



Systematic Framework for Wine Evaluation

Outline

Attributes	Traits	Descriptors
Appearance	Clarity Intensity Color Effervescence Other	Clear, Bright, Hazy or Cloudy (Flaw/Fault/stylistic choices?) Colorless, Pale (light), Medium, Deep, Opaque Reds – Purple, Ruby, Garnet, Tawny, Brown Whites – Green, Yellow, Lemon, Gold, Amber, Brown Rosé – Pink, salmon, orange, brown Still, Sparkling, describe Mousse and bead persistence Legs/ Tears, Typicity, Rim variation
Aroma/ Bouquet	Condition Intensity Aromas/bouquets	Clean/ Not clean (Identify the issue) Light, Moderate, Pronounced, or Intense Fruits Floral Spice Wood Other Fruit Condition Vegetative/ herbal Non-Fruit Food

Taste/ Texture	Intensity Texture Sweetness Acidity Astringency/ Texture (tannin) Bitterness Body Balance Alcohol Flavors	Light, moderate, pronounced, or intense Oily, creamy, CO₂ Dry, medium dry, semi-sweet, sweet, Lucious, dessert Low, medium/ moderate, high Low, medium/moderate, astringent, high Low, medium, moderate, high Light, medium, full Balanced, out of balance, unbalanced – state the issue Low, medium, high (hot) Fruits Fruit Condition Floral Vegetative/ herbal Spice Non-Fruit Wood Food Other
Aftertaste	Duration Texture Flavors	Short, Medium/Moderate, Long/Lingering Similar to Taste/Texture Similar to Taste/Texture
Overall Impression	Quality Assessment Balance Length of finish Intensity Complexity Typicity Flaws or Faults Aesthetics	Poor, Acceptable, Good, Very good, Outstanding, Excellent Balanced, out of balance – state basis Short, medium/ moderate, long Intense, mediocre intensity, muted Complex, mediocre complexity, simple Typical, atypical Elaborate on and detected Pleasant, unpleasant, and why

Scoring Criteria

<u>Appearance</u>	<u>Aroma and Bouquet</u>
<p>3 Excellent - Clear and bright, typical for that chosen style if sparkling – appropriate bead based on style and type.</p>	<p>6 Extraordinary - Clean; unmistakable, characteristic aroma of grape variety or wine type. (typicity) Intense, remarkable, outstanding complex bouquet.</p>
<p>2 Good - Slight <u>unintentional</u> haze/cloudiness or, for a still wine, sustained <u>unintentional</u> effervescence.</p>	<p>5 Excellent - Clean; Characteristic aroma (typicity); complex aroma and bouquet.</p>
<p>1 Poor - Substantial <u>unintentional</u> haze/cloudiness or effervescence.</p>	<p>4 Good - Clean; Characteristic aroma (typicity), simple and distinguishable aroma and bouquet.</p>
<p>0 Objectionable - Murky, or any other visual fault, beyond which would be reasonably expected for a wine of that chosen style and type.</p>	<p>3 Marginal - Clean; Marginally Characteristic aroma (typicity); simple aroma or bouquet</p>
	<p>2 Deficient - Not clean (off aromas) flawed or no perceptible aroma</p>
	<p>1 Poor - Not clean (off aromas) with noticeable, or identifiable fault</p>
	<p>0 Objectionable - Pronounced faulted aroma</p>

Taste and Texture

- 6 Extraordinary** - Unmistakable, intense, characteristic flavors of grape variety (typicity), Balanced components, exceptionally complex flavors, impressionable.
- 5 Excellent** - Characteristic flavors (typicity), balanced, with some measure of intensity and complexity
- 4 Good** - Characteristic flavors (typicity), balanced, somewhat lacking in intensity or complexity, straightforward style.
- 3 Marginal** - Somewhat characteristic flavors (typicity), marginal balance and/or intensity, or simple example of wine type.
- 2 Deficient** - Lacking distinguishable characteristic flavors (typicity), or weak, some components may be out of balance but none overly so. Drinkable wine for its type. May be thin or have slight off flavors.
- 1 Poor** - Flawed, substantially out of balance, short or no finish, not representative of wine type, lacking any identifiable flavors.
- 0 Objectionable** - Identifiably faulted, substantially out of balance, little or no flavors, unpleasant, disagreeable, marginal or not drinkable

Aftertaste

- 3 Excellent** - Long, lingering, complex finish, Typical for variety, Impressionable.
- 2 Good** - Moderate, simpler finish. Pleasant, Typical for variety or style.
- 1 Poor** - Short, atypical, or not distinguishable for style or variety
- 0 Objectionable** - Unpleasant, disagreeable Finish.

Overall Impression

- 2 Excellent** - Excellent example of wine style or type; complex, balanced, good finish; Consistent quality exhibited in appearance, aroma, and taste; pleasant.
- 1 Good** - Shortfalls exist in one or more aspects of either complexity, balance, finish or typicity based on style or type; may have a slight off aroma or taste; identify the specific problem(s).
- 0 Poor** - Faulted; unpleasant; identify the Specific problem(s) and suggestions for Improvement e.g., adjust acid, sulfite, sugar, excessive oak, etc.

Note: In providing subjective comments, avoid stating personal preferences, such as likes and dislikes and any negative comments regarding stylistic choices.