UC Davis Scoring Sheet

UC Davis Scoring Sheet			WINE:	
	NAME:		DATE:	
xxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxx				
	20 pts total			
Appearance	**4.0 pts**	Color / Hue	2.0 pts	
		Brillance / Clarity	2.0 pts	
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Aromas	**4.0 pts**	Grape / Fruit aromas	2.0 pts	
		Non Grape aromas	2.0 pts	
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Volatile Acidity	**2.0 pts**	Is there evidence of acetic acid (vinegar)?	2.0 pts	
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Total Acidity	**2.0 pts**	is the acidity in balance?	2.0 pts	
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Sweetness	**1.0 pts**	Is the sugar level in balance?	1.0 pts	
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Body / Weight	**1.0 pts**	Is the overall body appropriate?	1.0 pts	
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Flavor	**1.0 pts**	Is the flavor true to type?	1.0 pts	
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Astringency	**2.0 pts**	Is the tannin level true to type?	2.0 pts	
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Aftertaste	**1.0 pts**	Does the aftertaste please?	1.0 pts	
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Finish	**1.0 pts**	Does the finish linger on the palate?	1.0 pts	
	20.0 PTS TOTAL			
20 pts to 17 pts	Wines of outstanding quality			
13 pts to 16 pts	Wines of standard quality with neither outstanding character or defect			
9 pts to 12 pts	Wines of commercial acceptability with noticeable defects			
5 pts to 8 pts	Wines below of commercial acceptability			
0 pts to 4 pts	Completely spoiled wine			