



# 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 or shortcomings.

			<u>Wine 1</u>	<u>Wine 2</u>	<u>Wine 3</u>	<u>Wine 4</u>	<u>Wine 5</u>	<u>Wine 6</u>
<b>Appearance</b>	<i>Clear, brilliant</i>	2						
	<i>Not sharp</i>	1						
	<i>Dull, cloudy</i>	0						
<b>Color</b>	<i>Appropriate</i>	2						
Proper hue, depth	<i>A bit faded</i>	1						
	<i>Very weak</i>	0						
<b>Aroma</b>	<i>Perfect</i>	4						
Varietal smell from	<i>Excellent</i>	3						
the grape (aroma) and	<i>Average</i>	2						
bouquet from oak,	<i>Flawed, weak</i>	1						
terroir, aging	<i>Major flaws</i>	0						
<b>Acescence (whites)</b>	<i>None, clean</i>	2						
Any major flaws,	<i>Slight</i>	1						
oxydized, vinegar	<i>For salads</i>	0						
(red wines = 2)								
<b>Sugar, Dryness</b>	<i>Appropriate</i>	2						
	<i>Not</i>	1						
<b>Body</b>	<i>Good feel</i>	2						
	<i>Lacking</i>	1						
<b>Flavor</b>	<i>Balanced, rich</i>	2						
	<i>Mid-quality</i>	1						
	<i>Swill, plonk</i>	0						
<b>Astringency (reds)</b>	<i>Balanced tannins</i>	2						
(white wines = 2)	<i>A bit rough or faded</i>	1						
	<i>Harsh, bitter or watery</i>	0						
<b>Overall</b>	<i>Top rank</i>	2						
	<i>Average</i>	1						
	<i>Rot gut</i>	0						
<b>GRAND TOTAL</b>								

## SCALE

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

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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. Scoring can include 1/2 a point: 2½, 1½ etc.