

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)

**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

## AGE ASSESSMENT

**AGEABILITY:**

**WHY:**

**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

## 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**