



SOCIETY of WINE EDUCATORS' LOGICAL TASTING RATIONALE ©2010

Appearance 4 POINTS

Clarity	brilliant clear dull	<i>Circle 1 only</i>
Depth	pale medium deep opaque	<i>Circle 1 only</i>
Hue (white)	platinum lemon green lemon gold amber brown	<i>Circle 1 only</i>
(rosé)	pink salmon orange	
(red)	purple ruby garnet tawny brown	
Other Observations	bubbles legs broad rim variation deposits none	<i>Circle 1 only</i>

Condition & Aromas 7 POINTS

Condition	clean unclean	<i>Circle 1 only</i>
Off Odors	none brettanomyces chemical biological	<i>Circle 1 only</i>
Intensity	light medium intense	<i>Circle 1 only</i>

Aromas & Bouquets *Circle 3 most prominent only*

tree fruit	grassy	coconut
citrus fruit	dry herbs	honey
tropical fruit	minerality	botrytis
red fruit	butter	earthy
black fruit	yeast	mushroom
dried fruit	toast	tea
floral	nuts	coffee
vegetal	oak	leather
	vanilla	spice

Maturity *Circle 1 only*

young	<i>Circle 1 only</i>
developing	
developed	
overly mature	

Palate 11 POINTS

Sweetness	dry off-dry light/medium medium medium plus sweet	<i>Circle 1 only</i>	
Acidity	low low/medium medium medium/high high	<i>Circle 1 only</i>	
Bitter	none low low/medium medium medium/high high	<i>Circle 1 only</i>	
Tannin	none light medium/light medium medium/high high	<i>Circle 1 only</i>	
Alcohol	low low/medium medium medium/high high	<i>Circle 1 only</i>	
Body	light light/medium medium medium/full full	<i>Circle 1 only</i>	
Intensity	light light/medium medium medium plus intense	<i>Circle 1 only</i>	
Flavor Characteristics	<i>Circle 3 most prominent only</i>		
tree fruit	grassy	coconut	
citrus fruit	dry herbs	honey	
tropical fruit	minerality	botrytis	
red fruit	butter	earthy	
black fruit	yeast	mushroom	
dried fruit	toast	tea	
floral	nuts	coffee	
vegetal	oak	leather	
	vanilla	spice	
Off-flavors	none chemical microbial	rubbery petroleum geranium	<i>Circle 1 only</i>

Finish 1 POINT

Length	short short to medium medium medium to long long	<i>Circle 1 only</i>
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