



124

UNIVERSITY

Classification			
6-000 - Good	7-000 - Very Good	8-000 - Excellent	9-000 - Outstanding
6-250	7-250	8-250	9-250
6-500	7-500	8-500	9-500
6-750	7-750	8-750	9-750

Sample #	Frangula/Flavor	Quality	Appearance	Acidity	Body	Uniformity	Clean Cup	Defects	Total Score
CR	Frangula/Flavor	Quality	Appearance	Acidity	Body	Uniformity	Clean Cup	Defects	Total Score
433228	Frangula/Flavor	Quality	Appearance	Acidity	Body	Uniformity	Clean Cup	Defects	Total Score
41C 435	Frangula/Flavor	Quality	Appearance	Acidity	Body	Uniformity	Clean Cup	Defects	Total Score
Notes	Final Score								

[illegible]

Sample #	Sensory Evaluation										Final Score			
	Appearance Color: Clarity: Total:		Flavor Total: Astringency: Total:		Acidity Total: Intensity: High: Low:		Body Total: Intensity: High: Low:		Uniformity Total: Balance: Total:		Clean Cup Total: Sweetness: Total:		Overall Total: Defects (subtract): Tame=2 Faint=4 Final Score:	

Sample #	Rank 	Fragrance/Aroma 	Flavor 	Acidity 	Body 	Uniformity 	Clean Cup 	Overall 	Defects T=1 n=2 B=1 n=4	(Subtract) # of cups: 10 10 - 2 = 8	Total Score
Notes 	Total 	Total 	Total 	Total 	Total 	Total 	Total 	Final Score			