



# CERTIFIED SOMMELIER EXAMINATION

## Deductive Tasting: **White Wine**

**CANDIDATE NAME:** \_\_\_\_\_

**INSTRUCTIONS:** Every line on this test paper has a question that must be answered. In each section, select or fill the blank with the best answer.  
**DO NOT leave any blank lines.**

COLOR					
<b>The primary color is:</b>	Straw <input type="radio"/>	Yellow <input type="radio"/>	Gold <input type="radio"/>		
FRUIT					
Apple / Pear	Yes <input type="radio"/>	No <input type="radio"/>	If "Yes" provide <u>one</u> specific apple or pear fruit. If "No" do <u>not</u> leave blank, write "None."		
Citrus	Yes <input type="radio"/>	No <input type="radio"/>	If "Yes" provide <u>one</u> specific citrus fruit. If "No" do <u>not</u> leave blank, write "None."		
Stone Fruit	Yes <input type="radio"/>	No <input type="radio"/>	If "Yes" provide <u>one</u> specific stone fruit. If "No" do <u>not</u> leave blank, write "None."		
Tropical	Yes <input type="radio"/>	No <input type="radio"/>	If "Yes" provide <u>one</u> specific tropical fruit. If "No" do <u>not</u> leave blank, write "None."		
<b>Fruit Condition: Nose</b>	Tart <input type="radio"/>	Ripe <input type="radio"/>	Override Jammy Candied <input type="radio"/>	Baked Dried Bruised <input type="radio"/>	Select one or two fruit condition descriptors for the Nose - see exam.
<b>Fruit Condition: Palate</b>	Tart <input type="radio"/>	Ripe <input type="radio"/>	Override Jammy Candied <input type="radio"/>	Baked Dried Bruised <input type="radio"/>	Select one or two fruit condition descriptors for the Palate - see exam.
NON-FRUIT					
Flowers	Yes <input type="radio"/>	No <input type="radio"/>	<b>Non-fruit descriptors combine NOSE and PALATE.</b>  <b>Select "YES" only</b> if it is an important character of the wine.  <b>Select "NO" if it is NOT</b> an important character of the wine.  <b>Select ONE answer</b> for each line.  <b>Do not leave any lines blank.</b>		
Fresh Herbs, Hay	Yes <input type="radio"/>	No <input type="radio"/>			
Green Bell Pepper, Grass, Jalapeño, Asparagus	Yes <input type="radio"/>	No <input type="radio"/>			
Grape Variety Spice: Allspice, Pepper, Cardamom	Yes <input type="radio"/>	No <input type="radio"/>			
Noble Rot/Botrytis: Ginger, Honey, Saffron, Wax	Yes <input type="radio"/>	No <input type="radio"/>			
Oxidation: Nuts, Dried Fruit	Yes <input type="radio"/>	No <input type="radio"/>			
Lees: Dough, Baked Bread, Yeast, Beer, Cheese Rind	Yes <input type="radio"/>	No <input type="radio"/>			
Malolactic Fermentation: Butter, Cream, Yogurt	Yes <input type="radio"/>	No <input type="radio"/>			
Petrol, Gasoline, Rubber	Yes <input type="radio"/>	No <input type="radio"/>			
Earth: Wet Leaves, Mushroom, Compost	Yes <input type="radio"/>	No <input type="radio"/>			
Mineral: Mineral, Wet Rock, Sulfur	Yes <input type="radio"/>	No <input type="radio"/>			
New Oak: Vanilla, Toast, Smoke, Cinnamon, Nutmeg, Clove	Yes <input type="radio"/>	No <input type="radio"/>			
STRUCTURE					
Phenolic Bitterness	Yes <input type="radio"/>	No <input type="radio"/>			
Sweetness	Dry <input type="radio"/>	Off-Dry <input type="radio"/>			
Acidity	Low to Medium - <input type="radio"/>	Medium <input type="radio"/>	Medium + <input type="radio"/>	High <input type="radio"/>	
Alcohol	Low to Medium - <input type="radio"/>	Medium <input type="radio"/>	Medium + <input type="radio"/>	High <input type="radio"/>	
CONCLUSION					
Primary Grape Variety <i>Select from Examinable Grape Varieties</i>	Grape Variety 1 <input type="radio"/>	Grape Variety 2 <input type="radio"/>	Grape Variety 3 <input type="radio"/>	Explain Why: _____	
	Grape Variety 4 <input type="radio"/>	Grape Variety 5 <input type="radio"/>	Grape Variety 6 <input type="radio"/>	_____	
Climate	Cool <input type="radio"/>	Moderate <input type="radio"/>	Warm <input type="radio"/>	Explain Why: _____	
Country of Origin _____				_____	
Age Range	1-2 Years <input type="radio"/>	3-4 Years <input type="radio"/>	5+ Years <input type="radio"/>	_____	
<b>Sell this wine to a guest in two sentences or less.</b>					
_____					
_____					



# CERTIFIED SOMMELIER EXAMINATION

## Deductive Tasting: Red Wine

**CANDIDATE NAME:** \_\_\_\_\_

**INSTRUCTIONS:** Every line on this test paper has a question that must be answered. In each section, select or fill the blank with the best answer.  
**DO NOT leave any blank lines.**

### COLOR

**The primary color is:** Purple ☐ Ruby ☐ Garnet ☐

### FRUIT

Red	Yes <input type="radio"/>	No <input type="radio"/>	If "Yes" provide <u>one</u> specific red fruit. If "No" do <u>not</u> leave blank, write "None."		
Black	Yes <input type="radio"/>	No <input type="radio"/>	If "Yes" provide <u>one</u> specific black fruit. If "No" do <u>not</u> leave blank, write "None."		
Blue	Yes <input type="radio"/>	No <input type="radio"/>	If "Yes" provide <u>one</u> specific blue fruit. If "No" do <u>not</u> leave blank, write "None."		
<b>Fruit Condition: Nose</b>	Tart <input type="radio"/>	Ripe <input type="radio"/>	Overripe <input type="radio"/> Jammy Candied	Baked <input type="radio"/> Dried Bruised	Select one or two fruit condition descriptors for the Nose - see exam.
<b>Fruit Condition: Palate</b>	Tart <input type="radio"/>	Ripe <input type="radio"/>	Overripe <input type="radio"/> Jammy Candied	Baked <input type="radio"/> Dried Bruised	Select one or two fruit condition descriptors for the Palate - see exam.

### NON-FRUIT

Flowers	Yes <input type="radio"/>	No <input type="radio"/>	<b>Non-fruit descriptors combine NOSE and PALATE.</b>  <b>Select "YES" only</b> if it is an important character of the wine.  <b>Select "NO" if it is NOT</b> an important character of the wine.  <b>Select ONE answer</b> for each line.  <b>Do not leave any lines blank.</b>	
Fresh Herbs, Tomato Leaf	Yes <input type="radio"/>	No <input type="radio"/>		
Dried Herbs	Yes <input type="radio"/>	No <input type="radio"/>		
Green Bell Pepper, Grass, Jalapeño, Aparagus	Yes <input type="radio"/>	No <input type="radio"/>		
Mint, Eucalyptus	Yes <input type="radio"/>	No <input type="radio"/>		
Black Peppercorn	Yes <input type="radio"/>	No <input type="radio"/>		
Coffee, Cocoa, Mocha	Yes <input type="radio"/>	No <input type="radio"/>		
Meat, Blood, Leather	Yes <input type="radio"/>	No <input type="radio"/>		
Balsamic, Tar	Yes <input type="radio"/>	No <input type="radio"/>		
Carbonic Maceration	Yes <input type="radio"/>	No <input type="radio"/>		
Earth: Forest Floor, Wet Leaves, Mushrooms, Compost	Yes <input type="radio"/>	No <input type="radio"/>		
Mineral: Mineral, Wet Rock, Sulfur	Yes <input type="radio"/>	No <input type="radio"/>		
New Oak: Vanilla, Smoke, Toast, Coconut, Dill	Yes <input type="radio"/>	No <input type="radio"/>		

### STRUCTURE

Tannin	Low to Medium - <input type="radio"/>	Medium <input type="radio"/>	Medium + <input type="radio"/>	High <input type="radio"/>	
Acidity	Low to Medium - <input type="radio"/>	Medium <input type="radio"/>	Medium + <input type="radio"/>	High <input type="radio"/>	
Alcohol	Low to Medium - <input type="radio"/>	Medium <input type="radio"/>	Medium + <input type="radio"/>	High <input type="radio"/>	

### CONCLUSION

Primary Grape Variety <i>Select from Examinable Grape Varieties</i>	Grape Variety 1 <input type="radio"/>	Grape Variety 2 <input type="radio"/>	Grape Variety 3 <input type="radio"/>	Explain Why: _____ _____ _____	
	Grape Variety 4 <input type="radio"/>	Grape Variety 5 <input type="radio"/>	Grape Variety 6 <input type="radio"/>		
Climate	Cool <input type="radio"/>	Moderate <input type="radio"/>	Warm <input type="radio"/>		
Country of Origin _____				Explain Why: _____ _____ _____	
Age Range	1-3 Years <input type="radio"/>	4-6 Years <input type="radio"/>	7+ Years <input type="radio"/>		

**Sell this wine to a guest in two sentences or less.**