

Certified Sommelier Examination Deductive Tasting - White Wine

Candidate Name: \_\_\_\_\_

**Instructions:** Fill in correct boxes completely. This exam grid combines NOSE (Aroma) and PALATE (Flavor) descriptors except where noted. Where applicable, mark **"YES"** if this quality is clearly apparent in the wine and key to your conclusion. Mark **"NO"** if this quality is absent or not key to your conclusion. **DO NOT leave any blank lines.**

COLOR											
The 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"/>	If "Yes" - Describe:					
Citrus		Yes	<input type="radio"/>	No	<input type="radio"/>	If "Yes" - Describe:					
Stone Fruit		Yes	<input type="radio"/>	No	<input type="radio"/>	If "Yes" - Describe:					
Tropical		Yes	<input type="radio"/>	No	<input type="radio"/>	If "Yes" - Describe:					
Fruit Condition - Nose		Tart	<input type="radio"/>	Ripe	<input type="radio"/>	Overripe Jammy Stewed	<input type="radio"/>	Baked Dried Bruised	<input type="radio"/>	Up to TWO Fruit Condition Boxes may be filled in for Nose	
Fruit Condition - Palate		Tart	<input type="radio"/>	Ripe	<input type="radio"/>	Overripe Jammy Stewed	<input type="radio"/>	Baked Dried Bruised	<input type="radio"/>	Up to TWO Fruit Condition Boxes may be filled in for Palate	
NON-FRUIT											
Floral		Yes	<input type="radio"/>	No	<input type="radio"/>						
Herbal		Yes	<input type="radio"/>	No	<input type="radio"/>						
Vegetal		Yes	<input type="radio"/>	No	<input type="radio"/>						
Botrytis: Gingered, Honeyed, Waxy		Yes	<input type="radio"/>	No	<input type="radio"/>						
Oxidative, Nutty		Yes	<input type="radio"/>	No	<input type="radio"/>						
Lees: Doughy, Baked Bread, Yeasty		Yes	<input type="radio"/>	No	<input type="radio"/>						
Buttery, Creamy		Yes	<input type="radio"/>	No	<input type="radio"/>						
Organic Earth: Wet Leaves, Mushrooms		Yes	<input type="radio"/>	No	<input type="radio"/>						
Inorganic Earth: Stone, Rock, Mineral, Sulfur		Yes	<input type="radio"/>	No	<input type="radio"/>						
New Oak: Vanilla, Brown Baking Spices, Smoke		Yes	<input type="radio"/>	No	<input type="radio"/>						
STRUCTURE											
Bitter, Phenolic		Yes	<input type="radio"/>	No	<input type="radio"/>						
Sweetness		Dry	<input type="radio"/>	Off-Dry	<input type="radio"/>	Medium Sweet	<input type="radio"/>				
Acid		Low to Mod. Minus	<input type="radio"/>	Moderate	<input type="radio"/>	Moderate Plus	<input type="radio"/>	High	<input type="radio"/>		
Alcohol		Low to Mod. Minus	<input type="radio"/>	Moderate	<input type="radio"/>	Moderate Plus	<input type="radio"/>	High	<input type="radio"/>		
CONCLUSION											
Primary Grape		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Explain Why:						
World of Origin		New World	<input type="radio"/>	Old World	<input type="radio"/>	Explain Why:					
Type of Climate		Cool	<input type="radio"/>	Moderate	<input type="radio"/>	Warm	<input type="radio"/>	Explain Why:			
Country of Origin											
General Age		1 - 2 Years	<input type="radio"/>	3 - 4 Years	<input type="radio"/>	5+ Years	<input type="radio"/>				
SALES PITCH											
Sell this wine to your guest in two sentences or less:											

Total Points