

# Certified Sommelier Examination

## Deductive Tasting - Red Wine



Candidate Name: \_\_\_\_\_

**Instructions:** Fill in correct boxes completely. This exam grid combines NOSE (Aroma) and PALATE (Flavor) descriptors except where noted. Where applicable, mark "YES" if this quality is clearly apparent in the wine and key to your conclusion. Mark "NO" if this quality is absent or not key to your conclusion. **DO NOT leave any blank lines.**

PTS

### COLOR

The color is:  Garnet  Ruby  Purple

### FRUIT

Red	<input type="checkbox"/> Yes <input type="checkbox"/> No	If "Yes" - Describe:	
Black	<input type="checkbox"/> Yes <input type="checkbox"/> No	If "Yes" - Describe:	
Blue	<input type="checkbox"/> Yes <input type="checkbox"/> No	If "Yes" - Describe:	
Fruit Condition - Nose	<input type="checkbox"/> Tart <input type="checkbox"/> Ripe	Overripe <input type="checkbox"/> Jammy <input type="checkbox"/> Cooked	Baked <input type="checkbox"/> Dried <input type="checkbox"/> Oxidative
Fruit Condition - Palate	<input type="checkbox"/> Tart <input type="checkbox"/> Ripe	Overripe <input type="checkbox"/> Jammy <input type="checkbox"/> Cooked	Baked <input type="checkbox"/> Dried <input type="checkbox"/> Oxidative

Up to TWO Fruit Condition Boxes may be filled in

### NON-FRUIT

Aromatic Flowers	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Vegetal, Green Pepper	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Savory Dried Herbs	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Mint, Eucalyptus	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Peppercorn	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Coffee, Cocoa, Mocha	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Game, Blood, Cured Meat, Leather	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Balsamic, Tar	<input type="checkbox"/> Yes <input type="checkbox"/> No	
<b>Organic Earth:</b> Wet Leaves, Brett, Mushrooms	<input type="checkbox"/> Yes <input type="checkbox"/> No	
<b>Inorganic Earth:</b> Stone, Rock, Mineral, Sulfur	<input type="checkbox"/> Yes <input type="checkbox"/> No	
<b>New Oak:</b> Vanilla, Smoke, Toast, Coconut	<input type="checkbox"/> Yes <input type="checkbox"/> No	

Mark YES if quality is:  
 ~APPARENT  
 and  
 ~KEY TO YOUR CONCLUSION

Mark NO if quality is:  
 ~ NOT APPARENT  
 and/or  
 ~ NOT KEY TO YOUR CONCLUSION

### STRUCTURE

Tannin	<input type="checkbox"/> Low to Mod. Minus	<input type="checkbox"/> Moderate	<input type="checkbox"/> Moderate Plus	<input type="checkbox"/> High
Acid	<input type="checkbox"/> Low to Mod. Minus	<input type="checkbox"/> Moderate	<input type="checkbox"/> Moderate Plus	<input type="checkbox"/> High
Alcohol	<input type="checkbox"/> Low to Mod. Minus	<input type="checkbox"/> Moderate	<input type="checkbox"/> Moderate Plus	<input type="checkbox"/> High

### CONCLUSION

Type of Climate	<input type="checkbox"/> Cool to Moderate <input type="checkbox"/> Warm to Hot	Explain Why:
Primary Grape	<input type="checkbox"/> Cabernet Sauvignon <input type="checkbox"/> Syrah / Shiraz <input type="checkbox"/> Pinot Noir <input type="checkbox"/> Tempranillo <input type="checkbox"/> Nebbiolo <input type="checkbox"/> Zinfandel	Explain Why:
World of Origin	<input type="checkbox"/> New World <input type="checkbox"/> Old World	Explain Why:
Country of Origin		
General Age	<input type="checkbox"/> 1 - 3 Years <input type="checkbox"/> 4 - 6 Years <input type="checkbox"/> 7+ Years	

### SALES PITCH

Sell this wine to your guest in two sentences or less:

### TOTAL POINTS