

## WINE TASTING SCORE CARD

APPEARANCE	RATING	WEIGHT 10%	SCORE	TASTING NOTES
<b>Color</b>	Depends on varietals pale, medium, deep, dark	<b>5%</b>	1 2 3 4 5	
<b>Clarity</b>	Cloudy=1, Hazy = 2, Clear = 3 to 4, Brilliant = 5	<b>5%</b>	1 2 3 4 5	
AROMA	RATING	WEIGHT 50%	SCORE	TASTING NOTES
<b>Pungent, Fruity, Floral, Grassy, Earthy, Spicy, Carmelized, Nutty, Woody</b>	1=Vinegar / Oxidized 2=Weak aromas 3=Simple aromas 4=Complex aromas 5=Powerful aromas	<b>50%</b>	1 2 3 4 5	
TASTE	RATING	WEIGHT 40%	SCORE	TASTING NOTES
<b>Body</b>	Depends on varietals very light & thin, light, medium, full-bodied, heavy	<b>10%</b>	1 2 3 4 5	
<b>Flavor</b>	Tasteless = 1 Acidic or sweet = 2 or 3 Perfectly balanced = 5	<b>15%</b>	1 2 3 4 5	
<b>Finish</b>	No finish = 1 Bitter finish = 2; Medium finish = 3 Perfect finish = 5	<b>15%</b>	1 2 3 4 5	
TOTAL				
	To get a total score multiply the weight by the score you gave in each row. Add all the sections up and the top score or best wine will have a score of "5" Example: for COLOR a top score would be .05% Weight x 5 Score = .25 another example would be AROMA a top score would be .50% Weight x 5 Score = 2.50			