



PINOT NOIR

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

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

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

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

WORLD - REGION

Old/New World	Old World
Regions	France: Burgundy (Côte d'Or)

SIGHT

Color	Varying Shades of Ruby/Garnet (can have Garnet in youth and with age)
Hue / Rim Variation	Pink/Salmon/Garnet/Orange
Stain	Rare - Very Slight
Viscosity	Medium to Medium Plus

NOSE AND PALATE

Fruit	Red Fruit: Red Cherry, Raspberry, Red Plum, Strawberry, Cranberry, Pomegranate -- <i>tart, ripe, dried</i> Black Fruit: Black Cherry, Black Plum -- <i>tart to ripe</i> Citrus Fruit: Orange -- <i>tart or pithy</i> <i>Can often turn tarter on palate</i>
Floral	Purple and Red Flowers
Herbal	Tea, Herbs, Fennel
Vegetal	Rhubarb, Beet, Fennel, Leaf/Stem
Non-Oak Spice	Licorice, Anise
Other	Smoke, Game, Leather
Vinification	Stems
Aging Vessel/Oak	New and Used French Oak: Vanilla, Caramel, Smoke, Baking Spices
Organic Earth	Mushrooms, Truffles, Forest Floor, Compost
Inorganic Earth	Stones, Mineral, Clay



PINOT NOIR
(Old World Continued)

STRUCTURE AND QUALITY

Residual Sugar	Dry
Tannin	Medium Minus to Medium Plus / Soft to Slightly Coarse
Acid	Medium Plus to High
Alcohol	Medium to High
Finish & Complexity	Medium to Long / Moderate to Very Complex
Quality Parameters	Village, Premier & Grand Cru

GENERAL NOTES

Notes	<p>Thin skinned red grape with elevated acid levels and restrained tannin levels; prone to oxidation which can affect overall age impression due to color, fruit and tertiary note development</p> <p>-- Côte d'Or: Fragrant, red-fruit and spice driven wines with pronounced organic earthiness and finesse</p> <p>-- Côte de Nuits: richer and firmer; often exhibiting black fruit notes (especially in warmer vintages); often with new oak</p> <p>-- Côte de Beaune: lighter in body bit with a bit more acidity; lower percentage of new oak</p>
Common Confusion	<p>Sangiovese: Dried, sour fruit; distinct potpourri element with more pronounced herbal character; color tends to be darker; the tannins a bit higher and more coarse</p> <p>Nebbiolo: Higher in tannin and alcohol; more dried fruit character and tar/truffle notes</p> <p>Tempranillo: American oak markers (dill, sawdust)</p> <p>Gamay: Color more purple; carbonic maceration; lower tannin; simplicity of fruit; more mineral less organic</p> <p>NW Pinot Noir: Riper, higher in alcohol; lacks the pronounced earthiness</p>



PINOT NOIR

WORLD - REGION

Old/New World	New World
Regions	USA: Oregon - Willamette USA: California - Russian River, Sonoma Coast, Anderson Valley, Carneros, Edna Valley, Santa Lucia Highlands, Santa Maria, Sta. Rita Hills, Mt. Harlan New Zealand: Central Otago, Marlborough, Martinborough

SIGHT

Color	Varying Shades of Ruby
Hue	Pink, Salmon, Orange
Stain	Slight (more than Old World versions)
Viscosity	Medium Plus to High

NOSE AND PALATE

Fruit	Red Fruit: Red Cherry, Raspberry, Strawberry, Pomegranate -- <i>ripe to jammy, confectionary</i> Black Fruit: Black Cherry Black Plum -- <i>ripe</i> Blue Fruit: Blueberry -- <i>ripe</i>
Floral	Red and Purple Flowers
Herbal	Tea, green herbs
Vegetal	Tomato Leaf, Beet
Spice	Licorice
Other	Cola, Sassafras
Vinification	
Oak	High % of New French Oak: Vanilla, Baking Spices, Caramel, Coffee, Smoke
Organic Earth	slight - compost, forest floor
Inorganic Earth	Rare

STRUCTURE

RS	Dry
Tannin	Medium - to Medium +
Acid	Medium to high
Alcohol	Medium + to high
Finish	Medium + to long

GENERAL NOTES

Notes:	Thin skinned red grape with elevated acidity levels and restrained tannin levels. Ripe red fruit, accented by black fruit and oak spice; higher alcohol levels California: Ripe to overripe fruit; higher alcohol, higher tannin more oak Oregon: can be lighter in color than California; slightly earthier; stronger green tea and coffee markers New Zealand: higher acidity; pronounced herbal flavors; moderate alcohol levels
Common Confusion	OW Pinot Noir: more prominent earth markers; less ripe fruit; lower alcohol Australian Grenache: raisinated fruit notes; distinct eucalyptus and black pepper flavors Zinfandel: wider fruit profile that is both over and under ripe; fruit spice; higher alcohol Syrah: Darker color with more purple/black; fruit spice / pepper; bacon