

# White 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 -- Hazy

**Color:** Green Tinge -- Straw -- Gold -- 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

**Citrus:** Lemon -- Lime -- Grapefruit

**Tree Fruit:** Apple -- Pear -- Peach -- Apricot -- Fig

**Tropical:** Melon -- Pineapple -- Banana

**Floral:** Orange Blossom -- Honeysuckle

**Herbal:** Grassy -- Green Vegetables -- Mint

**Mineral:** Stone -- Slate -- Moist Earth -- Mushroom

**Spice:** Cinnamon -- Nutmeg -- Clove -- Allspice

**Nut:** Almond -- Hazelnut -- Marzipan

**Oak:** Vanilla -- Oak

**Smoke:** Smoky -- Toast -- Burnt Toast -- Charred Wood

**Caramel:** Honey -- Butterscotch

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

Rate Category

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

**Sweetness:** Dry -- Semi-Sweet -- Sweet

**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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