



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 Yellow Gold

FRUIT

Apple / Pear Yes No If "Yes" - Describe: _____

Citrus Yes No If "Yes" - Describe: _____

Stone Fruit Yes No If "Yes" - Describe: _____

Tropical Yes No If "Yes" - Describe: _____

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

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

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

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

NON-FRUIT

Floral Yes No

Herbal Yes No

Vegetal Yes No

Botrytis: Gingered, Honeyed, Waxy Yes No

Oxidative, Nutty Yes No

Lees: Doughy, Baked Bread, Yeasty Yes No

Buttery, Creamy Yes No

Organic Earth: Wet Leaves, Mushrooms Yes No

Inorganic Earth: Stone, Rock, Mineral, Sulfur Yes No

New Oak: Vanilla, Brown Baking Spices, Smoke 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

Bitter, Phenolic Yes No

Sweetness Dry Off-Dry Medium Sweet

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 - 2 Years 3 - 4 Years 5+ Years

SALES PITCH

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

Total Points