

American Wine Society

Wine Tasting Guidelines & The Wine Evaluation Chart

1. Appearance:

- Hold the wine up to a light or white paper and evaluate the wine appearance. Watch for flaws such as cloudiness, off colors, or unwanted “floaters” (cork from the opening of the bottle is not a flaw). Most commercial and filtered wines rate well.
- AWS Scoring:
 - 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

2. Aroma and Bouquet

- Swirl the wine in the wine glass to oxidize the wine and fully release it’s aromas. Note characteristic aromas associated with individual varietals – see the aroma wheel. Note that aromas are the individual smells in the wine. The bouquet is the sum of all the aromas (much like an individual flower is to a flower bouquet).
- AWS Scoring:
 - 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

3. Taste and Texture

- Take a good sip of the wine into your mouth. Hold the wine in your mouth especially over your tongue and evaluate the taste and texture associated with the wine. Notice the reaction with sweet, acid, and bitter areas of the tongue. Many people will inhale air over the wine as they hold it in their mouth to further oxidize the wine. Swallow or spit the wine after you feel you have fully evaluated the taste and texture.

- AWS Scoring:

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.

4. Aftertaste

- After swallowing or spitting the wine, notice the development of the wines aftertaste. Notice unique aftertaste flavors not detected earlier. Pay attention to the duration that the aftertaste lingers in your mouth.

- AWS Scoring

3- Excellent – Lingering outstanding aftertaste.

2 – Good – Pleasant aftertaste.

1 – Poor – Little or no distinguishable aftertaste

0 – Objectionable – Unpleasant aftertaste

5. Overall Impression

- This is a very subjective rating to assess your overall impression of the wine.

- AWS Scoring:

2 – Excellent

1 – Good

0 – Poor

6. AWS Scoring – Total Score

- Sum the values for each component listed above to determine your scoring for the wine.

- AWS Scores:

18 – 20 Extraordinary

15 – 17 Excellent

12 – 14 Good

9- 11 Commercially Acceptable

6 – 8 Deficient

0 – 5 Poor or Objectionable



Wine Evaluation Chart

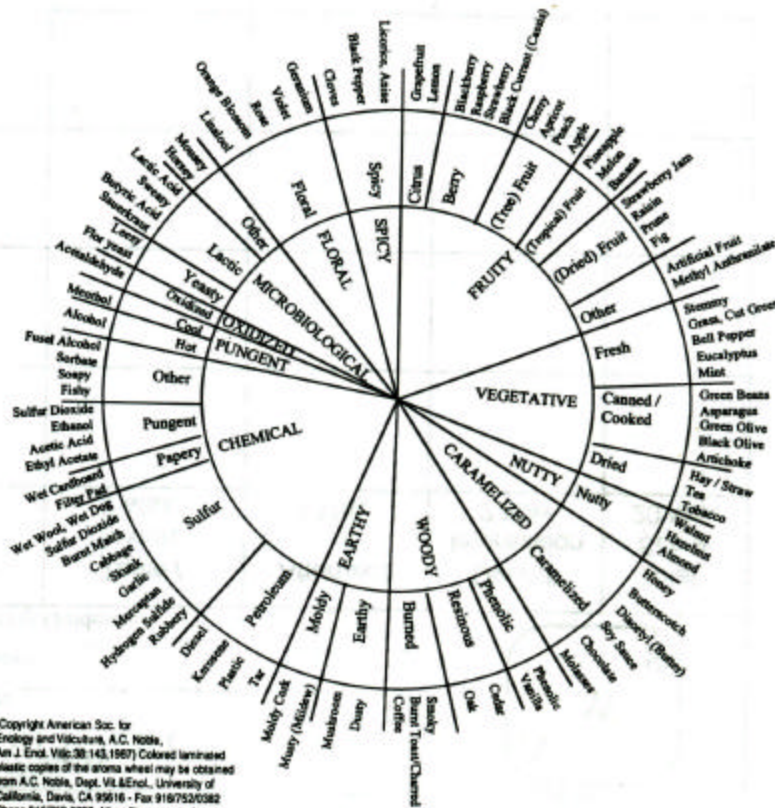
Name: _____ Date: _____
 Place: _____ Theme: _____



See Reverse Side for Scoring Guidelines

	Wine	Price	Appearance 3 Max	Aroma / Bouquet 6 Max	Taste / Texture 6 Max	Aftertaste 3 Max	Overall Impression 2 Max	Total Score 20 Max
1								
2								
3								
4								
5								
6								
7								
8								

WINE AROMA WHEEL



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 Enology and Viticulture, A.C. Noble,
 Am. J. Enol. Vitic. 38:143, 1967. Colored laminated
 plastic copies of the aroma wheel may be obtained
 from A.C. Noble, Dept. Vit&Enol., University of
 California, Davis, CA 95616 - Fax 916/752/0382
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