



Society of Wine Educators' Wine Tasting Grid
For use with the CWE Exam

Candidate's Name: _____ Glass #: _____

Appearance: 4 points						
Clarity (circle one only)	Brilliant	Clear	Dull			
Depth (circle one only)	Pale	Medium	Deep	Opaque		
Hue (circle one only)						
White:	Platinum	Yellow/Green	Yellow	Gold	Amber	Brown
Rosé:	Pink	Salmon	Orange			
Red:	Purple	Ruby	Garnet	Tawny	Brown	
Other Observations (circle as many as apply)						
	Bubbles	Legs	Rim Variation	Deposits	None	
Conditions and Aromas: 6 points						
Condition (circle one only)	Clean	Unclean				
Intensity (circle one only)	Light	Medium	Intense			
Aromas and Bouquets: List at least three and no more than ten aromas and/or bouquets:						
Maturity (circle one only)	Young	Developing	Developed	Overly Mature		
Palate: 10 points						
Sweetness (circle one only)	Dry	Off-dry	Light/Medium	Medium	Medium/High	High
Acidity (circle one only)	Low	Low/Medium	Medium	Medium/High	High	
Bitterness (circle one only)	None	Low	Low/Medium	Medium	Medium/High	High
Tannin (circle one only)	None	Low	Low/Medium	Medium	Medium/High	High
Alcohol (circle one only)	None	Low	Low/Medium	Medium	Medium/High	High
Body (circle one only)	Light	Light/Medium	Medium	Medium/Plus	Full	
Intensity (circle one only)	Light	Light/Medium	Medium	Medium/Plus	Intense	
Flavors: List at least three and no more than ten flavors:						
Finish: 1 point						
Finish (circle one only)	Short	Short-to-Medium	Medium	Medium-to-Long	Long	
Quality: 1 point						
Quality (circle one only)	Poor	Acceptable	Good	Very Good	Excellent	

Conclusion: 8 points

Based on your observations, write a tasting note (description) of the wine (6 points):

Explain your quality descriptor in terms of balance, intensity, complexity, and finish (2 points):

(Optional) On an additional page, add any explanations that you would like in order to clarify the answers you gave on the logical tasting rationale tasting sheet (Points may be added, but no points will be deducted for explanatory material):