

## WINE TASTING FORMS






# Wine Tasting Notes

	Name	Winery	Vintage	Rating	Comments
1				1 2 3 4 5 6 7 8 9 10	
2				1 2 3 4 5 6 7 8 9 10	
3				1 2 3 4 5 6 7 8 9 10	
4				1 2 3 4 5 6 7 8 9 10	
5				1 2 3 4 5 6 7 8 9 10	
6				1 2 3 4 5 6 7 8 9 10	
7				1 2 3 4 5 6 7 8 9 10	
8				1 2 3 4 5 6 7 8 9 10	
9				1 2 3 4 5 6 7 8 9 10	
10				1 2 3 4 5 6 7 8 9 10	
11				1 2 3 4 5 6 7 8 9 10	
12				1 2 3 4 5 6 7 8 9 10	

Writing down notes or scores of wines you taste has many purposes. For one, they can help you remember the wines you've tasted and you can refer back to them later to remember what you thought of the wine.

However, they can also be a critical and integral part of the wine tasting and assessment process. Writing down thoughts and scores forces you to think about the wine, to put into words its characteristics, its charms, its faults.

This process helps you get into all the depths of the wine, taking it apart from the inside out.

This process is important both for a wine beginner who is just learning how to assess wine and how to communicate your opinions of a wine and for an experienced wine lover. Even after years of tasting wine, it still helps to get into the moment and to critically assess a wine if you have to put the experience into words.

Sometimes, the emotional aspects of wine appreciation are hard to put into words and you don't have to intellectualize every bit of it, but it can be an opportunity to get a bit poetic

and don't focus just on writing down descriptors such as sour, black cherry, pencil lead shavings of things you smell or taste in the wine. Also try to put into words the wine as a whole, its balance or lack thereof, its texture, how it makes you feel, even the personality of the wine.

### **How to Identify Wine Flavors and Aromas**

People beginning to appreciate wines are a little inhibited when describing their aromas and flavors and they think they have never been able to reach the perfection of some experts who can find a huge list of possibilities in a single sip of the drink, but it is simple and only not being afraid, so it is a matter of overcoming the fear of making mistakes because wine is unknown to the beginner.

The best place to start appreciating the full potential of wine is to go to the open market and have fun with the diversity of aromas and over time train the memory, smelling the various spices of the fruit such as fruits, flowers and the elements that in a way they identify different wines from different grapes and different styles.

Below are some summaries of some grapes without worrying about defining primary, secondary or tertiary aromas:

Cabernet Sauvignon - New World wines show blackcurrant aromas and mint, eucalyptus and green pepper aromas more often than Bordeaux wines because they have a cassis, black plum, mint, tobacco in addition to the aromas of cigar, chocolate and caramel sawdust mainly due to aging in French oak barrels. Wines when evolved have aromas of leather and game meat.

Pinot Noir - presents strawberry, raspberry and cherries aromas mainly in Bourgogne and Champagne wines and mainly in rosés and salmon. Bourgogne's finest and most elegant wines are reminiscent of a floral hint of rose and violet aromas and often show the aromas of cherries and cassis. Bourgogne red wines often resemble smoked, salty or even charcuterie aromas, mushrooms, licorice, truffles, wet woods, vanilla, roasted coffee, acquired from developments in wooden barrels or French oak.

Syrah or Shiraz - when it comes to wines from Australia, they resemble blackberry, currant, mint and eucalyptus, while in Rhône wines they resemble blackcurrant, raspberry and various aromatic herbs. Grapes in warm climates may have spicy, smoky aromas, spices such as ginger and leather. The wines resemble chocolate when evolved in French oak barrels.

Cabernet Franc - Discreet aromas of strawberry and fresh black fruits and green peppers and olives in the Bordeaux cuts and Loire-like potato skins. Full-bodied wines resemble strawberry and sweet cassis in addition to the typical chocolate of the wood.

Grenache or Garnacha in Spain - often in full-bodied wines from both Rhône in France and Rioja in Spain, they resemble fruity raspberry, plum and cassis aromas, herbaceous aromas and spicy hints. In the case of Chateauneuf-du-Pape it is very reminiscent of flaxseed oil, sandalwood, tobacco, cloves and cinnamon.

Gamay - typical grape from the Beaujolais region always remembering fresh fruits like strawberry, cherry and an earthy touch of the mushroom. In the case of Beaujolais-Nouveau, it is very reminiscent flavored of banana, tutti-frutti chewing gum and pear.

Merlot - often reminiscent of Cabernet Sauvignon's aromas by pulling a little more into the aromas of blackberry, plum, red roses, pepper, candied fruit or English Cake and a little less reminiscent of mint and sharpened pencil sawdust.

Malbec - wines with high acidity and dry tannins, resemble mineral characteristics when composing blends of Bordeaux and Southwest France wines and are the grapes responsible for intensely fruity New World wines reminiscent of red pepper, blackcurrant and blackberry aromas.

Barbera - typical Italian grape, but most used in Piedmont and very reminiscent of cherry aromas, showing a very pronounced astringency and when in the most developed wine can present the aromas of almonds.

Nebbiolo - dark-colored grape, typical of Piedmont and also planted in northeastern Italy, reminiscent of tar, has a floral reminiscent of violet and roses, as well as fruit aromas that resemble plum and English Cake with candied fruit and a typical dark chocolate or wood aroma also showing an almond aroma.

Sangiovese - typical Tuscan grape, but planted almost all over Italy. Grapes generally have pleasantly acidic and tannic wines because they are early harvested and often fruity, reminiscent of plum, sour cherry and blue berry, and a violet and herbaceous floral. The wines have notes of tobacco leaf, pepper and eventually bitter almond.

Tempranillo - Rioja's most famous grape and known as Aragonese in the Alentejo and Tinta Roriz in the Douro in Portugal and is widely used as a varietal and in cuts. The grape makes full-bodied and tannic wines, with good longevity or storage capacity, reminiscent of the aromas of spices, red fruits such as strawberry and cherry, a fruit similar to the sour cherry typical of Portugal, paprika, black pepper and tobacco. Vanilla, toast and caramel are often present in these wines due to their aging in oak barrels.

Chardonnay - aromas of peach, melon and depending on the weather can resemble apple, pineapple, orange and even honey and dried fruits such as walnuts, hazelnuts and almonds in wines from Bourgogne and some from California. The wines when matured in new oak barrels resemble toast or toasted grilled bread. Butter aromas can come from both fruit and winemaking techniques. Chablis wines resemble the mushroom and the lighter stone and in Champagne they resemble the cookie.

Sauvignon Blanc - reminiscent of white currant and asparagus, especially in New Zealand wines. The French wines of this grape usually resemble peach, cut grass, gooseberry leaf and in this case mainly Loire wines. A very typical aroma of this grape is that of lighter stone, especially some Sancerre and Pouilly-Fumé.

Riesling - A classic aroma of this classic German Mosel grape is green apple and honey, and this aroma is typical of sweet wines. With the evolution of wines an aroma that usually appears is that of gasoline and kerosene and when from Australia the wines resemble the lime. Some of these wines may resemble lemon and orange.

Chenin Blanc - usually very acidic wines, both the driest and sweetest. Fresh, floral, fruity aromas reminiscent of apple and apricot. Sometimes they may resemble lemon and orange. The aromas of marzipan are also found in wines of this grape and when fermented in oak resemble caramel and have smoky touches. Wines of this grape, but not only of this grape, when aged in American oak resemble coconut.

Gewürztraminer - Lychee aromas are unmistakable in wines made with this grape. The wines made with this grape, in Germany and Alsace, have touches of rose petals, Nivea cream, ginger and honey.

Muscat - perhaps the only grape that leaves the aroma of the grape itself in its wines without meaning that the wine is of poor quality. In addition to this aroma, wines made with these grapes have delicate and sweet touches depending on which grape of the muskat family was used and what style of wine we are talking about.

Semillon - The grape usually results in wines with low acidity and delicate lanolin aromas, especially when making the Bordeaux cuts. The wines when botrytized show a striking honey aroma. In Australian wines, the aromas of lemon, honey and especially in botrytized and elegant toasty appear as characteristic and in Sauternes wines resembles lanolin.

Below are a couple wine tasting forms that can help you organize your wine assessments and notes. Print the wine tasting forms up and make as many copies as you need.

## **Basic Wine Tasting Note Template**

This is a simple, streamlined version of a wine tasting note sheet with ample room to write your basic impressions and descriptions of each wine. There are sections for the wine's color, nose or aroma and mouth or flavor and texture to fully describe the details of a wine.

This form just gives you the space, it is up to you to wax poetic about each wine and describe it in a way that someone else could read and get a good sense for what the wine might smell and taste like and its flaws and virtues, if any.

## **Wine Tasting Note Sheet with Scoring Template**

Numerical scoring of wine is a common way to quickly represent your general impressions of a wine. There are several different scoring systems, from the 3 star system to the 20-point system and others. However, by far the most famous and commonly employed wine rating system is the 100-point scale popularized by Robert Parker, the famous and influential wine critic.

These wine tasting forms are each also a wine tasting scorecard that help guide you through the steps of assigning a point score with this system. There is room still for other notes as well, but in each section, there is an area to assign a certain number of points for each.

For example, up to 5 points to color/appearance, up to 15 for nose/aroma, up to 20 for mouth and up to an additional 10 for the finish and overall impression and balance and this only adds up to 50 points. Each wine automatically gets 50 points, that is the lowest score a wine can get.

So, you add the points above together and then to 50 and that gives you your final 100-point scale score. Wines that are 90 points and higher are generally considered outstanding, 80 to 89 are good and below that are generally considered mediocre or even flawed.

DATE:

WINE:

VINTAGE:

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COLOR/APPEARANCE:

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NOSE:

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MOUTH:

---

CONCLUSIONS/SCORE:

DATE:

WINE:

VINTAGE:

---

COLOR/APPEARANCE:

---

NOSE:

---

MOUTH:

---

CONCLUSIONS/SCORE:

DATE:

WINE:

VINTAGE:

---

COLOR/APPEARANCE:

---

NOSE:

---

MOUTH:

---

CONCLUSIONS/SCORE:

DATE:

WINE:

VINTAGE:

COLOR/APPEARANCE:

APPEARANCE SCORE: /5

NOSE:

NOSE SCORE: /15

MOUTH:

MOUTH SCORE: /20

CONCLUSIONS/SCORE:

FINISH/OTHER SCORE: /10

TOTAL SCORE: /100

DATE:

WINE:

VINTAGE:

COLOR/APPEARANCE:

APPEARANCE SCORE: /5

NOSE:

NOSE SCORE: /15

MOUTH:

MOUTH SCORE: /20

CONCLUSIONS/SCORE:

FINISH/OTHER SCORE: /10

TOTAL SCORE: /100

DATE:

WINE:

VINTAGE:

COLOR/APPEARANCE:

APPEARANCE SCORE: /5

NOSE:

NOSE SCORE: /15

MOUTH:

MOUTH SCORE: /20

CONCLUSIONS/SCORE:

FINISH/OTHER SCORE: /10

TOTAL SCORE: /100