Date: Flight:	Code #: Vintage: Vintner: Appellation: Price: Alcohol:	Code #: Vintage: Vintner: Appellation: Price: Alcohol:

APPEARANCE

Brilliant (2)
Clear (1)
Cloudy (0)

Color: Perfect (2)
Slightly off (1)
Way off (0)

plot symbol: O X

AROMA/ BOUQUET

Distinct Varietal (4)
Slight varietal (3)
Vinous (1, 2)
Off odor (-2)

VINEGARY ACIDITY

None (2)
Slight (1)
Obvious (0)

SWEETNESS

About right (2)
Slightly low/ high (1)
Way too low/high (0)

BODY

Balanced (1)
Too low/high (0)

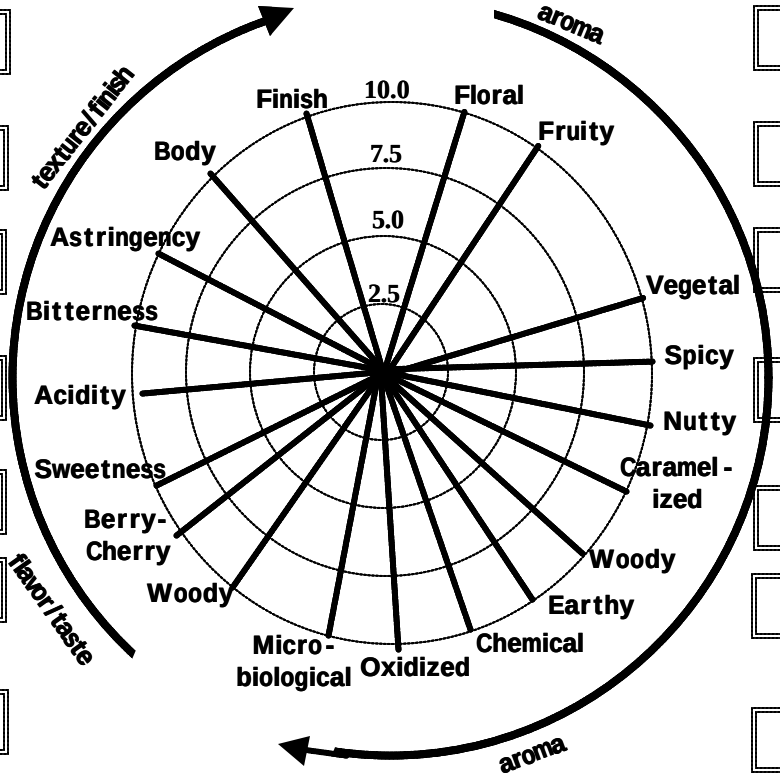
FLAVOR

Right for type (1)
Too heavy/light (0)

BITTER/ ASTRINGENT

Right for type (2)
Off (1)
Way off (0)

About right (2)
High (1)
Way high (0)



GENERAL QUALILTY

High (2)
Average (1)
Low (0)

Like a lot (2)_____	Like a lot (2)_____
Like somewhat (1)_____	Like somewhat (1)_____
Indifferent (0)_____	Indifferent (0)_____
Dislike somewhat (-1)_____	Dislike somewhat (-1)_____
Dislike a lot (-2)_____	Dislike a lot (-2)_____

TOTAL SCORE

AROMA DESCRIPTORS (Ann Noble, *et al*)

FLORAL
Geranium
Violet
Rose
Orange blossom
Linalool

SPICY
Licorice Anise
Black pepper
Cloves

FRUITY
CITRUS
Grapefruit
Lemon
BERRY
Blackberry
Raspberry
Strawberry
Black currant (Cassis)

TREE FRUIT
Cherry
Apricot
Peach, pear
Apple
TROP. FRUIT
Pineapple
Melon
Banana

DRIED FRUIT
Strawberry jam
Raisin
Prune
Fig
Artificial fruit

NUTTY
Walnut
Hazelnut
Almond

VEGETAL
Grassy
Bell pepper
Eucalyptus
Mint
Green beans
Asparagus
Haystraw
Tea
Tobacco

CARMALIZED
Honey
Butterscotch
Butter (diacetyl)
Soy sauce
Chocolate

WOODY
Vanilla
Oak
Smoky/toasty

EARTHY
Mushroom
Dusty

CHEMICAL
Wet dog/wool
Burnt match
Cooked cabbage

MICROBIOLOG.
Barnyard
Mousey