



Tasting Grid – Student Instructions



This Tasting Grid outlines the key components of the Master Sommelier method of tasting. IT IS NOT A REPLICA OF THE ORAL PRESENTATION, rather it highlights key components for assessment. The purposes of the exam at the Certificate Level is ensure that you understand these key components and that you can assess them accurately.

The exam is weighted toward the proper evaluation of specific components and how they relate to CLIMATE (warm / moderate / cool) and STYLE (old world / new world). Each line quantifies a specific element of a wine. Evaluate the element and check off the box(es) that best fit your assessment. You may check more than one box.

Aroma and Flavor Assessment:

Under the Nose and Palate you are asked to check off GENERIC DESCRIPTOR(S) and then to LIST SPECIFIC DESCRIPTOR(S). First check the box(es) of the GENERIC DESCRIPTOR(S) that BEST fit. We are looking for the MOST expressive items not everything in the wine. After you have select the GENERIC DESCRIPTOR(S) that BEST fit the wine, write a more expressive word or two that better defines each generic category checked.

Example: You believe the white wine has predominately apple/pear and tropical fruit elements:

- 1 **Fruit Generic Descriptor:** a) **Apple/Pear** b) **Stone Fruit** c) **Citrus Fruit** d) **Tropical Fruit** a b c d
- 2 **List Specific descriptor(s):** **Baked apple / Banana / Mango (example of providing more specific descriptors)**

STRUCTURE ASSESSMENT

Check the box(es) that best fits the structural element you are evaluating

Example: You believe the wine you are tasting has medium plus to high alcohol and low acidity

10. **Acid** a) **Low** b) **Med Minus** c) **Medium** d) **Medium Plus** e) **High** a b c d e
11. **Alcohol** a) **Low** b) **Med Minus** c) **Medium** d) **Medium Plus** e) **High** a b c d e

INITIAL AND FINAL CONCLUSION

Based on ALL the clues you have marked on the grid, check the box that best suites the Climate, Style, Grape Variet(ies), Country, and Vintage.

13. **Climate:** a) **Cool** b) **Moderate** c) **Warm** a b c
14. **Style:** a) **Old World** b) **New World** a b
15. **Grape(s):** a) **Chardonnay** b) **Sauvignon Blanc** c) **Chenin Blanc** d) **Riesling** e) **Viognier** f) **Pinot Gris/Grigio** a b c d e f
16. **Country:** a) **France** b) **Italy** c) **United States** d) **Australia** e) **Germany** f) **New Zealand** a b c d e f
17. **Vintage:** a) **1995-2000** b) **2001-2003** c) **2004-2006** d) **2007-2008** a b c d