

Ranking Wines -- The 20-Point Scale

Tasting Assumptions - This is based on the UC Davis 20-point scale which assumes every wine is perfect in every category, then points are deducted in half-point increments for flaws.

			<u>Wine 1</u>	<u>Wine 2</u>	<u>Wine 3</u>	<u>Wine 4</u>
Appearance	<i>Clear, brilliant</i>	2				
	<i>Not sharp</i>	1				
	<i>Dull, cloudy</i>	0				
Color	<i>Appropriate</i>	2				
- Proper hue, depth	<i>A bit faded</i>	1				
	<i>Very weak</i>	0				
Aroma	<i>Perfect</i>	4				
- This includes the	<i>Excellent</i>	3				
varietal smell from the	<i>Average</i>	2				
grape (aroma) and	<i>Flawed, weak</i>	1				
bouquet from oak,	<i>Major flaws</i>	0				
terroir, aging						
Acescence	<i>None, clean</i>	2				
- (whites) A major flaw,	<i>Slight</i>	1				
oxydized, vinegar	<i>For salads</i>	0				
Sugar, Dryness	<i>Appropriate</i>	2				
	<i>Not</i>	1				
Body	<i>Good feel</i>	2				
	<i>Lacking</i>	1				
Flavor	<i>Balanced, rich</i>	2				
	<i>Mid-quality</i>	1				
	<i>Swill, plonk</i>	0				
Astringency	<i>Balanced tannins</i>	2				
(reds)	<i>A bit rough</i>	1				
	<i>Harsh, bitter</i>	0				
Overall	<i>Top rank</i>	2				
	<i>Average</i>	1				
	<i>Rot gut</i>	0				
GRAND TOTAL						

SCALE

<i>Great, classic</i>	19-20
<i>Outstanding</i>	17-18.5
<i>Average to good</i>	15-16.5
<i>Below average</i>	14-14.5
<i>Poor</i>	Below 14

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One Approach: Check all the colors first to determine the range, then do the same for the aroma and bouquet. This creates a frame of reference and quick impression of what might stand out. Make brief notes on the score sheet as you go along. Then, evaluate each wine in total: how it looks, smells, tastes and overall impression. Add more notes. Smell and taste again. Adjust scores if needed. Select your top wine, then second place.