

Go beyond the flavor wheel, evaluate your cigars flavors while you smoke. First, start with your pre-light evaluation of the cigar noting each aspect of the cigar. Then check any flavors that apply throughout each third. Finish up by rating your cigar. Enjoy your next cigar in CigarAudit.com style!

PRE-LIGHT INSPECTION											
COLOR			FEEL			CONSTRUCTION			DRAW		
Green			Smooth			Tight Seams			Wide Open		
Light Brown			Waxy			Loose Seams			Open		
Brown			Oily			Full Pack			Medium		
Green Tint			Toothy			Light Pack			Tight		
Red Tint			Sand Paper			Single Cap			Plugged		
Chocolate Brown			Paper Bag			Double Cap			NOSE		
Dark Brown			Heavy Veins			Triple Cap			Woody		
Black			Moderate Veins			Hard			Barnyard		
			Light Veins			Some Give			Floral		
						Sponge Give			Cocoa		

TASTING NOTES FOR EACH THIRD															
THIRDS	1ST	2ND	3RD	1ST	2ND	3RD	1ST	2ND	3RD	1ST	2ND	3RD	1ST	2ND	3RD
SPICES & HERBS				FRUIT			PLANTS & EARTH				SWEET				
White Pepper				Cherry			Hay				Caramel				
Black Pepper				Orange			Grass				White Sugar				
Cayenne Pepper				Orange Zest			Flowers				Brown Sugar				
Chili Pepper				Lemon			Rose Pedals				Sugar Cane				
Salt				Lemon Zest			Honeysuckle				Molasses				
Ginger				Green Apple			Vanilla Flower				Cake Icing				
Nutmeg				Lime			Forest Floor				Vanilla				
Cinnamon				Apricot			Peat				Honey				
Cloves				Peach			Earth				Maple Syrup				
Paprika				Pear			Rich Soil				Nougat				
Cumin				Plum			Moss				Sugar Cookie				
Mint				Grape			Mineral				Ch Chip Cookie				
Rosemary				Fig			Barnyard				Brownie				
Basil				Blueberry			Manure				Fudge				
Fennel				Raisin			Seaweed				Taffy				
Lavender				Stewed Fruit											
Dill				Dried Fruit											
Anise				Apple											

THIRDS	1ST	2ND	3RD	1ST	2ND	3RD	1ST	2ND	3RD	1ST	2ND	3RD		
COFFEE & CHOCOLATE				ANIMAL & DAIRY			NUTS			DESCRIPTORS & MOUTH FEEL				
Coffee				Leather			Peanut				Smooth			
Creamy Coffee				Beef			Walnut				Clean			
Dark Roast Coffee				Steak			Cashew				Sharp			
Black Coffee				Smoked Meat			Almond				Rough			
Espresso				Pork			Pine Nut				Bitter			
Milk Chocolate				Milk			Hazelnut				Sweet			
Dark Chocolate				Butter			Pecan				Buttery			
Bakers Chocolate				Cream			Chestnut				Creamy			
Cocoa Powder				Sour Cream			Mixed Nuts				Sour			
Cocoa Nibs				Sweet Cream			Toasted Nuts				Gritty			

WOOD				VEGETABLES			BREAD & STARCH			OTHER				
Cedar				Celery			Flower				Chalk			
Pine				Kale			Starch				Ammonia			
Mahogany				Onion			Sourdough				Charcoal			
Mesquite				Cucumber			Toast				Tar			
Hickory				Green Pepper			Bread				Plastic			
Oak				Bell Pepper			Rye Bread				Salt Water			
Charred Wood				Asparagus			Crackers				Musk			
Smoked Wood				Mushrooms			Graham Cracker				Must			

LOOK & FEEL	
CONSTRUCTION	
FLAVOR & BALANCE	
VALUE	
OVERALL RATING	

TRAGIC	0 - 69
POOR - FAIR	70 - 80
FAIR - GOOD	81 - 90
GOOD - EXCELLENT	91 - 96
EPIC	96 - 100