

Beverage Tasting Form Taster's Name:	A	B	C	D	E	F	G
AROMA (SMELL OR BOUQUET): (0-6 points) Is it pleasant or unappetizing? What specific aromas can you identify? Consider both fruit smells and other aroma qualities that may result from oak or bottle age.							
FLAVOR: (0-6 points) Is it "dry" or sweet? Full-bodied or light? Is it appropriately acidic (sour), tongue-twistingly sour, or lacking acid ("flabby")? Does the flavor seem consistent with the aroma? Does it remind you of any specific fruit or other flavor? Is the flavor appropriate to this drink? Is the "finish" or "aftertaste," the flavor remaining in your mouth after you swallow, short, medium or long in duration? Finally, is there an off flavor or an aftertaste that is unpleasant?							
APPEARANCE: (0-4 points) Is the color pleasant, or does it seem to thin? Is the viscosity of the liquid heavy enough to leave "legs" when you swirl it in a glass? Does the liquid lay flat on your tongue, or does it "dance" across your palate? If carbonated, is it too fizzy, too flat, or just right?							
OVERALL IMPRESSION: (0-4 points) After the aftertaste has faded, what do you think of the beverage overall? Is it pleasant and appealing? Simple or complex? Are all the components in balance? Does it make you want another sip? In short, do you like it?							
DRINKABILITY: (0-4 points) Is this good enough for you to drink an entire bottle by yourself? Maybe you'd take just a few sips and give the rest to your spouse? If served this beverage in a restaurant would you have to gulp it down so you could order another glass of something else? Would you serve this to good friends?							
TOTAL: (0-24 points) Your final score, the total of the four elements above, "grades" the beverage on your personal report card. This format yields a 24-point maximum.							
Wine							
Price per bottle							