

Taster: _____
 Tasting of: _____

Date: _____

Wine	Comments (Appearance, Nose, Taste, Finish)	My Score	Group Score	Group Rank	Price
A:					
B:					
C:					
D:					
E:					
F:					
G:					
H:					
I:					
J:					
K:					

UC Davis Aroma Wheel Scents (Dr. Ann Noble)

Caramel: Honey, butterscotch, Diacetyl (butter), soy sauce, chocolate, molasses.

Woody: Resinous (vanilla, cedar, oak, pine), Phenolic (bacon, phenolic, medicinal), Burned (coffee, burnt toast, smokey).

Earthy: Earthy (dusty, mushroom, concrete), Moldy (moldy cork, musty, moldy).

Chemical: Sulfur (rubbery, Hydrogen Sulfide, natural gas/Mercaptan, garlic, skunk, cabbage, burnt match, cardboard, sulfur dioxide, wet dog, wet wool)

Chemical: Petroleum (tar, plastic, kerosene, diesel), Pungent (Ethyl Acetate, Acetic Acid, Ethanol, Sulfur Dioxide)

Pungent: Hot (alcohol), Cool (menthol)

Oxidized: Sherry, Fusel Alcohol, Acetaldehyde

Microbiological: Yeasty (Baker's yeast, leesy), Lactic (lactic acid, sauerkraut, sweaty, yogurt, leesy), Other (horsey, mousey, terpene).

Floral: Floral (orange blossom, rose, violet, geranium, jasmine, linalool,)

Spicy: Spicy (cinnamon, cloves, black pepper, licorice/anise)

Fruity: Citrus (lemon, grapefruit, orange), Berry (black currant/cassis, strawberry, raspberry, blackberry), Tree Fruit (apple, peach, apricot, cherry)

Fruity: Tropical Fruit (banana, melon, pineapple), Dried (fig, prune, raisin, strawberry jam), Other (Methyl Anthranilate, artificial fruit, sorbate)

Herbaceous or Vegetive: Fresh (cut green grass, bell pepper, euclayptus, mint), Dried (hay/straw, tea, tobacco)

Herbaceous or Vegetive: Canned/Cooked (green beans, asparagus, green olive, black olive, artichoke)

Nutty: Walnut, hazelnut, almond.

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Descriptor	Wine _____	Wine _____	Wine _____	Wine _____
S	Brightness			
i	Gas or floaters			
g	Hue			
h	Intensity/color depth			
t	Rim variation			
	Crystals			
.	Tears/legs			
<hr/>				
	Clean/dirty			
	Power scale (1-10)			
S	Fruit			
m	Ripeness			
e	Aromas			
l	Earth			
l	Wood			
	Age			
	Alcohol (%)			
	Acid			
.	Yeast			
<hr/>				
	CO2			
T	Sugar level			
a	Acid level (1-10)			
s	Tannin			
t	Body (light-med-full)			
e	Balance			
	Flavor			
.	Finish			
<hr/>				
Initial Conclusion:				
	Old vs. new world			
	Cool vs. warm climate			
	Varietal/blend			
	Age range			
Final Conclusion:				
	Varietal/blend			
	Region			
	Age range			
	Quality judgment			
	Food recommendation			
	Price point			
Actual Wine:				
	Vintage, varietal			
	Producer, region, \$			

A A A A A A A A A A A

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D D D D D D D D D D D

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J J J J J J J J J J J

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