Certified Sommelier Tasting Exam
White Wine Tasting Grid

Name _____

Fill in the correct lettered space completely!

Do not
Write inside
Dotted line

AROMA / FLAVOR ASSESSMENT

			Mark ONE to THREE boxes
1	**Fruit Generic Descriptor:**	**a) Apple/Pear b) Stone Fruit c) Citric Fruit d) Tropical Fruit**	a b c d
2	**List Specific descriptor(s):**	_____	
			Mark ONE to THREE boxes
3.	**Non-fruit Generic Descriptor:**	**a) Floral b) Spice c) Herbs d) Other**	a b c d
4	**List Specific Descriptor(s):**	_____	
			Mark ONE to THREE boxes
5.	**Earth/Mineral Generic Descriptor:**	**a) Little/None b) Stone/Mineral c) Earth/Soil d) Compost/Truffle**	a b c d
6.	**List Specific Earth/Mineral Descriptor(s):**	_____	
			Mark only ONE box
7	**Use of Oak:**	**a) No Oak b) Neutral/Cask c) French or American Barrique**	a b c
8.	**List Specific Wood Descriptor(s):**	_____	

STRUCTURE ASSESSMENT

			Mark no more than two adjac
9.	**Sugar**	**a) Dry b) Off Dry c) Medium Sweet d) Sweet e) Dessert**	a b c d e
10.	**Acid**	**a) Low b) Medium minus c) Medium d) Medium Plus e) High**	a b c d e
11.	**Alcohol**	**a) Low b) Medium minus c) Medium d) Medium Plus e) High**	a b c d e
12	**Finish**	**a) Short b) Medium minus c) Medium d) Medium Plus e) Long**	a b c d e

INITIAL AND FINAL CONCLUSION

			Mark only ONE box per line b
13.	**Climate:**	**a) Cool b) Moderate c) Warm**	a b c
14.	**Style:**	**a) Old World b) New World**	a b
15.	**Grape(s):**	**a) Chardonnay b) Sauvignon Blanc c) Chenin Blanc d) Riesling e) Viognier f) Pinot Gris/Grigio**	a b c d e f
16.	**Country:**	**a) France b) Italy c) United States d) Australia e) Germany f) New Zealand**	a b c d e f
17.	**Vintage:**	**a) 1995-1999 b) 2000-2002 c) 2003-2005**	a b c

Certified Sommelier Tasting Exam
Red Wine Tasting Grid

Name _____

Fill in the correct lettered space completely!

Do not Write inside Dotted line

AROMA / FLAVOR ASSESSMENT

1	**Fruit Generic Descriptor:**	**a) Black Fruit b) Red Fruit c) Blue Fruit d) Other**	Mark ONE to THREE boxes: a b c d
2	**List Specific Descriptor(s):**	_____	
3.	**Non-fruit Generic Descriptor:**	**a) Floral b) Spice c) Herbs d) Other**	Mark ONE to THREE boxes: a b c d
4	**List Spsecific Descriptor(s):**	_____	
5.	**Earth/Mineral Generic Descriptor:**	**a) Little/None b) Stone/Mineral c) Earth/Soil d) Compost/Truffle**	Mark ONE to THREE boxes: a b c d
6.	**List Specific Earth/Mineral Descriptor(s):**	_____	
7	**Use of Oak:**	**a) No Oak b) Neutral/Cask c) French or American Barrique**	Mark only ONE box: a b c
8.	**List Specific Wood Descriptor(s):**	_____	

STRUCTURE ASSESSMENT

9.	**Sugar**	**a) Dry b) Off Dry c) Medium Sweet d) Sweet e) Dessert**	Mark no more than two adjac: a b c d e
10.	**Acid**	**a) Low b) Medium minus c) Medium d) Medium Plus e) High**	a b c d e
11.	**Alcohol**	**a) Low b) Medium minus c) Medium d) Medium Plus e) High**	a b c d e
12.	**Tannin**	**a) Low b) Medium minus c) Medium d) Medium Plus e) High**	a b c d e
13	**Finish**	**a) Short b) Medium minus c) Medium d) Medium Plus e) Long**	a b c d e

INITIAL AND FINAL CONCLUSION

14.	**Climate:**	**a) Cool b) Moderate c) Warm**	Mark only ONE box per line b: a b c
15.	**Style:**	**a) Old World b) New World**	a b
16.	**Grape(s):**	**a) Gamay b) Cabernet Sauvignon/Merlot c) Pinot Noir d) Syrah/Shiraz e) Sangiovese f) Zinfandel**	a b c d e f
17.	**Country:**	**a) France b) Italy c) United States d) Australia e) Spain f) New Zealand**	a b c d e f
18.	**Vintage:**	**a) 1995-1999 b) 2000-2002 c) 2003-2005**	a b c