

Blind Tasting Format

Wine # 1

Wine # 2

Sight						
White/Red						
Brightness (dull to brilliant)						
Concentration (light to opaque)						
Color: Core to Rim (reflections/highlights)						
Gas/ Particle						
Viscoisty (staining) (low to high)						

Smell						
Clean /Flaw						
Intensity (low to high)						
Age (Youthful / Vinous)						
Fruit / Non-Fruit						
Spice / Herbs / Flower						
Earth / Mineral						
Wood						

Palate						
Sweetness (Sweet to Bone dry)						
Body (light to Full)						
Confirm Nose						
Additional flavors						

Structure						
Tannin (light-high)						
Acid (light to high)						
Balance (yes or no)						
Complexity (light to high)						
Finish (short to long)						

Initial Conclusion						
Old / New world...why?						
Climate (cold to hot)						
Possible grapes / blend						
Possible Countries						
Age Range						

Final Conclusion						
Varietal / Blend						
Country / Region						
Appellation / Quality level						
Vintage						

Actual						
Varietal / Blend						
Country / Region						
Appellation / Quality level						
Vintage						