Wine Evaluation Chart

Name: ___________________________ Date: ___________________________
Place: ___________________________ Theme: ___________________________

See Reverse Side for Scoring Guidelines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Appearance (3 Max)</th>
<th>Aroma / Bouquet (6 Max)</th>
<th>Taste / Texture (6 Max)</th>
<th>Aftertaste (3 Max)</th>
<th>Overall Impression (2 Max)</th>
<th>Total Score (20 Max)</th>
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<tbody>
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### APPEARANCE
- **3 - Excellent**: Brilliant with outstanding characteristic color.
- **2 - Good**: Clear with characteristic color.
- **1 - Poor**: Slight haze and/or slight off color.
- **0 - Objectionable**: Cloudy and/or off color.

### AROMA AND BOUQUET
- **6 - Extraordinary**: Unmistakable characteristic aroma of grape-variety or wine-type. Outstanding and complex bouquet. Exceptional balance of aroma and bouquet.
- **5 - Excellent**: Characteristic aroma. Complex bouquet. Well balanced.
- **4 - Good**: Characteristic aroma. Distinguishable bouquet.
- **3 - Acceptable**: Slight aroma and bouquet. Pleasant.
- **2 - Deficient**: No perceptible aroma or bouquet or with slight off odors.
- **1 - Poor**: Off odors.
- **0 - Objectionable**: Objectionable or offensive odors.

### TASTE AND TEXTURE
- **6 - Extraordinary**: Unmistakable characteristic flavor of grape-variety or wine-type. Extraordinary balance. Smooth, full-bodied and overwhelming.
- **5 - Excellent**: All of the above but a little less. Excellent but not overwhelming.
- **4 - Good**: Characteristic grape-variety or wine-type flavor. Good balance. Smooth. May have minor imperfections.
- **3 - Acceptable**: Undistinguished wine but pleasant. May have minor off flavors. May be slightly out of balance, and/or somewhat thin or rough.
- **2 - Deficient**: Undistinguished wine with more pronounced faults than above.
- **1 - Poor**: Disagreeable flavors, poorly balanced, and/or unpleasant texture.
- **0 - Objectionable**: Objectionable or offensive flavors and/or texture.

### AFTERTASTE
- **3 - Excellent**: Lingering outstanding aftertaste.
- **2 - Good**: Pleasant aftertaste.
- **1 - Poor**: Little or no distinguishable aftertaste.
- **0 - Objectionable**: Unpleasant aftertaste.

### OVERALL IMPRESSION
<table>
<thead>
<tr>
<th></th>
<th>TOTAL SCORES</th>
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<tbody>
<tr>
<td><strong>2 - Excellent</strong></td>
<td>18 - 20 Extraordinary</td>
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<tr>
<td><strong>1 - Good</strong></td>
<td>15 - 17 Excellent</td>
</tr>
<tr>
<td><strong>0 - Poor</strong></td>
<td>12 - 14 Good</td>
</tr>
<tr>
<td><strong>9 - 11</strong></td>
<td>Commercially Acceptable</td>
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<tr>
<td><strong>6 - 8</strong></td>
<td>Deficient</td>
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<tr>
<td><strong>0 - 5</strong></td>
<td>Poor and Objectionable</td>
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</tbody>
</table>

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The **American Wine Society** is a national non-profit consumer organization which is dedicated to educating its members and the general public about wine appreciation, production and use. The society is an independent organization with no commercial affiliation.

The society has chapters throughout the United States and Canada. Membership is open to anyone interested in wine - amateur, enthusiast or professional.

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Citrus
Grapefruit
Lemon
Berry
Blackberry
Raspberry
Tree Fruit
Pineapple
Melon
Banana
(Tropical) Fruit
Pineapple
Apple
Apricot
Peach
Strawberry
(Other)
Strawberry Jam
Raisin
Prune
Fig
Artificial Fruit
Methyl Anthranilate
Fresh
Stemmy
Grass, Cut Green
Bell Pepper
Eucalyptus
Mint

Chemical
Sulfur
Pungent
Other

Microbiological
Moldy Cork
Tar
Moldy
Mushroom
Dusty

Woody
Burnt Toast/Charred
Coffee
Smoky

Vegetative
Barbecued
Caramelized
Mild

Fruity
(Tropical) Fruit
Apple
Pineapple
Melon
Banana
Strawberry
Raspberry

Spicy
Cloves
Licorice, Anise
Cinnamon

Earty
Earthy
Earthy
Earthy

Pungent
Acetic Acid
Ethyl Acetate
Sulfur Dioxide
Ethanol

Other
Fusel Alcohol
Sorbate
Soapy
Fishy

Hot
Cool
Alcohol
Menthol
Acetaldehyde

Oxidized
Yeasty
Leesy
Lactic
Lactic Acid
Sweaty
Butyric Acid
Sauerkraut

Other
Mousey
Horsey

Floral
Orange Blossom
Linalool
Rose
Geranium

Spicy
Cloves
Licorice, Anise
Cinnamon


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