

## CMS-A Theory Examination Answer Guidelines

This guide lists question topics, the terms or units expected for responses, and examples of questions with correct answers for each topic.

Note: This document is subject to change.

Question Topics	Expected Terms/Units/Parameters for Responses	Example Questions and Answers
<b>Sweetness Level Perception</b>	Use Deductive Tasting Method terminology: Bone Dry, Dry, Off-Dry, Sweet, Lusciously Sweet	How sweet does a Bonnezeaux taste? [Sweet and/or lusciously sweet]
<b>Acidity, Alcohol, and Body Perception</b>	Use Deductive Tasting Method terminology: Low, Medium Minus, Medium, Medium High, High/Full	What is the typical acidity level of Muscadet-sur-Lie? [Medium plus and/or high]
<b>Tannin Perception</b>	Use Deductive Tasting Method terminology for Tannin Volume: Low, Medium Minus, Medium, Medium High, High Use Deductive Tasting Method terminology for Tannin Texture: Silky, Soft, Gritty, Coarse, Rough, Stalky, Hard, Other	What is the tannin texture difference between a 5-year-old Barolo and a 5-year-old Cru Beaujolais? [Barolo is rough, coarse, hard and Cru Beaujolais is soft, silky, slightly gritty]
<b>Color</b>	White, Red, Rosé, Gold, Amber, Tawny	What color (or colors) of wine is produced in Port? [White, rosé, red, and tawny] NOTE: "Orange" and/or "white" may be used when describing skin-contact white wines. "Tawny" or "gold" should not be used as a color to describe a typically white, rosé, or red wine that happens to be aged (and has turned those colors).
<b>Wine Styles</b>	Sparkling, Still, Fortified, Aromatized	What style (or styles) of wine are produced in Vouvray? [Sparkling and still] NOTE: If there is no official category of said styles in a region, these terms may still be used. For example: What is the most historically significant style of wine produced in Rutherglen? [Fortified]

<b>Currency</b>	Universal or multiple currencies will be used when needed (use the same units used in the question)	With a 25% pour cost goal, what is the list price for a bottle of wine costing a restaurant 100 U.S. dollars? [400 U.S. dollars]
<b>Volume Measurements</b>	Gallons, Liters, Ounces, Milliliters (use the same units used in the question if specified)	What is the volume of a Bordeaux barrique? Please provide your answer in liters. [225 liters]
<b>Residual Sugar or Must Weight Measurement Units</b>	Grams per Liter Residual Sugar	What is the minimum grams per liter must weight for Alsace Sélection de Grains Nobles Riesling? [276 g/L]
<b>Distance Measurements</b>	Feet, Meters, Miles, Kilometers (use the same units used in the question if specified)	How long is the Loire River? [625 miles OR 1,006 kilometers]
<b>Climate Categories</b>	Desert, Maritime, Continental, Mediterranean (humidity or temperature level addition such as "Wet Continental" is not required unless requested)	How is the climate of Swartland best categorized? [Mediterranean]
<b>Alcohol Levels by Law</b>	Alcohol by Volume (ABV) or a percentage	What is the maximum alcohol level (as a percentage) allowed in the production of Moscato d'Asti? [6.5% ABV]
<b>Aging Periods</b>	Months or Years (unless specified)	What is the minimum amount of total aging required in the production of Rioja Gran Reserva Tinto? [60 months OR 5 years] NOTE: When an answer can only be correct in terms of months, use months. For example: [Barolo Riserva must age 62 months from November 1 of the harvest year]
<b>Aspect or Direction Faced</b>	North, Northeast, East, Southeast, South, Southwest, West, Northwest	Which direction do the majority of Chablis Grand Cru vineyards face? [South-to-Southwest]
<b>Altitude</b>	Feet or Meters above sea level (unless specified)	What is the range of altitude for the vineyards of Fiano di Avellino? Use feet or meters above sea level in your answer. [300 to 650 meters above sea level OR 980 to 2,150 feet above sea level]

<b>Slope or Gradient</b>	Flat, Moderate, Steep or Degrees to express grade or Grade percentage (all acceptable unless specified)	What is the grade of the steepest parts of the Bernkasteler Doctor? [70 degrees OR 275%]
<b>Proprietary Brand</b>	Name of brand, blend, or "cuvée"	What is the most expensive proprietary brand produced by Concha y Toro? [Don Melchor]
<b>Vintage Rating by Media</b>	Units/scale will be specified (usually 1 = Poor and 5 = Excellent)	On a scale of 1 (Poor) to 5 (Excellent), rate the quality of the 2011 vintage in Napa Valley as reported by most major wine media. [1 or 2]
<b>Winemaking</b>	Includes all steps from when grapes enter winery through when wine is released for sale	Which term is most often used to describe the winemaking process most critical to the flavors of a 2015 Colheita Bual? [Maderization OR Estufagem OR Armazém de Calor OR Cuba de Calor]
<b>Grape Growing</b>	Includes all steps taken in the vineyard	Which term is used for the grape growing method when unripe bunches are cut from the vine during veraison? [Green harvest OR Crop thinning OR Pre-harvest thinning OR Crop reduction]
<b>Production</b>	Includes all beverage-making steps (winemaking, aging, distilling, adding flavor)	What does lautering mean in the production of beer? [Separating the wort from the grain solids after mashing]
<b>Official vs Unofficial Regions, Sub-Regions, and Areas</b>	May include official/lawful such as Rioja DOCa, Bordeaux AOP or unofficial/common terms such as Rioja Oriental, Left Bank (type expected will be specified)	What Left Bank AOP contains both Château Talbot and Château Gruaud Larose? [Saint-Julien]
<b>Local Terms</b>	Indicates an unofficial term often used in regions or found on labels	What is the local term used for the small, often black, stones projected by Mt. Etna onto the vineyards of Etna DOC? [Lapilli]