



INTRODUCTORY SOMMELIER COURSE AND EXAM
AND
CERTIFIED SOMMELIER THEORY EXAM
CURRICULUM GUIDE

PURPOSE OF THIS DOCUMENT

The purpose of this guide is to outline the curriculum and general scope of subjects covered and examined to at both the Court of Master Sommeliers, Americas Introductory Sommelier Course and Exam and the Theory portion of the Certified Sommelier Exam.

This guide is an evolving document that will be updated regularly as laws, priorities, and relevance change region by region.

Please note the topic framework for each subject and the progression of knowledge between the two levels. The Certified Sommelier Exam curriculum includes and builds from the information listed in the Introductory Sommelier curriculum. A blank topic category for a particular subject indicates that information is not essential at that level.

The Certified Sommelier Theory Exam is not exclusively written from this curriculum. This guide provides direction and guidance to focus and strategize study. Success at the Certified Sommelier Exam requires additional research, supplemental resources, and work experience.

Please see the additional resources provided by the CMS-A for your preparation at:

<https://www.mastersommeliers.org/resources>



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: GRAPE GROWING - VITICULTURE

Learning Outcome Introductory Sommelier Course: After studying this section, a student will understand the important factors that influence grape growing (viticulture) that impact the final flavor of the wine.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will understand more detail of grape growing (viticulture), including the vine cycle, parts of the vine, and important viticultural terms.

	Introductory Level	Certified Sommelier Exam
Definition of Viticulture	Factors of production that influence grape growing. Factors occurring from nature plus manmade decisions in the vineyard that affect wine quality.	Common types of viticulture: Organic Biodynamic Sustainable Dry farming
Factor 1: Location and Geography	Location and Geography Considerations: Site location of vineyard Goals of wine producer Regional wine laws Financial considerations	
Factor 2: Climate - Terms	Climate General Definition: The weather conditions in an area in general or over a long period of time. This includes: temperature, humidity, air pressure, rainfall, sunshine, cloud cover, wind, and other elements that are relatively stable from year to year. <i>*Climate and weather are different!</i> Climate types: Continental Maritime Mediterranean Desert/Arid Climate descriptors: Cool Moderate Warm Hot	Macroclimate: the climate of an area, such as a wine region Mesoclimate: the climate of a vineyard Microclimate: the climate around a single vine Degree-Days: Days during the growing season are assigned individual growing degree-days according to the number of days that the average temperature exceeds the threshold of over 50°F.
Factor 2: Climate - Latitude	Where do grapes grow? Latitudinal Wine Growing Zones: Most wine-growing regions are within the 30-50° degree latitudinal lines. Wine-growing regions may exist outside this range mainly due to climate moderators.	
Factor 2: Climate - Moderators	Climate Moderators: Factors that affect the general climate of an area such as: Altitude Diurnal shifts Sunshine hours Bodies of water Wind Rain shadow effect	Understand how major wine regions of the world experience climate moderation and how the moderation affects grape growing. Examples include: Alsace, Rhône Valley, Chile, Mendoza, parts of Napa and Sonoma County, California, Columbia Valley, Washington and many (others). Examples of moderators include the San Pablo Bay, Benguela Current, Humboldt Current, etc.



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Subject Name: GRAPE GROWING - VITICULTURE

	Introductory Level	Certified Sommelier Exam
Factor 3: Topography	The surface features of the land, such as local elevation or altitude. This includes local mountains, hills, valleys, and bodies of water.	Know topography for important wine regions and how it affects grape growing. Examples include: Vosges Mountain Range, Cascade Mountain Range, Andes Mountains... The important features are listed in the curriculum for that region if it's relevant at this level.
Factor 4: Soil	<p>Properties of different soil types provide specific things to a vine's health and growth. Soil types are matched with grape varieties based on the climate and needs of the grape variety. Some grape varieties do best in certain soil types.</p> <p>Soil properties: Drainage or water retention Sun reflection Nutrient content Temperature regulation Pest resistance</p> <p>Soil type examples: Clay, slate, limestone, granite, chalk, sand, shist</p> <p>Be able to match soils to these major regions: Champagne, Chablis, Côte d'Or, Haut-Médoc, Pomerol, St.-Émilion, Châteauneuf-du-Pape, Mosel. The important soils to note are listed in the curriculum for that region if it's relevant at this level.</p>	Match the soils types to a more extensive list of wine regions such as: Champagne, Chablis, Côte d'Or, Coonawarra, Gimblett Gravels, Haut-Médoc, Pomerol, St.-Émilion, Châteauneuf-du-Pape, Cornas, Hermitage, Côte-Rôtie. The important soils to note are listed in the curriculum for that region if it's relevant at this level.
Factor 5: Grape Variety	<p>Genus: Grapes are the fruit of a vining plant of the genus <i>Vitis</i>.</p> <p>Species: There are many species of vining plants that produce grapes for making wine. <i>Vinifera</i> is the focus here.</p> <p>Vitis vinifera: Native to Mediterranean, Europe, Southwestern Asia. Most common for quality grape production. 10,000 varieties. Examples: Cabernet Sauvignon, Merlot, Chardonnay, Riesling, Syrah</p> <p>How are grape varieties chosen? Regional wine law Climate compatibility Soil compatibility Marketability</p>	<p>Parts of the grape vine: Rootstock Trunk Cordons Shoots/canes Grape clusters/bunches Canopy</p> <p>Other viticulture terms: Hybrid Crossing Clone Mutations</p> <p>Other species of vines: Vitis Labrusca examples: Catawba, Concord</p>
Factor 6: Vintage - Yearly Weather	<p>Grape growing or viticulture is farming.</p> <p>Every year produces a different crop called the vintage. Each vintage can be different and an indicator of style, quality, and price potential.</p> <p>Weather connection to quality. Introductory students do no need to memorize differences in vintages at this level.</p>	Understanding the differences between vintages of major wine regions over the last 10-15 years. Those required for the Certified Sommelier Exam are listed in the curriculum for that region if it's relevant at this level.



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Subject Name: GRAPE GROWING - VITICULTURE

	Introductory Level	Certified Sommelier Exam
Factor 7: Vineyard Management	<p>Vineyard management: Why manage a vineyard? Vineyards need to be managed to remain viable and healthy. Vines need to be managed or trained so they vine in a particular size and ideal shape to ripen grapes best. Many vine training systems exist to suit different grape varieties in wine-growing regions.</p> <p>Canopy management: Managing the growth of the leaves.</p> <p>Irrigation: Making sure the vine has enough water in the growing season.</p> <p>Managing pests, disease, mildew, fungus infections, etc.:</p> <p>Fungi/Mold: Botrytis cinerea (<i>can be a good thing!</i>)</p> <p>Pests: Phylloxera</p> <p>Managing yield: Making sure the vine is producing the amount of fruit desired.</p> <p>Green harvest: a quality measure of removing or dropping unripe grapes or clusters.</p>	<p>Vine Cycle: Dormancy Bud Break Flowering Fruit Set Ripening - Veraison - Hangtime Maturity Harvest Pruning</p> <p>Vineyard Architecture: Vineyard slope and sun exposure</p> <p>Vineyard aspect: Resulting characteristics of finished wines that are exposed to heat and light at different times of day.</p> <p>Vine Training Systems: Two main systems to note. 1. Head training: Examples such as Gobelet/bush 2. Cordon training: Using support for growth</p>
Factor 7: Vineyard Management - Pests and Disease	<p>Managing pests and disease:</p> <p>Phylloxera: Microscopic vine louse Mid-19th century destroyed many of the vineyards in France. Use of resistant American vine species rootstock to stop the spread. Most wine regions of the world are affected.</p>	<p>Phylloxera: Grafting of Vitis Vinifera onto Vitis Labrusca rootstock.</p> <p>Other vine diseases: Pierce's Disease</p>
Factor 8: Yield	<p>Yield: How much fruit a vine produces. This is influenced by many factors and controlled (or not) by human intervention. Yield can be measured in a few ways:</p> <ul style="list-style-type: none"> - Tons per acre - Hectoliters per hectare 	<p>Understand conversion formulas to navigate between metric and standard systems.</p> <p>Understand the quality impact as a result of yield choices and how different grape varieties respond to various yields.</p>



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Subject Name: GRAPE GROWING - VITICULTURE

	Introductory Level	Certified Sommelier Exam
Factor 9: Harvest	<p>Timing of picking - Considerations include: Weather Style of wine being made Producer goals Regional wine law Number of vineyard passes for picking</p> <p>How grapes are picked? By hand or by machine</p> <p>How are the grapes collected? Collection bin size (large or small) <i>* How does this affect quality?</i></p> <p>Grape maturity: Ripeness is a range, one vineyard manager's definition of ripeness may be different than another's. Sugar measurements: Example- Brix Structure and flavor ripeness</p>	<p>Night harvests</p> <p>Phenolic ripeness versus sugar ripeness. How do choices made in the vineyard affect phenolic vs sugar ripeness</p>
Factor 10: Terroir	<p>"Goût de terroir" or Taste of Earth: Encompasses all of the environmental impacts on a grapevine. Unique characteristics of wine such as aromas and flavors that distinguish it from all others.</p>	
Factor 11: Regional Wine Law	<p>Regional wine laws dictate the grape varieties can be grown and how they are grown in many wine regions of the world.</p>	



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: WINEMAKING - VINIFICATION

Learning Outcome Introductory Sommelier Course: After studying this section, a student will understand the definition of winemaking (vinification), the steps of making white, red, and rosé, and other important factors of consideration that influence the how and why wines taste the way they do.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will have a deeper understanding of winemaking cause and effect on the final wine aromas and flavors, such as fermentation techniques, barrel size choices, types of oak used, and other important winemaking decisions.

	Introductory Level	Certified Sommelier Exam
Definition of Winemaking - Vinification	Vinification: Decisions and practices made in the winery from harvest to when the wine is bottled.	Basic chemistry of wine and how it relates to cause and effect. Malolactic conversion, acids in wine, and sugars in wine.
Factors in Decision Making	What is the goal of the winery? What style of wine will be produced? What will the price point of the wine be? Are there regional wine laws the winery must adhere to? Sustainability.	Breakdown of how sustainability is implemented in the winery.
Winemaking Steps	Harvest Sort Destem White Wines: Crush, Press, Fermentation, Fining/Filtering, Bottling/Packaging. Red Wines Crush, Maceration, Fermentation (with skin contact), Pressing, Aging, Fining/Filtration, Bottling/Packaging, Bottle Aging. Rosé Wines (simple version) Crush (<i>red grape varieties</i>), Maceration skin contact (<i>for a short time</i>), Pressing, Fermentation, Fining/Filtration, Bottling/Packaging.	Three types of Rosé production: Maceration time Blending Method - often used for sparkling wine production. Saignée* *Saignée or “bleeding” method (this essentially doesn't exist anymore. It was a concentration technique for red wine production with rosé being the byproduct.) Aging: Can be on the lees or without. Can be in concrete, stainless steel, or oak.
Alcoholic Fermentation	Sugar + Yeast --> Alcohol, CO ₂ , Heat, Aromas, Flavors	Saccharomyces cerevisiae = species of yeast for wine fermentation
Fermentation Vessels Types	Type of vessel Wood Stainless steel Concrete	Exploration of oak and its various origins. Identification of other types of woods used for barrels, such as acacia, cherry, and chestnut. Barrel Sizes: Barrique = 225 liters Puncheon = 300 liters Demi-muid = 600 liters Foudre/Botti = 1,000+ liters Understand the cause and effect of the different types of vessels and which has more flavor impact. Know which major areas of the world use them, such as botti in Piemonte or barriques in Rioja.
Fermentation Vessels Types and Considerations	Size: Large or small. Shape: Oval, round, egg. Oxygen permeability considerations. Temperature control.	Basic knowledge of coopers and the construction of barrels.



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Subject Name: WINEMAKING - VINIFICATION

	Introductory Level	Certified Sommelier Exam
Winemaking Terms	<p>Grape must</p> <p>Chaptalization</p> <p>Acidification</p> <p>Water addition</p> <p>Lees</p> <p>Autolysis</p> <p>Malolactic fermentation</p> <p>Carbonic maceration</p>	<p>Cause & effect:</p> <p>Skin contact and its effect on color, extraction, pH, and texture.</p> <p>Bâttonage and its effect on weight, flavor, and texture.</p> <p>Whole-cluster versus stem inclusion versus whole-berry fermentations.</p> <p>Be able to associate winemaking practices to a non-fruit descriptor on the Certified Exam Tasting Grid.</p> <p>Know which regions and grape varieties are associated with them and which are not: lees/autolysis, malolactic fermentation, carbonic maceration.</p>
Winemaking Decisions	<p>Temperature control and why it's important for different color wines and styles.</p> <p>Oxygen management and its impact of final style of wine produced.</p> <p>Extraction explained through the use of punch downs, pump overs, maceration times, and fermentation temperature.</p>	<p>Outlining the differences between reductive and oxidative winemaking.</p>
Aging and Maturation Considerations	<p>Costs</p> <p>Age of barrels</p> <p>Length of time of aging</p>	<p>What each region dictates and what options winemakers have.</p>
Preparation for Bottling	<p>Clarification and the difference between fining and filtration.</p>	<p>Cold stabilization</p> <p>Examples of fining agents</p> <p>Sulphur additions and the difference between free and bound compounds.</p>
Packaging	<p>Containers:</p> <p>Bottles</p> <p>Kegs</p> <p>Boxed wine</p> <p>Closures:</p> <p>Cork</p> <p>Composites</p> <p>Screw cap (Stelvin)</p> <p>Glass top (Vinolok)</p> <p>Packaging:</p> <p>Labels and label design</p> <p>Capsule colors and design</p> <p>Adhering to governmental label laws</p>	



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: FRANCE - BORDEAUX

Learning Outcome Introductory Sommelier Course: After studying this section, a student will be able to locate and recognize major appellations that make up the Bordeaux wine region. Students will know the important grape varieties, bodies of water, and soil types and understand their connection to each other and to grape growing. Students will understand the basics of the Bordeaux classification systems, and will be able to recognize the names and wine labels of important producers/châteaux. Students will begin an understanding of the connection between yearly weather, vintage variation, wine style and wine selling price.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will be able to connect grape variety, geography, soil type, and wine style with important Bordeaux appellations. They will be able to identify key regions on map, distinguish the unique aspects of the different regions of Bordeaux in regional classification systems, vintages, and styles of wine produced. A candidate will understand the impact of these differences when making purchasing decisions and when making recommendations. Certified Sommeliers will recognize iconic producers and be able to recommend and sell food pairings with the various styles of wine from Bordeaux to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Southwest France, along the Atlantic coast	
Geography: Climate Categories	Maritime to continental moving from the coast inland	
Geography: Physical Feature	Importance of bodies of water: The Atlantic Ocean, Gironde Estuary, Garonne River, Dordogne River	Note the location of bodies of water relative to major appellations and how those bodies of water affect grape growing.
Wine: White Grape Variety Names	Sauvignon Blanc and Sémillon <i>Small amounts of Muscadelle</i>	
Wine: Red Grape Variety Names	Cabernet Sauvignon, Merlot, Cabernet Franc <i>Small Amounts of: Malbec, Petit Verdot, Carménère</i>	*Connect major Bordeaux AOPs listed with the grapes that are grown and the styles of wine made.
Soil: Type and/or Name	Gravel, Clay, Limestone, Sand Bordeaux grape varieties are matched to and purposely grown in the soil type that best suits its needs. <i>*Example: Cabernet Sauvignon in gravel and Merlot in clay</i>	Gravel, Clay, Limestone, Sand *Connect grape Bordeaux grape varieties with their regions and ideal/primary soil type.
Grape Growing	Evaporation from large bodies of water and springtime precipitation contribute to humidity, mold, and rot. Humidity is beneficial for the formation of noble rot in sweet wine production, especially in Sauternes.	Evaporation from large bodies of water and springtime precipitation contribute to humidity, mold, and rot. Black and Grey Rot (not good) / Noble Rot (good for making sweet wines) Springtime frosts Bordeaux mixture
Winemaking	Region/ Sub-Region/Appellation dependent: Blends of grape varieties Dry white wines Dry red wines Botrytis-affected sweet wines Use of new French oak for red and white wines	



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Subject Name: FRANCE - BORDEAUX

	Introductory Level	Certified Sommelier
Style	Appellation dependant. Range of from dry red wines, dry white wines to lusciously sweet white wines.	
Wine Law / Appellations	Regional Appellation Subregional Appellations Commune Appellations	
Wine Law / Appellations	<p>Regional Appellation: Bordeaux AOC</p> <p>"Left Bank" Sub-Region Appellation: Médoc AOP Sub-Region Appellation: Haut-Médoc AOP Commune Appellations: Margaux AOP, Pauillac AOP, St-Estèphe AOP, St-Julien AOP</p> <p>Graves AOP - Pessac-Léognan AOP - Sauternes AOP</p> <p>Entre-Deux-Mers AOP</p> <p>"Right Bank" - Pomerol AOP - St-Émilion AOP - St-Émilion Grand Cru AOP</p> <p>*Identify locations on a map and the type(s) of wines made in each appellation</p>	<p>Graves AOP - Barsac AOP</p> <p>"Right Bank" - Lalande-de-Pomerol AOP - Montagne-St-Émilion AOP</p> <p>* Identify locations on a map and the type(s) of wines made</p>
Wine Law / Classification	<p>1855 Classification History of the classification <i>Only one change: The elevation of Château Mouton Rothschild from second growth to first in 1973.</i> First Growths: 1. Château Lafite Rothschild 2. Château Latour 3. Château Mouton Rothschild 4. Château Margaux 5. Château Haut-Brion</p> <p>Pomerol: No classification</p> <p>St-Émilion: Classification exists, it is multi-tiered, revised periodically, highly controversial.</p>	<p>Cru Bourgeois: Created in 1930s. Three levels of classification</p> <p>1855 Classification: - History: - Inclusion of Haut Brion and why - First Growths: (château and commune) - Second Growths: (château and commune)</p> <p>Classification of Graves (1959) Classification for both red and white wines Top Producer: Château Haut Brion</p> <p>Classification of Sauternes (1855) Superior First Growth (Premier Cru Supérieur)</p> <p>Pomerol: No Classification</p> <p>St-Émilion Classification (1959) Multi-tiered St-Émilion Premiers Grands Crus Classés A St-Émilion Premiers Grands Crus Classés B St-Émilion Grands Crus Classés</p>



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Subject Name: FRANCE - BORDEAUX

	Introductory Level	Certified Sommelier
Wine Law / Classification / Producers	<p>A Introductory Sommelier Course student should be able to recognize the name and label of the following châteaux and identify them as being from the Bordeaux region of France.</p> <p>Château Lafite Rothschild (Pauillac) Château Latour (Pauillac) Château Mouton Rothschild (Pauillac) Château Margaux (Margaux) Château Haut-Brion (Graves) Château d'Yquem (Sauternes) Château Petrus (Pomerol) Château Ausone (St-Émilion) Château Cheval- Blanc (St-Émilion)</p>	<p>A Certified Sommelier should be able to recognize the name and label of these châteaux, know the wine-style produced, and identify it the region in Bordeaux it is made.</p> <p>1855 Classification First Growths: (château and commune) (5) Second Growths: (château and commune) (14)</p> <p>Graves Top Producer: Château Haut Brion Sauternes Top Producer: Château d'Yquem</p> <p>Pomerol Top Producers: (5) Château Pétrus Château Lafleur Le Pin Clos l'Eglise</p> <p>St-Émilion top Producers (5) Château Angélus Château Ausone Château Cheval-Blanc Château Pavie Château Figeac</p>
Label Terms		
General Terms	<p>Barrique Château</p>	
Vintage	<p>Every vintage is very different. Yearly weather affects the wine style and the selling price.</p>	<p>Understand the connection between yearly weather/vintage variation/wine style/and wine selling price</p> <p>*Know the top vintages of the last 15 years and understand why they are top vintages.</p>
History & Lore	<p>Marriage of Eleanor of Aquitaine Dutch innovation and exportation Slave trade port Today: largest region of AOP wine production in France Global image, evolution of market and style.</p>	<p>Deeper knowledge of the history of Bordeaux to gain a better understanding of the region as it is today.</p> <p>Marriage of Eleanor of Aquitaine The Dutch draining of the Gironde Estuary Slave trade port Today: largest region of AOP wine production in France. Global image evolution of market and style. Highly regarded ratings. How has the perception of Bordeaux changed?</p>
Service of Beverage		<p>Decanting young Bordeaux for aeration, decanting aged Bordeaux for sediment. Service temperatures.</p>
Food and Beverage Pairing	<p>Bold red wines with beef and lamb, rich sweet wines with dessert and foie gras.</p>	<p>Know important classic pairings with the various styles of Bordeaux and why they pair well.</p>
Business of the Sommelier		<p>Understanding Bordeaux vintages and styles to understand price differences, appropriate purchasing and recommendations tableside in a restaurant.</p>



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: FRANCE - BURGUNDY

Learning Outcome Introductory Sommelier Course: After studying this section, a student will be able to identify Burgundy and the five major regions within Burgundy on a map. Students will learn the history that influences the region, prominent soil types, the classification hierarchy, and grape varieties associated with each area. Students should be able to recognize major villages and highlighted significant vineyards within the Côte d'Or.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will be able to identify major villages, grand crus, soil types, and winemaking styles for each area of Burgundy. A Certified Sommeliers will recognize iconic producers and be able to recommend and sell food pairings with the various wines from Burgundy to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Set of five non-contiguous regions in eastern France.	
Geography: Climate Category	Cool Continental	
Geography: Physical Features	Hills, aspect and slope of vineyards	How do the hills, aspect, and slopes affect ripening potential of a vineyard site.
Wine: White Grape Variety Names	Chardonnay, Aligoté (in small amounts) *Connect the Chardonnay grape variety with the major regions and appellations mentioned above.	
Wine: Red Grape Variety Names	Pinot Noir, Gamay *Connect both of these grape varieties with major regions and appellations mentioned above	
Soil: Type and/or Name	Chablis and Côte d'Or: Limestone, clay Beaujolais: Granite	Kimmeridgian, Portlandian, marl, schist, chalk, limestone
Grape Growing		Frost hazard in Chablis Distinction in style between Chardonnay and Pinot Noir in Chablis, Côte d'Or, and Chalonaise as a consequence of geography. Benefits/consequences of planting density. Oidium and Mildew. General effects of limestone soils on vine vigor.
Winemaking	Malolactic fermentation Carbonic maceration Use of new French Oak	Bâttonage Cold soak/prefermentation maceration Stem inclusion, whole cluster fermentation, semi-carbonic maceration. Pièce barrel size. Chaptalization. Variations in oak usage between Grand Cru/Premier/Village in Chablis. Variations in oak usage in Mâconnais (Mâcon-Villages vs. Pouilly-Fuissé). Variations in oak usage between Beaujolais Nouveau/Villages/Cru.
Style	Dry white wines Dry red wines	Major sources for Crémant sparkling wines made in the traditional method.



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Subject Name: FRANCE - BURGUNDY

	Introductory Level	Certified Sommelier
Wine Law / Appellations	<p>Recognize the regions of Burgundy on a map:</p> <ol style="list-style-type: none"> 1. Chablis 2. Côte d'Or <ul style="list-style-type: none"> - Côte de Nuits - Côte de Beaune 3. Côte Chalonnaise 4. Mâconnais 5. Beaujolais 	
Wine Law / Appellations / Classification	Regional AOP / Villages AOP / Premier Cru AOP / Grand Cru AOP	
Wine Law / Appellation/ Classification	<p>Regional AOP: Bourgogne AOP</p> <p>Chablis AOP: Village / Premier Cru / Grand Cru AOPs * Recognize the Chablis Grand Cru Les Clos AOP.</p> <p>Côte d'Or: Consist of two Regional AOPs: Côte de Nuits and Côte de Beaune. Each has Village / Premier Cru / Grand Cru AOPs</p> <p>*Recognize selected Villages of the Côte de Beaune and the Côte de Nuits.</p> <p>Côte de Nuits Village AOPs: Gevrey-Chambertin AOP, Morey-St.-Denis AOP, Chambolle-Musigny AOP, Vougeot AOP, Vosne-Romanée AOP, and Nuits-St.-Georges AOP</p> <p>Côte de Beaune Village AOPs: Pommard AOP, Volnay AOP, Meursault AOP, Chassagne-Montrachet AOP, Puligny-Montrachet AOP</p> <p>Beaujolais AOP: Beaujolais-Villages / Beaujolais Cru * Recognize the Beaujolais Cru Morgon AOP.</p>	<p>Chablis: Chablis AOP vs. Petit Chablis AOP. Know the names of all Chablis Grands Crus (7) and recognize Important Chablis Premier Crus.</p> <p>Côte d'Or Côte de Nuits-Villages AOP Côte de Beaune-Villages AOP</p> <p>Côte de Nuits: Know all villages and the Grand Cru vineyards (if applicable) in each village.</p> <p>Côte de Beaune: Know all villages and the Grand Cru vineyards (if applicable) in each village.</p> <p>Beaujolais: Identification of the 10 Beaujolais Crus. Recognize the lieu-dit Côte du Py in Morgon.</p> <p>Côte Chalonnaise: Bouzeron AOP: white wines from 100% Aligoté Rully AOP, Mercurey AOP, Givry AOP, Montagny AOP</p> <p>Mâcon AOP: Pouilly-Fuissé AOP has Premier Cru designated vineyards.</p>



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Subject Name: FRANCE - BURGUNDY

	Introductory Level	Certified Sommelier
Label Terms	Négociant Domaine Clos Monopole Vieilles Vignes	
General Terms		Lieu dit / lieux dits
Producers/Proprietary Brand		Distinguish major Négociants from Domaines. Chablis: Dauvissat, Raveneau Côte d'Or: DRC, Leroy, Coche-Dury, Domaine Leflaive, Roulot Larger Négociants: Louis Jadot, Louis Latour, Albert Bichot, Bouchard Père et Fils/William Fèvre, Drouhin, Faiveley
Vintage		Know general quality levels of vintages in the past 10 years.
History & Lore	The Monastic and Napoleonic Code of Inheritance influences on classification, fragmentation of vineyards, and vineyard ownership.	
Non-Wine Production		Marc de Bourgogne
Service of Beverage		Proper glassware for white and red Burgundy.
Food and Beverage Pairing		Recognize importance of oak use, acid, and tannin levels for successful food and beverage pairings. Classic Burgundian dishes with the wines of Burgundy.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: FRANCE - LOIRE VALLEY

Learning Outcome Introductory Sommelier Course: After studying this section, a student will be able to identify the Loire Valley and selected regions and appellations on a map. Students will be able to connect primary grape varieties to their appellations.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will know the major regions and selected appellations of the Loire Valley and be able to connect the grape varieties to their appellations. Candidates will be able to recommend and sell food pairings with Loire Valley wines. Certified Sommeliers will recognize iconic producers and be able to recommend and sell food pairings with wines from the Loire Valley to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Spans from the Atlantic Coast to Central France	
Geography:	Four Regions of the Loire Valley from West to East: Pays Nantais Anjou-Saumur Touraine Central Vineyards	
Geography: Physical Feature	The Loire river is the longest river in France beginning in the center of France in the Massif Central.	Layon River
Geography: Climate Categories	Pays Nantais: Cool and wet Maritime Anjou-Saumur: Maritime moving toward Continental, humid Touraine: Continental Central Vineyards: Continental	
Geography: Appellations	Pays Nantais: Muscadet AOP, Muscadet de Sèvre-et-Maine AOP Anjou-Saumur: Saumur AOP, Saumur-Champigny AOP, Savennières AOP, Quarts-de-Chaume AOP, Bonnezeaux AOP Touraine: Chinon AOP, Bourgueil AOP, Vouvray AOP Central Vineyards: Sancerre AOP, Pouilly-Fumé AOP	
Soil: Type and/or Name	Tuffeau in Vouvray	Silex, Kimmeridgian Clay
Grape Growing	Presence of botrytis in Bonnezeaux AOP and Quarts-de-Chaume AOP due to humidity from multiple rivers.	
Winemaking	Muscadet: Sur lie aging Saumur: Traditional method sparkling wines, dry white wines, dry red wines, lusciously sweet wines Touraine: Vouvray can be sparkling, dry, off-dry and sweet in style.	Sparkling Wines: Vouvray Pétillant, Crémant de Loire
Wine: Grape Variety Names	Muscadet: Melon B (formerly called Melon de Bourgogne) Anjou-Saumur: Chenin Blanc, Cabernet Franc Touraine: Chenin Blanc, Cabernet Franc Central Vineyards: Sauvignon Blanc, Pinot Noir	



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: FRANCE - LOIRE VALLEY

	Introductory Level	Certified Sommelier Exam
Wine Law		
Label Terms	Sur lie, Sec, Demi-Sec	Moelleux
General Terms		
Style		
Classification		
Producers/Proprietary Brand		Domaine Huet, Nicolas Joly
History & Lore		Nicolas Joly
Service of Beverage		
Food and Beverage Pairing		Pairings with the different sweetness levels of Chenin Blanc. Classic pairings with Sancerre and Pouilly-Fumé
BOS		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: FRANCE - THE RHÔNE VALLEY

Learning Outcome Introductory Sommelier Course: After studying this section, a student will be able to identify the Rhône Valley on a map. A student will know the climatic differences between the Northern and Southern parts of the region, the primary grape varieties, and understand the importance of the Mistral wind and the Rhône River. Students will be able to associate the most important AOCs and Crus with their grape varieties and know a classification system exists in the Southern Rhône. Students will have the ability to describe the major characteristics of a typical Northern Rhône Syrah and a typical Southern Rhône blend. Students will know the major soil types of the Northern Rhône and the famous soil type of the Southern Rhône.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will be able to identify the primary and secondary AOCs and Crus, know their locations, primary grape varieties, and general style. Candidates will understand and connect differences in quality and price among AOPs/Crus to physical features and landscape. Certified Sommeliers will recognize iconic producers and be able to recommend and sell food pairings with wines from the Rhône Valley to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Between Burgundy and Provence. There is a 30-mile gap between the Northern Rhône and Southern Rhône sections.	Lyon to the north. Montélimar is the unofficial dividing line between the two regions. Avignon is the main city of the south.
Geography: Climate Categories	Northern Rhône: Moderate Continental Southern Rhône: Mediterranean	
Geography: Physical Feature	The Rhône river originates in Switzerland, flows south through France to the Mediterranean Sea. Northern Rhône: Steep hillsides Southern Rhône: Flatter terrain	Topography of north versus south. Northern Rhône: Steep hills, the Rhône River reflects light and provides more exposure. It also concentrates the effects of Mistral. Southern Rhône: Rolling hills, the Rhône River provides cooling impact and less slope. Consideration of slope and aspect on each appellation.
Soil: Type and/or Name	Northern Rhône: Decomposed granite, schist Southern Rhône: <u>Galets</u> , alluvial, limestone	
Grape Growing	Northern Rhône: Terraced slopes with staked vines to reinforce from Mistral wind. Southern Rhône: Traditionally bush vines to conserve water and provide shade from the sun.	Modern plantings in the south are often trellised and often dictated by economics.
Winemaking	Northern Rhône: Co-fermented wines in the north. Southern Rhône: Blended wines in the south.	Cause and effect of co-fermentation. Why wines are blended in the South which includes a deeper dive into Grenache and its strengths and weaknesses.
Wine: White Grape Variety Names	Northern Rhône: Viognier, Marsanne, Roussanne, Southern Rhône: Grenache Blanc	Southern Rhône: Bourboulenc, Clairette Blanche, Picpoul
Wine: Red Grape Variety Names	Northern Rhône: Syrah, Southern Rhône: Grenache, Mourvèdre	Southern Rhône: Cinsault



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: FRANCE - THE RHÔNE VALLEY

	Introductory Level	Certified Sommelier Exam
Wine Law / Appellations / Classification	<p>Northern Rhône AOPs:</p> <ul style="list-style-type: none"> - Côte Rôtie AOP - Crozes-Hermitage AOP - Hermitage AOP - St.-Joseph AOP - Condrieu AOP - Cornas AOP <p><i>*Note the styles of wine made in each AOP</i></p> <p>Southern Rhône: Classification tiers</p> <ul style="list-style-type: none"> - Côtes-du-Rhône AOP - Côtes-du-Rhône Villages AOP (named villages) - Crus/Single Village Examples: <ul style="list-style-type: none"> - Châteauneuf-du-Pape AOP - Tavel AOP - Gigondas AOP - Vacqueyras AOP - Muscat de Beaufort-de-Venise AOP <p><i>*Note the primary grape varieties and the primary style of wine made in each AOP</i></p>	<p>Northern Rhône:</p> <ul style="list-style-type: none"> - Château Grillet AOP - Which grape varieties are permitted in each Northern Rhône AOP? <p>Southern Rhône:</p> <ul style="list-style-type: none"> - Learn examples of Côtes-du-Rhône Villages - Understand the elevation differences between Côtes-du-Rhône, Côtes-du-Rhône Villages, Cru AOP (single villages).
Wine Law		Minimum abv. in Châteauneuf-du-Pape Minimum Grenache requirements of Southern Rhône AOPs.
Label Terms	Vins Doux Naturels <i>example</i> Muscat de Beaufort-de-Venise	Other examples of Vins Doux Naturels
General Terms	Cru <i>single village</i> Co-fermentation <i>which northern Rhône AOP uses co-fermentation?</i>	
Style	Spicy, meaty reds; rich, aromatic whites	Muscat de Beaufort-de-Venise: lightly fortified, unoaked
Producers		Chave, Chapoutier, Guigal, Beaucastel, Rayas
Vintage		
History & Lore	Papal occupation	Papal crest on bottles
Service of Beverage		Glassware choice for Syrah and Grenache.
Food and Beverage Pairing		Pair Rhône wines with meaty dishes involving herbs, bacon, peppercorn. Choose appropriate weights, intensity (i.e., Côtes-du-Rhône vs Châteauneuf-du-Pape). White Rhône wines can be a Chardonnay alternative.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: FRANCE - CHAMPAGNE

Learning Outcome Introductory Sommelier Course: After studying this section, a student will be able to identify Champagne as a region in France on a map, know the grape varieties that make up Champagne, define the points that make Champagne unique from other sparkling wines by understanding the Champagne Method.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will know all the steps in the traditional method, the major regions of Champagne, and their major styles. A Certified Sommelier will and be able to speak knowledgeably about vintages over the last 10 years, recognize iconic producers, and be able to recommend and sell food pairings with wines from Champagne to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	49th parallel, one of the most northerly wine growing regions.	
Geography: Climate Categories	Cool continental	
Geography: Physical Feature	No protection from Atlantic influence; therefore, unpredictable weather, rain, frost, and hail threats.	Grande Montagne Marne River
Soil: Type and/or Name	Limestone, chalk	
Grape Growing	Grapes are picked earlier to preserve natural acidity.	
Winemaking	Champagne Method Steps: Still wine is made Assemblage of <i>cuvée</i> Bubbles are created using <i>liqueur de tirage</i> Sur lie aging - Autolysis Riddling (<i>rémuage</i>) using pupitre or gyropalette Disgorging (<i>dégorgement</i>) Dosage added using <i>liqueur d'expédition</i>	Champagne Method: The contents of <i>liqueur de tirage</i> . The contents of and <i>liqueur d'expédition</i> and how it affects the style of the wine.
Wine: White Grape Variety Names	Chardonnay	30% Chardonnay for plantings
Wine: Red Grape Variety Names	Pinot Noir, Meunier	38% Pinot Noir, 32% Meunier for plantings.
Wine Law / Appellations: AOP	Region: Champagne AOP Subregions: Vallée de la Marne, Côte des Blancs, Montagne de Reims	Côte des Bar Côte de Sézanne
Wine Law / Classification	Non-Vintage: 12 month on lees, min 15 months total aging. Vintage: min 36 months total aging.	Échelle des Crus: Grand Cru Villages and Premier Cru Villages exist and may be put on labels. Comité Interprofessionnel du Vin de Champagne



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: FRANCE - CHAMPAGNE

	Introductory Level	Certified Sommelier
Label Terms	Blanc de Blancs Blanc de Noirs Brut	Special Club Récoltant Manipulant Négociant Manipulant Vieilles Vignes
General Terms	Cuvée de Prestige/Tête de Cuvée Négociant Grower	Grandes Marques
Style	Brut, Non-Vintage, Vintage, Blanc de Blancs, Blanc de Noirs, Rosé	Single vineyard Clos Sweetness levels: Brut Nature, Extra Brut, Brut, Extra Dry, Sec, Demi-Sec, Doux
Producer/Proprietary Brand	Moët & Chandon, Roederer, Veuve Clicquot, Taittinger, Charles Heidsieck, Krug	Be able to match Grandes Marques to their prestige cuvées. Know three non-Grandes Marques producers and three grower producers.
Vintage		Know the best vintages going back 15 years.
History & Lore	Invention of riddling rack (Madame Clicquot) and gyropalette.	
Service of Beverage	Never point the cork at someone while opening the bottle and never take your hand off the top (the cage and cork) top while removing the cork.	CMS-A published sparkling wine opening standards.
Food and Beverage Pairing		Champagne is an incredibly versatile beverage that goes with many types of foods.
BOS		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: FRANCE - ALSACE

Learning Outcome Introductory Sommelier Course: After studying this section, a student will be able to recognize and locate Alsace as a region in France on a map, identify its main grape varieties, and understand how its geography and history affect the styles of wine made.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will understand the classification of Alsatian wine and be able to identify important Grands Crus vineyard names. A Certified Sommelier will be able to recognize iconic producers and be able to recommend and sell food pairings with wines from Alsace to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Northeastern France, on the border with Germany.	<p>Divided into two departments:</p> <p>Bas-Rhin: Lies to the north, has a lower in average elevation and is less protected from the Vosges Mountains.</p> <p>Haut-Rhin: Lies to the south, has a higher average elevation, and is more protected from the Vosges Mountains. Many of the best regarded vineyard sites are located in the Haut-Rhin.</p>
Geography: Climate Categories	Cool, continental climate with a dry, sunny growing season.	
Geography: Physical Features	Vosges Mountains Rhine River	
Soil: Type and/or Name	Soils vary widely in their type and origin as a result of a long history of geological activity.	Very diverse and includes: Marl, limestone, gneiss, schist, sandstone, granite, clay, and volcanic soils. Grape varieties are matched with the soil types they do best in.
	The importance of the Vosges mountains in creating a rain shadow that affects vineyards. One of France's driest and sunniest climates. Long, cool, and dry growing season. Better vineyards planted on slopes facing east/southeast. Over 90% of Alsace wines are made from white grape varieties.	
Winemaking	Large neutral casks, little to no use of new oak. Sparkling, dry, off-dry, and sweet wines are made.	Foudre: name for the large neutral casks used.
Wine: White Grape Variety Names	Riesling, Gewurztraminer, Pinot Gris, Muscat	Pinot Blanc, Silvaner, Chardonnay, Auxerrois
Wine: Red Grape Variety Names	Pinot Noir	



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: FRANCE - ALSACE

	Introductory Level	Certified Sommelier
Wine Law / Appellations: AOPs	Must be 100% of the grape variety if the name is mentioned on the label.	Alsace AOP wines must be bottled in the traditional "Vin du Rhin" / "Flûte d'Alsace" bottle.
	<p>Alsace/Vin d'Alsace AOP: Main appellation of Alsace</p> <p>Alsace Grand Cru AOP: 51 Grands Crus vineyards Traditionally, only four grape varieties are allowed for Alsace Grand Cru AOP: Riesling, Pinot Gris, Gewurztraminer, Muscat. *The fifth is now Pinot Noir as of the 2022 vintage.</p> <p>Crémant d'Alsace AOP: Traditional method sparkling wine</p>	<p>Examples of important Alsace Grands Crus Vineyards: Schlossberg, Brand, Goldert, Hengst</p> <p>Exceptions to the Alsace Grand Cru AOP grape variety rule: One of the Grand Crus uses Sylvaner, two of them allow blending, two allow red wine.</p>
Label Terms	Crémant	Edelzwicker, Gentil
Style	<p>Vendange Tardive (VT): Late-harvest, rich, full-bodied, not always sweet.</p> <p>Sélection de Grains Nobles (SGN): Botrytis-affected grapes, made in small quantities, only in top vintages.</p>	
General Terms		
Classification		
Producers/Proprietary Brand		Trimbach, Domaine Weinbach, Marcel Deiss, Hugel et Fils, Pierre Sparr, Zind-Humbrecht
Vintage		
History & Lore	This region has a history of French and German political rule because it was a strategic area that the two countries fought over for many years. Alsace has a distinctive culture, evident in its architecture, language, and food.	
Service of Beverage		
Food and Beverage Pairing	Wide range of pairings with diversity of wine styles.	Choucroute, Flammkuchen (tarte flambée), Baeckeoëffe, and many rich, smoky cured meats such as bacon and sausages.
BOS		Crémant d' Alsace is an alternative, cost-effective source for traditional method sparkling wine.



CERTIFIED SOMMELIER EXAM THEORY CURRICULUM

Subject Name: FRANCE - SOUTH FRANCE *CERTIFIED SOMMELIER EXAM ONLY*

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will be able to match regions in the South of France with their grape varieties and styles of wine made.

	Provence	Languedoc-Roussillon	Southwest France	Dordogne
Geography: Location				
	French Mediterranean coastline	Encompasses the entire southern coast of France, from the border of Italy along the Mediterranean coast line to the border with Spain.	South of Bordeaux and North of the Languedoc	Southeast of Bordeaux's Right Bank
	From the border of Italy to the Rhône River.	Languedoc	Spanish Pyrenees border	The Dordogne River
		Roussillon		Flows west from its origin in the Massif Central, runs through the region of Bergerac.
Geography: Climate Categories	Mediterranean	Mediterranean	Continental	Continental
Geography: Physical Features	Mediterranean Sea, rolling foothills	Rolling hillsides, steep cliffs, Mediterranean Sea	Pyrenees Mountains to the south, landlocked	Dordogne River
Soil: Type and/or Name				
Grape Growing		Large amount of IGP wines.		
		Pays d'Oc IGP		
Winemaking	Nearly 90% dry rosé production.	Red, white, rosé, sweet wines, sparkling wines		
		Vins doux naturels are made by the process of mutage , a wine-making technique for making sweet wines where fermentation is stopped by the addition of neutral grape spirit.		
Wine: White Grape Variety Names	Clairette, Ugni Blanc (Trebbiano in Italy), Rolle (Vermentino in Italy)	Chardonnay, Sauvignon Blanc, Clairette, Viognier, Muscat, Mauzac, Chenin Blanc	Petit Manseng, Gros Manseng	
Wine: Red Grape Variety Names	Grenache, Cinsault, Syrah, Mourvèdre	Grenache, Syrah, Carignan, Mourvèdre, and Cinsault	Cabernet Sauvignon, Merlot, Cot (Malbec), Tannat	



CERTIFIED SOMMELIER EXAM THEORY CURRICULUM

Subject Name: FRANCE - SOUTH FRANCE ***CERTIFIED SOMMELIER EXAM ONLY***

Wine Law / Appellations: AOPs	Côtes de Provence AOP	LANGUEDOC	Cahors AOP	Bergerac AOP
	Grape Varieties: Cinsault, Grenache, Mourvèdre, Syrah	Limoux AOP	Grape Varieties: Cot (Malbec)-dominant, additionally Merlot and Tannat	Dordogne River
	Wine Style: Dry rosé-dominant	<u>White Wines</u>	Wine Style: Dry red wines only	<u>White Wine</u>
	Bandol AOP	Grape Varieties: Mauzac, Chenin Blanc, Chardonnay	Madiran AOP	Grape Varieties: Sémillon, Sauvignon Blanc, Sauvignon Gris, Muscadelle
	Grape Varieties: Mourvèdre (min 50%), Grenache, Cinsault	Wine Style: Dry white wines	Grape Varieties: Tannat-dominant, additionally Cabernet Franc, Cabernet Sauvignon	Wine Style: Dry white wines
	Wine Style: Dry, red wine-dominant	<u>Red Wines</u>	Wine Style: Dry red wines only	<u>Red and Rosé Wine</u>
		Grape Varieties: Merlot-dominant	Jurançon AOP	Grape Varieties: Cabernet Sauvignon, Cabernet Franc, Cot (Malbec), Merlot
		Wine Style: Dry red wines	Grape Varieties: Gros Manseng and Petit Manseng	Wine Style: Dry red and rosé
		Crémant de Limoux AOP	<u>Wine Style: White wines</u>	Monbazillac AOP
		Grape Varieties: Chardonnay, Chenin Blanc, Mauzac, Pinot Noir	Blanc Sec: Dry white wines	Dordogne River
		Wine Style: Traditional method white and rosé sparkling wine.	Blanc: Off-dry white wines	<u>White Wine</u>
		Fitou AOP		Grape Varieties: Muscadelle, Sauvignon Blanc, Sémillon
		Grape Varieties: Grenache, Carignan, Syrah, Mourvèdre		Wine Style: Botrytis-affected sweet wines
		Wine Style: Dry red wines		
		Banyuls AOP/Banyuls Grand Cru AOP		
		Grape Varieties: Grenache		
		Wine Style: Vins Doux Naturels		
		Muscat de Rivesaltes AOP		
		Grape Varieties: Muscat Blanc à Petits Grains, Muscat of Alexandria		
		Wine Style: Vins Doux Naturels		



CERTIFIED SOMMELIER EXAM THEORY CURRICULUM

Subject Name: SOUTH FRANCE

	Côtes de Provence	<u>LANGUEDOC</u>	Cahors AOP	Bergerac AOP
Producer/Proprietary Brand	Bandol: Domaine Tempier, Château de Pibarnon, Château Pradeaux	Banyuls: Chapoutier, Domaine du Mas Blanc		
Vintage				
History & Lore	Birthplace of wine in France. Has been producing wine since 600 BCE.		Has been growing grapes since 125 BC.	
Food and Beverage Pairing				
	Dry rosé: Shellfish, fish, local fare, bouillabaisse.	Banyuls:	Cahors and Madiran:	Monbazillac:
	Bandol: Beef, lamb	Sweet: chocolate, nuts, coffee, creamy desserts, figs, prunes, dried fruit desserts.	Duck breast, rack of lamb, Foie Gras, cassoulet, dishes featuring Périgord truffles.	Sweet: Fruit-based desserts, peaches, caramel, citrus, apricots, pears, apple-based desserts.
		Savory: Warm foie gras and figs, savory dishes with elements of sweetness, with fruit or in a sauce.		Savory: Foie gras, savory dishes with sweeter sauces.
		Salty blue cheeses		Salty cheeses, creamy cheeses.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: ITALY - NORTHERN ITALY - PIEDMONT

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know the grape varieties, appellations, and styles of important Piedmont wines.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will know the major DOCGs within Piedmont, know their grape varieties, understand their styles, aging requirements, and labeling laws. A Certified Sommelier will be able to recognize iconic producers and be able to sell and recommend food pairings with Barolo and Barbaresco to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	On the border of Switzerland and France.	
Geography: Climate Categories	Continental	
Geography: Physical Feature	Mountains: Apennine Mountains, Alps, which provide a rain shadow. Piedmont refers to the foothills of the Alps. Bodies of Water: Po River (Po River Valley)	Tanaro River Langhe Hills
Wine: White Grape Variety Names	Moscato, Arneis, Cortese	
Wine: Red Grape Variety Names	Nebbiolo, Barbera, Dolcetto, Brachetto	Spanna: Local name for Nebbiolo in Gattinara and Ghemme.
Soil: Type and/or Name		Barolo: Differences in soil types.
Grape Growing		
Winemaking	Traditional aging in large barrels. Aging requirements (law) exist for Barolo and Barbaresco.	Actual Requirements: Barolo: 38 months total aging with a min of 18 months in oak. Barbaresco: 26 months total aging with a min of 9 months in oak.
Classification	IGP, DOC, DOCG	
Wine Law / Appellations: DOCGs/DOCs	Barolo DOCG: Dry red wine from the Nebbiolo grape variety.	Barolo DOCG: Identify on a map. Know Tanaro River and Langhe Hills.
	Barbaresco DOCG: Dry red wines from the Nebbiolo grape variety.	Top Barolo Vineyards: Cannubi, Brunate, and Monprivato
	Moscato d'Asti DOCG: Off-dry, semi-sparkling white wine from the Moscato grape variety.	Barbaresco DOCG: Identify on a map. Know Tanaro River and Langhe Hills.
	Gavi DOCG: Dry white wines, made from the Cortese grape variety.	Top Barbaresco Vineyards: Ovello, Montestefano, Pora, Asili
	Barbera d'Asti DOCG: Dry red wines made from the Barbera grape variety.	Asti DOCG: Fully sparkling Moscato.
		Brachetto d'Acqui DOCG: Off-dry, semi-sparkling red wine from Brachetto.
		Alta Langa DOCG: Metodo Classico sparkling wines, min combined 90% Pinot Noir and/or Chardonnay.
		Roero DOCG: Dry red wines from Nebbiolo grape variety.
		Roero Arneis DOCG: Dry white wines from Arneis.
		Ghemme DOCG: Dry red wines from Nebbiolo, locally known as <i>Spanna</i> .
		Gattinara DOCG: Dry red wines from Nebbiolo, locally known as <i>Spanna</i> .



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: ITALY - NORTHERN ITALY - PIEDMONT

	Introductory Level	Certified Sommelier Exam
Label Terms		Normale Riserva
General Terms	Nebbia: Local name of fog rolling off the foothills of the Alps.	Sori: best site (privileged site)
Style	All: Dry, sweet, sparkling, red, white	
Producers/Proprietary Brand		Barolo: Vietti, Giacomo Conterno, Bruno Giacosa, Ceretto, Sandrone, Elio Altare, Giuseppe Mascarello Barbaresco: Gaja, La Spinetta, Produttori del Barbaresco, Vietti, Bruno Giacosa, Ceretto
Vintage		Know the best vintages for Barolo and Barbaresco over the last 10 years.
History & Lore		Traditional vs. Modernist Barolo and Barbaresco styles.
Service of Beverage		Long range of ageability for Barolo and Barbaresco.
Food and Beverage Pairing		Big tannins require meat or fat.
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: ITALY - NORTHERN ITALY - LOMBARDY & EMILIA-ROMAGNA

Learning Outcome Introductory Sommelier Course: After studying this section, a student will understand the style of Franciacorta, its grape varieties, aging requirements, and how it compares to Champagne.

Learning Outcome Certified Sommelier Exam: After studying this section, a student will be able to understand different styles of Franciacorta, know the grape variety and style of Valtellina Superiore DOCG, and know the styles and sub-zones of Lambrusco. A Certified Sommelier recognize iconic producers and be able to sell and recommend food pairings with Franciacorta to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Lombardy: Northern Italy on the border of Switzerland. Emilia-Romagna: Straddles North and Central Italy.	
Geography: Climate Categories	Cool Continental	
Geography: Physical Feature	Lombardy: Mountains: Foothills of the Alps Bodies of Water: Many lakes influence the region Emilia-Romagna: Mountains: Apennine Mountains	
Soil: Type and/or Name		
Grape Growing		
Winemaking:	Metodo Classico Sparkling Wines	Lombardy: Passito wines made from dried grapes. Emilia-Romagna: Frizzante or spumante sparkling wines Lambrusco: Commonly cuve close but can be Metodo Classico or Methode Ancestrale and can be frizzante or spumante.
Wine: White Grape Variety Names	Chardonnay, Pinot Bianco (Pinot Blanc)	
Wine: Red Grape Variety Names	Pinot Nero (Pinot Noir)	Lambrusco: Lambrusco Chiavennasca: Local name for Nebbiolo in Valtellina
Classification	IGP, DOC, DOCG	



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: **NORTHERN ITALY - LOMBARDY & EMILIA-ROMAGNA**

	Introductory Level	Certified Sommelier Exam
Wine Law/Appellations: DOC and DOCGs	<p>Franciacorta DOCG: Pinot Nero, Chardonnay, Pinot Bianco Spumante, metodo classico sparkling wine. Min 18 months aging on the lees, 25 months total aging from the date of harvest.</p>	<p>Lombardy: Valtellina Superiore DOCG: Dry red wines from Nebbiolo locally known as Chiavennasca.</p> <p>Sforzato di Valtellina DOCG: Passito-dried Chiavennasca.</p> <p>Franciacorta Satèn DOCG: Brut only, max pressure of 5 atmospheres, Chardonnay with a max of up to 50% Pinot Bianco.</p> <p>Emilia-Romagna: Lambrusco DOC: Style: Frizzante or spumante Subzones: Lambrusco di Sorbara DOC, Lambrusco Grasparossa di Castelvetro DOC, Lambrusco Salamino di Santa Croce DOC Sweetness levels: Secco, Amabile, Dolce</p>
Label Terms	Franciacorta: Metodo Classico, Spumante, Millesimato, Frizzante	Secco, Amabile, Dolce
General Terms		
Style		
Producers/Proprietary Brand		Franciacorta: Bellavista, Ca' del Bosco
Vintage		
History & Lore		
Service of Beverage		CMS-A published Sparkling Wine Service Standards. Lambrusco is served as you would any other sparkling wine, cold and in a flute or wine glass.
Food and Beverage Pairing		<p>Lambrusco: In Emilia-Romagna, the breadbasket of Italy, near Modena and Reggio known for Parmesan, salami, Balsamic Vinegar.</p> <p>Franciacorta: Very flexible with food pairings like Champagne.</p>
Business of the Sommelier		Limited shelf life of effervescence for Lambrusco if pouring by the glass.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: ITALY - NORTHERN ITALY - TRENTINO-ALTO ADIGE / FRIULI / VENETO

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know the major DOC/DOCGs in Northeast Italy, be able to match grape varieties with their regions, and understand general labeling terms.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will know a broader range of DOC/DOCGs in Northeast Italy, match grape varieties to their regions, and understand winemaking styles. A Certified Sommelier will be able to recognize iconic producers and be able to sell and recommend food pairings with wines from these regions to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Trentino-Alto Adige: Northeastern Italy- border of Austria and Switzerland. Friuli: Northeastern Italy - border of Slovenia. Veneto: Northeastern Italy, includes Venice and Verona.	
Geography: Climate Categories	Trentino-Alto Adige/Friuli: Cool Continental Veneto: Cool Mediterranean, closer to the east	
Geography: Physical Feature	Trentino-Alto Adige/Friuli: Alps	
Soil: Type and/or Name		
Grape Growing		
Winemaking	Trentino-Alto Adige/Friuli: Single grape variety wines, noted on the wine label.	Friuli: Orange wine and natural wines
Wine: White Grape Variety Names	Trentino-Alto Adige: Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Bianco Veneto: Garganega, Glera Friuli: Pinot Bianco, Chardonnay, Pinot Grigio, and Sauvignon Blanc (called Sauvignon)	Friuli: Friulano, Ribolla Gialla Veneto: Trebbiano di Soave, Chardonnay
Wine: Red Grape Variety Names	Trentino-Alto Adige: Pinot Nero Friuli: Merlot Veneto: Corvina, Rondinella	Trentino-Alto Adige: Teroldego, Lagrein Friuli: Refosco dal Peduncolo Rosso
Classification	IGP, DOC, DOCG	
Wine Law / Appellations: DOCGs/DOCs	Delle Venezie DOC/Trevezie IGP: Includes the entire regions of Veneto, Friuli, and the Trentino portion of Trentino-Alto Adige. Trentino-Alto Adige: Most of production is DOC status-single grape variety wines.	Trentino-Alto Adige: Alto-Adige (Südtiroler) DOC, Trentino DOC, Valdadige DOC Friuli: Friuli Isonzo DOC, Friuli Colli Orientali DOC, Friuli Grave DOC



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: **NORTHERN ITALY - TRENTINO-ALTO ADIGE / FRIULI / VENETO**

	Introductory Level	Certified Sommelier Exam
	<u>Veneto</u>	<u>Veneto</u>
Wine Law / Appellations: DOCGs/DOCs	<p>Prosecco DOC: Spumante wines made in the Charmat method from the Glera grape variety.</p> <p>Soave DOC/Soave Superiore DOCG: Dry white wines made mostly from the Garganega grape variety. Superiore has elevated alcohol and longer minimum aging requirements.</p> <p>Valpolicella DOC: Dry red wines primarily from the Corvina and Rondinella grape varieties.</p> <p>Amarone della Valpolicella DOCG: Red wine primarily from Corvina with Rondinella. Uses the Appassimento process of drying the grapes and concentrating sugars. Minimum 14% abv and residual sugar is often perceptible.</p>	<p>Conegliano Valdobbiadene Prosecco Spumante Superiore DOCG: More specific designation for Prosecco, higher alcohol requirement.</p> <p>Recioto di Soave DOCG: Sweet white wine made from Garganega grapes dried in the Appassimento method.</p> <p>Recioto di Valpolicella DOCG: Sweet red wine made from Corvina and Rondinella grapes dried in the Appassimento method.</p> <p>Valpolicella Ripasso DOC: Corvina and Rondinella grapes. Use of the remaining must and lees from the production of Recioto della Valpolicella and/or Amarone della Valpolicella. Young wine is combined with the lees and goes through a short second fermentation. This leads to wines with more flavor, tannin, and alcohol.</p>
Label Terms		
General Terms	Classico, Superiore, Secco, Amabile, Charmat, Appassimento	Recioto
Style		
Classification		
Producers/Proprietary Brand		Trentino-Alto Adige: Cantina Terlano, Tiefenbrunner
		Friuli: Jermann, Movia, Livio Felluga, Schioppettino, Josko Gravner
		Veneto, Amarone: Bertani, Masi, Allegrini, Tommasi, Dal Forno, Quintarelli
		Veneto, Prosecco: Bisol, Mionetto, La Marca, Zonin, Zardetto
Vintage		
History & Lore		Many of the producers in Alto-Adige are co-ops. Be familiar with the history of Amarone.
Service of Beverage		
Food and Beverage Pairing		
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: ITALY - TUSCANY

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know the grape varieties, appellations, and styles of important Tuscan wines.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will understand the differences between multiple regions of Sangiovese, and know and understand DOC/DOCG wines from regions in Tuscany. A Certified Sommelier recognize iconic producers and be able to sell and recommend food pairings with wines from Tuscany to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Extends from the Ligurian Sea in the west to the foothills of the Apennine Mountains in the east.	Identify Chianti, Chianti Classico, Montalcino, and Bolgheri on a map.
Geography: Climate Categories	Continental/Maritime, stronger Maritime influence with proximity to the coast.	
Geography: Physical Feature	Apennine Mountains	Ligurian Sea, Tyrrhenian Sea
Wine: White Grape Variety Names		Trebbiano, Vermentino, Vernaccia
Wine: Red Grape Variety Names	Sangiovese, Brunello/Sangiovese Grosso	Prugnolo Gentile, Cabernet Sauvignon, Merlot, Cabernet Franc
Soil: Type and/or Name	Galestro	Montalcino: Clay and marine sediments at lower elevation, Galestro at higher elevation.
Grape Growing		
Winemaking	Brunello di Montalcino: wine law requires these wines be aged and stipulates minimum amount of aging.	Brunello di Montalcino: Know the minimum aging requirements; use of large Slavonian or small barriques.
Style	Dry red wines Dry white wines Sweet Vin Santo	Sangiovese-based wines have a moderate intensity of color and tart acidity that outweighs tannin. Volatile Acidity is common in these wines.
Classification	IGP, DOC, DOCG	Gran Selezione (know that it exists, not specific rules)
Wine Law / Appellations: DOCGs/DOCs	Chianti DOCG Chianti Classico DOCG Brunello di Montalcino DOCG Rosso di Montalcino DOCG Vin Santo	Brunello di Montalcino: 100% Brunello Chianti Classico: min 80% Sangiovese Chianti: min 70% Sangiovese Vino Nobile di Montepulciano DOCG Bolgheri DOC Rosso di Montepulciano DOC Vin Santo DOCs (multiple)



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: ITALY - TUSCANY

	Introductory Level	Certified Sommelier Exam
Label Terms	Superiore: Increased alcohol level required Classico: Classic center of a region Riserva: Longer aging times required	Gran Selezione (know that it exists, not specific rules)
General Terms	Super Tuscan: Can be Bordeaux grape variety blends, Bordeaux varieties with Sangiovese, and pure Sangiovese wines.	Rosso, Bianco, Dolce, Passito
Producers/Proprietary Brand	Antinori, Ruffino, Sassicaia	Ornellaia, Masseto, Tignanello, Solaia, Biondi Santi, Banfi, Soldera, La Pergole Torte. Recognize important producers of Brunello di Montalcino.
Vintage		Know the top Brunello di Montalcino vintages in the past 15 years.
History & Lore	Super Tuscan history Gallo Nero on Chianti Classico bottles	
Service of Beverage		Decant young Brunello di Montalcino.
Food and Beverage Pairing		Know pairings for Chianti and Brunello. Have producers in mind if you recommend them.
Business of the Sommelier		Know current release of Brunello di Montalcino and approximate price of top proprietary brands.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: ITALY - CENTRAL & SOUTHERN ITALY

Learning Outcome Introductory Sommelier Course: After studying this section, a student will understand and recognize the regions of Central and Southern Italy and be able to match grape varieties to major DOC/DOCGs.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will know the DOC/DOCGs in Central and Southern Italy, match grape varieties to their regions, and understand winemaking styles.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Extends from the Ligurian Sea in the west to the foothills of the Apennine Mountains in the east.	
Geography: Appellation	<p>Central: Umbria: Sagrantino di Montefalco DOCG Marche Abruzzo: Montepulciano d'Abruzzo DOC</p> <p>Southern: Campania: Taurasi DOCG, Greco di Tufo DOCG, Fiano di Avellino DOCG Puglia Basilicata Calabria</p>	<p>Identify all major regions of Central and Southern Italy on a map.</p> <p>Marche: Verdicchio di Matelica DOC, Verdicchio dei Castelli di Jesi DOC</p>
Geography: Climate Categories	<p>Central: Maritime on the coast and Continental inland. South: Mediterranean</p>	
Geography: Physical Feature	Central: Apennine Mountains	Ligurian Sea, Tyrrhenian Sea, Adriatic Sea, Mt. Vesuvius
Soil: Type and/or Name		Campania: Volcanic
Grape Growing		
Winemaking		
Wine: White Grape Variety Names	Fiano, Greco, Verdicchio	
Wine: Red Grape Variety Names	Aglianico, Montepulciano, Sagrantino, Primitivo	
Classification	IGP, DOC, DOCG	
Wine Law / Appellations: DOCGs/DOCs		<p>Match DOCG to Major Region: Campania: Taurasi DOCG, Greco di Tufo DOCG, Fiano di Avellino DOCG</p> <p>Marche: Verdicchio dei Castelli di Jesi DOC, Verdicchio di Matelica DOC</p>



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: ITALY - CENTRAL & SOUTHERN ITALY

	Introductory Level	Certified Sommelier Exam
Label Terms	Superiore: Higher alcohol level requirement Riserva: Longer aging requirements	
General Terms		
Style		
Producer/Proprietary Brand		Know producers, cuvées, and vintages if you recommend them in the Hospitality and Service Exam.
Vintage		
History & Lore		
Service of Beverage		Young Taurasi and Sagrantino di Montefalco should be decanted.
Food and Beverage Pairing		
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: ITALY - ISLANDS - SICILY & SARDINIA

Learning Outcome Introductory Sommelier Course: After studying this section, a student will be able to locate Sicily and Sardinia on a map, understand the climate of the regions, and know the major grape varieties grown.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will be able to match grape varieties to major DOC/DOCGs and know the larger region within Italy in which they are located.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Sardinia: Island located south of France and west of Italy. Sicily: Islands off the southern tip of Italy. *Locate and identify on a map.	Identify major regions on a map.
Geography: Climate Categories	Mediterranean	
Geography: Physical Feature	Mt. Etna	Tyrrhenian Sea, Mt. Etna
Soil: Type and/or Name	Volcanic in Etna	
Grape Growing		
Winemaking		
Wine: White Grape Variety Names	Sicily: Carricante Sardinia: Vermentino	Grillo, Inzolia, Catarratto
Wine: Red Grape Variety Names	Sicily: Nerello Mascalese, Nero d'Avola, Frappato Sardinia: Cannonau	
Classification	IGP, DOC, DOCG	
Wine Law / Appellations: DOCGs/DOCs	Sicily: Sicily DOC	Sicily: Etna DOC (Rosso and Bianco) Cerasuolo di Vittoria DOCG Marsala DOC Sardinia: Cannonau di Sardegna DOC Vermentino di Sardegna DOC
Label Terms		Marsala: Secco, Semi-Secco, Dolce
General Terms		
Style		Dry White Wines, Dry Red Wines, Fortified Wine (Marsala)
Producer/Proprietary Brand		Know producers if you recommend them at service in the Hospitality and Service Exam.
Vintage		
History & Lore		
Service of Beverage		
Food and Beverage Pairing		
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SPAIN - GALICIA

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know the location, general climate, grape variety, and style of the Rías Baixas DO.

Learning Outcome Statement Certified Sommelier Exam: After studying this section, a candidate will know the soil type and the styles and grape varieties of Valdeorras DO and Ribeira Sacra DO. A Certified Sommelier will be able to recognize iconic producers and be able to recommend and sell food pairings with Rías Baixas Albariño to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Northwest section of the Iberian Peninsula, also known as Green Spain. *Be able to recognize Rías Baixas on a map.	
Geography: Climate Categories	Maritime, humid, cooler than the rest of Spain.	Maritime on the coast, becoming more continental moving inland.
Geography: Physical Feature	Bodies of Water: Atlantic Ocean, Miño River (Spanish)/Minho River (Portuguese) *Rías Baixas means "low estuaries," referencing the defining feature of the zone.	Steep slopes in Ribeira Sacra
Soil: Type and/or Name		Granite
Grape Growing	High canopy trellising because of humidity	Terraced vineyards in Ribeira Sacra.
Winemaking	Made with modern technology, stainless steel tanks. Lees aging is common.	Occasional barrique (barrica) use.
Wine: White Grape Variety Names	Albariño	Godello
Wine: Red Grape Variety Names		Mencía
Classification		
Wine Law /Appellations: DOs	Rías Baixas DO: White Wines: Wines labeled Albariño must be 100% Albariño.	Valdeorras DO: White Wines: Godello Red Wines: Mencía Ribeira Sacra DO White Wines: Albariño, Godello, Red Wines: Mencía
Label Terms		
General Terms		
Style	Dry, crisp, aromatic white wines from the Albariño grape variety.	Dry, crisp white wines and light red wines. Fresh and neutral Godello in Valdeorras; Mencía, Godello, and Albariño in Ribeira Sacra.
Producer/Proprietary Brand		Albariño: Pazo Señorans, Granbazán, Lagar de Cervera
Vintage		
History & Lore		
Service of Beverage		
Food and Beverage Pairing		Due to its location, crisp acidity, and delicate flavor profile, Albariño is a classic match for simply prepared shellfish and bivalves.
BOS		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SPAIN - LA RIOJA

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know the general location, climate, grape varieties, styles, and label language of Rioja.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will have a deeper knowledge of Rioja, including the subzones, specific aging requirements, iconic producers, and differences between traditional and modern styles. A Certified Sommelier will be able to recognize iconic producers and be able to sell and recommend food pairings with wines from Rioja to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	North Central Spain	
Geography: Climate Categories	Cantabrian Mountains, creating a rain shadow. Continental climate.	Climate varies with the subzone: Alta is continental, Alavesa is the coolest and wettest, Oriental is Mediterranean.
Geography: Physical Feature	Mountains: Foothills of the Cantabrian and Pyrenees Mountains. Bodies of Water: Ebro River	
Soil: Type and/or Name		Calcareous clay, ferrous clay, alluvial
Grape Growing		
Winemaking	Rioja is traditionally aged in American oak.	Carbonic maceration is common on Joven styles.
Wine: White Grape Variety Names	Viura	Malvasia, Garnacha Blanca
Wine: Red Grape Variety Names	Tempranillo , Garnacha	Mazuelo, Graciano
Wine Law / Appellation: DOCa	La Rioja DOCa: Dry red (tinto) wines from the Tempranillo grape variety and white (blanco) wines from the Viura grape variety.	La Rioja DOCa Subzones: Rioja Alta Rioja Oriental Rioja Alavesa
Wine Law / Label Terms / Classification	Crianza, Reserva, Gran Reserva Specific aging and quality tiers based on minimum required time (in ascending order) wine spends in oak barrel and bottle. **Knowledge of the actual time requirements is not necessary at this level.	Viñedo Singular (Single Vineyard) Joven Know specific aging requirements for <u>Rioja Tinto</u>. Crianza: min 2 years, including 1 year in oak Reserva: min 3 years, including 1 year in oak Gran Reserva: min 5 years, including 2 years in oak



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SPAIN - LA RIOJA

	Introductory Level	Certified Sommelier Exam
General Terms		
Style	Dry red wines and dry white wines. Styles range from young and fresh to ageable.	Rioja Rosado (rosé) wines are also produced. Some modern producers are making more fruit-focused wines using French oak and avoiding the traditional labeling terms of Crianza, Reserva and Gran Reserva.
Producer/Proprietary Brand		Marqués de Riscal, Marqués de Cáceres, Finca Allende, Bodegas López de Heredia, La Rioja Alta
Vintage		Understand that, typically, Gran Reserva is only made in the best vintages.
History & Lore		Understand the relationship between Bordeaux and Rioja during phylloxera's devastation of France and its significance to winemaking and aging practices.
Service of Beverage		
Food and Beverage Pairing		Understand how oak use and amount of oxidation can affect the pairing.
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SPAIN - CASTILLA Y LEÓN

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know the major DOs within Castilla y León, the grape varieties used, and styles of wine produced.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will have deeper knowledge of the major DOs within Castilla y León, including specific aging requirements. A Certified Sommelier will be able to recognize iconic producers and be able to sell and recommend food pairings with wines from Ribera del Duero to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	North Central Spain	
Geography: Climate Categories	Cantabrian Mountains, creating a rain shadow. Continental climate with extreme seasonal and diurnal shifts.	
Geography: Physical Feature	High altitude meseta . Bodies of Water: Duero River (called the Douro in Portugal)	
Soil: Type and/or Name		
Grape Growing		
Winemaking	Fresh white wines in Rueda. Red wines are made in a range of styles from early (young) consumption to age-worthy. Wines are aged in American oak and French oak.	
Wine: White Grape Variety Names	Verdejo, Sauvignon Blanc	
Wine: Red Grape Variety Names	Tempranillo	Mencia Tempranillo synonyms: Tinta del País, Tinta de Toro
Wine Law / Appellations: DOs	Toro DO	Bierzo DO
	Primarily red wines based on Tempranillo, often emphasizing ripeness and concentration.	Red, Mencia-based wines that can be enjoyed young or aged for a few years.
	Ribera del Duero DO	
	Primarily Tempranillo-based blends, in styles that range from fresh for early drinking to long-aged in American or French oak.	
Label Terms	Ribera del Duero Crianza, Reserva, Gran Reserva Specific aging and quality tiers based on minimum required time (in ascending order) wine spends in oak barrel and bottle. **Knowledge of the actual time requirements is not necessary at this level.	Ribera del Duero: specific aging requirements for Crianza, Reserva, Gran Reserva (Tinto) Crianza: min 2 years, including 1 year in oak Reserva: min 3 years, including 1 year in oak Gran Reserva: min 5 years, including 2 years in oak



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SPAIN - CASTILLA Y LEÓN

	Introductory Level	Certified Sommelier Exam
General Terms		
Style	Ribera del Duero: For young consumption or long aging that can be in American or French oak.	
Classification		
Producer/Proprietary Brand		Ribera del Duero: Vega Sicilia, Pesquera, Pingus Bierzo: Descendientes de J. Palacios Rueda: Martinsancho
Vintage		
History & Lore		
Service of Beverage		
Food and Beverage Pairing		
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SPAIN - CATALONIA / CATALUNYA

Learning Outcome Introductory Sommelier Course: After studying this section, a student will understand the general location, styles, and grape varieties of the Cava DO and Priorat DOCa.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will have a deeper understanding of Priorat DOCa and Cava DO, including aging requirements. A Certified Sommelier will be able to recognize iconic producers and be able to sell and recommend food pairings with wines from these regions to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Northeastern Spain, in the foothills of the Pyrenees. Near the Mediterranean Sea and the city of Barcelona.	
Geography: Climate Categories	Priorat: Hot and dry Mediterranean Cava: Moderate due to altitude (where most Cava is made).	Priorat: Significant diurnal shifts
Geography: Physical Feature	Priorat: Steep, terraced slopes. Cava: High-altitude sites in the Pyrenees.	
Soil: Type and/or Name	Priorat: Llicorella soil allows vines to dig deep for water.	
Grape Growing		Priorat: Terrain does not allow for mechanization. Use of bush vine (Gobelet) training, naturally low yields. <i>**Recognize a photo of bush vine/Gobelet training.</i>
Winemaking	Priorat: Modern winemaking, including the use of French oak, is common. Cava: Traditional Method sparkling wines. The gyropalette (a Spanish invention) is typically used instead of riddling by hand.	
Wine: White Grape Variety Names	Cava: Xarel-lo, Parellada, Macabeo	Garnacha Blanca, international varieties
Wine: Red Grape Variety Names	Priorat: Garnacha, Cariñena, international varieties	Pinot Noir, other international red varieties
Wine Law / Appellation: DO, DOCa	Cava DO: Traditional Method Sparkling, white, and rosado styles of wine based on native Spanish grape varieties listed above. Priorat DOCa: Primarily still, dry reds based on Garnacha, Cariñena, and international varieties.	Penedès DO Cava DO: Covers all of Spain, but the vast majority of Cava is made within the Penedès DO of Catalonia. Cava Aging Requirements: Cava (Cava de Guarda): min 9 months on lees Reserva: min 18 months on lees



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SPAIN - CATALONIA / CATALUNYA

	Introductory Level	Certified Sommelier Exam
Label Terms		
General Terms		
Style	<p>Priorat is a powerful, intense, spicy Garnacha-based blend, often aged in French oak and blended with international varieties.</p> <p>The Cava DO is for traditional method sparkling wine.</p>	
Classification		
Producer/Proprietary Brand		<p>Priorat: Rene Barbier (Clos Mogador), Álvaro Palacios, Clos Erasmus, Clos Martinet, Scala Dei</p> <p>Cava: Gramona</p>
Vintage		
History & Lore	<p>Priorat is a modern Spanish wine, not a traditional style. It made a big impact in a short period of time and is highly respected.</p>	<p>The significance of the Gratallops project to the style and reputation of Priorat DOCa.</p>
Service of Beverage		
Food and Beverage Pairing		<p>Understand the effects of Priorat's oak use, ripeness, intensity, and alcohol level in regard to food pairing.</p>
BOS		



CERTIFIED SOMMELIER EXAM THEORY CURRICULUM

Subject Name: SPAIN - OTHER DOs *CERTIFIED SOMMELIER EXAM ONLY*

Learning Outcome for Certified Sommelier Exam: After studying this section, a student will know the styles of wine made in selected DOs beyond the classic regions.

	País Vasco (Basque Country)	Murcia	DO Pago
Geography: Location	Atlantic coast of northern Spain	Mediterranean coast of southeast Spain	Distributed throughout Spain, concentrated in Castilla-La Mancha
Geography: Climate Categories	Moderate maritime (a.k.a. Green Spain)	Warm Mediterranean	
Geography: Physical Feature	Atlantic Ocean		
Soil: Type and/or Name			
Grape Growing		Historically, Monastrell vines were ungrafted due to the sandiness of the soil.	
Winemaking	Modern: temperature-controlled stainless steel tanks		Primarily international styles of red wine.
Wine: White Grape Variety Names	Hondarrabi Zuri		
Wine: Red Grape Variety Names	Hondarrabi Beltza	Monastrell (Mourvèdre)	International grape varieties
Wine Law /Appellations: DOs	Bizkaiko Txakolina DO	Jumilla DO	Understand the concept and definition of the DO Pago. <i>**It is not necessary to memorize the list of Pago producers.</i>
	Primarily dry white. Reds and rosés (rosados) are rare. Wines are lightly effervescent with high acidity. Meant for early consumption.	Dry red wine focused on pure Monastrell and Monastrell-based blends.	
	Arabako Txakolina DO		
	Primarily dry white. Reds and rosés (rosados) are rare. Wines are lightly effervescent with high acidity. Meant for early consumption.		
	Getariako Txakolina DO		
	Primarily dry white. Reds and rosés (rosados) are rare. Wines are lightly effervescent with high acidity. Meant for early consumption.		



CERTIFIED SOMMELIER EXAM THEORY CURRICULUM

Subject Name: SPAIN - OTHER DOs ***CERTIFIED SOMMELIER EXAM ONLY***

	País Vasco (Basque Country)	Murcia	DO Pago
Label Terms			
General Terms			
Style	Primarily dry white wine. Reds and rosés (rosados) are rare. Wines are lightly effervescent with high acidity. Meant for early consumption.	Dry red wine	Primarily red wine
Classification			Understand the place of DO Pago in Spanish wine hierarchy. <i>**It is not important to learn any of their names at this level.</i>
Producer/Proprietary Brand		Juan Gil	
Vintage			
History & Lore		Avoided phylloxera until 1980s.	Vinos de Pagos was first created in 2003. There are 20 Vinos de Pagos as of 2022, serving the purpose of producer appellations outside of traditional winemaking styles.
Service of Beverage			
Food and Beverage Pairing	Txakoli whites are traditionally served with oily seafood.		
Business of the Sommelier			



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: PORTUGAL

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know the location of Portugal on a map and Portugal's important wine regions and grape varieties.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will be able to match major grape varieties to their respective DOPs and styles. Certified Sommeliers will be able to recommend and sell food pairings with wines from Portugal to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	On the Iberian Peninsula on the Western border of Spain.	
Geography: Climate Categories	Wide range from maritime in the north on the Atlantic coast. Warm continental into the interior of the country toward the border with Spain.	
Geography: Physical Feature	Bodies of Water: The Douro River- same as the Duero River in Spain Atlantic Ocean- the western border of Portugal Mountains: Very mountainous interior	
Soil: Type and/or Name	Douro and Porto DOP: Schist	Douro and Porto DOP: Schist and Granite
Grape Growing		Douro and Porto DOP: Terraces on the mountainsides
Winemaking	Vinho Verde DOP: Low alcohol, slight effervescence. Porto DOP and Madeira DOP: Fortified wines	
Wine: White Grape Variety Names	Vinho Verde: Alvarinho Madeira: Sercial, Verdelho, Bual, Malmsey	
Wine: Red Grape Variety Names	Douro DOP and Porto DOP: Touriga Nacional	Madeira: Tinta Negra
Wine Law /Appellations: DOPs	Vinho Verde DOP Douro DOP Porto DOP Madeira DOP	Douro DOP subregions: Cima Corgo, Baixo Corgo, Douro Superior Dão DOP Alentejo DOP Bairrada DOP Alentejo DOP
Label Terms		Single Quinta: Small producers
General Terms		Lagares: Stone fermenters
Style	Vinho Verde DOP: Low alcohol, slight effervescence. Douro DOP: Bold, dry red wines Porto DOP: Fortified, sweet red wine Madeira DOP: Fortified, dry, medium dry, and sweet white wines	
Classification		
Producer/Proprietary Brand		
Vintage		
History & Lore		
Service of Beverage		
Food and Beverage Pairing		
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: GERMANY

Learning Outcome Introductory Sommelier Course: After studying this section, a student will understand Germany's climate, the importance of rivers, soil types, grape varieties, and learn about selected wine regions. Students will recognize the hierarchy of German wine law (Wein, Qualitätswein, Prädikatswein), and the progression of Prädikat levels.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will expand their knowledge of wine terms, label terms, history, lore, and classifications. A candidate will be able to describe the general styles of finished wine, including structure and flavors. A Certified Sommelier will know the proper ways to include the wines of Germany on a wine list, be able to recognize iconic producers, and be able to recommend and sell food pairings with these wines to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Most wine regions in Germany are located in the southwest of the corner of the country on the borders with France, Belgium and Switzerland. Northerly location: Vineyards planted at 49°N and above.	
Geography: Climate Categories	Cool Continental	
Geography: Physical Feature	Rivers: The Rhine River and its tributaries: High importance of moderating influence from rivers. Rivers reflect sunlight back up to the vineyards increasing warmth to aid in ripening. Mountains: Mountains provide protection from cold north winds and create rain shadows.	
Soil: Type and/or Name	Mosel: Slate Other regions: various soil types	
Grape Growing	Steep, south-facing hillsides maximize sun exposure and warmth. Carefully selected vineyards for successful ripening. Cool growing seasons.	
Winemaking	Large wooden fuder or stück or stainless-steel fermentation. Residual sugar often left in the wine to counterbalance acidity (not all sugars are fermented to alcohol). Alcohol in off-dry wine is generally low. Wines can be fermented dry, remain off-dry, or lusciously sweet. Chaptalization: The process of adding sugar to unfermented grape must in order to increase the alcohol content after fermentation. Used when grapes do not achieve sufficient sugar ripeness.	Deutscher Sekt: Sparkling wine made by any method from grapes grown in Germany.
Wine: White Grape Variety Names	Riesling (most planted and most important)	Müller-Thurgau, Silvaner, Weissburgunder (Pinot Blanc), Grauburgunder (Pinot Gris)
Wine: Red Grape Variety Names	Spätburgunder (Pinot Noir)	



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: GERMANY

	Introductory Level	Certified Sommelier Exam
Wine Law / Classification		
	Wines without Geographic Indication:	
	Deutscher Wein	
	Wines with Geographic Indication:	
	Landwein - Regional Wines	
	Qualitätswein:	
	Quality wine from one of the 13 major wine regions called Anbaugebiete.	
	Prädikatswein (prädikat means "distinction"):	
	<p>Subset of Qualitätswein categorized by ripeness (ripeness = level of sugar in the grapes) at harvest.</p> <p>Considered the highest quality level for wines with residual sugar.</p> <p>Chaptalization is not allowed.</p> <p>Six prädikate (levels of quality):</p> <p>Recognize these styles in order of ripeness.</p> <p>Understand the general styles of the finished wines and typical level of sweetness.</p> <p>Understand these designations are categorized by ripeness at harvest, however choices made in the winery will determine finished sweetness of the wine.</p>	
	1. Kabinett: off-dry in style, can also be made trocken (dry)	
	2. Spätlese: off-dry in style, can also be made trocken (dry)	
	3. Auslese: often off-dry in style, can sometimes be made trocken (dry)	
	4. Beerenauslese: very sweet in style, often affected by botrytis.	
	5. Eiswein: very sweet in style, grapes must be frozen. No effects of botrytis. **same ripeness-level as Beerenauslese	
	6. Trockenbeerenauslese: very sweet in style	



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: GERMANY

	Introductory Level	Certified Sommelier Exam
Wine Law / Classification		<p>VDP - Verband Deutscher Prädikatsweingüter: National German association of producers committed to traditional quality winemaking. Developed their own classification system on Burgundy model with classified top vineyard sites.</p> <p>Recognize VDP logo.</p> <p>Grosses Gewächs: Single Vineyard Grand Cru Wines</p> <p>Erstes Gewächs: Single Vineyard Premier Cru Wines</p>
General Terms	Anbaugebiete: One of 13 wine growing areas/regions.	Gemeinde: Local community or village
	Prädikate: Quality levels based on ripeness at harvest (Kabinett, Spätlese etc.).	Einzellage: Single vineyard
		Oechsle Scale: The German scale used to measure must weight.
		Bocksbeutel: Unique, flattened ellipsoid wine bottle specific to the Franken Anbaugebiete.
Label Terms	Trocken: Dry	Halbtrocken: Half-dry
		Edelfäule: Noble rot (botrytis)
		Schloss: German word for castle, similar to the French word for château.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: GERMANY

	Introductory Level	Certified Sommelier Exam
Wine Law / Appellations	Important Anbauggebiete of Germany	Important Anbauggebiete of Germany
	<p>Mosel Along the Mosel River. Soil: Slate that is porous and heat-retaining South-facing vineyards to capture warmth of the sun. Grape Variety: Riesling</p> <p><i>*Recognize major villages on a map as being part of the Mosel: Erden, Ürzig, Wehlen, Bernkastel-Kues, Piesport</i></p>	<p>Nahe: Nahe River is a tributary of the Rhine. Continental Climate Grape Variety: Riesling</p>
	<p>Pfalz Continuation of Alsace, mountain protection, Rhein River moderates climate. One of the warmest areas in Germany, focus is on dry wines. Grape Varieties: Riesling, Spätburgunder</p>	<p>Franken: Located along the Main river near Frankfurt. White Grape Varieties: Silvaner Red Grape Varieties: Spätburgunder Special bottle shape called a Bocksbeutel</p>
	<p>Rheinhessen The largest Anbauggebiete in size and production volume. Rhein River Grape Varieties: Riesling</p>	<p>Baden Covers a large area along the French and Swiss borders. Warmest growing area. Main Grape Varieties: Spätburgunder, Müller Thurgau</p>
	<p>Rheingau Mountains protect the region from the cold north. Long, south-facing slope facing the Rhein River Rhein River (moderates and reflects light) Climate: Continental Grape Varieties: Riesling, Spätburgunder <i>*Recognize Johannisberg as a major village on a map of the Rheingau.</i></p>	<p>Mittelrhein Steep slopes along the Rhein River Climate: Continental Main Grape Variety: Riesling Slate Soil</p>
		<p>Ahr Ahr River One of Germany's smallest and most northerly winegrowing regions, north of the 50th parallel. Main Grape Variety: Spätburgunder (some of the best in Germany)</p>
Producer/Proprietary Brand		<p>Nahe: Hermann Dönnhoff Franken: Hans Wirsching Rheingau: Franz Künstler, Robert Weil, Josef Leitz Rheinhessen: Gunderloch Mosel: Fritz Haag, Dr. Loosen, Egon Müller, Joh. Jos. Prüm, Selbach-Oster</p>



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: GERMANY

	Introductory Level	Certified Sommelier Exam
Vintage		
History & Lore		1971 German Wine Law Stipulated ripeness level at harvest as the prime determinant for quality. Established the top two categories of wine QBA and QMP.
Service of Beverage		Know styles and sweetness levels and where each belongs on a wine list and appropriate serving temperatures.
Food and Beverage Pairing		Pairings with both sweet and dry Riesling.
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: AUSTRIA

Learning Outcome Introductory Sommelier Course: After studying this section, a student will be able to identify and locate major Austrian wine regions and appellations. A student will understand important geographic features, major grape varieties, and how Austrian wines differ from German wines.


Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will increase their knowledge of general terms, styles of wine, and classifications in Austria. A Certified Sommelier will be able to recognize iconic producers and be able to recommend and sell food pairings with Austrian Grüner Veltliner to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Eastern Austria	
Geography: Climate Categories	Continental	Some Mediterranean climates (warm air from the east)
Geography: Physical Features	Foothills of the Alps Mountains Danube River	
Soil: Type and/or Name		
Grape Growing	Steep hillsides overlooking the Danube River and its tributaries.	
Winemaking	Very dry or very sweet white wine, no current production of off-dry styles. New oak is rarely used for white wine production.	
Wine: White Grape Variety Names	Grüner Veltliner	Riesling
Wine: Red Grape Variety Names		Zweigelt, Blaufränkisch
Wine Law / Classification	<p><u>Wines Without Geographical Indication:</u> Wein</p> <p><u>Wines With Geographical Indication:</u> Landwein: Regional wines, rarely exported</p> <p><u>Qualitätswein</u> DAC (Districtus Austriae Controllatus): Quality Wine/Appellation of Origin, similar to AOC or DOC system, specific grape varieties and styles are permitted, the focus is on dry wines.</p> <p>Prädikatswein: Like Germany but rarely produced in Austria.</p>	
Wine Law / Classification	<p>Wachau has its own classification system based on grape ripeness at harvest.</p> <p>Example: Smaragd: Highest level of ripeness, named for green lizards in the vineyards.</p>	<p><u>Wachau Classification Levels:</u> <i>From the least ripe to most ripe</i></p> <p>Steinfeder: Named for the feathery grass grown in the area.</p> <p>Federspiel: An ancient term for a tool used in falconry.</p> <p>Smaragd: Highest level of ripeness, named for green lizards in the vineyards.</p>



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: AUSTRIA

	Introductory Level	Certified Sommelier Exam
Wine Law / Appellations	<p><u>Region:</u> Niederösterreich (Lower Austria)</p> <p><u>Sub-Regions of Niederösterreich:</u></p> <ul style="list-style-type: none"> - Kamptal DAC - Kremstal DAC - Wachau DAC 	<p><u>Regions:</u></p> <ul style="list-style-type: none"> - Burgenland - Mittelburgenland - Steiermark (Styria) - Wein - Niederösterreich <ul style="list-style-type: none"> - Kremstal DAC: Along the Krems River (tributary to the Danube). Dry whites from Grüner Veltliner and Riesling. - Kamptal DAC: Along the Kampt River (a tributary of the Danube). Dry whites using Grüner Veltliner and Riesling. - Wachau DAC: Dry whites from Grüner Veltliner and Riesling. Located along the Danube River. <i>Vinea Wachau "Codex Wachau" Wachau has another separate classification system based on ripeness/natural alcohol potential.</i>
Label Terms	Recognize an Austrian wine capsule.	Banderole: The name for the Austrian wine capsule indicating the wine <i>Qualitätswein</i> level or higher.
		
Style		
General Terms		
Producer/Proprietary Brand		Emmerich Knoll, Rudi Pichler, FX Pichler, Prager, Schloss Gobelsberg, Bründlmayer
Vintage		
History & Lore		
Service of Beverage		
Food and Beverage Pairing		Grüner Veltliner is an unoaked, crisp, dry white wine. Its purity of flavor is great with fresh seafood, smoked fish, fresh vegetables, dishes with fresh herbs. It is a great contrast to fresh cheeses, schnitzel, and hard-to-pair foods like asparagus and artichokes.
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: HUNGARY

Learning Outcome Introductory Sommelier Course: After studying this section, a student will be able to recognize Tokaji as a wine from Hungary and one of the great sweet wines of the world.

Learning Outcome Certified Sommelier Exam: After studying this section, a student will understand Tokaji's grape growing and winemaking. A Certified Sommelier will be able to sell and recommend food pairings with Tokaji to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Hungary is located east of Austria.	
Geography: Climate Categories		Moderate Continental
Geography: Physical Feature		Bodrog River creates humidity in Tokaj.
Soil: Type and/or Name		
Grape Growing	Botrytis-affected grapes	Puttonyos: The name of the basket in which the aszú grapes were traditionally gathered. Aszú: Shrivelled and botrytis-affected berries.
Winemaking	Sweet wine making	
Wine: White Grape Variety Names	Furmint (white)	Furmint and Hárslevelű
Wine: Red Grape Variety Names		
Wine Law / Appellation	Tokaj	
Label Terms		Eszencia: made entirely of Aszú berries.
General Terms		
Style		
Classification		
Producer/Proprietary Brands		Royal Tokaji
Vintage		
History & Lore		Tokaji was not made during the communist years between World War II from 1949 to 1989.
Service of Beverage		
Food and Beverage Pairing		Foie gras, blue cheese, orchard tarts
BOS		Tokaji bottles are normally 500ml (17oz).



CERTIFIED SOMMELIER THEORY CURRICULUM

Subject Name: GREECE - *CERTIFIED SOMMELIER EXAM ONLY*

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will know the location, climate, and grape varieties of three important wine regions of Greece. Certified Sommeliers will recognize iconic producers and be able to recommend and sell food pairings with wines from Greece to a guest.

	Certified Sommelier Exam ONLY
Geography: Location	Greece is located in Southern Europe between the Aegean Sea and the Ionian Sea.
Wine Law / Appellation	Santorini PDO Naoussa PDO Nemea PDO
Geography: Climate Categories	Santorini PDO: Warm Mediterranean Naoussa PDO: Continental
Geography: Physical Feature	Santorini: Located in the Aegean Sea, salt air influence
Soil: Type and/or Name	Santorini: Volcanic
Grape Growing	Santorini: Grapes are grown in the shape of baskets to protect them from intense Aegean winds.
Winemaking	
Wine: White Grape Variety Names	Santorini PDO: Assyrtiko
Wine: Red Grape Variety Names	Naoussa PDO: Xinomavro Nemea PDO: Agiorgitiko
Wine Law	
Label Terms	
General Terms	
Style	
Classification	
Producer	Santorini: Sigalas
Vintage	
History & Lore	
Service of Beverage	
Food and Beverage Pairing	Santorini Assyrtiko is a classic white wine with intense acidity and minerality. Pairs well with seafood, roasted fish and fresh cheeses. Naoussa Xinomavro: Bold red wine that is often oak aged. Needs meat or animal fat such as lamb and beef to pair well to tame the rich tannins.
Business of the Sommelier	



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: NORTH AMERICA - CALIFORNIA - NORTH COAST

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know major counties of the North Coast of California, selected AVAs within them, and understand the relation of climate to the grape varieties grown.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will know the major AVAs in the North Coast, which counties they are located, and the main grape varieties grown. A Certified Sommelier will know basic wine labeling laws, iconic producers and vineyards and will be able to recommend and sell food pairings to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Coastal counties north of the San Pablo Bay.	
Geography: Appellation	<p>Lake County</p> <p>Mendocino County: Anderson Valley AVA</p> <p>Sonoma County: Carneros AVA, Sonoma Coast AVA, Alexander Valley AVA, Russian River Valley AVA, Dry Creek Valley AVA</p> <p>Napa County: Carneros AVA, Stags Leap District AVA, Oakville AVA, Rutherford AVA, Howell Mountain AVA</p> <p>*Match AVAs to counties. Know geographical locations in relation to each other.</p>	<p>Sonoma County: Knights Valley AVA</p> <p>Napa County: Mount Veeder AVA, Calistoga AVA, Yountville AVA</p> <p>*Match AVAs to counties.</p>
Geography: Climate Categories	Moderate to warm depending on proximity to the Pacific Ocean or San Pablo Bay.	
Geography: Physical Feature	Sonoma Mountain Range, Mayacamas Mountain Range, San Pablo Bay, Vaca Mountain Range, Napa River, Petaluma Wind Gap	North Napa is warmer; mountainous regions have lower yields and bigger diurnal shifts.
Soil: Type and/or Name	Very diverse soils throughout.	
Grape Growing		
Winemaking	Often extensive use of new French and sometimes American oak barrels for both red and white wines. Malolactic fermentation often employed when making white wines, especially Chardonnay. Sparkling wines are produced in cooler areas such as Carneros and Anderson Valley.	Sparkling wine is commonly traditional method.
Wine: White Grape Variety Names	Chardonnay, Sauvignon Blanc	Match the grape varieties to the major AVAs.
Wine: Red Grape Variety Names	Pinot Noir, Merlot, Cabernet Sauvignon, Zinfandel, Syrah	Match the grape varieties to the major AVAs.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: NORTH AMERICA - CALIFORNIA - NORTH COAST

	Introductory Level	Certified Sommelier Exam
Wine Law	75% minimum grape variety 85% minimum for AVA 95% minimum for vintage 95% minimum for single vineyard	100% for Estate Bottling; must be in the same county.
Label Terms		Estate Bottled, Meritage (trademark only), Claret
General Terms		Reserve has no legal meaning.
Style		American vs. French oak flavor differences.
Producer/Proprietary Brand	Opus One, Robert Mondavi, Beringer	Spottswoode, Far Niente, Groth, Cakebread, Stag's Leap Wine Cellars, Silver Oak, Chappellet, Caymus, Etude, Iron Horse, Domaine Carneros, Roederer Estate, Quintessa, Merryvale, Larkmead, William Selyem, Kistler *Know iconic wines and producers, e.g., Martha's Vineyard with Heitz.
Vintage		Know the vintage qualities from the past 5 years.
History & Lore	Agoston Haraszthy, Robert Mondavi, André Tchelistcheff, Paris Tasting of 1976	Warren Winiarski, Charles Krug
Service of Beverage	Young Cabernet Sauvignon often benefits from decanting. Old Cabernet Sauvignon needs decanting for sediment.	
Food and Beverage Pairing	Match full-bodied wines with food richness and intensity.	
BOS		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: NORTH AMERICA - UNITED STATES - CALIFORNIA - CENTRAL COAST

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know selected counties of the Central Coast of California and the major AVAs within them. Students will know basic wine labeling laws and understand the relationship of climate to the grape varieties grown.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will dive deeper into selected counties of the Central Coast of California and the major AVAs within them. Certified Sommeliers will know iconic producers and vineyards and be able to recommend and sell food pairings to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Coastal counties south of the San Francisco Bay and north of the city of Santa Barbara.	Identify on a map: Monterey, San Luis Obispo, Santa Barbara
Geography: Appellation	Monterey County San Luis Obispo: Paso Robles AVA Santa Barbara County *Know geographical locations in relation to each other and the major AVA of San Luis Obispo.	Monterey County: Santa Lucia Highlands AVA San Luis Obispo: Paso Robles AVA Santa Barbara County: Sta. Rita Hills AVA, Santa Maria Valley AVA, Santa Ynez Valley AVA, Happy Canyon AVA *Match AVAs to counties.
Geography: Climate Categories	Monterey and Santa Barbara are generally cool maritime; the closer to the coast, the cooler it is. Paso Robles is warm continental with large diurnal shifts.	Paso Robles AVA and Happy Canyon AVA are warm climate; the others listed above are cool Pinot Noir and Chardonnay growing regions.
Geography: Physical Feature	Monterey has a northwest-to-southeast mountain range creating a cool wind tunnel. Paso Robles is blocked by mountains to the west with only a small gap in the range. Santa Barbara has an east-to-west mountain range creating a cool wind tunnel and fog.	
Soil: Type and/or Name		
Grape Growing		
Winemaking	Often extensive use of new French and sometimes American oak barrels for both red and white wines. Malolactic fermentation often employed when making white wines, especially Chardonnay.	



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: NORTH AMERICA - UNITED STATES - CALIFORNIA - CENTRAL COAST

	Introductory Level	Certified Sommelier Exam
Wine: White Grape Variety Names	Chardonnay, Sauvignon Blanc	Match the grape varieties to the major AVAs.
Wine: Red Grape Variety Names	Pinot Noir, Merlot, Cabernet Sauvignon, Zinfandel, Syrah	Match the grape varieties to the major AVAs.
Wine Law	75% minimum grape variety 85% minimum for AVA 95% minimum for vintage 95% minimum for single vineyard	100% for Estate bottling; must be in the same county.
Producer/Proprietary Brand		Knowledge of iconic producers and vineyards are expected at Certified Sommelier level. Some examples include: Ridge, Justin, Au Bon Climat, and others.
Classification		
Vintage		
History & Lore		
Service of Beverage		
Food and Beverage Pairing		
BOS		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: NORTH AMERICA - UNITED STATES - NEW YORK STATE

Learning Outcome Introductory Sommelier Course: After studying this section, a student will understand the climate, climate moderators, and major grape varieties grown in New York State.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will know the major AVAs and grapes varieties grown in New York State (including hybrids and other species). Certified Sommeliers will be able to recommend and sell food pairings with New York wines to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Northeastern United States	
Geography: Appellation	Finger Lakes AVA	Hudson River AVA, Lake Erie AVA, Long Island AVA
Geography: Climate Categories	Continental with moderating influences of lakes and rivers for inland areas and the Atlantic Ocean for coastal regions.	
Geography: Physical Feature	Finger Lakes: Deep glacial lakes	
Soil: Type and/or Name		
Grape Growing	Must protect vines from deep freezes during harsh winters and from mold in the summer.	
Winemaking		
Wine: White Grape Variety Names	Riesling, Gewürztraminer, Chardonnay	Hybrids: Aurore, Seyval Blanc
Wine: Red Grape Variety Names	Pinot Noir, Merlot, Cabernet Franc	Vitis labrusca: Concord
Wine Law		
History & Lore	Dr. Konstantin Frank	
Service of Beverage		
Food and Beverage Pairing		
BOS		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: NORTH AMERICA - UNITED STATES - PACIFIC NORTHWEST

Learning Outcome Introductory Sommelier Course: After studying this section, a student will understand the general climate, grapes grown, wine law, and AVAs of the Columbia Valley of Washington and the Willamette Valley of Oregon.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will know all major grapes varieties grown in their respective AVAs and wine labeling law in Washington and Oregon. Certified Sommeliers will know iconic producers and be able to recommend and sell food pairings to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Identify the Willamette Valley in relation to Portland, Oregon and the Columbia Valley in relation to Seattle, Washington on a map.	
Geography: Appellation	<p>Oregon: Willamette Valley AVA</p> <p>Washington: Columbia Valley AVA, Yakima Valley AVA, Walla Walla Valley AVA</p>	<p>Oregon: Willamette Valley AVA, Dundee Hills AVA, Yamhill-Carlton AVA, Eola-Amity Hills AVA, Chehalem Mountains AVA, Ribbon Ridge AVA, McMinnville AVA</p> <p>Shared AVAs between Washington and Oregon: Columbia Valley AVA, Walla Walla Valley AVA, Columbia Gorge AVA</p> <p>Washington: Yakima Valley AVA, Horse Heaven Hills AVA, Red Mountain AVA</p>
Geography: Climate Categories	<p>Willamette Valley: Cool Mediterranean with Maritime influence.</p> <p>Columbia Valley: Warm Desert</p>	
Geography: Physical Feature	<p>Oregon: Coastal Mountain Range to the west, creates a rain shadow. Cascade Mountain Range to the east.</p> <p>Columbia Valley: Cascade Mountain Range to the west, creates a rain shadow.</p>	<p>Van Duzer Corridor</p> <p>Columbia, Yakima, and Snake Rivers provides water source.</p> <p>Columbia Valley AVA has generally south-facing slopes.</p>
Soil: Type and/or Name		<p>Willamette Valley: Volcanic, marine sediment</p> <p>Columbia Valley: Gravel</p>
Grape Growing	Irrigation needed in the Columbia Valley.	
Winemaking		
Wine: Grape Variety Names	<p>Willamette Valley: Pinot Noir, Pinot Gris (most widely planted red and white), Chardonnay, Riesling</p> <p>Columbia Valley: Chardonnay, Riesling, Merlot, Cabernet Sauvignon, Syrah</p>	



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: NORTH AMERICA - UNITED STATES - PACIFIC NORTHWEST

	Introductory Level	Certified Sommelier Exam
Wine Law	Oregon: 90% minimum for stated variety, except for Cabernet Sauvignon, Merlot, and others. 95% minimum for AVA	
Style	Oregon: Dry whites, dry reds, sparkling wines Washington: Dry white wines and dry red wines	
Producer/Proprietary Brand		Willamette Valley: Eyrie Vineyards, Domaine Drouhin, Domaine Serene, Erath, Ponzi Columbia Valley: Quilceda Creek, L'Ecole No. 41, Château Ste. Michelle, Leonetti
History & Lore	David Lett of Eyrie Vineyards	Missoula Floods Absence of phylloxera in Columbia Valley due to desert conditions.
Food and Beverage Pairing		Willamette Valley Pinot Noir: Salmon, butternut squash Washington Cabernet Sauvignon/Merlot: Beef, lamb
Vintage		
Service of Beverage		
BOS		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: NORTH AMERICA - CANADA

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know the general location, climate and style of wine produced in Canada.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will know the location, climate, principle grape varieties, and styles of the prominent wine regions of Canada. A Certified Sommelier will be able to recognize iconic producers and be able to describe, recommend, and sell food pairings with Canadian Ice Wine to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	The Northern Part of North America spanning from the Pacific Ocean to the Atlantic Ocean and north to the Arctic Ocean.	
Geography: Climate Categories	Primary wine growing areas sit within the 30-50° latitude lines. Climates range from Cool to Continental to Desert.	
Geography: Physical Feature	<u>Large bodies of water:</u> Oceans: Pacific and Atlantic Oceans Great Lakes: Very deep and rarely freeze helping moderate the winter climate. Lakes and oceans help cool in the climate in the warm summers.	
Soil: Type and/or Name		
Grape Growing	Winter hardy varieties able to stay alive in the deep winter freezes	1. Vitis vinifera 2. North American native vine species <i>Vitis labrusca and Vitis riparia</i> 3. French and American hybrids: Winter hardy/able to stay alive in the deep winter freezes example: Vidal
Winemaking	Make wines based on what the climate does best! Still Wine (red white and rosé) Sparkling Wine Ice Wine	
Wine: White Grape Variety Names	Chardonnay, Riesling	Vidal, Pinot Gris, Gewürztraminer
Wine: Red Grape Variety Names	Pinot Noir, Merlot, Cabernet Franc	



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: NORTH AMERICA - CANADA

	Introductory Level	Certified Sommelier Exam
Wine Law	<p>Canada is unique in that it is not one unified wine market with no national wine law. Each individual province has its own laws.</p> <p>VQA (Vintners Quality Alliance) Primary regulatory body for premium wine.</p>	
Wine Law / Appellations	<p>Wine is currently made in at least nine of the Canadian provinces with the largest concentrations in British Columbia and Ontario</p>	<p>British Columbia: Located on Canada's Pacific Coast. Climate varies widely from cool to very warm. The only classified desert in Canada Okanagan Valley (<i>main viticultural area</i>) On the 50-degree latitude line. Continental climate with very hot summers and very cold winters. Lake Okanagan moderates.</p> <p>Ontario: Located on Canada's east coast with influence from the Great Lakes. Ontario produces half of all Canadian wine. Niagara Peninsula (<i>main viticultural area</i>) ** Ice Wine: Ontario produces 90% of Canadian ice wine.</p>
Classification		
Label Terms		
General Terms		
Style	<p>Ice Wine: Leading global producer 90% is produced in Ontario. Must be frozen grapes on the vine. Often picked in the middle of the night. Grape varieties for ice wine: Riesling and Cabernet Franc</p>	Vidal is also used for Ice Wine
History & Lore	<p>Commercial wine has been made since mid-1800s 20th Century Prohibition (1916-1927) 1970s: The first winery license issued in Ontario</p>	
Producer - Proprietary Brand		Inniskillen
Vintage		
Service of Beverage		
Food and Beverage Pairing		Sweet and savory pairings with Icewine
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: NORTH AMERICA - MÉXICO

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know the general location, climate and style of wine produced in México's most important wine regions.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will know the specific locations, climates and principle grape varieties of Mexico's most important wine region. Certified Sommeliers will be able to recommend and sell food pairings with wines from México to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Mexico is part of North America. It is bordered to the north by the United States and to the southeast by Guatemala and Belize.	
Geography: Climate Categories	Hot Mediterranean to Semi-desert	
Geography: Physical Feature	Pacific Ocean: Provides climate moderating fog and cooling breezes. Mountains: Cooler at higher elevations, diurnal shifts with cooler nights.	
Soil: Type and/or Name		Mixed with lots of sand
Grape Growing	Water is in short supply. Irrigation is essential in the hot, arid climate. A melting pot of Italian, French and Spanish grape varieties.	Sandy soils keep away phylloxera
Winemaking	Non-traditional blends	Non-traditional blends. The goal to produce premium wine, some new is oak is used.
Wine: White Grape Variety Names	Chenin Blanc, Chardonnay, Viognier, Sauvignon Blanc	
Wine: Red Grape Variety Names	Tempranillo, Nebbiolo, Cabernet Sauvignon, Merlot, Zinfandel, Grenache, Barbera	
Wine Law	No laws!	No laws!
Wine Law / Appellations	Baja California- Valle de Guadalupe: 90% of Mexican wine production	<ul style="list-style-type: none"> * Mediterranean climate * Produces 90% of Mexico's Wine * Southwest to northeast valleys cutting through the mountains bringing in fog and cooling Pacific Ocean breezes. * 3704 feet/1129 meters of elevation * Exciting wine region and tourist destination, modern winemaking.
Style		White wines can range from crisp and dry to round and full-bodied depending on the grape variety. The red wines are fruit-driven, deeply colored and have elevated alcohol due to the warm climate.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: NORTH AMERICA - MEXICO

	Introductory Level	Certified Sommelier Exam
Label Terms		
General Terms		
Classification		
Producer - Proprietary Brand		
Vintage		
History & Lore	<p>Early History: Missionaries and Conquistadors Mexico is the oldest wine industry outside of Europe. 1520s Spanish conquistador Hernán Cortés defeated the Aztec Empire claiming it for Spain. Orders from The King of Spain decreed planting vines per each native slave. 1595 winemaking in New Spain (Mexico) was prohibited by Spanish law until Mexican Independence in 1821.</p> <p>Modern History: Despite the region's long history, the advance of modern Mexican wine is as recent as the 1970s.</p>	
Service of Beverage		
Food and Beverage Pairing		
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SOUTH AMERICA - CHILE

Learning Outcome Introductory Sommelier Course: After studying this section, a student will learn where Chilean wine regions are located, understand the unique climate, and recognize the primary grape varieties planted.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will learn the major geographical influences that affect vine growing, how the major grape varieties grown in Chile arrived in the country, have a familiarity with the Denominación de Origen (DO) system, and recognize major growing areas and major subregions. A Certified Sommelier will be able to recognize iconic producers and be able to recommend and sell food pairings with wines from Chile to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Located on the west coast of South America in the Southern Hemisphere. 2,670 miles or 4300 km north to south. 217 miles or 350 km wide. Spans 17-53°S latitude.	
Geography: Climate Categories	Hot desert to cool to cold from north to south.	
Geography: Physical Features and Moderators	Desert: Atacama Desert Ocean: Pacific Ocean, provides cool breezes and fog. Mountains: Andes Mountains: Elevation and diurnal shifts. Coastal Range: Creates rain shadow from cold Pacific.	
Soil: Type and/or Name	Sand	
Grape Growing	No presence of phylloxera (because of sandy soil). Irrigation is essential from the Andes. Mostly ungrafted vines.	
Winemaking		
Wine: White Grape Variety Names	Sauvignon Blanc, Chardonnay	
Wine: Red Grape Variety Names	Cabernet Sauvignon, Merlot, Carménère	Syrah, País
Wine Law	Denominación de Origen (DO) System: Refers to a geographic place of origin only, no other additional laws. Region, Subregion, Zone, Area.	Minimum Percentages: Variety/Vintage/Origin Labeling is 75%. In practice, EU requires 85% in all three categories.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SOUTH AMERICA - CHILE

	Introductory Level	Certified Sommelier Exam
Wine Law / Appellations	<p>Aconcagua DO Subregion: Casablanca DO Cool, maritime climate west of the Coastal Range. Chardonnay, Sauvignon Blanc, Pinot Noir</p> <p>Valle Central DO Warm to hot climate. Located between the Coastal Range and Andes. 80% of Chilean production. Cabernet Sauvignon, Carménère, Merlot</p> <p>Subregion: Valle de Maipo DO Surrounds Santiago in the Maipo River Valley. Most of the major historical wineries are located here. Cabernet Sauvignon</p>	<p>All Regions Aconcagua DO Casablanca DO Valle Central DO Rapel DO Colchagua DO Cachapoal DO Curicó Valley DO Maule DO Valle de Maipo DO</p>
Label Terms		
General Terms	<p>Humboldt Current: Cold current coming from Antarctica running along the west coast of South America.</p>	
Style	Often big, intense, fruit driven, high-alcohol wines.	
Classification		
Producer/Proprietary Brand		Concha y Toro, Santa Rita, Errázuriz, Casa Lapostolle, Carmen
Vintage		
History & Lore	<p>1500s: Grapes being grown in the South American Spanish colonies. 1600s: Prohibitive laws from the Spanish restricting wine production. 1800s: Political independence and influx of European immigrants led to an expansion of viticulture. 1970s-80s: Influx of foreign investment.</p>	
Service of Beverage		
Food and Beverage Pairing		
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SOUTH AMERICA - ARGENTINA

Learning Outcome Introductory Sommelier Course: After studying this section, a student will learn the history, general climate, major wine regions, and grape varieties of Argentina.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will have a deeper knowledge of the winemaking regions of Argentina and factors of its unique terroirs. A Certified Sommelier will be able to recognize iconic producers and be able to recommend and sell food pairings with wines from Argentina to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Located in South America, east of the Andes Mountain Range and west of the Atlantic Ocean.	
Geography: Climate Categories	Continental to arid desert	
Geography: Physical Feature	Andes Mountains are an average of 900 meters / 3,000 feet above sea level and create a rain shadow.	Salta is 1500-2000 meters / 5,000-6,000 feet in elevation, the highest in Argentina. Mendoza is 600-1200 meters / 2,000-4,000 feet in elevation.
Soil: Type and/or Name		
Grape Growing	Irrigation is essential and flood irrigation or modern drip irrigation is used. Melted snow from the Andes provides a water source. Major diurnal shifts.	Malbec can have an electric purple color due to increased sun exposure at higher elevations causing intense pigmentation.
Winemaking	Torrontés commonly has no oak influence. New or used, French or American oak are all common for Malbec and Cabernet Sauvignon.	
Wine: White Grape Variety Names	Torrontés Chardonnay	
Wine: Red Grape Variety Names	Malbec Cabernet Sauvignon	Bonarda, Tempranillo, Syrah
Wine Law	85% min to list the grape variety on a label.	
Wine Law / Appellations	Salta: Subregion: Cafayate known for Torrontés. Mendoza: Subregions: Luján de Cuyo and Uco Valley known for Malbec. Patagonia: Cool due to southern latitude. Malbec, Cabernet Sauvignon, Pinot Noir	
Label Terms		
General Terms		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SOUTH AMERICA - ARGENTINA

	Introductory Level	Certified Sommelier Exam
Style	Torrontés is a highly aromatic grape with soapy, floral, and fruity flavors. It has medium-plus to high acidity making it unique amongst other varieties.	
Classification		IG: Indicación Geográficas, GIs in English DOC: Denominación de Origen Controlada system
Producer/Proprietary Brand	Catena	Know a couple of producers for service exam recommendations.
Vintage		
History & Lore	Vineyards were revitalized by Italian and Spanish immigrants.	
Service of Beverage		Some high-end Malbec and Cabernet Sauvignon can benefit from decanting.
Food and Beverage Pairing		Malbec and Cabernet Sauvignon pair well with steak and chimichurri.
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SOUTH AFRICA

Learning Outcome Introductory Sommelier Course: After studying this section, a student will be able to locate the general area where South African wines are made, recognize important grape varieties and important wine regions.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will be able to locate the general area where South African wines are made, understand the climate of South African wine regions, recognize important grape varieties, recall the basics of the Wine of Origin (WO) System, identify primary growing areas, and understand how important historical and political events have shaped the industry as we know it today. Certified Sommeliers will recognize iconic producers and be able to recommend and sell food pairings with wines from South Africa to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Western Cape is the heart of South African viticulture.	
Geography: Climate Categories	Maritime climate on the coast. Mediterranean to hot moving inland. Cooling effect of Atlantic and Indian Oceans.	
Geography: Physical Feature	Indian Ocean Atlantic Ocean Table Mountain	
Soil: Type and/or Name		
Grape Growing:	Strong winds that blow onto shore to the vineyards help mitigate pest issues. Cold Atlantic currents from Antarctica cool parts of the coast line.	Cape Doctor Wind: Strong, dry, south-easterly wind that blows onto shore and the vineyards from spring to summer. Helps mitigate pest issues. Benguela Current: A frigid current in the Atlantic Ocean from Antarctica that cools portions of the South African coast. Old Vines Project: Objective is to preserve old vines and promote sustainable viticultural practices to create more old vines.
Winemaking:	History of distillation and brandy production, plus sweet, oxidative, fortified wines.	Cap Classique: a traditional method sparkling wine from South Africa.
Wine: White Grape Variety Names	Chenin Blanc, Chardonnay, Sauvignon Blanc	
Wine: Red Grape Variety Names	Syrah/Shiraz, Pinot Noir, and Pinotage	Pinotage is a crossing of Cinsault x Pinot Noir
Wine Law	Wine of Origin System: If from a single appellation, must be 100% from the appellation. Rigorous process for certification. From Largest Area to Smallest: Geographical Unit Region District Ward	



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SOUTH AFRICA

	Introductory Level	Certified Sommelier Exam
Wine Law / Appellation	<u>Western Cape</u> Coastal Region: Swartland, Cape Town, Stellenbosch, Paarl, Constantia Cape South Coast Region: Elgin, Walker Bay	<u>Western Cape</u> Klein Karoo Region: Sweet fortified wines and brandy) Coastal Region: Franschhoek Valley Cape South Region: Cape Agulhas, Overberg
Label Terms		
General Terms	KWV: Koöperatieve Wijnbouwers Vereniging van Suid-Afrika. The Co-operative Winemakers Union of South Africa is important for creating laws and regulation.	
Style		
Classification		
Producer/Proprietary Brand		Graham Beck, Mulderbosch, Hamilton Russell, Klein Constantia, A. A. Badenhorst, Eben Sadie
Vintage		
History & Lore	1600s Dutch settlement, Simon van der Stel Phylloxera & Anglo-Boer War KWV (mentioned above) Apartheid and its effect on the export market. Move from oxidative and fortified wine production to world class wines.	
Service of Beverage		
Food and Beverage Pairing		Wines range from sparkling to light and crisp to rich and intense. These are great recommendations for those looking for a world class wine from an undervalued area.
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: NEW ZEALAND

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know the general location, climate, and style of wine produced in New Zealand's most important wine regions.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will know the specific locations, climates, and principal grape varieties of New Zealand's most important wine regions. A Certified Sommelier will have the ability to describe New Zealand Sauvignon Blanc, the natural factors that are responsible for its distinct style, and be able to recommend and sell food pairings with New Zealand wines to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Southern Hemisphere Two islands: North Island and South Island 4,100 km/2,500 miles to the southeast of Australia.	
Geography: Climate Categories	South Island: Cool Marlborough: Cool maritime (with protection) Central Otago: Cool continental North Island: Warmer, humid Hawke's Bay: Moderate maritime	Gisborne: Cool maritime Wairarapa: Cool maritime
Geography: Physical Feature	Southern Alps	
Soil: Type and/or Name	Gimblett Gravels: Gravel	
Geography: Appellation	Geographical Indications (GIs): trademark only with no minimums, no rules. New Zealand GI North Island GI: Hawke's Bay GI Gimblett Gravels South Island GI: Marlborough GI Central Otago GI	North Island GI: Gisborne GI Wairarapa GI - Martinborough GI South Island GI: Marlborough GI: - Labeling requires 100% fruit from the region. - Subregions: - Awatere Valley - Wairau Valley Nelson GI Canterbury GI
Grape Growing	South Island: Long sunlight hours North Island: Humidity	
Winemaking	Clean, modern, winemaking, use of screwcaps.	
Wine: White Grape Variety Names	Sauvignon Blanc, Chardonnay	Pinot Gris, Gewürztraminer, Riesling (Central Otago)
Wine: Red Grape Variety Names	Pinot Noir, Cabernet Sauvignon, Syrah, Merlot	
Wine Law	85% min to list the grape variety on a label.	



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: **NEW ZEALAND**

	Introductory Level	Certified Sommelier Exam
Label Terms		
General Terms		
Style	Whites: Typically unoaked, high flavor intensity with high natural acidity. Reds: Lightly oaked	
Classification		
Producer - Proprietary Brand		Cloudy Bay, Felton Road, Villa Maria
Vintage		Recent vintages are 6 months ahead of Northern Hemisphere.
History & Lore	Young industry, temperance movement, innovation, screwcap initiative.	Know Scott Henry and Vertical Shoot Position (VSP) trellis systems.
Service of Beverage		Know how to open a screwcap.
Food and Beverage Pairing	High-acid and unoaked wines with seafood, starters, salads. Intense flavors can be too much for super delicate dishes.	Sauvignon Blanc has ripeness for sweet-savory ingredients (e.g., mango salsa); pair acid with acid. Pinot Noir and Bordeaux blends can be elegant non-European options.
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: AUSTRALIA

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know the general location, climate, and styles of wine produced in Australia's most important wine regions.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will be know the specific locations, climates, and principal grape varieties of Australia's most important wine regions and the difference between bulk wine regions and premium wine regions. A Certified Sommelier will have the ability to describe Barossa/McLaren Vale Shiraz, recognize iconic producers, and be able to recommend and sell food pairings with Australian wines to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location	Southern Hemisphere, the size of continental United States.	
Geography: Climate Categories	Hot, dry interior, cooler near coast. Cool maritime to warm Mediterranean to hot and arid.	
Geography: Physical Feature	Elevation in South Australia, currents from Antarctica.	
Soil: Type and/or Name		Coonawarra: Terra Rossa
Grape Growing	Concept of blending across regions for volume. 100+ year old vines exist. Irrigation is necessary in the country interior. Best vineyards are near the cooler coast.	
Winemaking	Traditional: Blending across regions, American oak Modern: Single GI/site, French oak	Rutherglen: Fortified wines
Wine: White Grape Variety Names	Riesling, Chardonnay, Sauvignon Blanc/Semillon blend	Semillon (Hunter), Muscat
Wine: Red Grape Variety Names	Shiraz, Grenache, Cabernet Sauvignon	
Wine Law	GI: Refers to a geographic place of origin only, no other additional laws. 85% labeling required for grape variety, vintage, and origin.	



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: AUSTRALIA

	Introductory Level	Certified Sommelier Exam
Wine Law / Appellation	<p>Geographic Indications (GIs): Indicates Geographical location only.</p> <p>Australia, State, Zone, Region, Sub-Region</p> <p>*More specificity as the region gets smaller. No need to memorize which are Zones vs. Regions but know this system exists.</p> <p>*South Eastern Australia Super GI (high-volume)</p>	
Wine Law / Appellation	<p>New South Wales GI</p> <p>Victoria GI</p> <p>South Australia GI</p> <p>Western Australia GI</p>	Tasmania GI
	South Eastern Australia GI: Riverina GI, Murray Darling GI	New South Wales GI: Hunter Valley GI
	Victoria GI: Yarra Valley GI	
	South Australia GI: Barossa Valley GI, McLaren Vale GI, Clare Valley GI, Eden Valley GI	South Australia GI: Coonawarra GI
	Western Australia GI: Margaret River GI	
Label Terms		
General Terms	Superzone (South Eastern Australia)	
Style		
Classification		
Producer - Proprietary Brand		Penfold's Grange
Vintages		
History & Lore	First vines planted in 1788 (near Sydney), industry moved west after phylloxera (quarantine), sweet/fortified wines dominated until late 20th Century, purchased French company that invented Stelvin closure, Yellow Tail business model.	
Service of Beverage		Screw cap
Food and Beverage Pairing		Ripe Shiraz with intense grilled or barbecued meat. Use Clare or Eden Riesling like New Zealand Sauvignon Blanc. Yarra Pinot Noir parallels Willamette Valley Pinot Noir. Yarra Chardonnay works like Sonoma Coast Chardonnay. Margaret River Bordeaux blends are elegant like wines from Bordeaux.
Business of the Sommelier		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: WORLD SPARKLING WINES

Learning Outcome Introductory Sommelier Course: After studying this section, a student will understand the different ways sparkling wines are made.

Learning Outcome Certified Sommelier Exam: After studying this section, a Certified Sommelier will understand the different ways sparkling wines are made, be able to identify the method used for the world's most important sparkling wines, and describe the impact the method has on the final wine. A Certified Sommelier will be able to recommend sparkling wines to guests and pair them appropriately with food.

	Introductory Level	Certified Sommelier Exam
Winemaking: Classic / Traditional Method	<p>Also called Champagne Method, Méthode Traditionnelle, Metodo Classico Making still wine, assemblage of Cuvée, creating bubbles using Liqueur de Tirage, Sur Lie Aging, Riddling (Rémuage) using pupitre or gyropalette, Disgorging (Dégorgement), Dosage using Liqueur d'Expédition. Autolysis. Aging in lees.</p> <p>Examples: Champagne, Crémant, Cava, Franciacorta</p>	<p>Making still wine, assemblage of Cuvée, Creating bubbles using Liqueur de tirage, Sur Lie Aging, Riddling (Remuage) using pupitre or gyropalette, Disgorging (Dégorgement), Dosage using Liqueur d'expédition. **Know what liqueur de tirage and liqueur d'expédition are made of.</p> <p>Examples: Cap Classique</p>
Winemaking: Transfer Method	<p>Identical to the classic method up to completion of second fermentation. Secondary fermentation occurs in bottle. The bottles are disgorged under pressure into large tanks. The wine is then filtered and then rebottled. Advantages: Lees contact for flavor is obtained and riddling is eliminated.</p> <p>Examples: This process is used for extra large and extra small format bottles.</p>	
Winemaking: Charmat Method - Cuve Close	<p>Secondary fermentation occurs in pressurized tanks. Fermentation is complete in 4-5 days. The wine is filtered and then bottled. Advantages: Saves an immense amount of time and cost with no riddling or disgorging. Can be as little as 90 days from harvest to final bottling. This is the best process for making sparkling wine from aromatic grape varieties.</p> <p>Examples: Prosecco, Moscato d'Asti</p>	<p>Examples: Lambrusco</p>
Winemaking: Méthod Ancestrale	<p>Primary fermentation is paused mid-way. The wines are bottled and the fermentation finishes inside the bottle. The CO₂ produced is trapped in the bottle. There is no requirement to remove the sediment by disgorging.</p>	<p>Also called Ancestral Method / Méthode Rurale / Pétillant Naturel (a.k.a. "Pet-nat"). Bottled at much lower pressure.</p>



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: **WORLD SPARKLING WINES**

	Introductory Level	Certified Sommelier Exam
Food and Beverage Pairing		Differences between possible pairings depending on the method. How does the method impact the final style?
BOS		Impact of cost of these various styles and how they fit into a well rounded wine program both by the bottle and by the glass to offer guests many price points.
Label Terms	Crémant: French sparkling wine produced by méthode traditionnelle made outside the Champagne Region. Examples: Crémant de Bourgogne, Crémant d’Alsace, Crémant de Loire	
General Terms	Gyropalette	Understand the importance of the Gyropalette time, cost, and efficacy.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SWEET WINES

Learning Outcome Introductory Sommelier Course: After studying this section, a student will learn the different methods of sweet wine production and will review the most well-known wines and their grape varieties.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will gain a deeper knowledge of the sweet wines of the world, know iconic producers, and be able to recommend sweet wines to guests and pair them appropriately with food.

	Introductory Level	Certified Sommelier Exam
Geography: Location		
Geography: Appellation Noble Rot	<u>Noble Rot (Botrytis)</u> Bordeaux: Sauternes Alsace: Vendange Tardive (VT) and Sélection de Grain Nobles (SGN) Germany: Auslese, Beerenauslese (BA), Trockenbeerenauslese (TBA) Loire: Quarts de Chaume/Bonnezeaux/Vouvray Moelleux Hungary: Tokaji Aszú	Match these appellations with their larger regions and know their most common grape varieties for each.
Geography: Appellation Drying	Italy: Vin Santo DOC, Recioto di Soave DOC, Recioto della Valpolicella DOC	
Geography: Appellation Freezing	Germany & Austria: Eiswein Canada: Icewine (Ontario VQA 'Vintners Quality Alliance')	
Soil: Type and/or Name		
Grape Growing		Eiswein and Icewine must be free of noble rot.
Winemaking	Stop the action of yeast by: - Chilling and filtering - Chilling and adding SO ₂	
Wine: Grape Variety Names Noble Rot	Sauternes: Sémillon Alsace: Riesling, Pinot Gris, Gewürztraminer, Muscat Loire Valley: Chenin Blanc Tokaji: Furmint	
Wine: Grape Variety Names Drying		Vin Santo: Trebbiano Recioto di Soave: Garganega Recioto della Valpolicella: Corvina
Wine: Grape Variety Names Freezing	Germany: Riesling Canada: Riesling, Cabernet Franc	Canada: Vidal, Riesling, Cabernet Franc



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SWEET WINES

	Introductory Level	Certified Sommelier Exam
Wine Law		
Label Terms	Recioto, Vendange Tardive, Sélection de Grains Nobles, Moelleux	
General Terms	Noble Rot = Botrytis Cinerea	
Style		
Classification		Classification of Sauternes (1855) Superior First Growth (Premier Cru Supérieur)
Producer/Proprietary Brand		Château d'Yquem Know a couple of producers in each category for recommending in service.
Vintage		
History & Lore		
Service of Beverage		A by-the-glass serving is usually 2 oz (59.1ml). Open bottles can typically last for a week if kept cold in the refrigerator.
Food and Beverage Pairing		Match the weight of the dessert and the wine. The wine should be sweeter than the dessert being paired. Contrast sweet wines to fatty and salty foods such as foie gras and blue cheese. Really old wines become drier over time.
Business of the Sommelier		Many of these wines are bottled in clear bottles. They can age for a very long time but should be kept out of direct light. Full-sized bottles age better than half bottles. Tokaji is often bottled in 500ml bottles, cost by the glass correctly.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: FORTIFIED WINES

Learning Outcome Introductory Sommelier Course: After studying this section, a student will be able to identify major fortified wines, their styles, and the grape varieties typically used in their production.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will understand the unique winemaking techniques used to make fortified wines. Certified Sommeliers will know iconic producers and be able to recommend and sell food pairings with fortified wines to a guest.

	Introductory Level	Certified Sommelier Exam
Geography: Location		Be able to identify major regions on a map.
Geography: Appellation - Port	Same geographical area as Douro DOP, Portugal.	Subregions: Cima Corgo, Baixo Corgo, Douro Superior
Geography: Appellation - Madeira	Island located near North Africa	Funchal is the main city on the island Madeira.
Geography: Appellation - Sherry	Southwest Spain	Jerez-Xérès-Sherry, Sanlúcar de Barrameda on the coast.
Geography: Appellation - Marsala	Sicily, Italy	Marsala DOC
Geography: Appellation - French Fortified Wines	Roussillon: Banyuls AOP Southern Rhône: Muscat de Beaumes-de-Venise AOP	
Geography: Appellations - Other		Australia: Rutherglen, Victoria South Africa: Klein Karoo, Western Cape
Geography: Climate Categories		Madeira: Hot Subtropical Sherry: Hot Maritime Port: Warm to hot Mediterranean
Geography: Physical Feature		Madeira: Mountainous hillside Sherry: Close proximity to the Atlantic Port: Mountainous hillside
Soil: Type and/or Name	Port: Schist Madeira: Volcanic Sherry: Albariza (chalk)	Sherry: Barros (clay), Arenas (sand)
Grape Growing		
Winemaking - Port	Fortified during fermentation.	
Winemaking - Madeira	Fortified during fermentation, oxidized, exposed to heat.	Know estufagem and canteiro. Sweeter styles are fortified closer to the beginning of fermentation.
Winemaking - Sherry	Fortified after fermentation, oxidized.	Flor: <i>Saccharomyces cerevisiae</i> . Biological aging vs. oxidative aging. Running the scales of the Solera.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: FORTIFIED WINES

	Introductory Level	Certified Sommelier Exam
Wine: Grape Variety Names	Port: Touriga Nacional Madeira: Sercial, Verdelho, Bual, Malmsey, Tinta Negra Sherry: Palomino, Moscatel, Pedro Ximénez Banyuls: Grenache Muscat de Beaumes-de-Venise: Muscat	Rutherglen: Muscat Klein Karoo: Muscat de Frontignan and Muscat à Petits Grains
Wine Law		
Label Terms		Port: Late Bottled Vintage (LBV), Single Quinta, Vintage
General Terms		Port: Vila Nova de Gaia
Style - Port	Ruby: Basic Ruby, Late Bottled Vintage (LBV), Single Quinta, Vintage Aged Tawny: 10-year, 20-year, 30-year, 40-year	Aged Tawny: Colheita (min 7 years aging)
Style - Madeira	In order of driest to sweetest style: Sercial, Verdelho, Bual, Malmsey	
Style - Sherry	Biological aging vs. Oxidative aging	Biological: Manzanilla, Fino, Amontillado, Palo Cortado Oxidative: Oloroso, Cream Sherry
Style - Marsala		Secco, Semi-Secco, Dolce
Classification		
Producer		
Vintage		Understand vintage Port is only made in the best vintages.
History & Lore		
Service of Beverage		Old Vintage and Single Quinta Ports require decanting for sediment. By-the-glass pours are typically 2 oz (51.9 ml). Refer to the CMS Hospitality and Service Standards for proper service temperatures.
Food and Beverage Pairing		Understand how sweetness, age, and amount of oxidation can affect a pairing with these wines.
Business of the Sommelier		Know general shelf life of the wine after opening.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: BEER

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know what beer is, its primary ingredients and what they contribute to a beer, the difference between an ale and lager, and examples of each.

Learning Outcome Statement Certified Sommelier Exam: A Certified Sommelier will be able recommend producers of specific styles of beer to a guest, choose the appropriate glass for specific beers, and be able to accurately answer beer costing scenarios.

	Introductory Level	Certified Sommelier Exam
Non-Wine Production: Beer	Definition: A fermented beverage from cereal grains (mainly barley), water, hops, and yeast.	
Ingredients		
	GRAINS/MALT: Grains for making beer- mainly barley plus other grains such as rice, corn, wheat, and oats. Grains must have their starch reserves converted to sugar for fermentation to occur. Malt provides beer with sugar for fermentation to create alcohol, plus color, flavor, body, texture, and mouthfeel.	GRAINS/MALT Germination: The process where grain kernels (seeds) produce enzymes that will turn starches into sugar for fermentation to occur. This creates malt. Kilning: The heating of germinated barley to dry it and develop flavor and color. The length of time and the temperature of kilning will determine the color and flavor of the malt and the eventual beer.
	YEAST: Yeast consumes the sugars from the malt to create alcohol for fermentation to occur. Yeast can also provide aromas and flavors to beer. The type of yeast used determines if a beer is an ale or a lager: Ales: Top-fermenting yeasts produce ales. Creates more aromas such as fruit and spices. Lagers: Bottom-fermenting yeasts, clean and crisp, less effect on the aroma and flavor profile of the final beer.	YEAST: Ales: Saccharomyces cerevisiae Warm and fast fermentation (68-72°F or 20-22°C) Lagers: Saccharomyces pastorianus Cool and slow fermentation (48-55°F or 9-13°C)
	HOPS: The flowering cone of hop vine plant. Hops provide beer with aroma, flavor, and bitterness to balance and contrast malt sweetness. Hops act as a natural preservative with antibacterial properties. Many different varieties of hops produce a wide range of flavors and aromas.	HOPS: Common hop variety names American Hops: Cascade, Centennial, Citra European Hops: Hallertau, Saaz, Tettnang
	WATER: 90%+ of beer content, clean water is essential to the brewing process.	WATER: An important consideration for the style of beer that is produced is due to the unique mineral and ion content of various local water sources.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: BEER

	Introductory Level	Certified Sommelier Exam
Process of Production	Germination Malting Fermentation	Mashing Boiling
Label Terms / General Terms	Ale Lager	Lagering ABV: Alcohol by volume—an ABV of 6% means a beer contains 6% alcohol. IBU: International Bitterness Unit, the higher the IBUs means a more bitter beer.
Styles/Categories	<u>Ale Examples:</u> Germany: Hefeweizen Britain: Pale Ale, India Pale Ale (IPA), Porter Ireland: Irish Dry Stout Belgium: Lambic, Wit or White Ale <u>Lager Examples</u> General: American Lager, European Lager Czech Republic: Pilsner (origin of the Pilsner beer) Germany: Pilsner (Pils), Bock, Doppelbock, Oktoberfest	
Producer/Proprietary Brand		Producer Examples: Research and be able to recall at least two producers of common styles of beer. Examples: European Pale Lager American Pale Lager Pilsner American IPA American Pale Ale American or British Porter Irish Dry Stout Hefeweizen Witbier Sour Beer



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: BEER

	Introductory Level	Certified Sommelier Exam
History & Lore	Beer is one of the oldest alcoholic beverages.	Mesopotamia: Nomadic hunter-gatherers began to settle down to farm and grow crops to make bread and beer. Beer styles are a window into time and place. Classic styles were created during very specific times in history.
Service of Beverage		Glassware must be clean polished As with wine, many styles of beer have specific and appropriate glassware for service. Recognize the name and shape of common beer glassware Pint Mug Tulip Pilsner Weizen
Food and Beer Pairing		An incredibly flexible beverage with food because of the vast arrays of possibilities with a few simple ingredients. Understand common food and beer pairing principles: Sweetness from malt Bitterness from hops Generally low alcohol content Carbonation or bubbles
Business of the Sommelier		First In First Out (FIFO) for restocking. Beer Containers: Bottle Can Keg (many sizes and shapes exist)
		Costing Beer Example: A private dining event wants to order enough kegs of a specific beer to serve on tap for a special event. There are 200 people attending. They estimate 40 percent of customers order one pint each. One pint = 16 ounces The beer is only offered in Quarter Barrel kegs; a Quarter Barrel keg = 29.3 litres/ 992 ounces How many guests order a glass of this beer? How many total ml/ounces will you need to pour throughout the evening? How many Quarter kegs must you order to ensure demand is met?



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SAKE

Learning Outcome Introductory Sommelier Course: After studying this section, a student will know what sake is, where it's from, its main ingredients, and the basics of how it is made. A student will learn a quality classification exists and will be able to recognize quality categories.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will increase their knowledge of sake, sake styles, and polishing levels. A Certified Sommelier will be able to sell and recommend food pairings with sake to a guest.

	Introductory Level	Certified Sommelier Exam
Non-Wine Production: Sake	Sake is a fermented beverage made from rice. The majority of Sake production comes from Japan.	
Ingredients		
	Rice: Special varieties used for sake (not table rice).	Rice: Unique flavors depending on rice variety, high starch content.
	Koji-kin: A special mold native to Asia that converts starches in rice to sugar for fermentation. It is sprinkled over steamed rice.	Koji-kin = <i>Aspergillus oryzae</i>
	Yeast: Converts sugar into alcohol after the koji converts the starch to sugar. Ferments the sake and creates alcohol. Sake is typically 15-22% abv. Diverse yeast strains provide unique aromas and flavors.	Parallel Fermentation
	Water: Important component of final flavor. Each sake distillery has its own unique water source.	
	Brewer's Alcohol: Added to some styles and not others.	
Styles		Nigori: Cloudy Sake Namazake: Unpasteurized Sake Kimoto and Yamahai: No lactic acid added resulting in a gamey flavor.



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SAKE

	Introductory Level	Certified Sommelier Exam
Label Terms / General Terms/ Classification	<p>Sake has a classification system for the premium production. Recognize: Junmai, Honjozo, Ginjo, Daiginjo as being part of that classification</p> <p>Junmai = no alcohol added</p>	<p>Sake has a classification system for the premium production based on rice polishing.</p> <p><u>Minimum % of rice grain remaining</u> Daiginjo: 50% Ginjo: 60% Honjozo: 70%</p> <p><u>No Alcohol Added</u> Junmai Daiginjo: 50% Junmai Ginjo: 60%</p> <p>Sake Meter Value (SMV): The higher the number, the drier the sake. Range of -15 to +15.</p> <p>Tokubetsu: Special Sake Category</p>
Producer/Proprietary Brand		
History & Lore		
Service of Beverage		Ginjo and Daiginjo best served chilled. Lower polishing levels, Yamahai and Kimoto can be served chilled or warm.
Food and SAKE Pairing		Kimoto and Yamahai have much more umami for pairing with bigger richer meats.
Business of the Sommelier		Sake bottle sizes: 300ml / 720ml / 1.8L



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SPIRITS & LIQUEURS

Learning Outcome Introductory Sommelier Course: After studying this section, a student will learn basics of spirit and liqueur production including the base ingredients, flavors, and location of production for important spirits of the world.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will gain a deeper knowledge in spirits and liqueurs of the world by understand the region, styles, raw materials, aging requirements, and the general production process. A Certified Sommelier will be able to recommend spirits and liqueurs to guests and will know the base spirits, mixers, and garnishes for selected cocktails.

INTRODUCTORY LEVEL - CERTIFIED SOMMELIER EXAM LEVEL INFORMATION IS NOTED IN *RED*

General Category	CLEAR SPIRITS			AGAVE-BASED SPIRITS	
Spirit Category	Vodka	Rum	Gin	Tequila	Mezcal
Region Of Origin	Anywhere in the world	Can be anywhere but traditionally Caribbean	Anywhere in the world	Jalisco, Mexico	Oaxaca, Mexico
Subregions					
Styles/Age Requirements		Light, Dark, Aged, Spiced	London Dry	Blanco: under 2 months Reposado: 2 months to 1 year in oak Añejo: 1 year to 3 years in oak	Blanco (most common), Reposado, Añejo
Raw Material	Commonly cereal grain but can be anything	Sugarcane and Molasses	Neutral Grain	Blue Agave	Agave (many varieties)
Type of distillation	Commonly continuous still	Continuous or pot still	Continuous	Continuous or pot still	Continuous or pot still
Distinct process	Multiple times in continuous still to remove any flavors		Flavored with botanicals and Juniper berries.		Agave cooked over fire in pits gives a smoky character.
Producers	Tito's, Absolut, Smirnoff, Stolichnaya, Grey Goose, Kettle One, Ciroc, Belvedere	Myers's, Mount Gay, Bacardi, Captain Morgan (Spiced), Diplomático, Goslings, Havana Club	Tanqueray, Bombay, Nolet, Beefeater, Hendrick's, Sipsmith	Don Julio, Jose Cuervo, Patron, Herradura, Sauza, El Jimador, 1800, Hornitos	Bozal, Del Maguey, Wahaka



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SPIRITS

INTRODUCTORY LEVEL - CERTIFIED SOMMELIER EXAM LEVEL INFORMATION IS NOTED IN *RED*

General Category	Whisk(e)y					
Spirit Category	Bourbon	Tennessee	Canadian Whisky	Irish Whiskey	Scotch Whisky	
Region	USA (Most are made in Kentucky but not required)	Tennessee, USA	Canada	Ireland	Scotland	
Subregions					Highland, Lowland, Islay (Smokiest), Speyside, Campbeltown	Blended Scotch
Styles/Age Requirements			Min 3 years in oak		Single Malt/Blended	Blended Scotch
Raw Material	51% Corn	51% Corn	Corn, wheat, rye, or barley	Barley	Barley	Barley
Type of distillation			Typically continuous	Three times in pot still	Two times in pot still, Lowlands is three times	Three times in pot still
Distinct process	New, charred, American white oak age	Filtered through maple charcoal			Peat fires dry the barley giving a smoky character	
Producers	Jim Beam, Maker's Mark, Wild Turkey, Bulleit, Buffalo Trace, Woodford Reserve	Jack Daniels, George Dickel	Crown Royal, Pike Creek, Canadian Club	Jameson, Tullamore Dew, Bushmills, Proper Twelve	Highland/Speyside: The Glenlivet, Macallan, Singleton, Glenmorangie. Lowland: Glenkinchie, Auchentoshan. Islay: Lagavulin, Laphroig, Ardbeg, Bowmore, Caol Ila	Johnnie Walker, Ballantine's, Chivas, Grant's, Famous Grouse, J&B, Dewar's



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SPIRITS

INTRODUCTORY LEVEL - CERTIFIED SOMMELIER EXAM LEVEL INFORMATION IS NOTED IN *RED*

General Category	BRANDY					
Spirit Category	Cognac	Armagnac	Calvados	Eaux de Vie de Fruits	Pomace Brandy	
Region/Country	Cognac / France	Armagnac / France	Calvados / France	France	Grappa: Italy Marc: France	
Subregions	Grand Champagne, Petite Champagne (Fine Champagne)	Haut Armagnac, Bas Armagnac, Ténérèze				
Styles/Age Requirements	VS/Three Star: 2 years VSOP: 4 years XO: 10 years	VS/Three Star: 2 years VSOP: 4 years XO: 10 years	Min 2 years in oak	Framboise, Kirsch, Poire William		
Raw Material	White Grapes: mainly Ugni Blanc	White Grapes: Ugni Blanc, Folle Blanche, Colombard, Baco	Apples, Pears	Raspberry, Cherry, Pear		
Type of distillation	Two times in a pot still	One time in a unique continuous still	Two times in a pot still. Some use continuous.			
Distinct process	Aged in French oak	Aged in French oak	Aged in French oak	Generally no aging	Generally no aging	
Producers	Hennessey, Rémy Martin, Courvoisier, Martell	Larressingle, Delord, Montal				



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: SPIRITS

INTRODUCTORY LEVEL - CERTIFIED SOMMELIER EXAM LEVEL INFORMATION IS NOTED IN *RED*

General Category	LIQUEURS AND CORDIALS					
Type	Herb & Nut	Fruit	Cream	Whiskey	Other	
Producers	Benedictine, B&B, Pimm's, Chartreuse, Crème de Menthe, Frangelico Anise: Anisette, Galliano, Ouzo, Sambuca	Orange: Triple Sec, Cointreau, Grand Marnier Apricot: Amaretto Peaches: Southern Comfort	Baileys Irish Cream	Drambuie, Glayva, Irish Mist	Elderflower: St. Germain Ginger: Canton Coffee: Kahlúa, Tia Maria	



CERTIFIED SOMMELIER EXAM THEORY CURRICULUM

Subject Name: COCKTAILS

CERTIFIED EXAM ONLY

A CERTIFIED SOMMELIER WILL KNOW THE BASE SPIRITS, MIXERS, AND GARNISHES FOR THE FOLLOWING COCKTAILS

Americano	French 75	Kamikaze	Mojito	Rusty Nail	Vieux Carré	
Aviation	French Martini	Kir Royale	Moscow Mule	Sazerac	Whiskey Sour	
Caipirinha	Gibson	Mai Tai	Negroni	Sea Breeze	White Russian	
Champagne Cocktail	Gimlet	Manhattan	Old Fashioned	Sidecar		
Cosmopolitan	Greyhound	Margarita	Pimm's Cup	Tom Collins		
Daiquiri	John Collins	Mint Julep	Pisco Sour	Vesper		



INTRODUCTORY & CERTIFIED THEORY CURRICULUM

Subject Name: BUSINESS OF THE SOMMELIER

Learning Outcome Introductory Sommelier Course: After studying this section, a student will understand basics of what the sommelier profession entails in both the back and front of the house aspects.

Learning Outcome Certified Sommelier Exam: After studying this section, a candidate will understand pour sizes, wine bottle sizes, define basic business vocabulary, and be able to do basic beverage costing calculations.

	Introductory Level	Certified Sommelier Exam
Ounces and amounts for regular sized bottles	The capacity in metric and standard for common bottle sizes: 375ml 750ml 1.5 liter - Magnum	Knowing the capacity in metric and standard for uncommon bottle sizes: 1 liter 187ml Jeroboam
Amount of pours from a standard bottle		Calculate ounce or milliliter pour sizes from standard bottle Examples: 2 oz, 4 oz, 5 oz, 6 oz Examples: 60ml, 118ml, 148ml, 187ml
Terms		<u>By The Glass</u> , BTB, Pour Cost, Bottle Cost, <u>Cost Of Goods Sold</u> , Cost %, Revenue, Gross Profit, Net Profit, Inventory, Spillage, Ullage, Target Cost % Inventory change = beginning inventory minus ending inventory
Amount of 750ml bottles in a case		9L case Not all cases are 12 bottles. Can be 6 or 3 bottle cases in the super premium category. Definition of "OWC" - Original Wooden Case
Sales Relation		Increasing sales price increases margin. Decreasing sales price decreases margin. Increasing product cost decreases margin. Decreasing product cost increases margin.
Calculations - Cost %		$\text{Cost \%} = \text{Bottle Cost} / \text{List Price}$
Calculations - Gross Profit		$\text{Gross Profit} = \text{Bottle Cost} - \text{List Price}$
Calculations - List price based on target cost %		$\text{List Price} = \text{Bottle Cost} / \text{Target Cost \%}$
Calculations - BTG Costing		$\text{BTG Cost} = (\text{Bottle List Price} / 25\text{oz} / 750\text{ml}) * \text{oz/ml pour}$
Calculation - Combinations		Pour cost starting from case cost.
Calculation - Combinations		$\text{Amount of bottles needed} = (\# \text{ of guests} \times \# \text{ of oz/ml per guest}) / 25$