

WINE TASTING STARTER KIT

EVALUATION SHEET

Date

Occasion

Here are four wines to evaluate, each coded with a 3-digit number. **Start evaluating the wines from left to right** and describe your perceptions as precisely as you can.

There is no need to write long sentences.

Follow the steps defined in the left column to evaluate each wine. Use the [wine aroma wheel](#) as a guide, if available.

Add one wine code per column

Describe what you perceive at each step

Evaluation steps				
SMELL before stirring the glass				
SMELL after stirring the glass				
TASTE- Describe the basic tastes				
TASTE- Describe the aromas				
TASTE- Describe the mouthfeel				
Other Comments				

WINE TASTING STARTER KIT

WINE CHEAT SHEET

Date

Occasion

On this table, report the wine information.

HOWEVER, only disclose it AFTER all wines are tasted. Otherwise, you will expose yourself and your guests to the expectation bias and maybe a leniency bias.

[Learn more of the ten wine tasting biases.](#)

Add one wine code per column

Winery name, Brand				
Winery location (country, region)				
Varietal(s)				
Vintage				
Price/bottle				
Did you like it? (Yes/No)				
Would you buy it? (Yes/No)				
Other Comments				