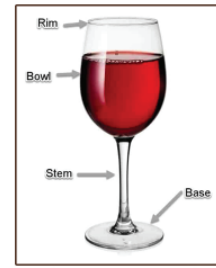


Wine Tasting

Date: _____

Name of Winery: _____

Location: _____



	1	Body	1	2	3	4	5	notes: _____
		Aroma	1	2	3	4	5	notes: _____
		Taste	1	2	3	4	5	notes: _____
		Finish	1	2	3	4	5	notes: _____

Total
SCORE:
/20

	2	Body	1	2	3	4	5	notes: _____
		Aroma	1	2	3	4	5	notes: _____
		Taste	1	2	3	4	5	notes: _____
		Finish	1	2	3	4	5	notes: _____

Total
SCORE:
/20

	3	Body	1	2	3	4	5	notes: _____
		Aroma	1	2	3	4	5	notes: _____
		Taste	1	2	3	4	5	notes: _____
		Finish	1	2	3	4	5	notes: _____

Total
SCORE:
/20

	4	Body	1	2	3	4	5	notes: _____
		Aroma	1	2	3	4	5	notes: _____
		Taste	1	2	3	4	5	notes: _____
		Finish	1	2	3	4	5	notes: _____

Total
SCORE:
/20

	5	Body	1	2	3	4	5	notes: _____
		Aroma	1	2	3	4	5	notes: _____
		Taste	1	2	3	4	5	notes: _____
		Finish	1	2	3	4	5	notes: _____

Total
SCORE:
/20

BODY: Generally classified as light, medium, or full-bodied, describing how heavy or “thick” the wine feels. Consider weight, viscosity (thickness or stickiness), and overall “mouthfeel”.

AROMA: Swirl your wine lightly in your glass while holding the STEM of the glass. Scents derive from the grape variety itself, often called primary aromas, such as fruit, flower, or herbal notes. Consider the type of smell given off by the wine.

TASTE: Measures how components like acidity (sour), tannins (bitter/drying), and fruitiness (sweetness) interact to create a balanced, or unbalanced, profile.

FINISH: Refers to the after taste/lasting flavors, sensations, and textural impact that remain on the palate after swallowing or spitting the wine.