The Wine Evaluation Schematic

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A Schematic to Identify, Evaluate, and Assess Wine Aroma, Bouquet, Flavor, and Overall Quality

The Wine Evaluation Schematic should increase your appreciation when tasting wine and help you to recognize different aromas, bouquet, flavor profiles, and the overall quality of a wine and to accurately evaluate them. Further, to quantify such aromas, bouquet, flavors, and overall quality so that the evaluator can compare different wines. This Schematic organizes such characteristics into 3 levels from the most general descriptors to more detailed ones.

Most wines that the evaluator is tasting do not really have peaches, green apples, vanilla, or straw in them. These are merely descriptors to identify characteristics that we find in wine, not the actual ingredients of such wines. Unlike other wine evaluation tools, we delve into qualities such as the component parts of mouth feel, body, aromatics, and appearance to arrive at a more complete overall wine score. This was done so that as notes are taken for each wine, the evaluator can compare this evaluation with all other wines that the evaluator has tasted over the years.

Enjoy !!

Schematic wheel contents

Tangy
- Ethyl Acetate
- Vinegar / Ethanol
- Natural Gas (Mercaptan)

Sulfur
- Hydrogen Sulfide
- Garlic / Cabbage
- Burnt Match
- Sulfur Dioxide / Wet Dog

Petroleum
- Tar / Plastic / Kerosene
- Diesel / Petroleum Jelly
- Old Rubber Tire / Rubbery

Medicinal
- Rubbing Alcohol
- Hospital Smell
- Bandaid

Papery
- Wet Cardboard
- Filter Pad

Other
- Sorbate / Soapy / Fishy

Chemical

Aromatics
Compare aromatics to flavors and body and how they compliment or conflict with each other. ie., approachable, integrated, angular or hard

Earthy

Dank Earth
- Dusty / Wet Brick / Clay
- Mushroom

Bright Earth
- Steely / Bright / Firm
- Minerally / Flinty / Metallic

Moldy
- Moldy Cork / Dank
- Moldy / Mildew

Terroir
Some wines contain trace minerals, flavors, smells & the essence of the ground they are grown on.

Mouth Feel

Acid Profile
- Bright / Approachable
- Fresh / Flabby / Firm / Crisp
- Unbalanced / Muddled

Viscosity (Body)
- Milky / Disjointed / Bland
- Milky / Creamy / Oily
- Dense / Full Bodied
- Steely / Watery

Balance
- The Four S's / Soft / Supple
- Subtle / Sophisticated
- Fruit / Acid Balance –
- Appropriate / Approachable
- Integrated / Disjointed
- Unpleasant / Unexpeced

Earth
- Clay / Limestone / Slate
- Wet Brick / Flinty / Mineral

Appearance

Clarity
- Brilliant / Clear
- Hazy / Cloudy

Color
- Decribe Color
- Characteristic Color
- Muddled Color
- Uncharacteristic Color

Overall Score (20 point scale)
- **19-20** Uniquely spectacular & beautiful wine
- **17-18.9** Outstanding wine in all aspects
- **14-16.9** Very good wine- outstanding qualities
- **12-13.9** Good solid wine
- **9-11.9** Simple, straight forward enjoyable wine
- **6-8.9** Sound, but without any noticable attributes
- **0-5.9** Faulty or unsound wine

Wine Aroma Wheel

Fruity
- Citrus
  - Grapefruit / Pink Grapefruit
  - Lemon / Lemonade
  - Lemon Rinds / Lime
  - Orange / Orange Peel
- Tropical Fruit
  - Pineapple / Guava / Melon
  - Passion Fruit / Banana
  - Muscat / Honey / Lychee
- Bramble Berry
  - Blackberry / Boysenberry
  - Raspberry (Black or Red)
  - Black Caps
- Small Fruit
  - Strawberry / Cranberry
  - Currant (Black or Red)
  - Blueberry / Huckleberry
  - Beach Plum
- Pome Fruit
  - Pears - Bartlett / Bosc / Sickle
  - Apple (Green, Cider)
  - Apple (Cooked, Ripe)
- Grapey
  - Grapey / Muscat
  - Labrusca
- Red Stone Fruit
  - Cherry - Red, Black, Bing
  - Choke, Maraschino, Tart
  - Plums - Asian, Damson/
  - Prunes
- Yellow Stone Fruit
  - Peach / Cling Peaches
  - White Peaches
  - Apricot - Dried Apricots
- Dried Fruit
  - Raisin / Apricots / Prune
  - Figs / Barnyard Strawberry
- Cooked Fruit
  - Strawberry Jam
  - Blackberry Jam
  - Plum / Beach Plum Jam
  - Raspberry Jam
  - Mulberry Jam
  - Cough Syrup
- Artificial Fruit
  - Tooty Fruity / Artificial Cherry
  - Cotton Candy / Bubblegum
  - Methyl Anthranilate (Concord)

Herbaceous
- Fresh / Herbal
  - Cut Green Grass / Bell Pepper
  - Lavender / Eucalyptus / Mint
  - White Cedar / Wet Hay
- Cooked Herbal
  - Green Olive / Green Beans
  - Black Olive / Soy Sauce
  - Asparagus / Artichoke
- Dried
  - Hay / Straw
  - Tea / Red Cedar
  - Tobacco / Leather

Woody
- Resinous
  - Vanilla / Beechwood
  - Red Cedar / White Cedar
  - Oak / Mahogany / Wood
  - Tobacco / Bacon
- Phenolic
  - Bacon
  - Flavonoids
  - Medicinal
- Burned
  - Coffee / Mahogany
  - Chocolate / Dark Chocolate
  - Burnt Toast / Smokey
  - Sweet Smoke
  - Old House Wood

Nutty
- Nutty
  - Walnut / Hazelnut
  - Almond / Vanilla
  - Butternut / Butterscotch
  - Scotch

Caramel
- Caramel
  - Honey
  - Butterscotch / Nutella
  - Butter
  - Soy Sauce / Chocolate
  - Molasses
  - Leather
  - Sherry / Madeira / Port
  - Brown Sugar / "Nutty"
  - Alcohol / Warm
  - Menthol

Oxidized
- Oxidized

Pungent
- Hot
- Cool

Microbiological
- Yeasty
  - Leesy / Baker's Yeast
  - Milky / Creamy / Yogurt
- Lactic
  - Sweet & Sour Sauce
  - Sauerkraut
  - Horsey / Mousey

Spicy
- Kitchen Spices
  - Black Pepper / Paprika
  - White Pepper
  - Licorice - Anise / Nutmeg
  - Cloves / Eucalyptus
  - Cinnamon
- Herbal Spices

Floral
- Flowery
  - Rose / Lilacs / Violet
  - Orange Blossom
- Herbal Floral
  - Lavender / Geranium
  - Thyme / Rosemary
  - Rose Petals