

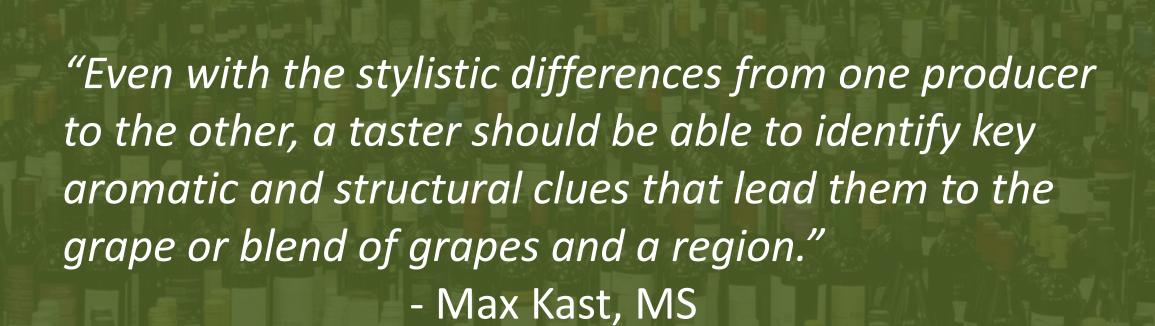
### TABLE OF CONTENTS

- 1 Criteria
- <sub>2</sub> Established: Original v. Modern
- 3 Stuck in the Middle...
- New and Future
- 5 Exam Flight Construction



"A wine made in a classic style from a renowned region is characterized by time-honored, exemplary standards of inimitable traits - inclusive of colors, aromas, flavors and textures - that establish and maintain a distinctive offering against which all other wines from the same variety (or varieties) are judged."

Steve Poe, MS







- Mia Van de Water, MS

### COURT OF MASTER SOMMELIERS, AMERICAS ADVANCED SOMMELIER - LEVEL WINES

### LIST OF EXAMINABLE GRAPE VARIETIES & REGIONS

The Court of Master Sommeliers, Americas recognizes the vast array of quality wine regions, grape varieties, and styles throughout the world. Our Deductive Tasting examinations are designed to test a candidate's ability to accurately describe and name wines without prior knowledge of their identity; please see the Deductive Tasting Format. The following is a list of Advanced Sommelier-level wines, which constitute the majority of the six (6) wines poured at both Advanced and Master Sommelier Tasting examination flights. While this list is subject to change as the wine world evolves, we only test to wines which we define as "classic"; please see the Whot Makes A Wine Classic checklist.

\* Note: Other wines or alcoholic beverages are tested to in other exam sections for purposes beyond Deductive Tasting.

### HOW TO USE THIS LIST OF EXAMINABLE GRAPE VARIETIES AND REGIONS

### Grape Variety & Country of Origin

Within a stated Grape Variety, there is a Country of Origin - often with its major region of note

These country of origins/major regions should be differentiated for study. You must choose one as part of your Final Conclusion in an exam.

Example: Listed with the Chardonnay grape variety are the countries of France, The United States, and Australia. Chardonnay from each of these countries must studied individually. In an exam, always remember to name the country of origin in your final conclusion. Example: This is a Chardonnay from France.....

### Country of Origin and Sub-Regions &

To the right of the stated Country of Origin, there are Sub-Region(s) in bold denoted by a " " ".

These sub-regions should be differentiated for study. You must choose one as part of your Final Conclusion in an exam

Example: Looking again at Chardsonnay, this time more specifically at Chardsonnay from Burgundy, France, there are three sub-regions listed - Chablis, Côte de Beaune, and Misconnais. Each of these sub-regions must be studied individually. In an exam, the sub-region must be chosen and mentioned in your final conclusion. Example: This is a Chardsonnay, from France, from Burgundy, from the Côte de Beaune.....

### More on Sub-Regions ■

Multiple Sub-Regions separated by a " / " are to be treated as interchangeable versions for study and examination credit.

You must choose one sub-region for your Final Conclusion in an exam.

### Appellations and Official Classifications

To the right of the stated Sub-Region(s), there may be Appellation(s) and/or Official Classification(s) in italics.

Appellations or classifications separated by a comma should be differentiated for study. You must choose one as part of your Final Conclusion in an exam.

Example: Back to the Chardonnay example from Burgundy, France, next to the sub-regions of Chablis, Câte de Beaune, and Mâconnais, you will see the appellations and classifications to focus on within that sub-region. As an example with the Câte de Beaune, the focus would be on the Major Village ACPs for study. Within those ACPs the classifications of study would be the Village, Premier Cru and Grand Cru wines. In a ream, both of these must be mentioned. Example: This is a Chardonnay, from Prance, from Burgundy, from the Câte de Beaune, from Chassagne-Montrachet, Fremier Cru....

### More on Appellations and Classifications

Multiple Appellation(s) and/or Classification(s) separated by a " / " - are to be treated as interchangeable versions for study and examination credit. You must choose one for your final conclusion in an exam.

Example: Listed with the Chenin Blanc grape variety from the Loire Valley of France, are Montiouis and Vouvray Demi-Sec. These wines are considered internangeable for exam purposes - you do not need to be able to differentiate between the two. NOTE: Vouvray joins Sovernières Sec, as a separate "region" for its classification; it is important to study the differences between Demi-Sec and Sec. In an examp, you will need to choose one appellation for your final conclusion. Example: This is a Chenin Blanc, from France, from the Loire Valley, from Youvray, Vouvray Demi-Sec.....

### Wine Style 8

To the right of the Official Classification(s), there may be underlined categories such as Dry or Oaked. These are general guidelines to help focus your studies and are dependent upon Appellation(s) and/or Official Classification(s).



### CRITERIA

As you investigate a wide world of wines (and ALL beverages), some questions to ask...

### IS ITS FLAVOR PROFILE UNIQUE AND DISTINCTIVE?

GRAPE VARIETY

SPECIFIC TO ONE REGION

SOLE COMBINATION OF CHARACTERISTICS







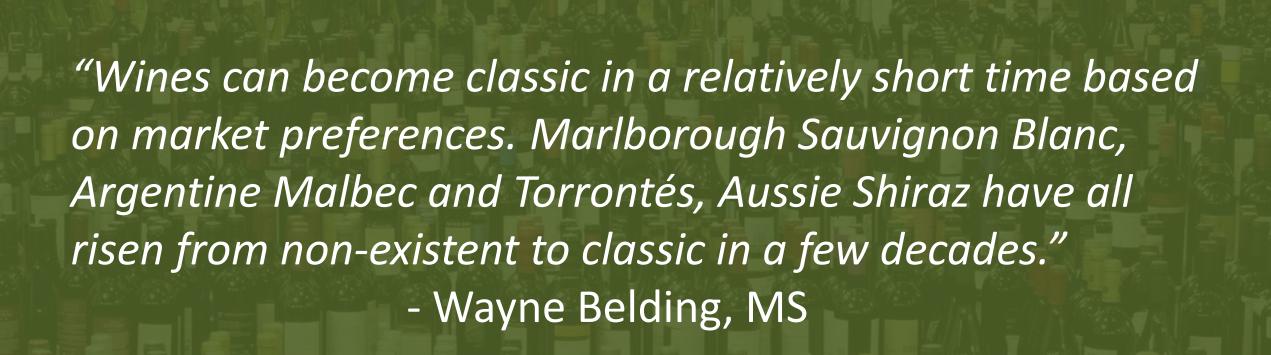
### DOES IT HAVE AN ESTABLISHED QUALITY LEVEL?

WITHIN GRAPE VARIETY

2 WITHIN CATEGORY

WITHIN GASTRONOMY WORLD









"The character of the wine must come from either historic regions or modern regions that are highly relevant within the market."

- James Bube, MS



## DOES IT HAVE GLOBAL MARKET PRESENCE?

CONSUMERS & PROFESSIONALS

HISTORY & LORE

ICONIC PRODUCERS





# DEDUCTIVE TASTING QUALIFICATIONS



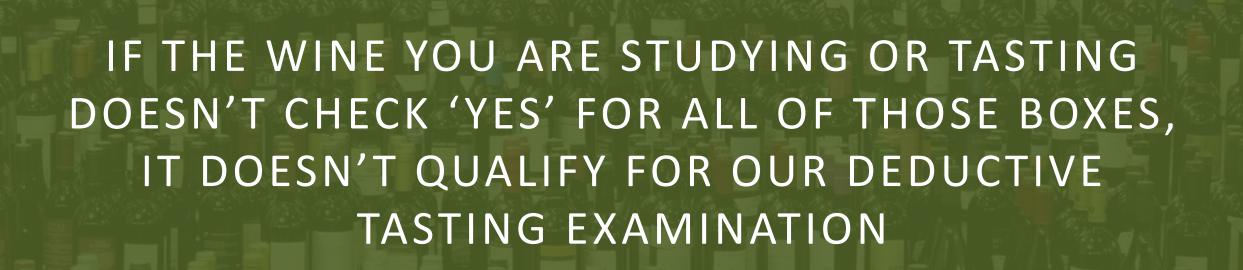
	QUESTION	Y	N
0	Does the Grape Variety/Blend of Grape Varieties have a unique combination of visual, olfactory and structural characteristics?		
0	Is the Region's wine amongst the most renowned expressions for this Grape Variety/Blend of Grape Varieties in the world?		

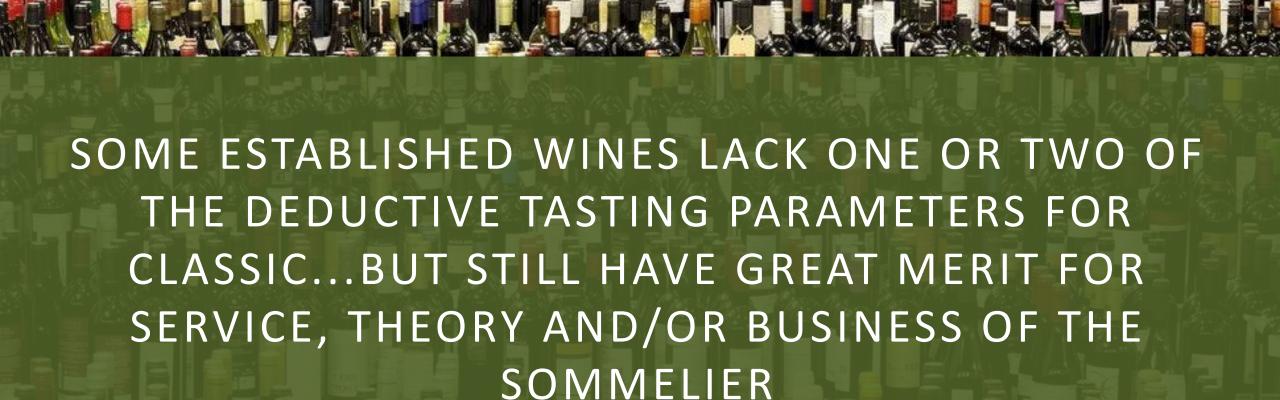
	QUESTION	Y	N
0	Does the Region's wine have a unique set of Growing Circumstances for this Grape Variety apparent in its flavors?		
0	Does the Region's wine have established Winemaking methods for this Grape Variety apparent in its flavors?		

	QUESTION	Y	N
0	Does the Region's wine exhibit unique and similar characteristics in all but the most idiosyncratic vintages?		
0	Does the Region's wine have an established history and connection to place?		

	QUESTION	Y	N
0	Does the Region have a quorum of Iconic Producers whose wines exhibit unique and similar characteristics regardless of stylistic differences?		
0	Does the Region's wine have an Established Global Presence?		

	QUESTION	Y	N
0	Can the Specific Wine I am tasting right now illustrate all of these qualifications?		
0	Can the Region or Type of wine be shown in a fair, consistent manner within the structure of our Deductive Tasting examination?		













# O.G. Napa Valley Cabernet Sauvignon: Corison

- Pyrazines
- Moderate Plus Alcohol & Astringent Tannins
- Fruit Just Ripe
- Oak Not As Forward





	QUESTION	Y	N
0	Does the Grape Variety/Blend of Grape Varieties have a unique combination of visual, olfactory and structural characteristics?		
0	Is the Region's wines amongst the most renowned expressions for this Grape Variety/Blend of Grape Varieties in the world?		

	QUESTION	Y	N
0	Does the Region have a unique set of Growing Circumstances for this Grape Variety apparent in its wine's flavors?		
0	Does the Region have established Winemaking methods for this Grape Variety apparent in its wine's flavors?		

	QUESTION	Y	N
0	Does the Region's wine exhibit unique and similar characteristics in all but the most idiosyncratic vintages?		
0	Does the Region's wine have an established history and connection to place?		

	QUESTION	Y	N
0	Does the Region have a quorum of Iconic Producers whose wines exhibit unique and similar characteristics regardless of stylistic differences?		
0	Does the Region's wine have an Established Global Presence?		

	QUESTION	Y	N
0	Can the Specific Wine I am tasting right now illustrate all of these qualifications?		
0	Can the Region or Type of wine be shown in a fair, consistent manner within the structure of our Deductive Tasting examination?		

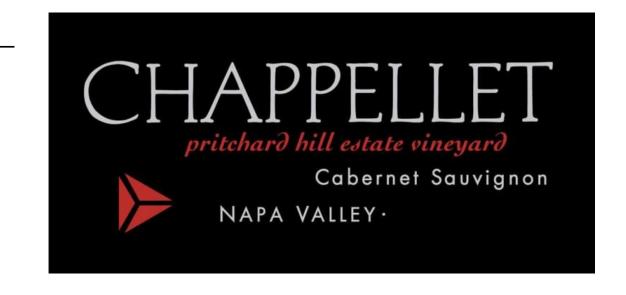


Modern Napa Valley Cabernet Sauvignon:

Chappellet "Pritchard Hill"

- Pyrazines More Subtle
- High Alcohol & Rounder Tannins
- Fruit Overripe/Liqueur-like
- Oak More Forward





	QUESTION	Y	N
0	Does the Grape Variety/Blend of Grape Varieties have a unique combination of visual, olfactory and structural characteristics?		
0	Is the Region's wine amongst the most renowned expressions for this Grape Variety/Blend of Grape Varieties in the world?		

	QUESTION	Y	N
0	Does the Region have a unique set of Growing Circumstances for this Grape Variety apparent in its wine's flavors?		
0	Does the Region have established Winemaking methods for this Grape Variety apparent in its wine's flavors?		

	QUESTION	Y	N
0	Does the Region's wine exhibit unique and similar characteristics in all but the most idiosyncratic vintages?		
0	Does the Region's wine have an established history and connection to place?		

	QUESTION	Y	N
0	Does the Region have a quorum of Iconic Producers whose wines exhibit unique and similar characteristics regardless of stylistic differences?		
0	Does the Region's wine have an Established Global Presence?		

	QUESTION	Y	N
0	Can the Specific Wine I am tasting right now illustrate all of these qualifications?		
0	Can the Region or Type of wine be shown in a fair, consistent manner within the structure of our Deductive Tasting examination?		

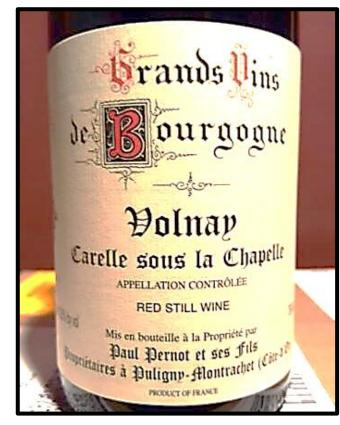




## Pumped Up Red Burgundy:

- Warm Vintage = Riper Fruit
- Medium Plus Alcohol
- Oak More Forward
- Too Youthful for Earth To Show





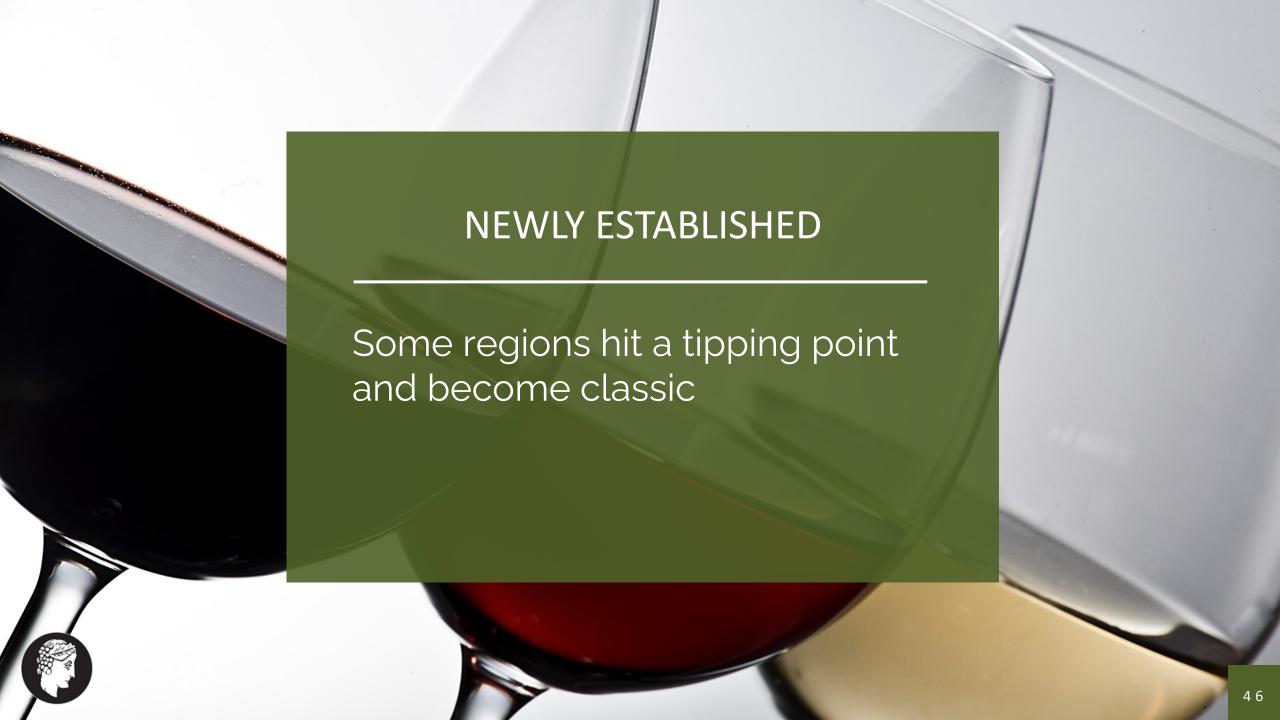
	QUESTION	Y	N
0	Does the Grape Variety/Blend of Grape Varieties have a unique combination of visual, olfactory and structural characteristics?		
0	Is the Region's wine amongst the most renowned expressions for this Grape Variety/Blend of Grape Varieties in the world?		

	QUESTION	Y	N
0	Does the Region have a unique set of Growing Circumstances for this Grape Variety apparent in its wine's flavors?		
0	Does the Region have established Winemaking methods for this Grape Variety apparent in its wine's flavors?		

	QUESTION	Y	N
0	Does the Region's wine exhibit unique and similar characteristics in all but the most idiosyncratic vintages?		
0	Does the Region's wine have an established history and connection to place?		

	QUESTION	Y	N
0	Does the Region have a quorum of Iconic Producers whose wines exhibit unique and similar characteristics regardless of stylistic differences?		
0	Does the Region's wine have an Established Global Presence?		

	QUESTION	Y	N
0	Can the Specific Wine I am tasting right now illustrate all of these qualifications?		
0	Can the Region or Type of wine be shown in a fair, consistent manner within the structure of our Deductive Tasting examination?		





## **Etna Rosso DOC:**

- Nerello Mascalese is like no other
- Looks like Pinot, Acts like
   Nebbiolo/Sangiovese in Structure
- Warm Climate "Italian"
- High quality potential





	QUESTION	Y	N
0	Does the Grape Variety/Blend of Grape Varieties have a unique combination of visual, olfactory and structural characteristics?		
0	Is the Region's wines amongst the most renowned expressions for this Grape Variety/Blend of Grape Varieties in the world?		

	QUESTION	Y	N
0	Does the Region have a unique set of Growing Circumstances for this Grape Variety apparent in its wine's flavors?		
0	Does the Region have established Winemaking methods for this Grape Variety apparent in its wine's flavors?		

	QUESTION	Y	N
0	Does the Region's wine exhibit unique and similar characteristics in all but the most idiosyncratic vintages?		
0	Does the Region's wine have an established history and connection to place?		

	QUESTION	Y	N
0	Does the Region have a quorum of Iconic Producers whose wines exhibit unique and similar characteristics regardless of stylistic differences?		
0	Does the Region's wine have an Established Global Presence?		

	QUESTION	Y	N
0	Can the Specific Wine I am tasting right now illustrate all of these qualifications?		
0	Can the Region or Type of wine be shown in a fair, consistent manner within the structure of our Deductive Tasting examination?		





## Rueda "Verdejo" DO:

- Verdejo is unique
- Combo Tart/Ripe Fruits
- <u>Dried</u> Herbs & Pyrazines
- Dusty Flavors Yet Crisp Texture





	QUESTION	Y	N
0	Does the Grape Variety/Blend of Grape Varieties have a unique combination of visual, olfactory and structural characteristics?		
0	Is the Region's wine amongst the most renowned expressions for this Grape Variety/Blend of Grape Varieties in the world?		

	QUESTION	Y	N
0	Does the Region have a unique set of Growing Circumstances for this Grape Variety apparent in its wine's flavors?		
0	Does the Region have established Winemaking methods for this Grape Variety apparent in its wine's flavors?		

	QUESTION	Y	N
0	Does the Region's wine exhibit unique and similar characteristics in all but the most idiosyncratic vintages?		
0	Does the Region's wine have an established history and connection to place?		

	QUESTION	Y	N
0	Does the Region have a quorum of Iconic Producers whose wines exhibit unique and similar characteristics regardless of stylistic differences?		
0	Does the Region's wine have an Established Global Presence?		

	QUESTION	Y	N
0	Can the Specific Wine I am tasting right now illustrate all of these qualifications?		
0	Can a Region or Type of wine be shown in a fair, consistent manner within the structure of our Deductive Tasting examination?		

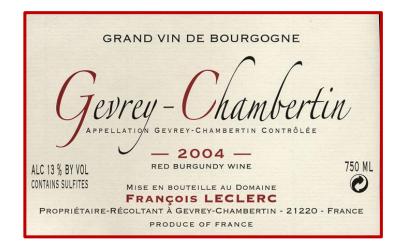


Go forth! Use this criteria to investigate the hospitality beverage world for yourselves. Create your own list of Classic Wines (and Beverages...and Cocktails...and Food Pairings). This is your ticket to owning your sommelier knowledge TO understand CMS certification!











## Master Sommelier-Level Ability Wines:

- Published & Unpublished Classics
- Newly established
- Aged wines white & red
- Sweet wines table & fortified
- Subtler versions of long established





