



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 <table border="0" style="width: 100%;"> <tr> <td style="vertical-align: top;"> Fruits Floral Spice Wood Other </td> <td style="vertical-align: top;"> Fruit Condition Vegetative/ herbal Non-Fruit Food </td> </tr> </table>	Fruits Floral Spice Wood Other	Fruit Condition Vegetative/ herbal Non-Fruit Food
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Taste/ Texture	Intensity	Light, moderate, pronounced, or intense									
	Texture	Oily, creamy, CO ₂									
	Sweetness	Dry, medium dry, semi-sweet, sweet, Lucious, dessert									
	Acidity	Low, medium/ moderate, high									
	Astringency/ Texture (tannin)	Low, medium/moderate, astringent, high									
	Bitterness	Low, medium, moderate, high									
	Body	Light, medium, full									
	Balance	Balanced, out of balance, unbalanced – state the issue									
	Alcohol	Low, medium, high (hot)									
	Flavors	<table border="0"> <tr> <td>Fruits</td> <td>Fruit Condition</td> </tr> <tr> <td>Floral</td> <td>Vegetative/ herbal</td> </tr> <tr> <td>Spice</td> <td>Non-Fruit</td> </tr> <tr> <td>Wood</td> <td>Food</td> </tr> <tr> <td>Other</td> <td></td> </tr> </table>	Fruits	Fruit Condition	Floral	Vegetative/ herbal	Spice	Non-Fruit	Wood	Food	Other
Fruits	Fruit Condition										
Floral	Vegetative/ herbal										
Spice	Non-Fruit										
Wood	Food										
Other											
Aftertaste	Duration	Short, Medium/Moderate, Long/Lingering									
	Texture	Similar to Taste/Texture									
	Flavors	Similar to Taste/Texture									
Overall Impression	Quality Assessment	Poor, Acceptable, Good, Very good, Outstanding, Excellent									
	Balance	Balanced, out of balance – state basis									
	Length of finish	Short, medium/ moderate, long									
	Intensity	Intense, mediocre intensity, muted									
	Complexity	Complex, mediocre complexity, simple									
	Typicity	Typical, atypical									
	Flaws or Faults	Elaborate on and detected									
	Aesthetics	Pleasant, unpleasant, and why									

Scoring Criteria

Appearance

- 3 Excellent** - Clear and bright, typical for that chosen style if sparkling – appropriate bead based on style and type.
- 2 Good** - Slight **unintentional** haze/cloudiness or, for a still wine, sustained **unintentional** effervescence.
- 1 Poor** - Substantial **unintentional** haze/cloudiness or effervescence.
- 0 Objectionable** - Murky, or any other visual fault, beyond which would be reasonably expected for a wine of that chosen style and type.

Taste and Texture

- 6 Extraordinary** - Unmistakable, intense,

Aroma and Bouquet

- 6 Extraordinary** - Clean; unmistakable, characteristic aroma of grape variety or wine type. (typicity) Intense, remarkable, outstanding complex bouquet.
- 5 Excellent** - Clean; Characteristic aroma (typicity); complex aroma and bouquet.
- 4 Good** - Clean; Characteristic aroma (typicity), simple and distinguishable aroma and bouquet.
- 3 Marginal** - Clean; Marginally Characteristic aroma (typicity); simple aroma or bouquet
- 2 Deficient** - Not clean (off aromas) flawed or no perceptible aroma
- 1 Poor** - Not clean (off aromas) with noticeable, or identifiable fault
- 0 Objectionable** - Pronounced faulted aroma

Aftertaste

<p>characteristic flavors of grape variety (typicity), Balanced components, exceptionally complex flavors, impressionable.</p> <p>5 Excellent - Characteristic flavors (typicity), balanced, with some measure of intensity and complexity</p> <p>4 Good - Characteristic flavors (typicity), balanced, somewhat lacking in intensity or complexity, straightforward style.</p> <p>3 Marginal - Somewhat characteristic flavors (typicity), marginal balance and/or intensity, or simple example of wine type.</p> <p>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.</p> <p>1 Poor - Flawed, substantially out of balance, short or no finish, not representative of wine type, lacking any identifiable flavors.</p> <p>0 Objectionable - Identifiably faulted, substantially out of balance, little or no flavors, unpleasant, disagreeable, marginal or not drinkable</p>	<p>3 Excellent - Long, lingering, complex finish, Typical for variety, Impressionable.</p> <p>2 Good - Moderate, simpler finish. Pleasant, Typical for variety or style.</p> <p>1 Poor - Short, atypical, or not distinguishable for style or variety</p> <p>0 Objectionable - Unpleasant, disagreeable Finish.</p> <p style="text-align: center;"><u>Overall Impression</u></p> <p>2 Excellent - Excellent example of wine style or type; complex, balanced, good finish; Consistent quality exhibited in appearance, aroma, and taste; pleasant.</p> <p>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).</p> <p>0 Poor - Faulted; unpleasant; identify the Specific problem(s) and suggestions for Improvement e.g., adjust acid, sulfite, sugar, excessive oak, etc.</p> <p>Note: In providing subjective comments, avoid stating personal preferences, such as likes and dislikes and any negative comments regarding stylistic choices.</p>
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