

DEDUCTIVE TASTING



1. SIGHT

- a. Clarity Clear/Dull/Cloudy
- b. Color White: Clear/Straw/Yellow/Gold/Amber/Brown
Red: Pink/Salmon/Ruby/Garnet/Purple/Brown
- c. Rim Variation None/Yellow/Gold/Brick/Brown
- d. Viscosity Low/Medium/High

2. AROMA

- a. Fruit Citrus/Orchard/Stone/Tropical
Cherry/Raspberry/Blackberry/Blueberry/Plum
- b. Earth Forest Floor/Tar/Ash/Iron/Rubber/Hay/Flint/Grass
/Potting Soil/Mulch/Barnyard/Dust/Smoke
- c. Mineral Ozone/Wet Rock/Chalk/Ocean Air/Oyster
Shell/Petrichor/Wet Wool
- d. Vegetable Green Pepper/Tomato Stalk/Asparagus/Green
Peas/Mushroom/Beets/Fennel
- e. Wood None/Cedar/Fresh Pine/Clove/Baking
Spice/Espresso/Caramel/Vanilla/Coconut/Mocha
- f. Other Floral/Spice/Game/Butter/Tobacco/Leather,
Petrol/Garrigue/Cigar Box/Horse Blanket/Cola

3. PALATE

- a. Acid Low/Medium-Minus/Medium/Medium-Plus/High
- b. Body Light/Medium/Full
- c. Tannin Low/Medium-Minus/Medium/Medium-Plus/High
- d. Flavors Repeat Step 2; Note any differences
- e. Finish Short/Medium/Long

4. STYLE

- a. Modern or Fruit-Forward or Earthy; High Alcohol or Low
Traditional Alcohol; Aggressive Oak or Minimal Oak
- b. Climate Warm/Moderate/Cool
- c. Complexity Low/Medium/High

5. CONCLUSION