



COURT OF
**MASTER
SOMMELIERS**
Americas

COURT OF MASTER
SOMMELIERS, AMERICAS
DEDUCTIVE TASTING

INITIAL & FINAL CONCLUSION
HOW TO GUIDE

INITIAL CONCLUSION	
Possible Grape Varieties or Dominant Grape Variety if a Blend	
	<p>Why? Give specific reasons for your choices from your description/grid.</p> <p>How? Review the description of the wine. What elements stand out the most? What makes this wine unique?</p> <p>Theory Application: Knowledge of grape variety markers, appropriate structure matches from your description, grape growing, and winemaking/élevage elements.</p>
Climate	<p>Cool, Moderate, Warm</p>
	<p>Why? Give specific reasons for your choices from your description/grid.</p> <p>How? Look at fruit condition and structural elements such as acidity and alcohol.</p> <p>Theory Application: Do your structure calls match the typical nature of the grape variety and the places where the grape variety is grown? Look at the fruit condition and ripeness. Is there a change from the nose to the palate?</p>
Possible Countries	
	<p>Why? Give specific reasons for your choices.</p> <p>How? Do the structure calls match the grape variety, do the grape varieties match these countries?</p> <p>Theory Application: Connect theory knowledge of wine law and where grapes are typically grown.</p>
Age Range	<p>1-3 years, 3-5 years, 5-10 years, 10 years+</p>
	<p>Why? Give specific reasons for your choice from your description/grid.</p> <p>How? Look at fruit condition, color, or lack thereof, focus on fruit or savory elements, and note any sediment present.</p> <p>Theory Application: Wine law knowledge, vintage knowledge, and typical élevage. What makes the most sense for the wine?</p>
FINAL CONCLUSION	
Grape Variety or Dominant Grape Variety if a Blend	<p>Final Answer:</p>
	<p>Apply Theory Knowledge: Connect your descriptions to typical grape variety markers and what is sensible for the structure of the wine.</p>
Country of Origin	<p>Final Answer:</p>
	<p>Apply Theory Knowledge: What country is classic for this grape variety?</p>
Region AND Appellation	<p>Final Answer:</p>
	<p>Apply Theory Knowledge: Which region and appellation classically grows the grape variety in the country selected and fully matches your description? Take into consideration structure, climate, and winemaking.</p>
Official Quality Level	<p>Village, Premier Cru, Grand Cru, Reserva, Gran Reserva, Classico, Riserva, Kabinett, Spätlese, Other</p> <p><i>*Choose One Answer Where Appropriate</i></p>
	<p>Apply Theory Knowledge: Regional wine law application of where quality levels exist and where they are appropriate. Taking into consideration typical wine-making practices for a given quality level.</p>
Vintage	<p>Final Answer:</p>
	<p>Apply Theory Knowledge: Typical élevage, wine law knowledge, and regional vintage knowledge. What makes the most sense for this wine?</p>