



Quality Assessment Materials

Your 1-page step-by-step walkthrough for assessing the quality of wines in a blind tasting.

- ✓ Blank Assessment pages for 3 white wines
- ✓ Blank Assessment pages for 3 red wines
- ✓ Extra printable notes page
- ✓ Simple instructions to maximize your tasting!

White Wine #1



Structure Circle your primary observations and note other important observations in the space provided.
 ★ Makes wine age-worthy.

BODY	Light	-	Medium	+	Full
★ ACID	Low	-	Medium	+	High
★ TANNIN	Low	-	Medium	+	High
ALCOHOL	Low	-	Medium	+	High
★ SWEETNESS	Dry	-	Off-dry	+	Sweet
★ FRUIT CONCENTRATION	Low	-	Medium	+	High

The 4 Questions of Quality Write your score 0 to 1 on the provided line below for each category.
 (0 = Negative | .5 = Neutral | 1 = Positive)

BALANCE	Is it balanced? BODY, ACID, ALCOHOL, TANNIN, FRUIT CONCENTRATION Do acidity, tannin, alcohol, fruit feel harmonious?	_____ / 1
LENGTH	How long does it last? Heavy fruit and acid (length and is it a good length) Do flavors fade quickly or last?	_____ / 1
INTENSITY	How intense are the aromas? Are the aromas subtle or powerful?	_____ / 1
COMPLEXITY	Are there a lot of evolving aromas/flavors? Does the wine have primary, secondary, and tertiary aromas?	_____ / 1

This is essentially how professionals evaluate quality. Now write the total of the scores on the line below:
They score each of their wines.

4 total points = OUTSTANDING (4 positive arguments)
 3 to 3.5 points = VERY GOOD (3 positive, 1 negative arguments)
 2 to 2.5 points = GOOD (2 positive, 2 negative arguments)
 1 to 1.5 points = ACCEPTABLE (1 positive, 3 negative arguments)

_____ / 4

Finally... Circle your answer!

DID YOU LIKE IT? Yes No Why? _____

White Wine #2



Structure Circle your primary observations and note other important observations in the space provided.
 ★ Makes wine age-worthy.

BODY	Light	-	Medium	+	Full
★ ACID	Low	-	Medium	+	High
★ TANNIN	Low	-	Medium	+	High
ALCOHOL	Low	-	Medium	+	High
★ SWEETNESS	Dry	-	Off-dry	+	Sweet
★ FRUIT CONCENTRATION	Low	-	Medium	+	High

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_____ / 4

Finally... Circle your answer!

DID YOU LIKE IT? Yes No Why? _____

White Wine #3



Structure Circle your primary observations and note other important observations in the space provided.
 ★ Makes wine age-worthy.

BODY	Light	-	Medium	+	Full
★ ACID	Low	-	Medium	+	High
★ TANNIN	Low	-	Medium	+	High
ALCOHOL	Low	-	Medium	+	High
★ SWEETNESS	Dry	-	Off-dry	+	Sweet
★ FRUIT CONCENTRATION	Low	-	Medium	+	High

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_____ / 4

Finally... Circle your answer!

DID YOU LIKE IT? Yes No Why? _____

Red Wine #1



Structure

Circle your primary observations and note other important observations in the space provided.
 ★ Makes wine age-worthy.

BODY	Light	-	Medium	+	Full
★ ACID	Low	-	Medium	+	High
★ TANNIN	Low	-	Medium	+	High
ALCOHOL	Low	-	Medium	+	High
★ SWEETNESS	Dry	-	Off-dry	+	Sweet
★ FRUIT CONCENTRATION	Low	-	Medium	+	High

The 4 Questions of Quality

Write your score 0 to 1 on the provided line below for each category.
 (0 = Negative | .5 = Neutral | 1 = Positive)

BALANCE	Is it balanced? BODY, ACID, ALCOHOL, TANNIN, FRUIT CONCENTRATION Do acidity, tannin, alcohol, fruit feel harmonious?	_____ / 1
LENGTH	How long does it last? Heavy fruit and acid (length and is it a good length) Do flavors fade quickly or last?	_____ / 1
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_____ / 4

Finally...

Circle your answer!

DID YOU LIKE IT? Yes No Why? _____

Red Wine #2



Structure

Circle your primary observations and note other important observations in the space provided.
 ★ Makes wine age-worthy.

BODY	Light	-	Medium	+	Full
★ ACID	Low	-	Medium	+	High
★ TANNIN	Low	-	Medium	+	High
ALCOHOL	Low	-	Medium	+	High
★ SWEETNESS	Dry	-	Off-dry	+	Sweet
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Circle your answer!

DID YOU LIKE IT? Yes No Why? _____

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Circle your primary observations and note other important observations in the space provided.
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