COURT OF MASTER SOMMELIERS *Americas*

DEDUCTIVE TASTING FORMAT

Sight	
Clarity	Clear, Hazy/Cloudy, Opaque
Brightness	Dull, Bright, Day Bright, Star Bright
Concentration	Pale, Medium, Deep
Color	White Wines: Water White, Straw, Yellow, Gold
	Red Wines: Purple, Ruby, Red, Garnet
Secondary Colors	White Wines: Silver, Green, Copper
	Red Wines: Orange, Blue, Ruby, Garnet, Brown
Rim Variation	Color change from center to edge
Staining (Red Wines)	None, Light, Medium, Heavy
Tears	Light, Medium, Heavy
Gas Evidence	Yes, No
Sediment / Particles	Yes, No

Nose	
Clean / Faulty	TCA, H_2S, Volatile Acidity, Ethyl Acetate, Brettanomyces, Oxidized, Other
Intensity	Delicate, Moderate, Powerful
Age Assessment	Youthful, Developing, Vinous
Fruit	White: Citrus, Apple/Pear, Stone/Pit, Tropical, Melon
	Red: Red, Black, Blue
Fruit Character	Ripe, Fresh, Baked, Stewed, Dried, Peels, Desiccated, Tart, Jammy
Non-Fruit	Floral, Vegetal, Herbal, Spice, Animal, Barn, Petrol, Fermentation
Organic Earth	Forest Floor, Compost, Mushrooms, Potting Soil
Inorganic Earth	Mineral, Wet Rock, Limestone, Chalk, Slate, Flint
Wood	None *or* Old vs New Large vs Small French vs American

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Palate - Flavor Elements	
Fruit	White: Citrus, Apple/Pear, Stone/Pit, Tropical, Melon
	Red: Red, Black, Blue
Fruit Character	Ripe, Fresh, Baked, Stewed, Dried, Peels, Desiccated, Tart, Jammy
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Palate - Structure Elements	
Sweetness	Bone Dry, Dry, Off Dry, Medium Sweet, Sweet, Lusciously Sweet
Phenolic / Bitter (White)	Yes / No
Tannin (Red)	Low, Med-, Medium, Med+, High
Acid	Low, Med-, Medium, Med+, High
Alcohol	Low, Med-, Medium, Med+, High
Body	Light, Medium, Full
Texture	Creamy, Round, Lean
Balance	Does any element dominate?
Length / Finish	Short, Med-, Medium, Med+, Long
Complexity	Low, Med-, Medium, Med+, High

Initial Conclusion	
Old World / New World	
Climate	Cool, Moderate, Warm
Possible Grape Varieties	
Possible Countries	
Age Range	1-3 years, 3-5 years, 5-10 years, 10 years+

Final Conclusion	
Grape Variety / Blend	
Country of Origin	
Region / Appellation	
Quality/ Regional Hierarchy	Grand/Premier Cru, Reserva/Gran Reserva etc.
Vintage	