

ADVANCED AND MASTER SOMMELIER DEDUCTIVE TASTING EXAM FORMAT

SIGHT	
Clarity / Visible Sediment	Clear, Hazy, Cloudy
Intensity of Color	Translucent, Pale, Medium Minus, Medium, Medium Plus, Deep, Opaque
Primary Color	White Wine: Water White, Straw, Yellow, Gold Red Wines: Purple, Ruby, Garnet
Secondary Color(s)	White Wine: Silver, Green, Copper, Gold, Brown Red Wine: Blue, Magenta, Ruby, Orange, Garnet, Brown
Rim Variation *Red Wines Only	Yes or No
Staining *Red Wines Only	None, Light, Medium Minus, Medium, Medium Plus, Heavy
Tearing	Light, Medium Minus, Medium, Medium Plus, Heavy
Gas Evidence	Yes or No
NOSE	
Minor Presence of Fault(s) *Note when apparent	Barnyard, Nail Polish Remover, Caramel, Nuts, Dried Fruit, Struck Match, Balsamic Vinegar, Other
Aromatic Intensity	Delicate, Medium Minus, Medium, Medium Plus, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	White Wine: Tart Citrus, Sweet Citrus, Apple/Pear, Stone Fruit, Tropical, Melon, Other Red Wine: Red, Blue, Black, Other
Fruit Condition	Tart, Ripe, Fresh, Baked, Stewed, Dried / Desiccated, Bruised, Jammy, Juicy, Candied, Liqueur, Oxidized
Non-Fruit	From Grape(s): Flowers, Green Bell Pepper, Asparagus, Celery, Grass, Herbs, Tobacco, Black Pepper, White Pepper, Ginger, Honey, Petrol, Eucalyptus, Chocolate, Mocha, Other From Winemaking: Bread Dough, Yeast, Beer, Cheese Rind, Cream, Sour Cream, Butter, Yogurt, Peanut Shell, Toast, Marzipan, Stems, Bubblegum, Cigar Box, Other
Earth	Forest Floor, Compost, Mushrooms / Truffles, Potting Soil
Mineral	Mineral, Wet Stone, Limestone, Chalk, Slate, Flint
Oak	Is New Oak Present? Yes or No What is the Intensity? Low, Medium, High Descriptors: Toast, Smoke, Vanilla, Cinnamon, Clove, Nutmeg, Cardamom, Coffee, Chocolate, Dill, Coconut, Caramel, Cedar Type: French, American, Eastern European

PALATE STRUCTURE	
Sweetness	Bone Dry, Dry, Dry with Slight Residual Sugar, Off-Dry, Medium Sweet, Sweet, Lusciously Sweet
Acidity	Low, Medium Minus, Medium, Medium Plus, High
Alcohol	Low, Medium Minus, Medium, Medium Plus, High
Body	Low, Medium Minus, Medium, Medium Plus, Full
Phenolic Bitterness *White Wines Only	Yes or No
Tannin *Red Wines Only	Tannin Volume: Low, Medium Minus, Medium, Medium Plus, High Tannin Texture: Silky, Soft, Gritty, Grainy, Coarse, Rough, Stalky, Hard
Texture *Note when apparent	Lean, Linear, Crisp, Soft, Creamy, Round, Gritty, Waxy, Oily, Viscous
PALATE	
Fruit	Confirm from the nose. Has anything changed?
Fruit Condition	Confirm from the nose. Has the fruit condition turned tart on the palate?
Non-Fruit	Confirm from the nose. Has anything changed?
Earth	Confirm from the nose. Has anything changed?
Mineral	Confirm from the nose. Has anything changed?
Oak	Confirm from the nose. Has anything changed?
Balance	Yes or No What main characteristic(s)/element(s) dominate the wine?
Length of Finish	Short, Medium Minus, Medium, Medium Plus, Long
Complexity	Simple, Medium Minus, Medium, Medium Plus, High
INITIAL CONCLUSION	
Possible Grape Varieties	
Old World/New World	
Climate	Cool, Moderate, Warm
Possible Countries	
Age Range	1-3 years, 3-5 years, 5-10 years, 10 years+
FINAL CONCLUSION	
Grape Variety or Blend	
Country of Origin	
Region AND Appellation	
Official Quality Level *Where appropriate	Village, Premier Cru, Grand Cru, Reserva, Gran Reserva, Normale, Riserva, Classico, Gran Selezione, Kabinett, Spätlese, Auslese, Other
Official Style Category *Where appropriate	Trocken, Sec, Demi-Sec, Moelleux, Aszú, VT, SGN, Other
Vintage	Choose ONE