

TRAINING WHEELS TASTING SYSTEM (20-point system)	
Y/N/Maybe 1 /0 /.5	Wine:
	Color :Is it the right color for varietal (not too dark, or too light)?
	Does it have clarity and brilliance when held up to a light source?
	Bouquet : Does it have fruit?
	Is the fruit big - jumps out of glass?
	Is the bouquet complex and multilayered?
	Is the oak, fruit, and alcohol in balance (i.e. not too much VA, oak, or alcohol)?
	Is it pleasant to inhale - i.e. you keep going back to it?
	Palate : Is it profound - does it remove the surroundings and take you some place special?
	Does it have a flavorful attack?
	Does it have big fruit in the mid-palate?
	Is the body complex and multi-layered?
	Does it have a pleasant texture and mouth feel - silky tannins and good glycerin?
	Are the fruit, oak, tannin, and acid in balance?
	Does it have a pleasant aftertaste?
	Does the finish persist for some time? I.e. it's long and resonating.
	Is it profound - does it take you away from your conversation and force you to notice it?
	Overall : Hedonism point (add or subtract 0/0.5/1 just because you feel like it)?
	Is it worthy of a nice meal, i.e. dinner-worthy (or, is it worthy do be drunk by itself)?
	Is it worthy to be aged in your cellar, i.e. age worthy?
	Is it a classic that you will treasure for special occasions?
	TOTAL points . To convert to 100, multiply by 2 and add 60.

BROADBENT TASTING SYSTEM (20-point system)			
Category	Notes	Classification	Descriptions
SIGHT 0-3		CLARITY: cloudy, bitty, dull, clear, brilliant DEPTH OF COLOR: watery, pale, medium, deep, dark COLOR (whites): green tinge, pale yellow, yellow, gold, brown COLOR (reds): purple, purple/red, red, red/brown VISCOSITY: slight, sparkle, watery, normal, heavy, oily	starbright, tui�e, straw, amber, tawny, oeil de perdrix, hazy, opaque
SMELL 0-6		GENERAL APPEAL: neutral, clean, attractive, outstanding, off FRUIT AROMA: none, slight, positive, identifiable BOUQUET: none, pleasant, complex, powerful	cedarwood, corky, woody, dumb, flowery, smoky, honeyed, lemony, spicy, mouldy, pearsdrops, sulphury, yeasty, acetic, oxidized
TASTE 0-8		SWEETNESS (white): bone-dry, dry, medium-dry, medium, sweet, very sweet TANNIN (reds): astringent, hard, dry, soft ACIDITY: flat, refreshing, marked, tart BODY: very light & thin, light, medium, full-bodied, heavy LENGTH: short, acceptable, extended, lingering BALANCE: unbalanced, good, very well, balanced, perfect	appley, bitter, burning, blackcurrents, caramel, dumb, earthy, fat, flinty, green, heady, inky, flabby, mellow, metallic, mouldy, nutty, salty, sappy, silky, spicy, fleshy, woody, watery
QUALITY 0-3		OVERALL: coarse, poor, acceptable, fine, outstanding	supple, finesse, breed, elegance, harmonious, rich, delicate
Total			

PARKER TASTING SYSTEM (100-point system)				
Color 5-points	Bouquet 15-points	Flavor/Finish 20-points	Overall Quality 10-points	Total (columns + 50)