APPENDIX C

THE SWE WINE TASTING GRID TO ACCOMPANY THE CSW STUDY GUIDE

Below you will find a copy of the Society of Wine Educators' Wine Tasting Grid to accompany the Certified Specialist of Wine Study Guide. The grid categorizes the wine tasting process into five steps: Appearance, Aroma, Palate, Finish, and Quality. Instructions on the use of this form may be found in chapter 21 of this Study Guide. A template for writing a simplified wine tasting note using the same terminology may be found in the CSW Workbook.

THE SWE WINE TASTING GRID TO ACCOMPANY THE CSW STUDY GUIDE

Wine:

Glass number:

Notes about this wine:

Appearance

Clarity:	Brilliant	Clear	Dull			
Depth:	Pale	Medium	Deep	Opaque		
Hue: White:	Platinum	Yellow/Green	Yellow	Gold	Amber	Brown
Rosé:	Pink	Salmon	Orange			
Red:	Purple	Ruby	Garnet	Tawny	Brown	
Other Observations:	Bubbles	Legs	Rim Variation	Deposits	None	

Aromas

Aromas: See appendix D (Wine Aroma Checklist) for suggested terminology.

Palate

Sweetness:	Dry	Off-dry	Sweet	
Acidity:	Low	Medium	High	
Bitterness:	None	Low	Medium	High
Tannin:	None	Low	Medium	High
Alcohol:	Low	Medium	High	
Body:	Light	Medium	Full	

Flavors: See appendix D (Wine Aroma Checklist) for suggested terminology.

Finish

Finish:	Short	Medium	Long		

Quality

Quality:	Poor	Acceptable	Good	Very Good	Excellent

Further Notes: