

ATTACHMENT I

Security Issues

If the rest of this page is blank, then contact one of the Rochester AWS officers for the information.

ATTACHMENT II

**ROCHESTER AWS
FINANCIAL TALLY SHEET**

Tasting Name _____

Tasting Date _____

Chairperson _____

Committee

REVENUES (Money Received)

Cost per Person _____

Number Attending _____

Total Fees _____

Other Revenues (If applicable) _____

TOTAL REVENUE _____

ATTACHMENT III
ROCHESTER AWS FINANCIAL TALLY SHEET CONTINUED

EXPENSES (Money Disbursed)

Wine

Original receipts must show the number of bottles purchased, the price per bottle and the name of the wine. Please list the wines served, the cost per bottle, and the number of wines opened

Food (Please attach original receipts) _____

Bread _____

Cheese _____

Other Food _____

Decorations and Paper Products (Please attach original receipts) _____

Other Expenses (Original receipts, please) _____

Pre-tasting \$ 60.00

TOTAL EXPENDITURES _____

BALANCE (Total Revenue minus Total Expenditures) _____

Please send a check for the **balance**, along with 3 lists of attendees: 1) paid reservations 2) reservations paid at the door 3) guests. Each list should include "no shows". Check for balance, attendee lists, and this financial tally should be sent to Chapter Treasurer. Please make the check out to American Wine Society and send to:

Richard & Pamela Hemmenway
42 Burritt Rd.
Hilton, NY 14468-9768
(585) 392-0046

Case #1 _____

Case #2 _____

Case #3 _____

Case #4 _____

Case #5 _____

Case #6 _____

Case #7 _____

Case #8 _____

Case #9 _____

Case #10 _____

Case #11 _____

Case #12 _____

Name Tags _____

Chairperson Responsible _____

ATTACHMENT V

TASTING SHEETS

A blank copy of the tasting sheet is attached. Be sure to copy the **front and back** of this form.

List the name of the wine, vintage, grape variety or other pertinent information.

Make copies for each person. If you need to pay for duplicating, take a tax-exempt certificate with you so you will not have to pay sales tax.

Tax-exempt Certificate

If the rest of this page is blank, then contact one of the Rochester AWS officers for the information.

Checklist for Pre-tasting Assignments

Setup Time:

Flyer:

Decorations:

Bread and Cheese:

Wine:

Tasting Sheet:

Greeter:

Collecting Reservations/Banker:

Background Presentation:

Wine Flight 1 introduction:

Wine Flight 2 Introduction:

Wine Flight 3 Introduction:

Wine Flight 4 Introduction:

Closing Comments:



ATTACHMENT VIII



WINE EVALUATION CHART

**A
W
S**

NAME: _____ DATE: _____

PLACE: _____ THEME: _____

SEE REVERSE SIDE FOR SCORING GUIDELINES

	WINE	APPEARANCE 3 MAX	AROMA/ BOUQUET 6 MAX	TASTE/ TEXTURE 6 MAX	AFTERTASTE 3 MAX	OVERALL IMPRESSION 2 MAX	TOTAL SCORE 20 MAX
E							
1							
2							
3							
4							
5							
6							
7							
8							

APPEARANCE

- 3 - Excellent - Brilliant with outstanding characteristic color.
- 2 - Good - Clear with characteristic color.
- 1 - Poor - Slight haze and/or slight off color.
- 0 - Objectionable - Cloudy and/or off color.

AROMA AND BOUQUET

- 6 - Extraordinary - Unmistakable characteristic aroma of grape variety or wine type. Outstanding and complex bouquet. Exceptional balance of aroma and bouquet.
- 5 - Excellent - Characteristic aroma. Complex bouquet. Well balanced.
- 4 - Good - Characteristic aroma. Distinguishable bouquet.
- 3 - Acceptable - Slight aroma and bouquet. Pleasant.
- 2 - Deficient - No perceptible aroma or bouquet or with slight off odors.
- 1 - Poor - Off odors.
- 0 - Objectionable - Objectionable or offensive odors.

TASTE AND TEXTURE

- 6 - Extraordinary - Unmistakable characteristic flavor of grape variety or wine type. Extraordinary balance. Smooth, full-bodied and overwhelming.
- 5 - Excellent - All of the above but a little less. Excellent but not overwhelming.
- 4 - Good - Characteristic grape variety or wine type flavor. Good balance. Smooth. May have minor imperfections.
- 3 - Acceptable - Undistinguished wine but pleasant. May have minor off flavors. May be slightly Out of balance, and/or somewhat thin or rough.
- 2 - Deficient - Undistinguished wine with more pronounced faults than above.
- 1 - Poor - Disagreeable flavors, poorly balanced, and/or unpleasant texture.
- 0 - Objectionable - Objectionable or offensive flavors and/or texture.

AFTERTASTE

- 3 - Excellent - Lingering outstanding aftertaste
- 2 - Good - Pleasant aftertaste.
- 1 - Poor - Little or no distinguishable aftertaste.
- 0 - Objectionable - Unpleasant aftertaste.

OVERALL IMPRESSION

- 2 - Excellent
- 1 - Good
- 0 - Poor

TOTAL SCORES

- 18 - 20 Extraordinary
- 15 - 17 Excellent
- 12 - 14 Good
- 9 - 11 Commercially Acceptable
- 6 - 8 Deficient
- 0 - 5 Poor and Objectionable

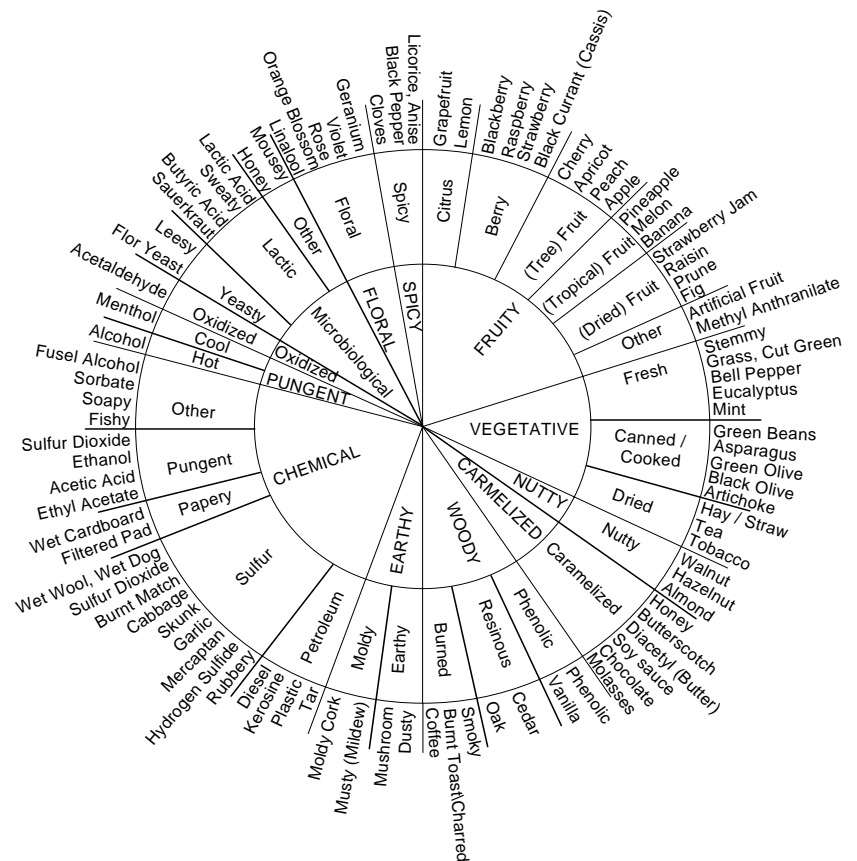
The American Wine Society is a national non-profit consumer Organization which is dedicated to educating its members and the general public about wine appreciation, production and use. The society is an independent organization with no commercial affiliation.

The society has chapters throughout the United States and Canada. Membership is open to anyone interested in wine - amateur, enthusiast or professional.

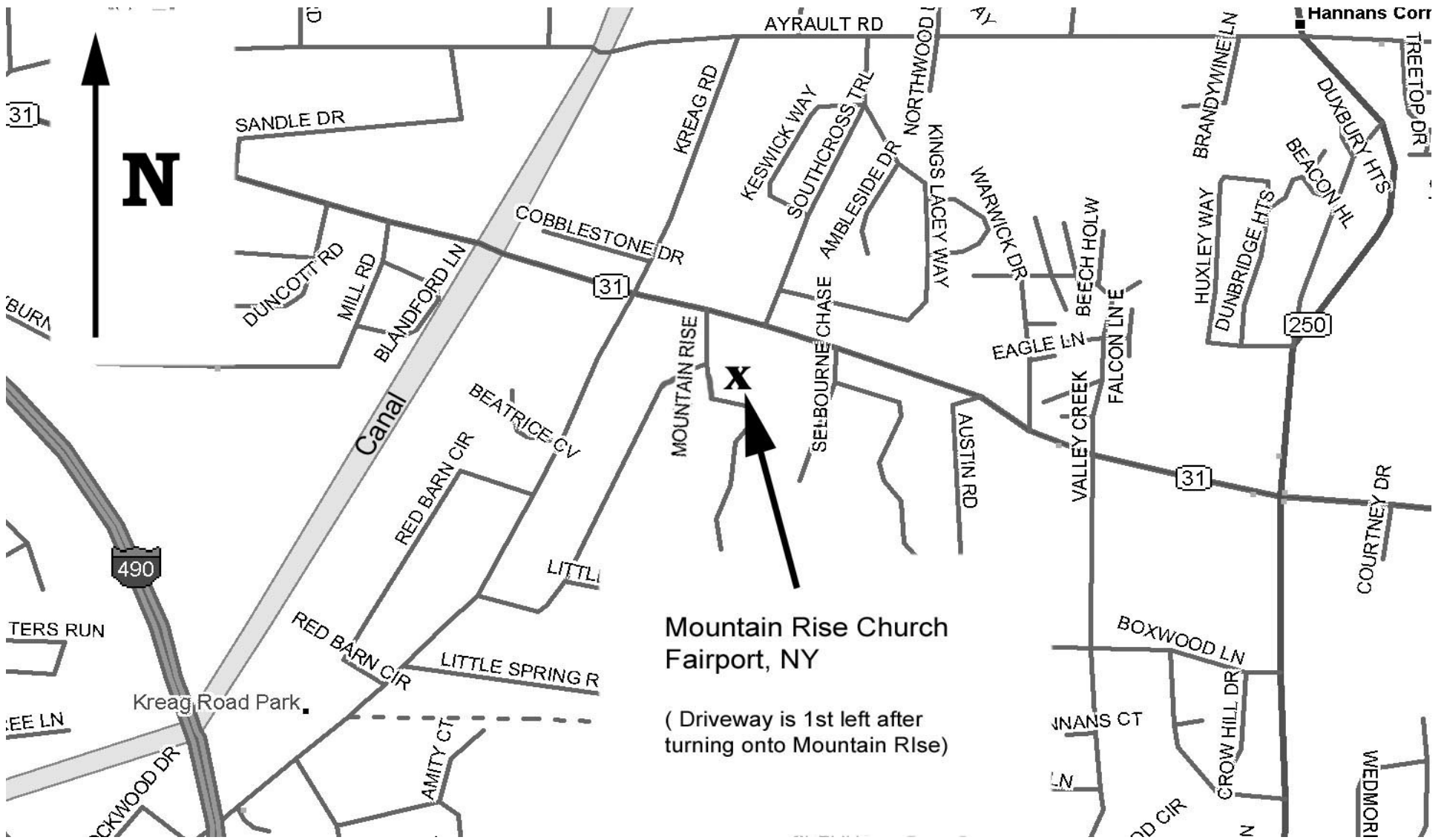
For further information contact:

AMERICAN WINE SOCIETY
 P.O. Box 3330
 Durham, NC 27702
 919-403-0022

WINE AROMA WHEEL



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**Mountain Rise Church
Fairport, NY**

(Driveway is 1st left after
turning onto Mountain Rise)