4 5 ( )</p>	<p><b>Index of Symbols:</b></p> <p>  Closed Aroma   Hard / Dying   Tannins   Ripe Fruit   Fresh Fruit                 </p> <p>  raisins     plums,     strawberry  <small>clear character    half character    possible character</small> </p> <p>  medium,  long  <small>This symbol indicates an average point score.    A variation or adjustment can be made using the +/- signs.</small> </p>
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