

# DEDUCTIVE TASTING

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## VISUAL

### Brightness

Dull/Bright / Day Bright / Star Bright / Brilliant

### Clarity

Clear / Medium Clear / Slightly Cloudy / Cloudy

### Color

Red-Purple / Ruby / Garnet / Red / Orange / Brown  
White - Clear / Green / Straw / Yellow / Gold / Brown

### Concentration

Low / Medium / High

### Rim Variation

Red-Purple / Ruby / Red / Orange / Brown  
White - Clear / Straw / Yellow / Gold / Brown

### Evidence of Gas

### Viscosity

Low / Medium / High

## NOSE

### Obvious Flaws

TCA (Corked), Hydrogen Sulfide, Brettanomyces,  
Volatile Acidity, Other

### Power / Alcohol

Low / Medium / High

### Fruit / Vinosity (Aged Characteristics)

Aroma Wheel

### Flowers / Vegetal / Spices / Herbs / Other

Aroma Wheel

### Earth

Mineral / Chalk / Stony or Dusty / Dirt /  
Mushroom / Barnyard

### Wood

**American Oak**-Strong Vanilla / Dill / Toast / Sawdust / Coconut  
**French Oak**- Subtle Vanilla / Cinnamon / Nutmeg / Clove

### Complexity

Low / Medium / High

## PALATE

### Sweetness

Bone Dry / Dry / Off-Dry / Sweet / Very Sweet

### Body / Alcohol

Low / Medium / High

### Fruit / Vinosity

Confirmation of Aromas

### Flowers / Vegetal / Spices / Herbs / Others

Confirmation of Aromas

### Wood / Astringency

Low / Medium / High

### Acidity

Low / Medium / High

### Balance / Length / Complexity

- Balanced / Unbalanced  
- Short / Medium / Long  
- Simple / Well-Made / Complex

## INITIAL CONCLUSION

### New World or Old World (Why?)

- **New World**-Powerful / High Oak / Higher Alcohol / Low  
Earth / Low-Moderate Acidity  
- **Old World**-Moderate Power / Low Oak / Moderate Alcohol /  
Earthy / Higher Acidity

### Climate

Cold / Cool / Temperate / Warm / Hot

### Single Grape Variety / Blend

### Quality Level

Low / Medium / High

### Age Range

1-3 / 3-5 / 5-10 / More than 10

## FINAL CONCLUSION

### Vintage

### Varietal

### Country

### Region

### Quality Level (if applicable)