



CERTIFIED SOMMELIER EXAMINATION

Deductive Tasting: **White Wine ONE**

CANDIDATE NAME: _____

INSTRUCTIONS: Every line on this test paper has a question that must be answered. In each section, select or fill the blank with the best answer.
DO NOT leave any blank lines.

COLOR						PTS		
The primary color is:								
	Straw <input type="radio"/>	Yellow <input type="radio"/>	Gold <input type="radio"/>					
FRUIT								
Apple / Pear	Yes <input type="radio"/>	No <input type="radio"/>	<i>If "Yes" describe:</i>					
Citrus	Yes <input type="radio"/>	No <input type="radio"/>	<i>If "Yes" describe:</i>					
Stone Fruit	Yes <input type="radio"/>	No <input type="radio"/>	<i>If "Yes" describe:</i>					
Tropical	Yes <input type="radio"/>	No <input type="radio"/>	<i>If "Yes" describe:</i>					
Fruit Condition: Nose	Tart <input type="radio"/>	Ripe <input type="radio"/>	Overripe <input type="radio"/>	Baked <input type="radio"/>	Dried <input type="radio"/>	Bruised <input type="radio"/>	Select up to two fruit condition descriptors for the Nose	
Fruit Condition: Palate	Tart <input type="radio"/>	Ripe <input type="radio"/>	Overripe <input type="radio"/>	Baked <input type="radio"/>	Dried <input type="radio"/>	Bruised <input type="radio"/>	Select up to two fruit condition descriptors for the Palate	
NON-FRUIT								
Flowers	Yes <input type="radio"/>	No <input type="radio"/>	Non-fruit descriptors combine NOSE and PALATE. Select "YES" only if it is an important character of the wine. Select "NO" if it is NOT an important character of the wine. Select ONE answer for each line. Do not leave any lines blank.					
Fresh Herbs, Hay	Yes <input type="radio"/>	No <input type="radio"/>						
Green Bell Pepper, Grass, Jalapeño, Asparagus	Yes <input type="radio"/>	No <input type="radio"/>						
Grape Variety Spice: Allspice, Pepper, Cardamom	Yes <input type="radio"/>	No <input type="radio"/>						
Noble Rot/Botrytis: Ginger, Honey, Saffron, Wax	Yes <input type="radio"/>	No <input type="radio"/>						
Oxidation: Nuts, Dried Fruit	Yes <input type="radio"/>	No <input type="radio"/>						
Lees: Dough, Baked Bread, Yeast, Beer, Cheese Rind	Yes <input type="radio"/>	No <input type="radio"/>						
Malolactic Fermentation: Butter, Cream, Yogurt	Yes <input type="radio"/>	No <input type="radio"/>						
Petrol, Gasoline, Rubber	Yes <input type="radio"/>	No <input type="radio"/>						
Earth: Wet Leaves, Mushroom, Compost	Yes <input type="radio"/>	No <input type="radio"/>						
Mineral: Mineral, Wet Rock, Sulfur	Yes <input type="radio"/>	No <input type="radio"/>						
New Oak: Vanilla, Toast, Smoke, Cinnamon, Nutmeg, Clove	Yes <input type="radio"/>	No <input type="radio"/>						
STRUCTURE								
Phenolic Bitterness	Yes <input type="radio"/>	No <input type="radio"/>						
Sweetness	Dry <input type="radio"/>	Off-Dry <input type="radio"/>						
Acidity	Low to Medium - <input type="radio"/>		Medium <input type="radio"/>	Medium + <input type="radio"/>	High <input type="radio"/>			
Alcohol	Low to Medium - <input type="radio"/>		Medium <input type="radio"/>	Medium + <input type="radio"/>		High <input type="radio"/>		
CONCLUSION								
Primary Grape Variety	Grape Variety 1 <input type="radio"/>	Grape Variety 2 <input type="radio"/>	Grape Variety 3 <input type="radio"/>	<i>Explain Why:</i>				
<i>Select from Examinable Grape Varieties</i>	Grape Variety 4 <input type="radio"/>	Grape Variety 5 <input type="radio"/>	Grape Variety 6 <input type="radio"/>					
Climate	Cool <input type="radio"/>		Moderate <input type="radio"/>	Warm <input type="radio"/>		<i>Explain Why:</i>		
Country of Origin	_____							
Age Range	1-2 Years <input type="radio"/>		3-4 Years <input type="radio"/>	5+ Years <input type="radio"/>				
Sell this wine to a guest in two sentences or less.								

						Total Points:		



CERTIFIED SOMMELIER EXAMINATION

Deductive Tasting: Red Wine ONE

CANDIDATE NAME: _____

INSTRUCTIONS: Every line on this test paper has a question that must be answered. In each section, select or fill the blank with the best answer.
DO NOT leave any blank lines.

COLOR						PTS
The primary color is:		Purple <input type="radio"/>	Ruby <input type="radio"/>	Garnet <input type="radio"/>		
FRUIT						
Red	Yes <input type="radio"/>	No <input type="radio"/>	If "Yes" describe:			
Black	Yes <input type="radio"/>	No <input type="radio"/>	If "Yes" describe:			
Blue	Yes <input type="radio"/>	No <input type="radio"/>	If "Yes" describe:			
Fruit Condition: Nose	Tart <input type="radio"/>	Ripe <input type="radio"/>	Overripe <input type="radio"/>	Baked <input type="radio"/>	Select up to two fruit condition descriptors for the Nose	
			Jammy <input type="radio"/>	Dried <input type="radio"/>		
			Candied <input type="radio"/>	Bruised <input type="radio"/>		
Fruit Condition: Palate	Tart <input type="radio"/>	Ripe <input type="radio"/>	Overripe <input type="radio"/>	Baked <input type="radio"/>	Select up to two fruit condition descriptors for the Palate	
			Jammy <input type="radio"/>	Dried <input type="radio"/>		
			Candied <input type="radio"/>	Bruised <input type="radio"/>		
NON-FRUIT						
Flowers	Yes <input type="radio"/>	No <input type="radio"/>	Non-fruit descriptors combine NOSE and PALATE. Select "YES" only if it is an important character of the wine. Select "NO" if it is NOT an important character of the wine. Select ONE answer for each line. Do not leave any lines blank.			
Fresh Herbs, Tomato Leaf	Yes <input type="radio"/>	No <input type="radio"/>				
Dried Herbs	Yes <input type="radio"/>	No <input type="radio"/>				
Green Bell Pepper, Grass, Jalapeño, Aparagus	Yes <input type="radio"/>	No <input type="radio"/>				
Mint, Eucalyptus	Yes <input type="radio"/>	No <input type="radio"/>				
Black Peppercorn	Yes <input type="radio"/>	No <input type="radio"/>				
Coffee, Cocoa, Mocha	Yes <input type="radio"/>	No <input type="radio"/>				
Meat, Blood, Leather	Yes <input type="radio"/>	No <input type="radio"/>				
Balsamic, Tar	Yes <input type="radio"/>	No <input type="radio"/>				
Carbonic Maceration	Yes <input type="radio"/>	No <input type="radio"/>				
Earth: Forest Floor, Wet Leaves, Mushrooms, Compost	Yes <input type="radio"/>	No <input type="radio"/>				
Mineral: Mineral, Wet Rock, Sulfur	Yes <input type="radio"/>	No <input type="radio"/>				
New Oak: Vanilla, Smoke, Toast, Coconut, Dill	Yes <input type="radio"/>	No <input type="radio"/>				
STRUCTURE						
Tannin	Low to Medium - <input type="radio"/>	Medium <input type="radio"/>	Medium + <input type="radio"/>	High <input type="radio"/>		
Acidity	Low to Medium - <input type="radio"/>	Medium <input type="radio"/>	Medium + <input type="radio"/>	High <input type="radio"/>		
Alcohol	Low to Medium - <input type="radio"/>	Medium <input type="radio"/>	Medium + <input type="radio"/>	High <input type="radio"/>		
CONCLUSION						
Primary Grape Variety	Grape Variety 1 <input type="radio"/>	Grape Variety 2 <input type="radio"/>	Grape Variety 3 <input type="radio"/>	Explain Why: _____		
Select from Examinable Grape Varieties	Grape Variety 4 <input type="radio"/>	Grape Variety 5 <input type="radio"/>	Grape Variety 6 <input type="radio"/>	_____		
Climate	Cool <input type="radio"/>	Moderate <input type="radio"/>	Warm <input type="radio"/>	Explain Why: _____		
Country of Origin _____			_____			
Age Range _____	1-3 Years <input type="radio"/>	4-6 Years <input type="radio"/>	7+ Years <input type="radio"/>	_____		
_____			_____			
Sell this wine to a guest in two sentences or less.						

						Total Points:



CERTIFIED SOMMELIER EXAMINATION

Deductive Tasting: Red Wine TWO

CANDIDATE NAME: _____

INSTRUCTIONS: Every line on this test paper has a question that must be answered. In each section, select or fill the blank with the best answer. **DO NOT leave any blank lines.**

COLOR						PTS
The primary color is:		Purple <input type="radio"/>	Ruby <input type="radio"/>	Garnet <input type="radio"/>		
FRUIT						
Red	Yes <input type="radio"/>	No <input type="radio"/>	If "Yes" describe:			
Black	Yes <input type="radio"/>	No <input type="radio"/>	If "Yes" describe:			
Blue	Yes <input type="radio"/>	No <input type="radio"/>	If "Yes" describe:			
Fruit Condition: Nose	Tart <input type="radio"/>	Ripe <input type="radio"/>	Overripe <input type="radio"/>	Baked <input type="radio"/>	Select up to two fruit condition descriptors for the Nose	
			Jammy <input type="radio"/>	Dried <input type="radio"/>		
			Candied <input type="radio"/>	Bruised <input type="radio"/>		
Fruit Condition: Palate	Tart <input type="radio"/>	Ripe <input type="radio"/>	Overripe <input type="radio"/>	Baked <input type="radio"/>	Select up to two fruit condition descriptors for the Palate	
			Jammy <input type="radio"/>	Dried <input type="radio"/>		
			Candied <input type="radio"/>	Bruised <input type="radio"/>		
NON-FRUIT						
Flowers	Yes <input type="radio"/>	No <input type="radio"/>	Non-fruit descriptors combine NOSE and PALATE. Select "YES" only if it is an important character of the wine. Select "NO" if it is NOT an important character of the wine. Select ONE answer for each line. Do not leave any lines blank.			
Fresh Herbs, Tomato Leaf	Yes <input type="radio"/>	No <input type="radio"/>				
Dried Herbs	Yes <input type="radio"/>	No <input type="radio"/>				
Green Bell Pepper, Grass, Jalapeño, Aparagus	Yes <input type="radio"/>	No <input type="radio"/>				
Mint, Eucalyptus	Yes <input type="radio"/>	No <input type="radio"/>				
Black Peppercorn	Yes <input type="radio"/>	No <input type="radio"/>				
Coffee, Cocoa, Mocha	Yes <input type="radio"/>	No <input type="radio"/>				
Meat, Blood, Leather	Yes <input type="radio"/>	No <input type="radio"/>				
Balsamic, Tar	Yes <input type="radio"/>	No <input type="radio"/>				
Carbonic Maceration	Yes <input type="radio"/>	No <input type="radio"/>				
Earth: Forest Floor, Wet Leaves, Mushrooms, Compost	Yes <input type="radio"/>	No <input type="radio"/>				
Mineral: Mineral, Wet Rock, Sulfur	Yes <input type="radio"/>	No <input type="radio"/>				
New Oak: Vanilla, Smoke, Toast, Coconut, Dill	Yes <input type="radio"/>	No <input type="radio"/>				
STRUCTURE						
Tannin	Low to Medium - <input type="radio"/>	Medium <input type="radio"/>	Medium + <input type="radio"/>	High <input type="radio"/>		
Acidity	Low to Medium - <input type="radio"/>	Medium <input type="radio"/>	Medium + <input type="radio"/>	High <input type="radio"/>		
Alcohol	Low to Medium - <input type="radio"/>	Medium <input type="radio"/>	Medium + <input type="radio"/>	High <input type="radio"/>		
CONCLUSION						
Primary Grape Variety	Grape Variety 1 <input type="radio"/>	Grape Variety 2 <input type="radio"/>	Grape Variety 3 <input type="radio"/>	Explain Why: _____		
Select from Examinable Grape Varieties	Grape Variety 4 <input type="radio"/>	Grape Variety 5 <input type="radio"/>	Grape Variety 6 <input type="radio"/>	_____		
Climate	Cool <input type="radio"/>	Moderate <input type="radio"/>	Warm <input type="radio"/>	Explain Why: _____		
Country of Origin _____				_____		
Age Range _____	1-3 Years <input type="radio"/>	4-6 Years <input type="radio"/>	7+ Years <input type="radio"/>	_____		
_____				_____		
Sell this wine to a guest in two sentences or less.						

						Total Points: