



AWS Wine Evaluation Chart

Name:

Date: September 15, 2024

Wine Host: Anna & Lee Stewart

Theme: ¡Hecho en México!

House Host: Kristi & Dan Reppe

See Reverse Side for Scoring Guidelines

Order	Wine	Price	Appearance (3 Max)	Aroma/Bouquet (6 Max)	Taste/Texture (6 Max)	Aftertaste (3 Max)	Overall Impression (2 Max)	Total Score (20 Max)
W 1	Baja California El Bajío, Sparkling Brut, Traditional Method Valle de Bernal, Querétero, México 15% Macabeu, 40% Xarel-lo, 10% Ugni Blanc [11.5% ABV]							
2	Casa Jipi, Sauvignon Blanc 2022 Valle de San Vicente, Baja California, México 100% Sauvignon Blanc [12.4% ABV]							
3	Tres Raíces, Blanco 2021 Dolores Hidalgo, Guanajuato, México 100% Sauvignon Blanc [12.8% ABV]							
4	Tres Raíces, Nebbiolo Sangiovese 2021 Dolores Hidalgo, Guanajuato, México 70% Nebbiolo, 30% Sangiovese [13.2% ABV]							
5	Scielo MX R.2, Cabernet Sauvignon 2022 Valle de Parras, Coahuila, México 100% Cabernet Sauvignon [13.9% ABV]							
6	Bodega Los Cedros, Tuma 2019 Sierra de Arteaga, Coahuila, México 40% Shiraz, 30% Malbec, 30% Cabernet Sauvignon [13.9% ABV]							
7	El Bajío, Sparkling Brut Rosé, Traditional Method Valle de Bernal, Querétero, México 80% Syrah, 20% Macabeu [12.0% ABV]							

APPEARANCE

- 3 - Excellent** Brilliant, with outstanding characteristic color
- 2 - Good** Minor, unintentional haze and/or slight unexpected effervescence
- 1 - Poor** Substantial haze and/or unexpected effervescence
- 0 - Objectionable** Murky beyond reasonable expectation

AROMA and BOUQUET

- 6 - Extraordinary** Unmistakable, intense, remarkable, characteristic aroma of grape variety or wine style; outstanding, complex aroma and bouquet
- 5 - Excellent** Clean, characteristic aroma; complex aroma and bouquet
- 4 - Good** Clean, characteristic aroma; distinguishable aroma and bouquet
- 3 - Marginal** Clean, marginally characteristic, simple aroma and bouquet
- 2 - Deficient** Not clean, with slight off odors
- 1 - Poor** Not clean, with noticeable, identifiable fault
- 0 - Objectionable** Pronounced faulted aromas

TASTE and TEXTURE

- 6 - Extraordinary** Unmistakable, intense, characteristic flavors of grape variety or wine type; balanced; exceptionally complex flavors; impressive
- 5 - Excellent** Characteristic flavors; balanced; some measure of intensity and/or complexity
- 4 - Good** Characteristic flavors; balanced; somewhat lacking in intensity and/or complexity
- 3 - Marginal** Somewhat characteristic, but marginal in balance and/or intensity; simple
- 2 - Deficient** Lacking distinguishable flavors; weak, out-of-balance, thin, and/or off flavors
- 1 - Poor** Flawed; substantially out of balance; lacking identifiable flavors and/or texture
- 0 - Objectionable** Identifiably faulted; disagreeable flavors; not drinkable

AFTERTASTE

- 3 - Excellent** Long, lingering, complex aftertaste; impressive
- 2 - Good** Moderate, simple finish; typical for the style
- 1 - Poor** Short and/or not distinguishable aftertaste
- 0 - Objectionable** Unpleasant, disagreeable aftertaste

OVERALL IMPRESSION

- 2 Excellent**
- 1 Good**
- 0 Poor**

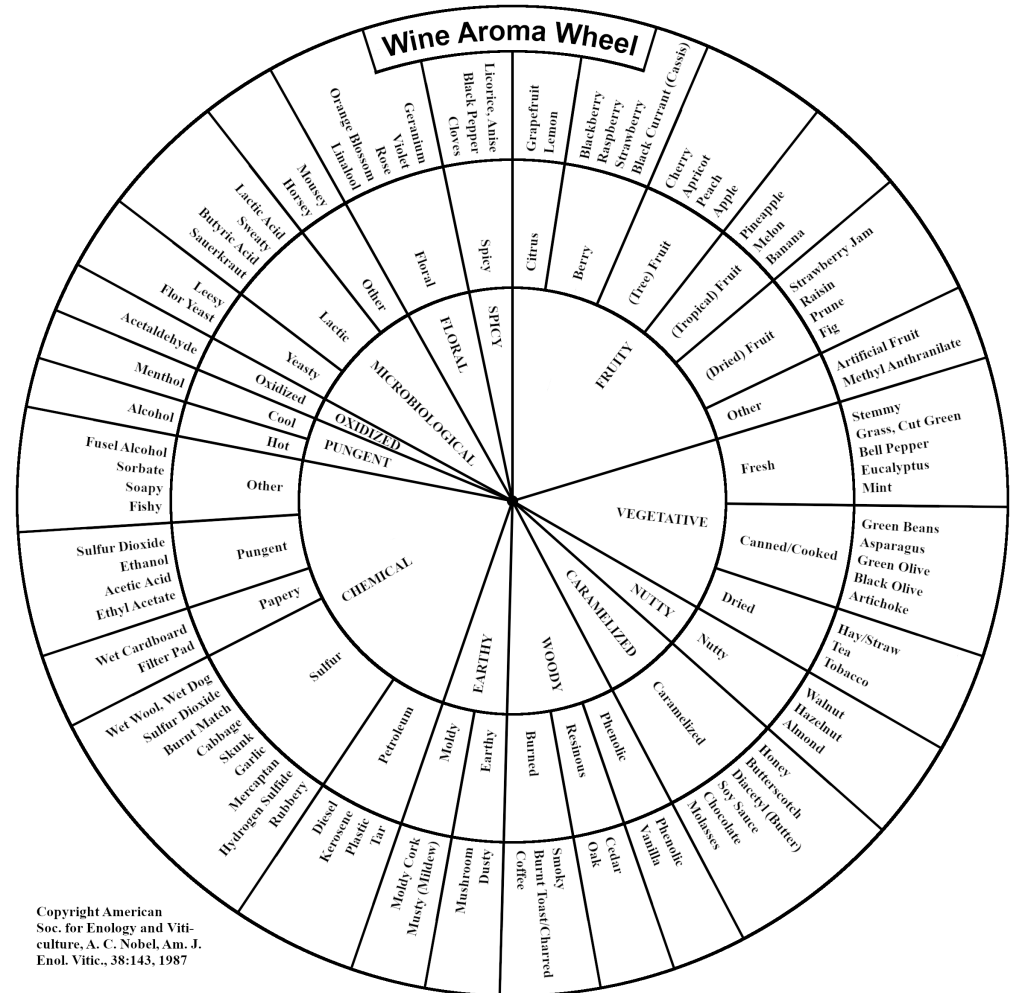
TOTAL SCORES

- 8 – 20 Extraordinary**
- 15 – 17 Excellent**
- 12 – 14 Good**
- 9 – 11 Marginal**
- 6 – 8 Deficient**

The **American Wine Society (AWS)** is a national, non-profit, consumer organization that is dedicated to educating its members about wine appreciation, wine making, and wine evaluation. The **AWS** is an independent organization with no commercial affiliation.

The **AWS** has over 140 chapters throughout the United States. Membership is open to any adult interested in wine—amateur, enthusiast, or professional.

For further information, contact: **AMERICAN WINE SOCIETY**
 P. O. Box 889
 Scranton, PA, 18501



Copyright American Soc. for Enology and Viticulture, A.C. Nobel, Am. J. Enol. Vitic., 38:143, 1987