

**Attribute / Fault Chart**  
**New York State Home Winemaker's Competition**

**Note:** Sugar classification is not critical – indicate as error in comments – judge the wine as it stands

<b>Appearance</b>	<b>Aroma</b>	<b>Taste</b>	<b>Aftertaste / Finish</b>
<b>1</b> Excellent Color	<b>5</b> Excellent Nose	<b>11</b> Excellent Flavor	<b>17</b> Long Finish
<b>2</b> Brilliant Clarity	<b>6</b> Typical Nose	<b>12</b> Typical Flavor	<b>18</b> Very Well Balanced
	<b>7</b> Oaky / Woody / Toasty / Nutty *	<b>13</b> Oaky / Woody / Toasty / Nutty *	<b>19</b> Excellent Complexity
	<b>8</b> Spicy	<b>14</b> Spicy	
	<b>9</b> Fruity	<b>15</b> Fruity	
	<b>10</b> Floral	<b>16</b> Good Body / Mouthfeel	
<b>* = Specify in Comments</b>	<b>(e.g. whether Oaky or Woody</b>	<b>or Toasty etc. )</b>	
<b>(s) = slight (e) = excessive</b>			
<b>20</b> Light Color	<b>30</b> Light Nose	<b>60</b> Light Flavor	<b>90</b> Lacks body/Light/Thin
<b>21</b> Oxidized - Brown/Golden	<b>31</b> Not typical nose	<b>61</b> Not typical flavor	<b>91</b> Short finish
<b>22</b> Spritzy	<b>32</b> Volatile Acidity --- Sour / Acetic (vinegary)	<b>62</b> Acidic --- Sour / Tart	<b>92</b> Lacks Complexity
<b>23</b> Cloudy / Hazy	<b>33</b> Oxidized --- Straw like / Sherry like / Acrid	<b>63</b> Raisiny	<b>93</b> Acidic
<b>24</b> Sediment / Crystals	<b>34</b> Yeasty	<b>64</b> Oxidized --- Sherry like / Spritzy / Yeasty	<b>94</b> Bitter / Sharp / Aspirin
	<b>35</b> Hi Alcohol --- Hot / Pungent	<b>65</b> Hi Alcohol --- Hot	<b>95</b> High Alcohol
	<b>36</b> SO <sub>2</sub> --- Burnt match	<b>66</b> SO <sub>2</sub> (prickly sensation)	<b>96</b> Excessive SO <sub>2</sub> (Garlic)
	<b>37</b> Rubbery / Burnt Rubber (Disulphide)	<b>67</b> SO <sub>2</sub> (prickly sensation)	<b>97</b> Harsh Tannins
	<b>38</b> Mercaptan --- Skunky / Garlicky / Cabbage / reduced sulphur compound	<b>68</b> Rubbery / Soapy (Disulphide)	<b>98</b> Metallic / Overly Flinty
	<b>39</b> H <sub>2</sub> S --- rotten eggs	<b>69</b> Mercaptan --- Skunky Garlicky / Cabbage / reduced sulphur compound	<b>99</b> Low Acid
	<b>40</b> Candida (surface yeast)-- Dirty / Stale	<b>70</b> Candida (surface yeast)- Dirty / Stale	<b>100</b> Low Fruit
	<b>41</b> Chemical --- Petroleum / Kerosene / Plastic / Tar	<b>71</b> Astringent / Overly Tannic	<b>101</b> Out of Balance Sweet
	<b>42</b> Solvent --- Ethyl Acetate / Nail Polish / Fusel oil *	<b>72</b> Metallic / Overly Flinty	<b>102</b> Out of Balance Dry
	<b>43</b> Geranium	<b>73</b> Bitter / Sharp / Aspirin	
	<b>44</b> Musty / Moldy	<b>74</b> Salty	
	<b>45</b> Corky --- TCA	<b>75</b> Musty / Moldy	
	<b>46</b> Medicinal	<b>76</b> Corky --- TCA	
	<b>47</b> Herbaceous / Vegetal / Grassy / Bell Pepper / Mint *	<b>77</b> Medicinal	
	<b>48</b> Artificial Fruit	<b>78</b> Herbaceous / Vegetal / Stemmy / Bell Pepper / Mint *	
	<b>49</b> Perfumey	<b>79</b> Artificial Fruit / Candy like	
	<b>50</b> Brettanomyces -- Sweaty / Horsy / Wet Dog / Barnyard / Earthy / Stale Hamburger	<b>80</b> Bubblegum / Sorbate	
		<b>81</b> Brettanomyces --- Sweaty / Horsy / Wet Dog / Barnyard / Earthy / Stale Hamburger	
		<b>82</b> Atypical aging --- ATA Wet cardboard	