



Certified Sommelier Tasting Exam

WHITE Wine Tasting Grid

Name _____

Fill in the correct lettered space completely!

Do not
Write outside
Dotted line

AROMA / FLAVOR ASSESSMENT

Fruit Generic Descriptor:

- a) Apple/Pear b) Stone Fruit c) Citrus Fruit d) Tropical Fruit

List Specific descriptor(s):

Non-fruit Generic Descriptor:

- a) Floral b) Spice c) Herbs d) Other

List Specific Descriptor(s):

Earth/Mineral Generic Descriptor:

- a) Little/None b) Stone/Minerals c) Earth/Mushrooms

Specific Earth/Mineral Descriptor(s):

Use of Oak:

- a) No Oak b) Neutral Oak / Cask c) Use of New or Partial New Oak

List Specific Wood Descriptor(s):

STRUCTURE ASSESSMENT

Sugar

- a) Dry b) Off Dry c) Medium Sweet d) Sweet e) Dessert

Acid

- a) Low b) Medium minus c) Medium d) Medium Plus e) High

Alcohol

- a) Low b) Medium minus c) Medium d) Medium Plus e) High

Finish

- a) Short b) Medium minus c) Medium d) Medium Plus e) Long

INITIAL AND FINAL CONCLUSION

Climate:

- a) Cool b) Moderate c) Warm

Style:

- a) Old World b) New World

Grape(s):

- a) Chardonnay b) Sauvignon Blanc c) Chenin Blanc
d) Riesling e) Viognier f) Pinot Gris/Grigio g) Gewurtraminer

Country:

- a) France b) Italy c) United States d) Australia
e) Germany f) New Zealand g) Argentina

Vintage:

- a) 2005-2006 b) 2007-2008 c) 2009-2010

Mark ONE to THREE boxes

a b c d

Mark ONE to THREE boxes

a b c d

Mark ONE or TWO boxes

a b c

Mark only ONE box

a b c

Mark only ONE box per line below

a b c d e

a b c d e

a b c d e

a b c d e

Mark only ONE box per line below

a b c

a b

a b c d e f g

a b c d e f g

a b c



Certified Sommelier Tasting Exam RED Wine Tasting Grid

Name _____

Fill in the correct lettered space completely!

Do not
Write outside
Dotted line

AROMA / FLAVOR ASSESSMENT

- Fruit Generic Descriptor: a) Black Fruit b) Red Fruit c) Blue Fruit d) Dried e) Jammy
 List Specific Descriptor(s): _____
 Non-fruit Generic Descriptor: a) Floral b) Spice c) Herbs d) Other
 List Spsecific Descriptor(s): _____
 Earth/Mineral Generic Descriptor: a) Little/None b) Stone/Minerals c) Earth/Mushrooms
 Specific Earth/Mineral Descriptor(s): _____
 Use of Oak: a) No Oak b) Neutral Oak / Cask C) Use of New or Partial New Oak
 List Specific Wood Descriptor(s): _____

Mark ONE to THREE boxes

a b c d e

Mark ONE to THREE boxes

a b c d

Mark ONE or two boxes

a b c

Mark only ONE box

a b c

STRUCTURE ASSESSMENT

- Sugar a) Dry b) Off Dry c) Medium Sweet d) Sweet e) Dessert
 Acid a) Low b) Medium minus c) Medium d) Medium Plus e) High
 Alcohol a) Low b) Medium minus c) Medium d) Medium Plus e) High
 Tannin a) Low b) Medium minus c) Medium d) Medium Plus e) High
 Finish a) Short b) Medium minus c) Medium d) Medium Plus e) Long

Mark only ONE box per line below

a b c d e

a b c d e

a b c d e

a b c d e

a b c d e

INITIAL AND FINAL CONCLUSION

- Climate: a) Cool b) Moderate c) Warm
 Style: a) Old World b) New World
 Grape(s): a) Gamay b) Cabernet Sauvignon/Merlot c) Pinot Noir
 d) Syrah/Shiraz e) Sangiovese f) Zinfandel g) Malbec h) Nebbiolo
 Country: a) France b) Italy c) United States d) Australia
 e) Spain f) New Zealand g) Argentina
 Vintage: a) 2004-2005 b) 2006-2007 c) 2008-2009

Mark only ONE box per line below

a b c

a b

a b c d e f g

a b c d e f g

a b c d e f g

a b c
