

**Flora's Table, LLC - www.florastable.com
ISA-Based Simplified Wine Tasting Chart**

Wine: _____ Vintage: _____ ABV: _____%VOL

Phase 1: SIGHT

1. Clarity: Hazy Clear
2. Color:
- 2.1 White Wines: 2.2 Rose Wines:
- | | |
|--|---|
| <input type="checkbox"/> Greenish Yellow | <input type="checkbox"/> Pale Pink |
| <input type="checkbox"/> Straw Yellow | <input type="checkbox"/> Cherry Pink |
| <input type="checkbox"/> Golden Yellow | <input type="checkbox"/> Claret (Dark Pink-Red) |
| <input type="checkbox"/> Amber | |
- 2.3 Red Wines: 2.4 Rim Variation (if any):
- | | |
|---------------------------------|-------|
| <input type="checkbox"/> Purple | _____ |
| <input type="checkbox"/> Ruby | _____ |
| <input type="checkbox"/> Garnet | _____ |
| <input type="checkbox"/> Rust | |

3. Viscosity (still wines ONLY):

- | | |
|---|----------------------------------|
| <input type="checkbox"/> Scarcely Viscous | <input type="checkbox"/> Viscous |
| <input type="checkbox"/> Moderately Viscous | <input type="checkbox"/> Syrupy |

4. Perlage (sparkling wines ONLY):

- 4.1 Bubble Number: 4.2 Bubble Size:
- | | |
|-----------------------------------|----------------------------------|
| <input type="checkbox"/> Scarce | <input type="checkbox"/> Coarse |
| <input type="checkbox"/> Average | <input type="checkbox"/> Average |
| <input type="checkbox"/> Numerous | <input type="checkbox"/> Fine |

4.3 Persistence of Bubble Chains:

- | |
|--|
| <input type="checkbox"/> Short-Lasting |
| <input type="checkbox"/> Average |
| <input type="checkbox"/> Long-Lasting |

Phase 2: SCENT

1. Aromatic Intensity 2. Aromatic Complexity:
- | | |
|---|---|
| <input type="checkbox"/> Scarcely Intense | <input type="checkbox"/> Scarcely Complex |
| <input type="checkbox"/> Moderately Intense | <input type="checkbox"/> Moderately Complex |
| <input type="checkbox"/> Intense | <input type="checkbox"/> Complex |

3. Descriptors: _____

Phase 3: TASTE

- 3.1 Sweetness: 3.4 Acidity:
- | | |
|----------------------------------|--|
| <input type="checkbox"/> Dry | <input type="checkbox"/> Scarcely Acidic |
| <input type="checkbox"/> Off-Dry | <input type="checkbox"/> Moderately Acidic |
| <input type="checkbox"/> Sweet | <input type="checkbox"/> Acidic |
- 3.2 Alcohol: 3.5 Tannin (red ONLY):
- | | |
|-------------------------------------|--|
| <input type="checkbox"/> Low ABV | <input type="checkbox"/> Scarcely Tannic |
| <input type="checkbox"/> Medium ABV | <input type="checkbox"/> Moderately Tannic |
| <input type="checkbox"/> High ABV | <input type="checkbox"/> Tannic |
| <input type="checkbox"/> Alcoholic | |
- 3.3 Smoothness: 3.6 Sapidity:
- | | |
|--|---|
| <input type="checkbox"/> Scarcely Smooth | <input type="checkbox"/> Scarcely Tasty |
| <input type="checkbox"/> Moderately Smooth | <input type="checkbox"/> Moderately Tasty |
| <input type="checkbox"/> Smooth | <input type="checkbox"/> Tasty |
- 3.7 Structure: 3.8 Balance:
- | | |
|--|---|
| <input type="checkbox"/> Light-Bodied | <input type="checkbox"/> Imbalanced |
| <input type="checkbox"/> Medium-Bodied | <input type="checkbox"/> Slightly Off Balance |
| <input type="checkbox"/> Full-Bodied | <input type="checkbox"/> Balanced |
- 3.9 Flavor Intensity: 3.10 Descriptors:
- | | |
|---|-------|
| <input type="checkbox"/> Scarcely Intense | _____ |
| <input type="checkbox"/> Moderately Intense | _____ |
| <input type="checkbox"/> Intense | _____ |
- 3.11 Persistence:
- | |
|--|
| <input type="checkbox"/> Short Finish |
| <input type="checkbox"/> Medium Finish |
| <input type="checkbox"/> Long Finish |

Phase 4: OVERALL

- 4.1 Quality: 4.2 Life Cycle:
- | | |
|------------------------------------|---------------------------------|
| <input type="checkbox"/> Poor | <input type="checkbox"/> Young |
| <input type="checkbox"/> Fair | <input type="checkbox"/> Ready |
| <input type="checkbox"/> Fine | <input type="checkbox"/> Mature |
| <input type="checkbox"/> Excellent | <input type="checkbox"/> Old |