

Wine Scoring Sheet

18–20 points: Excellent
 15–17 points: Outstanding
 11–13 points: Good
 8–10 points: Average

Date _____ Location of tasting event _____ Varietal _____

Criterion	Points	Wine #1	Wine #2	Wine #3	Wine #4	Wine #5	Wine #6	Wine #7
Appearance								
Clarity — 1 point maximum								
• Brilliant, star bright, crystal, leggy	1							
• Translucent, slightly dull, pearling	½							
• Cloudy, hazy, sediment, watery	0							
Color — 1 point maximum								
• Typical for type and age, vivid	1							
• Nearly correct, attractive, lively	½							
• Off, maderized, brown, colorless	0							
Aroma — 4 points maximum								
• Varietal, characteristic, complex, flowery	4							
• Fruity, pronounced, developed, essence	3							
• Clean, pleasant, scented, delicate	2							
• Fleeting, simple, undeveloped, elusive	1							
• Defective, off, sulfurous, vinegary	0							
Balance								
Sweetness — 1 point maximum								
• Appropriate to type, balanced, normal	1							
• Sweet edged, slightly lacking	½							
• Cloying, syrupy, sugary, lacking	0							
Acidity — 1 point maximum								
• Balanced, appropriate to type	1							
• Slightly low or high, slightly tart	½							
• Flabby, insipid, raw, harsh, vinegary	0							
Bitterness/Astringency — 1 point maximum								
• Balanced, normal, appropriate for age	1							
• Citric, slightly bitter, medium	½							
• Bitter, harsh, withered	0							
Body/Texture — 2 points maximum								
• Appropriate, firm, sound, velvety, silky	2							
• Nearly correct, smooth, even	1½							
• Slightly thin, heavy	1							
• Uneven, awkward, coarse	½							
• Empty, thin, rough, clumsy	0							
Taste/Flavor — 4 points maximum								
• Complex, mature, varietal, luscious	4							
• Fruity, robust, multilayered	3							
• Agreeable, clean, simple	2							
• Lacking, green	1							
• Chemical, stemmy, hollow	0							
Finish — 2 points maximum								
• Appropriate for age, enticing, lasting	2							
• Nearly correct, tapering	1							
• Harsh, withered	0							
Overall Quality — 3 points maximum								
• Noble, distinguished, elegant, grand	3							
• Character, graceful, skillfully made	2							
• No exceptional features	1							
• Flawed	0							
Total Score — 20 points maximum								
Ranking (1 to 6)								
+/-/0 (3 highest, 3 lowest, 1 neutral)								

Wine Rankings — Group Blind Tasting

Initials													Total +/-/0	Rank	Vintage	Label	Appellation	Heat	
Wine #1																			
Wine #2																			
Wine #3																			
Wine #4																			
Wine #5																			
Wine #6																			
Wine #7																			

Notes

Wine #1 _____

Wine #2 _____

Wine #3 _____

Wine #4 _____

Wine #5 _____

Wine #6 _____

Wine #7 _____

Instructions for using the Wine Scoring Sheet

This Wine Scoring Sheet is based on a 20-point method of comparing wines. It is designed primarily for blind comparative tastings, and consists of two pages. The first page is designed so that each individual in a group can score up to 7 wines. The second page allows a 12-person group to rank all wines based on the results tallied on the first page.

Using this scoring sheet, a typical "blind" wine tasting follows these 7 tasting criteria:

- Appearance
- Aroma
- Balance
- Body/Texture
- Taste/Flavor
- Finish
- Overall Quality

HOW TO USE THE INDIVIDUAL WINE SCORING SHEET (Page 1)

1. Each wine is scored in its own column. It is best to work down the page row by row from Appearance to Overall Quality; i.e., observe each wine for Clarity and complete all scores for Clarity across the page before proceeding to Color.
2. Score each wine with reference to the number of possible points for each criterion, which you see in the Points column; i.e., you cannot score more than 2 points for Body/Texture for any given wine.
3. Add the scores in each column, and enter this total into the Total Score box; this total cannot be higher than 20, which represents the most excellent wine possible.
4. In the Ranking row, enter a number from 1 to 7 (assuming 7 wines are being tasted) based on the scores entered in the Total Score row. The highest Total Score ranks as 1, while the lowest Total Score ranks as 7. At this point, you have ranked your own individual preference for the wines you've just tasted. Pat yourself on the back!
5. Now compare your scores with the group. In the final row, enter a "+" tick for each of the top three wines (ranked 1, 2 & 3) on Page 1. Enter a "-" tick for each of the bottom three wines (ranked 5, 6 & 7). Enter "0", or neutral, for the wine in the center of the rankings (ranked 4).
6. If you are tasting an even number of wines, apply the neutral tick to the two wines that rated in the middle; i.e., those ranked 3 and 4.

HOW TO USE THE GROUP WINE SCORING SHEET (Page 2)

Now that Page 1 is complete, each wine taster in the group adds his or her initials and, going down one column per person, enters the ticks from Page 1 onto Page 2. When each person's ticks are entered, choose one person from the group to total these ticks in the Total column; others who wish may copy this data to their own sheets. It is quite common to see a negative number in the Total column for nearly half of the wines being scored.

In the Rank column, the wine with the highest aggregate Total rates a 1, while the wine with the lowest aggregate total rates a 7 - again assuming 7 wines have been tasted. Now you can reveal each wine's label! To build excitement, start by revealing the group's least favorite and proceed to reveal the group favorite.

It is fun to compare individual scores against the group. Remember that this is not a competition to identify who brought the best wine! Most of all, comparative wine tastings are a wonderful learning experience. Educate your palate by tasting wines often!

Be sure to [share this Wine Scoring Sheet](#) with your friends!