



COURT OF
**MASTER
SOMMELIERS**
Americas

INTRODUCTORY
SOMMELIER COURSE
WINE EVALUATION
TECHNIQUE

TASTING JOURNAL

AROMA AND FLAVOR LEXICON	
Presence of Fault(s)	Corked Wine - TCA (Trichloroanisole): Cardboard, wet paper, chlorine, mildew
Fruit - White Wine	Apple/Pear: Green, red, yellow
	Citrus Fruit: <i>Tart Citrus:</i> Lemon, lime, grapefruit <i>Sweet Citrus:</i> Orange
	Stone Fruit: Peach, nectarine, apricot
	Tropical Fruit: Pineapple, mango, passion fruit, banana, lychee
	Other
Fruit - Red Wine	Red Fruit: Cherry, raspberry, cranberry, strawberry, pomegranate
	Black Fruit: Blackberry, black cherry, black plum, black currant
	Blue Fruit: Blueberry
	Other
Non-Fruit - White Wine	<u>From the Grape Variety or Grape Growing:</u> Flowers: Blossoms, honeysuckle, jasmine, rose, lily Fresh Herbs: Basil, lemongrass Green bell pepper, jalapeño, grass, asparagus Grape Variety Spice: Allspice, white pepper, cardamom Botrytis/Noble Rot: Ginger, saffron, honey, wax Petrol: Gasoline, rubber <i>Other</i>
	<u>From Winemaking:</u> Lees Contact: Dough, baked bread, yeast, beer, cheese rind Malolactic Fermentation: butter, cream, yogurt Oxidation: Nuts (almond, peanut, walnut), dried fruit New Oak: Vanilla, toast, smoke, cinnamon, nutmeg, clove, caramel
Non-Fruit - Red Wine	<u>From the Grape Variety or Grape Growing:</u> Flowers: Lilac, violet, lavender, rose, potpourri Fresh Herbs: Fresh oregano, sage, mint, eucalyptus Green bell pepper, grass, jalapeño Dried Herbs: Dried oregano, thyme, rosemary, sage Black peppercorn Coffee, cocoa, mocha Raw meat, cured meat, leather <i>Other</i>
	<u>From Winemaking:</u> Vinegar, Nail Polish, Barnyard Carbonic Maceration: Bubble gum, red fruit candy, banana, stemmy Oxidation: Nuts, dried fruit (figs, prunes, raisins) New Oak: Vanilla, toast, smoke, cinnamon, nutmeg, clove, cardamom, caramel, coconut, dill
Earth	Wet Leaves, Forest Floor, Mushrooms, Compost
Mineral	Mineral, Wet Stone, Sulfur, Saline

WINE #1

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #1

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #1

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	<p>Cool, Moderate, Warm *Choose One Answer</p>
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #2

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #2

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #2

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	Cool, Moderate, Warm *Choose One Answer
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: <i>*Choose One Answer Where Appropriate</i></p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #3

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #3

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #3

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	Cool, Moderate, Warm *Choose One Answer
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: <i>*Choose One Answer Where Appropriate</i></p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #4

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #4

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #4

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	Cool, Moderate, Warm *Choose One Answer
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #5

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #5

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #5

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	Cool, Moderate, Warm *Choose One Answer
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #6

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #6

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #6

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	Cool, Moderate, Warm *Choose One Answer
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #7

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #7

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #7

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	Cool, Moderate, Warm *Choose One Answer
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #8

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #8

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #8

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	<p>Cool, Moderate, Warm *Choose One Answer</p>
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #9

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #9

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #9

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	Cool, Moderate, Warm *Choose One Answer
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #10

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #10

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #10

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	<p>Cool, Moderate, Warm *Choose One Answer</p>
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #11

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #11

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #11

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	<p>Cool, Moderate, Warm *Choose One Answer</p>
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #12

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #12

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #12

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	Cool, Moderate, Warm *Choose One Answer
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #13

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #13

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #13

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	Cool, Moderate, Warm *Choose One Answer
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #14

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #14

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #14

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	Cool, Moderate, Warm *Choose One Answer
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #15

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #15

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #15

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	Cool, Moderate, Warm *Choose One Answer
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #16

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #16

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #16

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	Cool, Moderate, Warm *Choose One Answer
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #17

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #17

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #17

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	Cool, Moderate, Warm *Choose One Answer
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #18

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #18

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #18

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	<p>Cool, Moderate, Warm *Choose One Answer</p>
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #19

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #19

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #19

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	Cool, Moderate, Warm *Choose One Answer
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____

WINE #20

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #20

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #20

WINE INFORMATION REVIEW	
Grape Variety or Dominant Grape Variety if a Blend	Grape Variety Name(s):
	<p>Theory Knowledge: Review your descriptions and list this wine's unique aromas and flavor characteristics.</p> <ol style="list-style-type: none"> 1. 2. 3. 4. 5.
Climate	<p>Cool, Moderate, Warm *Choose One Answer</p>
	<p>Theory Knowledge: Look at structural elements such as acidity and alcohol to connect to the correct climate type.</p>
Country	
	<p>Theory Knowledge: Which countries classically grow this grape variety?</p>
Region AND Appellation	
	<p>Theory Knowledge: Which regions and appellations classically grow this grape variety?</p>
Official Quality Level <i>*where appropriate</i>	<p>Burgundy: Village, Premier Cru, Grand Cru Beaujolais: Village, Cru Alsace: Village, Grand Cru Rioja: Reserva, Gran Reserva Chianti: Classico, Riserva Germany: Kabinet , Spätlese Other: *Choose One Answer Where Appropriate</p>
	<p>Theory Knowledge: Apply knowledge of regional wine law and where quality levels exist and are appropriate</p>
Vintage	

WINE TASTED: _____



COURT OF
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INTRODUCTORY
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INTRODUCTION TO
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TASTING JOURNAL

WINE #1

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #1

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE #1

INITIAL CONCLUSION	
Possible Grape Varieties or Dominant Grape Variety if a Blend	
	<p>Why? Give specific reasons for your choices from your description/grid.</p> <p>How? Review the description of the wine. What elements stand out the most? What makes this wine unique?</p> <p>Theory Application: Knowledge of grape variety markers, appropriate structure matches from your description, grape growing, and winemaking/élevage elements.</p>
Climate	<p>Cool, Moderate, Warm</p>
	<p>Why? Give specific reasons for your choices from your description/grid.</p> <p>How? Look at fruit condition and structural elements such as acidity and alcohol.</p> <p>Theory Application: Do your structure calls match the typical nature of the grape variety and the places where the grape variety is grown? Look at the fruit condition and ripeness. Is there a change from the nose to the palate?</p>
Possible Countries	
	<p>Why? Give specific reasons for your choices.</p> <p>How? Do the structure calls match the grape variety, do the grape varieties match these countries?</p> <p>Theory Application: Connect theory knowledge of wine law and where grapes are typically grown.</p>
Age Range	<p>1-3 years, 3-5 years, 5-10 years, 10 years+</p>
	<p>Why? Give specific reasons for your choice from your description/grid.</p> <p>How? Look at fruit condition, color, or lack thereof, focus on fruit or savory elements, and note any sediment present.</p> <p>Theory Application: Wine law knowledge, vintage knowledge, and typical élevage. What makes the most sense for the wine?</p>
FINAL CONCLUSION	
Grape Variety or Dominant Grape Variety if a Blend	<p>Final Answer:</p>
	<p>Apply Theory Knowledge: Connect your descriptions to typical grape variety markers and what is sensible for the structure of the wine.</p>
Country of Origin	<p>Final Answer:</p>
	<p>Apply Theory Knowledge: What country is classic for this grape variety?</p>
Region AND Appellation	<p>Final Answer:</p>
	<p>Apply Theory Knowledge: Which region and appellation classically grows the grape variety in the country selected and fully matches your description? Take into consideration structure, climate, and winemaking.</p>
Official Quality Level	<p>Village, Premier Cru, Grand Cru, Reserva, Gran Reserva, Classico, Riserva, Kabinet , Spätlese, Other</p> <p><i>*Choose One Answer Where Appropriate</i></p>
	<p>Apply Theory Knowledge: Regional wine law application of where quality levels exist and where they are appropriate. Taking into consideration typical wine-making practices for a given quality level.</p>
Vintage	<p>Final Answer:</p>
	<p>Apply Theory Knowledge: Typical élevage, wine law knowledge, and regional vintage knowledge. What makes the most sense for this wine?</p>

WINE #2

SIGHT / APPEARANCE	
Intensity of Color	Pale, Medium, Deep
Primary Color	White Wine: Straw, Yellow, Gold
	Red Wine: Purple, Ruby, Garnet
Other Observations	Tearing: Light, Medium, Heavy
	*Red Wines Only Staining Yes or No
NOSE / AROMAS	
Wine Condition / Presence of Faults	Is the wine in good condition? Yes or No
Aromatic Intensity	Delicate, Medium, Powerful
Age Assessment	Youthful, Developing (showing age), Vinous (aged)
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:

WINE #2

PALATE / FLAVORS	
	<i>*For all categories, are there differences from the nose to the palate?*</i>
Fruit	Category:
	Describe:
Fruit Condition	Tart, Ripe, Overripe Fresh, Baked, Dried, Stewed, Bruised Juicy, Jammy, Candied, Liqueur
Non-Fruit	From the Grape Variety or Grape Growing:
	From Winemaking: From New Oak: Yes or No If Yes, Describe:
Earth	Yes or No
	If Yes, Describe:
Mineral	Yes or No
	If Yes, Describe:
PALATE / STRUCTURE	
Sweetness	Dry, Off-Dry, Sweet
Acidity	Low to Medium Minus, Medium, Medium Plus, High
Alcohol	Low to Medium Minus, Medium, Medium Plus, High
Body	Light, Medium, Full
Phenolic Bitterness	*White Wines Only Yes or No
Tannin	*Red Wines Only Low to Medium Minus, Medium, Medium Plus, High

WINE 2

INITIAL CONCLUSION	
Possible Grape Varieties or Dominant Grape Variety if a Blend	
	<p>Why? Give specific reasons for your choices from your description/grid.</p> <p>How? Review the description of the wine. What elements stand out the most? What makes this wine unique?</p> <p>Theory Application: Knowledge of grape variety markers, appropriate structure matches from your description, grape growing, and winemaking/élevage elements.</p>
Climate	<p>Cool, Moderate, Warm</p>
	<p>Why? Give specific reasons for your choices from your description/grid.</p> <p>How? Look at fruit condition and structural elements such as acidity and alcohol.</p> <p>Theory Application: Do your structure calls match the typical nature of the grape variety and the places where the grape variety is grown? Look at the fruit condition and ripeness. Is there a change from the nose to the palate?</p>
Possible Countries	
	<p>Why? Give specific reasons for your choices.</p> <p>How? Do the structure calls match the grape variety, do the grape varieties match these countries?</p> <p>Theory Application: Connect theory knowledge of wine law and where grapes are typically grown.</p>
Age Range	<p>1-3 years, 3-5 years, 5-10 years, 10 years+</p>
	<p>Why? Give specific reasons for your choice from your description/grid.</p> <p>How? Look at fruit condition, color, or lack thereof, focus on fruit or savory elements, and note any sediment present.</p> <p>Theory Application: Wine law knowledge, vintage knowledge, and typical élevage. What makes the most sense for the wine?</p>
FINAL CONCLUSION	
Grape Variety or Dominant Grape Variety if a Blend	<p>Final Answer:</p>
	<p>Apply Theory Knowledge: Connect your descriptions to typical grape variety markers and what is sensible for the structure of the wine.</p>
Country of Origin	<p>Final Answer:</p>
	<p>Apply Theory Knowledge: What country is classic for this grape variety?</p>
Region AND Appellation	<p>Final Answer:</p>
	<p>Apply Theory Knowledge: Which region and appellation classically grows the grape variety in the country selected and fully matches your description? Take into consideration structure, climate, and winemaking.</p>
Official Quality Level	<p>Village, Premier Cru, Grand Cru, Reserva, Gran Reserva, Classico, Riserva, Kabinet , Spätlese, Other</p> <p><i>*Choose One Answer Where Appropriate</i></p>
	<p>Apply Theory Knowledge: Regional wine law application of where quality levels exist and where they are appropriate. Taking into consideration typical wine-making practices for a given quality level.</p>
Vintage	<p>Final Answer:</p>
	<p>Apply Theory Knowledge: Typical élevage, wine law knowledge, and regional vintage knowledge. What makes the most sense for this wine?</p>