Wine Judges Tasting Chart for Muscadine Wines

Wine: _____Vintage: _____ Date _____

TA:_____grams/liter   pH:_____   Residual Sugar_____grams/liter

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SIGHT   Score (maximum 3) _____

    0 - cloudy
    1 - browning or other off-color
    2 - clear but particulate matter
    3 - clear, brilliant, reflective with characteristic color

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AROMA   Score (maximum 5) _____

    0 - very strong/objectionable fault recognizable by all
    1 - flaw recognizable by many but not all
    2 - prominent nasal irritation
    3 - characteristic but weak aroma intensity
    4 - moderate floral intensity
    5 - strong characteristic intensity but not overwhelming or nasally irritating

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TASTE   Score (maximum 7) _____

Acid level
    0 - perceived acid is too low or too high
    1 - medium acid level
Sweetness for the acidity level
    0 - perceived sugar level is too low or too high
    1 - pleasant sugar level
Tannin level
    0 - tannins are excessively high or bitter
    1 - tannins are at pleasant level/mouthfeel for style
Alcohol level
    0 - alcohol level is too hot or too flabby
    1 - pleasant ABV level
Body
    0 - flavors (phenols) are too low or too high for the floral/fruit taste
    1- flavors (phenols) quite pleasant
Balance
    0 - more than one taste components are too low or too predominant
    1 - one taste component is out of balance, too high or too low
    2 - very well balanced taste components

FINISH/LENGTH: Score (maximum 2) _____

    0 - bad taste on finish
    1 - pleasant taste but short (<5 seconds)
    2 - pleasant taste long finish (6-10 seconds)

OVERALL QUALITY   Score (maximum 3) _____

    0 - undrinkable
    1 - acceptable quality
    2 - very well made wine
    3 - outstanding, I'd buy

SCORING   (Total score out of possible 20)   **Total Score** _____