

Tasting Sheet Flight of Four

TASTER _____ DATE _____ SESSION _____ BLIND yes · no

WINE Name if poured open	1 _____	2 _____	3 _____	4 _____
SEE Circle depth, then the color word	DEPTH pale · medium · deep WHITE straw · lemon · gold RED purple · ruby · garnet	DEPTH pale · medium · deep WHITE straw · lemon · gold RED purple · ruby · garnet	DEPTH pale · medium · deep WHITE straw · lemon · gold RED purple · ruby · garnet	DEPTH pale · medium · deep WHITE straw · lemon · gold RED purple · ruby · garnet
NOSE Intensity, the tier that leads, then three descriptors	LEVEL low · medium · pronounced LEADS grape · winemaking · age _____ _____ _____	LEVEL low · medium · pronounced LEADS grape · winemaking · age _____ _____ _____	LEVEL low · medium · pronounced LEADS grape · winemaking · age _____ _____ _____	LEVEL low · medium · pronounced LEADS grape · winemaking · age _____ _____ _____
PALATE Circle one word per line	SWEET dry · off-dry · sweet ACIDITY low · medium · high TANNIN low · medium · high ALCOHOL low · medium · high BODY light · medium · full FINISH short · medium · long	SWEET dry · off-dry · sweet ACIDITY low · medium · high TANNIN low · medium · high ALCOHOL low · medium · high BODY light · medium · full FINISH short · medium · long	SWEET dry · off-dry · sweet ACIDITY low · medium · high TANNIN low · medium · high ALCOHOL low · medium · high BODY light · medium · full FINISH short · medium · long	SWEET dry · off-dry · sweet ACIDITY low · medium · high TANNIN low · medium · high ALCOHOL low · medium · high BODY light · medium · full FINISH short · medium · long
BLIC Balance, Length, Intensity, Complexity. 0, ½ or 1 each. Sum for quality	B L I C = I4	B L I C = I4	B L I C = I4	B L I C = I4
THE CALL Commit before the reveal. How sure are you?	GRAPE _____ REGION _____ SURE? low · medium · high ----- REVEAL _____ NOTES _____	GRAPE _____ REGION _____ SURE? low · medium · high ----- REVEAL _____ NOTES _____	GRAPE _____ REGION _____ SURE? low · medium · high ----- REVEAL _____ NOTES _____	GRAPE _____ REGION _____ SURE? low · medium · high ----- REVEAL _____ NOTES _____

Descriptor Bank and Scoring Key

Use the words on this page. "Nice" tells no one anything.

PRIMARY · FROM THE GRAPE

Floral	blossom, elderflower, honeysuckle, jasmine, rose, violet
Orchard	apple, pear, quince, gooseberry, grape
Citrus	grapefruit, lemon, lime, orange
Stone fruit	peach, apricot, nectarine
Tropical	banana, lychee, mango, melon, passion fruit, pineapple
Red fruit	cranberry, raspberry, strawberry, red cherry, red plum
Black fruit	blackcurrant, blackberry, blueberry, black cherry, black plum
Herbaceous	bell pepper, grass, tomato leaf, asparagus
Herbal	eucalyptus, mint, fennel, dill, dried thyme, oregano
Spice	black pepper, white pepper, liquorice, cinnamon
Ripeness	unripe, ripe, dried, cooked, jammy
Color, aged	whites move toward amber; reds toward tawny and brown at the rim
Mineral	wet stone, chalk, flint, slate, saline

SECONDARY · FROM WINEMAKING

Yeast / lees	bread, biscuit, brioche, dough, cheese rind, yogurt
Malolactic	butter, cream, cheese
Oak	vanilla, clove, coconut, cedar, toast, smoke, chocolate, coffee
Whole-cluster	stems, forest floor, dried herbs, spice
Carbonic	banana, bubblegum, candy, violet

TERTIARY · FROM AGE

Red, aged	dried fruit, prune, fig, leather, earth, mushroom, tobacco, wet leaves, meat, caramel
White, aged	dried apricot, marmalade, petrol, ginger, nutmeg, almond, hazelnut, honey
Oxidative	almond, hazelnut, walnut, caramel, coffee

FAULTS · FAULTS CARD

TCA	wet cardboard, musty cellar
Brett	barnyard, band-aid, horse
VA	nail polish, vinegar
Oxidation	bruised apple, sherry, flat color
Reduction	struck match, rubber, egg
Heat / light	cooked fruit, stewed, wet wool

THE METHOD, EVERY TIME

1. See	Tilt against white. Depth first, then the color word. Pale does not mean light.
2. Nose	Short sniffs. Name the tier that leads, then three descriptors. No judging yet.
3. Palate	Six scales, one word each. Acid makes you salivate. Tannin grips the gums.
4. BLIC	Four scores, then quality out of 4.
5. Call	Commit to a grape and region before the reveal. Wrong is fine. Vague is not.

BLIC SCORING KEY

Balance	Do acid, fruit, tannin, alcohol and oak sit together? Nothing sticks out: 1.
Length	Count after you swallow. Under 10 sec short: 0. 15 to 30 medium: ½. Over 30 long: 1.
Intensity	Flavor on the palate. Faint: 0. Clear: ½. Pronounced: 1.
Complexity	How many distinct things can you name? One or two: 0. Three or four: ½. Five plus, across tiers: 1.
Quality	Sum the four. 0 to 1 acceptable · 2 good · 3 very good · 4 outstanding

CARD MAP · DECK ONE: GLOBAL

See, Nose	Red Wine Tasting Guide, White Wine Tasting Guide
Palate	Structure card: acid, sugar, alcohol, tannin, body, finish
Secondary tier	Oak Aging, Stainless Steel, Malolactic, Lees Aging, Whole-Cluster, Carbonic
The Call	Grape cards for structure profiles. Region cards for the home of each grape.
Faults	Faults card. If you smell one, say so before you score.