

# WINE TASTING SCORING SHEET

Name \_\_\_\_\_

**Wine 1** \_\_\_\_\_ points

Notes:

**Wine 2** \_\_\_\_\_ points

Notes:

**Wine 3** \_\_\_\_\_ points

Notes:

**Wine 4** \_\_\_\_\_ points

Notes:

**Wine 5** \_\_\_\_\_ points

Notes:

**Wine 6** \_\_\_\_\_ points

Notes:

Scoring from 1 to 5

5: This wine is amazing!

4: This wine is really good!

3: This wine is pretty good – acceptable, but not my favorite

2: There's something about this wine I don't like

1: Not good

## TASTING THE WINE:

The “Four S’s Rule” from *The Simple & Savvy Wine Guide* author Leslie Sbrocco:

1. **SEE** – Hold the glass up at a slight angle and observe how the light passes through it. Both red and white wine should appear brilliant in color, rather than cloudy and dull. Looking at the color of the wine will often give you clues to its style. In general, lighter-colored wines will be more delicate and vibrant, while darker-hued wines (both red and white) will be more full-bodied and ripe.
2. **SWIRL** – Hold the base firmly on the table and give it a good swirl to get oxygen to the wine and help it “open up.”
3. **SMELL** – You’re checking to make sure the wine has not “turned” or been stored improperly. Smell for off odors reminiscent of musty cardboard or vinegar, which means the wine is flawed and should be replaced. Don’t send back a wine just because you don’t like it, but if the wine smells off to you, don’t hesitate to alert your server.
4. **SIP** – The best way to really get a good taste of the wine is to suck in a bit of air – it’s the oxygen that helps to open up the wine after you have taken a sip.



**More wine-tasting tips and materials available at [mirassou.com](http://mirassou.com)**