

# Red Wine Tasting Form

Above the Norm Wine Tasting Series at Bucknell University

Varietal: \_\_\_\_\_ Region: \_\_\_\_\_

Producer: \_\_\_\_\_ Alcohol: \_\_\_\_\_

Vintage: \_\_\_\_\_ Price: \_\_\_\_\_

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## SEE Circle the best descriptor of your wine in each category

Rate Category

**Clarity:** Brilliant -- Clear -- Sediment

**Color:** Purple -- Ruby Red -- Garnet/Brick -- Tawny/Amber

**Color Intensity:** Pale -- Medium -- Dark

**Legs:** Faint -- Pronounced

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## SMELL Circle the aromas you detect in your wine

Rate Category

**Aroma Intensity:** Faint -- Medium -- Powerful

**Berry:** Strawberry -- Raspberry -- Blackberry -- Currant

**Tree Fruit:** Cherry -- Plum

**Dried Fruit:** Jam -- Raisin -- Prune

**Floral:** Violet -- Rose Petal

**Herbal:** Bell Pepper -- Olive -- Sage -- Mint -- Tobacco

**Earthy:** Earth -- Mushroom -- Tar

**Meaty:** Smoked Meat -- Bacon -- Leather

**Spice:** Anise -- Cinnamon -- Clove -- Black Pepper

**Woody:** Vanilla -- Oak -- Toast -- Burnt Toast -- Charred Wood

**Other:** Chocolate

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## SIP Circle the best descriptor of your wine in each category

Rate Category

**Acidity:** Low -- Medium -- High

**Tannins:** Light -- Smooth -- Rough

**Body:** Light -- Medium -- Full Bodied

**Flavor Intensity:** Low -- Medium -- Powerful

**Finish:** Short -- Moderate -- Long

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## SUMMARIZE Circle the best descriptor of your wine in each category

Rate Category

**Balance:** Unbalanced -- Balanced

**Complexity:** Simple -- Moderate -- Complex

**Quality:** Poor -- Good -- Excellent

**Preference:** Dislike -- Like -- Love

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