

Preference Testing of Pinot Noir Wine
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Definitions of Attributes for Pinot Noir Wine Evaluation

Attributes	Definitions
Alcohol	flavor sensibility of the alcohol content
Color	richness or depth of red shading
Clarity	haziness of liquid from particulates
Sweet	taste associated with sugar
After-taste	pleasantness of flavor after wine has left palette
Clean	not exhibiting any obvious faults in taste, smell, feel, or look
Intensity	boldness, fullness, or richness of flavor
Fruitiness	evocation of flavor of fruit
Bouquet	presence of pleasing blending of aromas
Texture	smoothness or softness of feeling of wine in mouth
Earthiness	evocation of flavors of trees, soil, vegetation, or minerals

Preference Testing of Pinot Noir Wines

Sample #1 = 2009 Laetitia brand Pinot Noir
 Sample #2 = 2008 Bourgogne brand Pinot Noir

Test 1: Alcohol

	Not So Alcoholic				Neutral			Very Alcoholic	
Sample #1	1	2	3	4	5	6	7	8	9
Sample #2	1	2	3	4	5	6	7	8	9

Alcohol Flavor Ranking: First: 2 Second: 1

Comments: _____

Test 2: Color

	Very Rich			Neutral				Not So Rich	
Sample #1	1	2	3	4	5	6	7	8	9
Sample #2	1	2	3	4	5	6	7	8	9

Color Ranking: First: 1&2 Second: _____

Comments: _____

Test 3: Clarity

	Very Clear			Neutral				Not So Clear	
Sample #1	1	2	3	4	5	6	7	8	9
Sample #2	1	2	3	4	5	6	7	8	9

Clarity Ranking: First: 2 Second: 1

Comments: _____

Test 4: Sweet

	Not So Sweet			Neutral				Very Sweet	
Sample #1	1	2	3	4	5	6	7	8	9
Sample #2	1	2	3	4	5	6	7	8	9

Sweetness Ranking: First: 1 Second: 2

Comments: _____

Test 5: After-Taste

	Very Pleasant				Neutral			Very Unpleasant	
Sample #1	1	2	3	4	5	6	7	8	9
Sample #2	1	2	3	4	5	6	7	8	9

After-Taste Ranking: First: 2 Second: 1

Comments: _____

Test 6: Clean

	Very Clean			Neutral				Not So Clean	
Sample #1	1	2	3	4	5	6	7	8	9
Sample #2	1	2	3	4	5	6	7	8	9

Clean Ranking: First: 1&2 Second: _____

Comments: _____ after-taste on #1 and burn on #2 _____

Test 7: Intensity

	Very Intense			Neutral				Not So Intense	
Sample #1	1	2	3	4	5	6	7	8	9
Sample #2	1	2	3	4	5	6	7	8	9

Intensity Ranking: First: 2 Second: 1

Comments: _____

Test 8: Fruitiness

	Very Fruity			Neutral				Not So Fruity	
Sample #1	1	2	3	4	5	6	7	8	9
Sample #2	1	2	3	4	5	6	7	8	9

Fruitiness Ranking: First: 1 Second: 2

Comments: _____

Test 9: Bouquet

	Very Pleasant			Neutral				Not Pleasant	
Sample #1	1	2	<input type="text" value="3"/>	4	5	6	7	8	9
Sample #2	<input type="text" value="1"/>	2	3	4	5	6	7	8	9

Bouquet Ranking: First: 2 Second: 1

Comments: _____

Test 10: Texture

	Very Smooth			Neutral				Not So Smooth	
Sample #1	1	2	3	4	5	6	<input type="text" value="7"/>	8	9
Sample #2	1	2	3	4	5	6	<input type="text" value="7"/>	8	9

Texture Ranking: First: 1 & 2 Second: _____

Comments: _____

Test 11: Earthiness

	Not So Earthy			Neutral				Very Earthy	
Sample #1	1	2	3	4	5	6	<input type="text" value="7"/>	8	9
Sample #2	1	2	3	4	5	6	7	<input type="text" value="8"/>	9

Earthiness Ranking: First: 1 Second: 2

Comments: _____
