

Wine # _____

SIGHT

CONCENTRATION:

COLOR:

NOSE

INTENSITY:

AROMAS/FLAVORS:

PRIMARY:

SECONDARY:

TERTIARY:

PALATE

SWEETNESS:

ACID:

ALCOHOL:

BODY:

TANNIN:

LEVEL:

NATURE:

FLAVOR INTENSITY:

*ADD FLAVORS TO ABOVE:

TEXTURE:

FINISH:

Wine # _____

QUALITY ASSESSMENT

QUALITY • Bring your (tasting notes) into the argument!

BALANCE (/ 1) 0 = negative .5 = neutral 1 = positive

+
-

LENGTH (/ 1)

+
-

INTENSITY (/ 1)

+
-

COMPLEXITY (/ 1)

+
-

4 = OUTSTANDING (4 positive arguments)

3-3.5 = VERY GOOD (3 positive, 1 negative arguments)

2-2.5 = GOOD (2 positive, 2 negative arguments)

1-1.5 = ACCEPTABLE (1 positive, 3 negative arguments)

AGE ASSESSMENT

AGEABILITY:

WHY:

CONCLUSION

COUNTRY:

WHY:

- consider CLIMATE, WINEMAKING TECHNIQUES, REGIONAL STYLES (BANKER WINE) - discuss tasting notes and structure

REGION:

WHY:

- consider CLIMATE, WINEMAKING TECHNIQUES, REGIONAL STYLES (BANKER WINE) - discuss tasting notes and structure

VARIETY:

WHY:

- consider COMMON AROMAS + STRUCTURAL ELEMENTS

notes:

- **BALANCE** - think of the stand out attribute and what it's balanced by - Are the elements "in harmony"?
 - acid, balanced by fruit concentration
 - alcohol balanced by fruit concentration
 - sweetness balanced by acid
- **LENGTH** - how long the aromas linger on the palate
 - think about quality AND duration
 - fruit concentration and acid are the focus (too much alcohol can mask the fruit concentration)
- **INTENSITY** - the concentration and power of all aromas
 - identifying aromas easily
 - consistent intensity from nose to palate
- **COMPLEXITY** - depth of flavor, aroma and texture - Are there "layers" of flavor?
 - jumping from many clusters (primary, secondary, and tertiary)
 - a lot of flavors in primary
 - flavors evolve in the glass

notes:

- consider **STRUCTURE**
 - high acid / high tannin = ageability (acid is the backbone, and tannin becomes refined over time)
 - high alcohol = less likely to age (overpowers fruit/creates imbalance)
- consider **FRUIT CONCENTRATION**
 - more concentration = ageability (fruit will evolve into positive tertiary)
 - "simple" wines = less likely to age (fruit will fade/no complex tertiary)

ALSO...

- consider **BALANCE**
 - more balance = ageability
- consider **OAK**
 - will it integrate w/ fruit, or overpower the wine if the fruit notes fade