



CANDIDATE NAME: _____

INSTRUCTIONS: Fill in correct boxes completely. This exam grid combines NOSE (Aroma) and PALATE (Flavor) descriptors except where noted. Where applicable, mark "YES" if this quality is clearly apparent in the wine and key to your conclusion. Mark "NO" if this quality is absent or not key to your conclusion. **DO NOT leave any blank lines.**

| COLOR | | | | | PTS |
|--|---------------------------------------|---------------------------------|--------------------------------|-----------------------------|---|
| The color is: | Garnet <input type="radio"/> | Ruby <input type="radio"/> | Purple <input type="radio"/> | | |
| FRUIT | | | | | |
| Red | Yes <input type="radio"/> | No <input type="radio"/> | If "Yes" describe: _____ | | |
| Black | Yes <input type="radio"/> | No <input type="radio"/> | If "Yes" describe: _____ | | |
| Blue | Yes <input type="radio"/> | No <input type="radio"/> | If "Yes" describe: _____ | | |
| Fruit Condition: Nose | Tart <input type="radio"/> | Ripe <input type="radio"/> | Overripe <input type="radio"/> | Baked <input type="radio"/> | Up to two fruit condition boxes may be filled in for Nose |
| | | | Jammy | Dried | |
| | | | Candied | Bruised | |
| Fruit Condition: Palate | Tart <input type="radio"/> | Ripe <input type="radio"/> | Overripe <input type="radio"/> | Baked <input type="radio"/> | Up to two fruit condition boxes may be filled in for Palate |
| | | | Jammy | Dried | |
| | | | Candied | Bruised | |
| NON-FRUIT | | | | | |
| Flowers | Yes <input type="radio"/> | No <input type="radio"/> | | | Select "Yes" if quality is: 1. Apparent 2. Key to your conclusion |
| Fresh Herbs | Yes <input type="radio"/> | No <input type="radio"/> | | | |
| Savory Dried Herbs, Tomato Leaf | Yes <input type="radio"/> | No <input type="radio"/> | | | |
| Asparagus, Jalapeño, Green Bell Pepper | Yes <input type="radio"/> | No <input type="radio"/> | | | Select "No" if it is: 1. Not Apparent 2. Not key to your conclusion |
| Mint, Eucalyptus | Yes <input type="radio"/> | No <input type="radio"/> | | | |
| Peppercorn | Yes <input type="radio"/> | No <input type="radio"/> | | | |
| Coffee, Cocoa, Mocha | Yes <input type="radio"/> | No <input type="radio"/> | | | |
| Game, Blood, Cured Meat, Leather | Yes <input type="radio"/> | No <input type="radio"/> | | | |
| Balsamic, Tar | Yes <input type="radio"/> | No <input type="radio"/> | | | |
| Carbonic Maceration: Bubble Gum, Banana | Yes <input type="radio"/> | No <input type="radio"/> | | | |
| Earth: Forest Floor, Wet Leaves, Mushrooms, Compost | Yes <input type="radio"/> | No <input type="radio"/> | | | |
| Mineral: Stone, 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"/> | |
| Acid | 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 | Explain Why: _____ | | | | |
| Select from Examinable Grapes | _____ | | | | |
| World of Origin | New World <input type="radio"/> | Old World <input type="radio"/> | Explain Why: _____ | | |
| Type of Climate | Cool <input type="radio"/> | Moderate <input type="radio"/> | Warm <input type="radio"/> | Explain Why: _____ | |
| Country of Origin | _____ | | | | |
| Age Range | 1-3 Yrs <input type="radio"/> | 4-6 Yrs <input type="radio"/> | 7+ Yrs <input type="radio"/> | _____ | |
| Sell this wine to a guest in two sentences or less. | | | | | |
| _____ | | | | | |
| _____ | | | | | |
| Total Points: | | | | | |



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| COLOR | | | | | PTS |
|---|---------------------------------------|--------------------------------|---|------------------------------------|---|
| The color is: | 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" describe: _____ | | |
| Citrus | Yes <input type="radio"/> | No <input type="radio"/> | If "Yes" describe: _____ | | |
| Stone Fruit | Yes <input type="radio"/> | No <input type="radio"/> | If "Yes" describe: _____ | | |
| Tropical | Yes <input type="radio"/> | No <input type="radio"/> | If "Yes" describe: _____ | | |
| Fruit Condition: Nose | Tart <input type="radio"/> | Ripe <input type="radio"/> | Overripe <input type="radio"/> | Baked <input type="radio"/> | Up to two fruit condition boxes may be filled in for Nose |
| | | | Jammy <input type="radio"/> | Dried <input type="radio"/> | |
| | | | Candied <input type="radio"/> | Bruised <input type="radio"/> | |
| Fruit Condition: Palate | Tart <input type="radio"/> | Ripe <input type="radio"/> | Overripe <input type="radio"/> | Baked <input type="radio"/> | Up to two fruit condition boxes may be filled in for Palate |
| | | | Jammy <input type="radio"/> | Dried <input type="radio"/> | |
| | | | Candied <input type="radio"/> | Bruised <input type="radio"/> | |
| NON-FRUIT | | | | | |
| Flowers | Yes <input type="radio"/> | No <input type="radio"/> | Select "Yes" if quality is: 1. Apparent 2. Key to your conclusion | | |
| Fresh Herbs, Grass. Green Leaves, Hay | Yes <input type="radio"/> | No <input type="radio"/> | | | |
| Asparagus, Jalapeño, Green Bell Pepper | Yes <input type="radio"/> | No <input type="radio"/> | Select "No" if it is: 1. Not Apparent 2. Not key to your conclusion | | |
| Variety Spice: Allspice, Pepper, Cardamom | Yes <input type="radio"/> | No <input type="radio"/> | | | |
| Botrytis Cinerea: Ginger, Honey, 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 | Yes <input type="radio"/> | No <input type="radio"/> | | | |
| Petrol | Yes <input type="radio"/> | No <input type="radio"/> | | | |
| Earth: Wet Leaves, Mushroom, Compost | Yes <input type="radio"/> | No <input type="radio"/> | | | |
| Mineral: Stone, 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"/> | Medium Sweet <input type="radio"/> | |
| Acid | 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 | Explain Why: _____ | | | | |
| Select from Examinable Grapes | | | | | |
| World of Origin | New <input type="radio"/> | Old <input type="radio"/> | Explain Why: _____ | | |
| | World <input type="radio"/> | World <input type="radio"/> | | | |
| Type of Climate | Cool <input type="radio"/> | Moderate <input type="radio"/> | Warm <input type="radio"/> | Explain Why: _____ | |
| Country of Origin | _____ | | | | |
| Age Range | 1-2 Yrs <input type="radio"/> | 3-4 Yrs <input type="radio"/> | 5+ Yrs <input type="radio"/> | _____ | |
| Sell this wine to a guest in two sentences or less. | | | | | |
| _____ | | | | | |
| _____ | | | | | |
| | | | | | Total Points: |