



CHARDONNAY

The deductive tasting method is utilized to recognize typicity and quality levels of the world's archetypal wines. It requires a candidate to gather vital sensory notes via accurate assessment of visual, aromatic, flavor and tactile aspects. These notes provide valuable information regarding the wine's varietal identity, growing conditions, winemaking influences, age and overall complexity. In conjunction with each other, they create a profile of a specific grape variety/blend, country of origin, region, vintage and quality level. Below is a sample profile for Chardonnay.

Candidates must hone the skill of accurate sensory evaluation then consider the cause of the sensory notes and recognize which archetypal wine they match. Understanding why a wine tastes the way it does will not only help the candidate make stronger conclusions as to what the wine is, but also help them communicate information about the wine to their customer.

NOTE: THE CMS RECOGNIZES THAT THIS PROFILE IS NOT A BLUEPRINT FOR EVERY CHARDONNAY. IT IS A RANGE OF POSSIBLE NOTES MEANT AS A GENERAL GUIDELINE FOR CMS DESCRIPTIVE VOCABULARY, SPECIFIC ISSUES WHICH AFFECT SENSORY EVALUATION AND ARCHETYPAL EXAMPLES. CANDIDATES WHO SIMPLY RECITE THIS WHEN THEY THINK THEY HAVE A CHARDONNAY (VS. ACTUALLY TASTING FOR AND RECOGNIZING CLEAR SENSORY NOTES AND MATCHING THEM TO A SPECIFIC WINE) RARELY LEARN ITS TYPICITY OR HAVE SUCCESS IN AN EXAMINATION SETTING.

The CMS feels the wines profiled below are currently archetypal and globally present enough to utilize in an examination setting.

WORLD - REGION

Old/New World	Old World
Regions	Chablis, Côte d'Or, Mâconnais

SIGHT

Color	Pale Straw to Medium Straw to Light Yellow
Hue / Rim Variation	Green, Light to Medium Gold, Light Brass
Stain	N/A
Viscosity	Medium to High

NOSE AND PALATE

Fruit	Apple/Pear Fruit: Green, Yellow/Red Apple and Pear, Quince -- <i>tart to ripe</i> Citrus Fruit: Lemon, Lime -- <i>tart to ripe</i> Tropical Fruit: Banana, Mango, Papaya, Pineapple -- <i>tart, fruit core, pit</i>
Floral	Slight -- if so, usually Orchard Blossoms
Herbal	Rare - Slight Dried/Savory Herb or Hay (in Chablis)
Vegetal	Rare
Non-Oak Spice	Rare
Other	Slight Oxidative Notes such as Hazelnut, Almond
Vinification	Malo-lactic: Butter, Cream (less intense than usually found in New World versions) Yeast: Lees, Bread Dough Slight Oxidative Notes such as Hazelnut, Almond
Aging Vessel/Oak	Chablis: Stainless Steel, Neutral or Used Barrel, Rare New Oak Use Côte d'Or: New & Used French Oak: Smoke, Toast, Vanilla, Clove, Cinnamon, Nutmeg Mâconnais: Generally Used Barrel
Organic Earth	Côte d'Or: Compost, Forest Floor, Mushroom
Inorganic Earth	Chablis: Mineral, Chalk, Struck Flint, Oyster Shell Côte d'Or: Chalk, Mineral Mâcon: Clay



CHARDONNAY (Old World Continued)	
STRUCTURE AND QUALITY	
Residual Sugar	Bone Dry to Dry
Tannin	N/A
Acid	Medium to High
Alcohol	Medium to Med +
Finish & Complexity	Medium to Long
Quality Parameters	Village, Premier & Grand Cru level
GENERAL NOTES	
Notes	<p>Non-Aromatic White Varietal that often shows winemaking influence and growing conditions</p> <p>Chablis: More austere with tarter citrus fruit; bone dry with med+ to high acidity; less obvious oak; very strong mineral character</p> <p>Côte d'or: Fuller bodied; rounder and more powerful; riper fruit with more apple and pear; more evidence of French oak; more organic earth with a possible mineral element</p> <p>Mâcon: Less complexity and depth than Côte d'Or; less mineral than Chablis; more clay earth with mushroom character, lower acid</p>
Common Confusion	<p>Chenin Blanc: Wax and wool component, less oak, more floral, potential RS</p> <p>Pinot Grigio: Fruit has peel or pith element, more floral, no malo, less depth of flavor, potential brass/copper color, less oak</p> <p>Sémillon/Sauvignon Blanc: Presence of pyrazines with Sauvignon Blanc, more wax with Sémillon, more gravel earth than limestone</p>



CHARDONNAY

WORLD - REGION

Old/New World	New World
Regions	USA: California - Carneros/Napa, Russian River, Central Coast Australia: Yarra Valley, Adelaide Hills, Western Australia

SIGHT

Color	Medium Yellow to Light Gold
Hue	Green/Gold/Brassy
Stain	N/A
Viscosity	Medium Plus to High

NOSE AND PALATE

Fruit	Apple/Pear Fruit: Yellow/Red Apple and Pear -- <i>tart to ripe, baked</i> Tropical Fruit: Banana, Mango, Papaya, Pineapple -- <i>tart to ripe bake</i> Citrus Fruit: Orange, Tangerine, Meyer Lemon -- <i>sweet, ripe</i> Stone Fruit: Peach -- <i>overripe, canned</i>
Floral	Slight- if so, Orchard Blossoms
Herbal	Rare
Vegetal	Rare
Non-Oak Spice	Rare
Other	Slight Oxidative Notes such as Hazelnut, Almond
Vinification	Malo-lactic: Butter, Cream (more intense than usually found in Old World versions) Yeast: Lees, Bread Dough Slight Oxidative Notes such as Hazelnut, Almond
Oak	French Oak: Smoke, Toast, Vanilla, Clove, Cinnamon, Nutmeg American Oak: Clove, Mace, Dill, Coconut, Vanilla
Organic Earth	Rare
Inorganic Earth	Rare

STRUCTURE

RS	Very ripe styles may have a trace of RS
Tannin	Heavily Oaked styles may have an Astringency
Acid	Medium Minus to Medium Plus
Alcohol	Medium Plus to High
Finish	Medium to Long

GENERAL NOTES

Notes:	Non-Aromatic White Varietal that often shows winemaking influence North Coast: Look for a combination of ripe forward fruit, elevated levels of alcohol, strong fermentation/oak aromas Central Coast: Tends to exhibit a combination of ultra ripe tropical fruit and elevated levels of acid giving a sweet tart character Aussie style: Tends to be more of a fruit basket and contains both ripe and tart versions of the same fruit and more of an herbal / flower element
Common Confusion	Pinot Gris: Dominated by more sweet citrus fruit and may have a more brass/copper color Viognier: Shares oak presence from California, but much more floral and less acid