Boston Sommelier Society - Deductive Tasting Sheet Wine # Wine

	APPEARANCE	Wine #	Wine #	Wine #
	Clarity (Clear / Med Clear / Slightly Cloudy / Cloudy)			
<u>s</u>	Brightness (Dull/Hazy/Brt/Day Brt/Star Brt/Brllnt)			
ond	Concentration/Intensity (L / M- / M / M+ / H)			
<30 seconds	Primary - Secondary/Tertiary Colors			
	Rim Variation - Indicates?			
	Gas or Sediment?			
	Viscosity (Low / Medium / High) Staining of Tears?			
	NOSE	1	Т	
60-75 seconds (1:30-1:45)	Condition (Sound / Faulty)			
	Intensity (Delicate / M- / Moderate / M+ / Pungent)			
	Age Assessment (Youthful? Vinosity?)			
	Fruit - Primary and Secondary - Quality of fruit? (Intensity? Tart/Dried/Stewed/etc)			
	Earth/Minerality (Type? [In]organic? Intensity?)			
	Wood (Y/N - FRA/USA - New/Old)			
	Non-Fruit Aromas (Floral/Herb/Spice/Botrytis/Other)			
PALATE/TASTE/STRUCTURE				
75-90 seconds (2:45-3:15)	Confirm Condition (Sound / Faulty)			
	Dryness (Bone/Dry/Off-Dry/Med Sweet/Sweet)			
	Body (Light / M- / M / M+ / Full)			
	Fruit - Primary and Secondary - Quality of fruit?			
	(Intensity? Mirrors Nose? Tart/Dried/Stewed/etc)			
	Earth/Minerality (Type? [In]organic? / Intensity?)			
	Wood (Y/N - FRA/USA - New/Old)			
	Non-Fruit Flavors (Floral/Herb/Spice/Botrytis/Other)			
	Tannins/Type/Texture (None/L /M-/M/M+/H - MLF? Grape/Wood - Silky/Velvet/Coarse/Astringent/etc.)			
	Alcohol (L/M-/M/M+/H)			
	(<10% / 10-11% / 11.5-12.5 / 13-14% / >14.5%) Acidity (L / M- / M / M+ / H)	1		
	Balance (In Balance/Out of Balance) - Why?	1		
	Finish/Length (Short/Med-/Medium/Med+/Long)	-		
	What does it finish on? (fruit, bitter, oak, etc.)			
	Complexity (Simple/Mod-/Moderate/Mod+/Complex)	-		
INITIAL CONCLUSIONS				
	New World or Old World - Why?			
45 seconds (3:30-4:00)	Climate (Cool / Temperate / Warm / Hot) - Why?	†		
	Possible Grape Varietal(s) - Why? (MAX 3)	1		
		-		
	Possible Countries/Regions - Why?	<u> </u>		
	Age (vintage range of 3 - 5 years) - Why?			
FINAL CONCLUSION				
20 seconds (3:50-4:20)	Grape Variety/Blend			
	Country - Region - District - Quality Level - Cru	-		
ı``	Vintage	1		