**WINE TASTING INFORMATION**

* **Tasting Date** - So that you can go back and find a wine you tasted or to know when you tasted a specific wine.
* **Wine Information** - This is simply the details about which wine you are tasting. Writing it down in your wine tasting notebook helps you remember the name of the wine and you can refer back to it at a later date.
  + **Wine Name** - Besides the producer, some wines have a name. Sometimes this is simply the name of the specific vineyard that the wine came from and sometimes it is a proprietary name that the winery calls that specific blend.
  + **Producer** - This is the winery, Domaine, House or Chateau that has made the wine.
  + **Region/Appellation** - This is the region in the world that the grapes were grown. Be as specific as possible. Try not to just list "France" or "California". Rather, list the specific region or appellation such as "Burgundy" or "Sonoma".
  + **Grape Varieties** - Some wines are named from the principle grape variety (such as Cabernet Sauvignon or Merlot) but some, particularly European wines, are named for where they came from. If you know the grape varieties or if they are listed on the bottle (sometimes they are listed on the back label!) you can take note of the varietals as well as their respective percentages in the blend (wines can include several grapes blended together). This helps you to understand what type of wine it is and what you can expect from its flavor profile and character.
  + **Vintage** - This is the year the grapes for the wine were harvested. Most wines have the vintage listed on the label somewhere. Occasionally you will see Non-Vintage wines (abbreviated NV) which do not come from a single vintage. Instead, they are a blend of several vintages. This is most common with some sparkling wines and some types of fortified wines like Port and Sherry.
* **Color and Appearance** - While the color of a wine itself may not contribute significantly to the pleasure the wine brings you, it can tell you a lot about the wine in the glass before you even raise it to your nose or lips. In your wine tasting notes, comment on the color's hue, depth and clarity.
* **Nose/Aroma** - The wine aroma, often described as the wine's "nose" or bouquet, is one of the most important aspects to the appreciation of fine wine. The complexity, subtleties and character of a wine's bouquet can be striking. Describe the intensity and specific aromas you detect in the nose as well as any "off" aromas or flaws.
* **Mouth/Flavors** - The flavor and feeling of wine in your mouth is the culmination of the whole wine tasting ritual. Wine tasting notes should include an in depth description of the wine's flavor profile as well as things such as its sweetness, its body, its acidity and tannins (or the wine's structure), the mouthfeel, the balance (of each component in the wine) and the lingering finish or aftertaste.
* **Conclusions/Impressions/Food Pairing** - After assessing each of the above individual components of the wine, a comment or two should give your overall impressions of the wine. Did you like it or not? Was it strikingly good or just ok? Did you think it was young or was it mature? Would you like to buy more of it if you could? Are there particular foods you think it would pair well with or which you sampled it with? Any general comments can be included as conclusion to wine tasting notes.
* **Rating/Score** - Not all wine enthusiasts like to rate wines by a scoring system. Some prefer to let the words and descriptors speak for themselves. Others thing that a simple score or rating gives a clear message about the overall quality of the wine.

There are several different scoring systems or rating scales that are used both in wine critic publications as well as in amateur wine taster's notes. The most common by far is the 100-point scale which rates wines from 50 to 100 points, the higher the better. Other scales include the 20-point scale and 3 or 5 star rating systems. Whether you use one of these scoring systems or even devise your own is up to you and what you are comfortable with. An example of how you might systematically go about scoring wines on the 100-point scale is as follows: