

Certified Sommelier Examination

Deductive Tasting - White Wine



COURT OF
**MASTER
SOMMELIERS**
Americas

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: Straw Yellow Gold

FRUIT

Apple / Pear Yes No If "Yes" - Describe:

Citrus Yes No If "Yes" - Describe:

Stone Fruit Yes No If "Yes" - Describe:

Tropical Yes No If "Yes" - Describe:

Fruit Condition - Nose Tart Ripe Overripe
 Jammy Baked
 Cooked Dried

Up to TWO Fruit Condition Boxes may be filled in

Fruit Condition - Palate Tart Ripe Overripe
 Jammy Baked
 Cooked Dried

Up to TWO Fruit Condition Boxes may be filled in

NON-FRUIT

Aromatic Flowers Yes No

Herbal Yes No

Vegetal Yes No

Ginger, Honey, Wax, Botrytis Yes No

Oxidative, Nutty Yes No

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

Lees: Dough, Baked Bread, Yeast Yes No

Malolactic: Butter, Cream Yes No

Organic Earth: Wet Leaves, Brett, Mushrooms Yes No

Inorganic Earth: Stone, Rock, Mineral, Sulfur Yes No

New Oak: Vanilla, Brown Baking Spice, Smoke Yes No

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

STRUCTURE

Bitter, Phenolic Yes No

Sweetness Dry Off-Dry Medium Sweet

Acid Low to Mod. Minus Moderate Moderate Plus High

Alcohol Low to Mod. Minus Moderate Moderate Plus High

CONCLUSION

Type of Climate Cool to Moderate Warm to Hot

Explain Why:

Primary Grape Chenin Blanc Riesling Torrontés
 Pinot Grigio / Pinot Gris Chardonnay Sauvignon Blanc

Explain Why:

World of Origin New World Old World

Explain Why:

Country of Origin

General Age 1 - 3 Years 4 - 6 Years 7+ Years

SALES PITCH

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

TOTAL POINTS