



Quiznos® Wine Grading Criteria

Sight (Appearance of Wine)	0-4 PTS
Consider clarity, brilliance and appropriateness of color. Downgrade for haze or opacity. If sparkling, consider persistence of the bubbles and pinpoint size.	

Aroma (Smell or Bouquet)	0-6 PTS
Is it pleasant or unappetizing? What specific aromas can you identify? Consider both fruit smells and other aroma qualities that may result from oak or bottle age.	

Flavor	0-6 PTS
Is it "dry" or "sweet"? Full-bodied or light? Is it appropriately acidic (sour), tongue-twistingly sour, or lacking acid (flabby)? Does the flavor seem consistent with the aroma? Does it remind you of any specific fruit or other flavor? Is the flavor appropriate to this wine? Finally, is the "finish" of "aftertaste", the flavor remaining in your mouth after you swallow, short, medium, or long in duration?	

Overall Impression	0-4 PTS
After the aftertaste has faded, what do you think of the wine overall? Is it pleasant and appealing? Simple or complex? Are all the components in balance? Does it make you want another sip? In short, do you like it?	

Best Label	0-10 PTS
Ignore the taste, sight, and flavor of the wine. Focus on the label on the bottle. Which bottle caught your eye? Which bottle of wine would you purchase on the creativity of the label alone?	