



Certified Sommelier Examination Deductive Tasting - Red 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: Garnet Ruby Purple

FRUIT

Red Yes No If "Yes" - Describe: _____
 Black Yes No If "Yes" - Describe: _____
 Blue Yes No If "Yes" - Describe: _____

Fruit Condition - Nose Tart Ripe Overripe Jammy Baked Dried
 Stewed Oxidative

Up to TWO Fruit Condition Boxes may be filled in for Nose

Fruit Condition - Palate Tart Ripe Overripe Jammy Baked Dried
 Stewed Oxidative

Up to TWO Fruit Condition Boxes may be filled in for Palate

NON-FRUIT

Floral Yes No
 Vegetal, Green Pepper Yes No
 Savory Dried Herbs, Tomato Leaf Yes No
 Mint, Eucalyptus Yes No
 Peppercorn Yes No
 Coffee, Cocoa, Mocha Yes No
 Game, Blood, Cured Meat, Leather Yes No
 Balsamic, Tar Yes No
 Organic Earth: Forest Floor, Wet Leaves, Mushrooms Yes No
 Inorganic Earth: Stone, Rock, Mineral, Sulfur Yes No
 New Oak: Vanilla, Smoke, Toast, Coconut Yes No

Mark YES if quality is:

~APPARENT

and

~KEY TO YOUR CONCLUSION

Mark NO if quality is:

~NOT APPARENT

and/or

~NOT KEY TO YOUR CONCLUSION

STRUCTURE

Tannin Low to Mod. Minus Moderate Moderate Plus High
 Acid Low to Mod. Minus Moderate Moderate Plus High
 Alcohol Low to Mod. Minus Moderate Moderate Plus High

CONCLUSION

Primary Grape Explain Why: _____
 World of Origin New World Old World Explain Why: _____
 Type of Climate Cool Moderate Warm Explain Why: _____
 Country of Origin _____
 General Age 1 - 3 Years 4 - 6 Years 7+ Years

SALES PITCH

Sell this wine to your guest in two sentences or less:

Total Points