

WINE TYPE/VARITAL _____ CODE # _____

EXHIBITOR NAME _____ CLASS _____

Judges: Check the appropriate characteristics in each category. Add comments to columns below.

AROMA/BOUQUET

- varietal/atypical
- well-developed /close in

Descriptions (positive) :

- oaky
- floral
- fruity:
 - ◊ citrusy
 - ◊ berries
 - ◊ tree fruit
 - ◊ tropical fruit
- spicy
- grassy
- yeasty
- earthy
- complex
- menthol

Flaws/spoilage:

- excess SO2
- corked/musty
- oxidized (ethyl acetate, VA, actetylaldehydes (sherry-like))
- Bret – barn yard, sweaty, dirty, rancid
- H₂S
- mercaptans, medicinal, rubbery
- vegetal (olive, bell pepper)

FLAVORS

Positive characteristics:

- varietal
- clean
- crisp
- ml-buttery
- peppery
- fruity:
 - ◇ citrusy
 - ◇ tree fruit – apricot, peach, cherry, pear, apple
 - ◇ ripe (tropical) fruit – pineapple, banana, melon
 - ◇ delicious
 - ◇ oaky
 - ◇ dry
 - ◇ off dry
 - ◇ sweet

Negative characteristics:

- raisiny (over ripe)
 - flat/dull
 - sour/tart
 - hot
 - cooked (Maderized)
 - CO₂ (prickly)
 - bitter
 - tannic
 - oxidized
-
-
-

FINISH (mouth feel)

- balanced
 - full bodied (big) oily
 - lingering flavors
 - smooth, mellow, velvety
 - thin
 - angular, hard, sharp
-
-
-

APPEARANCE (color & clarity)

- typical for varietal or type age
- clear/brilliant (whites) pale green, straw, golden, brown
- deep purple, garnet, ruby
- browning at edge
- brickish
- browning
- cloudy
- dull, cloudy
- sediment
