DIEGO Taster	MERAVIGLIA 20 °C 21 °C Room temperature
DR	Y CED <u>1</u> Wine temperature Room temperature 12/23/2016 19:00 Date Time
	A GILLA PINOT MENO JGT. CANTO MONICO, CA
Wine Deno	1, 2010
Alcohol cor	ntent Year
VISUAL EXAMINATION	Limpidity LIMPID
	Colour FULL GARNET RED
	Consistency/Effervescence CONSISTENT -
	Observations The CARAFFED 30 MINS PRIOR
LFACTORY AMINATION	Intensity INTENSE +
	Complexity COMPLEX -
	Quality FINE -
	Description SPICES (GREEN PEPPERCORUS JUNIPER, QUININE, ROOT BEEK
	(FWIT (RED CASSIS, MULBERRY), MINERAL (TAR, QUARTZ), FOREST FU
0L EXA	Observations FLORAL (GERANIUM), SOY SAUCE
OX	Observations FLORAL (GERANIUM), SOY SAUCE
RY 0 EX	Observations FLORAL (GERANIUM), SOY SAUCE Sugars DRY Alcohols MODERATELY LARM + Structure MODERATELY TANK Fanning
TORY 0 ON EX	Observations FLORAL (GERANIUM), SOY SAUCE Sugars DRY Alcohols Moderately WARM+ Structure or body Moderately TANNE Fanning
ACTORY 0 ATION EX	Observations FLORAL (GERANIUM), SOY SAUCE Sugars DRY Alcohols Moderately WARM+ Structure Moderately TANNE Fanning
-OLFACTORY 0 MINATION EX	Observations FLORAL (GERANIUM), SOY SAUCE Sugars DRY Alcohols Moderately WARM + Structure Polyalcohols Moderately Speate FULL - CRISP Acids Moderately TANNE Fannins FULL - Moderately TANNE Fannins Balance BALANCED - (TOWARDS HARDNESSES) ->
-OLFACTORY 0 MINATION EX	Observations       FLORAL (GERANIUM), SOY SAUCE         Sugars       DRY         Alcohols       Moderately warm +         Polyalcohols       Specific Y specific    Structure or body FUL- SAPLD Mineral substances
LFACTORY 0 NATION EX	Observations FLORAL (GERANIUM), SOY SAUCE Sugars DRY Alcohols Moderately WARM+ Polyalcohols Moderately Spectre or body FOLL- Balance BALANCED - (TOWARDS HARDNESSES) -> Intensity INTENSE -
-OLFACTORY 0 MINATION EX	Observations FLORAL (GERANIUM), SOY SAUCE Sugars DRY Alcohols Moderately WARM+ Polyalcohols Moderately Speate or body Polyalcohols Moderately Speate or body FUL- Balance BALANCED - (TOWARDS HARDNESSES) -> Intensity INTENSE - Persistence VERY PEPSISTENT - Quality FINE
-OLFACTORY 0 MINATION EX	Observations FLORAL (GERANIUM), SOY SAUCE Sugars DRY Alcohols Moderately WARM+ Polyalcohols Moderately WARM+ Polyalcohols Moderately Sports Balance BALANCED - (TOWARDS HARDNESSES) -> Intensity INTENSE - Persistence VERY PERSISTENT - Quality FINE Observations LONG FIMISH PLAYING OFF SPILE / ROOT BEER NOTE
TASTE-OLFACTORY 0 EXAMINATION EX	Observations FLORAL (GERANIUM), SOY SAUCE Sugars DRY Alcohols Moderately WARM+ Polyalcohols Moderately Sproate Balance BALANCED - (TOWARDS HARDNESSES) -> Intensity INTENSE - Persistence VERY PERSISTENT - Quality FINE Observations LONG FIMISH PLAYING OFF SPICE / ROOT BEER NOTE Tannin Quality ELEGANT
TASTE-OLFACTORY 0 EXAMINATION EX	Observations FLORAL (GERANIUM), SOY SAUCE Sugars DRY Alcohols Moderately WARM+ Polyalcohols Moderately Spootste Balance BALANCED - (TOWARDS HARDNESSES) -> Intensity INTENSE - Persistence VERY PERSISTENT - Quality FINE Observations LONG FINISH PLAYING OFF SPICE / ROOT BEER NOTE Tannin Quality ELEGANT
TASTE-OLFACTORY 0 EXAMINATION EX	Observations       FLORAL (GERANIUM), SON SAUCE         Sugars       DRY         Alcohols       Moderately warm +         Polyalcohols       Moderately specifie         Balance       BALANCED -         (Toward D S       HOREDNESSES)         Intensity       Intensity SE         Persistence       VERY         Quality       FLORAL         Planning       FLORAL         Observations       LONG         Fining       FLORAL         Observations       LONG         Fining       FLORAL         Moderate       Florately         Fining       Florately         Proversions       Florately         Fining       Florately         Fining       Florately         Fining       Florately         Moderately       Florately         Fining       Florately         Fining       Florately         Fining       Florately<
-OLFACTORY 0 MINATION EX	Sugars DRY Alcohols Moderately WARM+ Polyalcohols Moderately WARM+ Polyalcohols Moderately Spreatile Balance BALANCED - (TOWARDS HARDNESSES) -> Intensity INTENSE - Persistence VERY PERSISTENT - Quality FINE Observations LONG FINISH PLAYING OFF SPICE ROOT BEER NOTE Tannin Quality ELEGANT Typicality BARELY TYPICAL + (Some VARIETAL RECOGNAL

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