



2011 Certified Sommelier Tasting Exam White Wine Tasting Grid

Name: _____

Fill in the correct lettered space completely!

AROMA / FLAVOUR ASSESSMENT

1. Fruit Generic Descriptor: a) Apple/Pear b) Stone Fruit c) Citric Fruit d) Tropical Fruit
2. List Specific descriptor(s): _____
3. Non-fruit Descriptor (NOT oak): a) Floral b) Spice c) Herbs d) Other
4. List Specific Descriptor(s): _____
5. Earth/Mineral Generic Descriptor: a) Little/None b) Stone/Mineral c) Earth/Soil
6. List Specific Earth/Mineral Descriptor(s): _____
7. Use of Oak: a) No Oak b) Matured in oak
8. List Specific Wood Descriptor(s): _____

Mark ONE to THREE boxes

a	b	c	d
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Mark ONE to THREE boxes

a	b	c	d
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Mark ONE to TWO boxes

a	b	c
---	---	---

Mark ONE box only

a	b
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STRUCTURE ASSESSMENT

9. Sugar a) Dry b) Off Dry c) Medium Sweet d) Sweet e) Dessert
10. Acid a) Low b) Medium minus c) Medium d) Medium Plus e) High
11. Alcohol a) Low b) Medium minus c) Medium d) Medium Plus e) High
12. Finish a) Short b) Medium minus c) Medium d) Medium Plus e) Long

Mark only ONE box per line below

a	b	c	d	e
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a	b	c	d	e
---	---	---	---	---

a	b	c	d	e
---	---	---	---	---

a	b	c	d	e
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INITIAL AND FINAL CONCLUSION

13. Climate: a) Cool b) Moderate c) Warm
14. Style: a) Old World b) New World
15. Grape(s): a) Chardonnay b) Sauvignon Blanc c) Chenin Blanc
d) Riesling e) Viognier f) Pinot Gris/Grigio g) Torrontés
16. Country: a) France b) Italy c) United States d) Australia
e) Germany f) New Zealand g) Chile/Argentina h) Spain
17. Vintage: a) 2000 -2003 b) 2004-2006 c) 2007-2009 d) 2010-2011

Mark only ONE box per line below

a	b	c
---	---	---

a	b
---	---

a	b	c	d	e	f
---	---	---	---	---	---

g

a	b	c	d	e	f
---	---	---	---	---	---

g	h
---	---

a	b	c	d
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Certified Sommelier Tasting Exam Red Wine Tasting Grid

Fill in the correct lettered space completely!

AROMA / FLAVOUR ASSESSMENT

- 1 Fruit Generic Descriptor: a) Black Fruit b) Red Fruit c) Blue Fruit d) Other
- 2 List Specific Descriptor(s): _____
- 3 Non-fruit Descriptor (NOT oak): a) Floral b) Spice c) Herbs d) Other
- 4 List Specific Descriptor(s): _____
- 5 Earth/Mineral Generic Descriptor: a) Little/None b) Stone/Mineral c) Earth/Soil d) Compost/Truffle
- 6 List Specific Earth/Mineral Descriptor(s): _____
- 7 Use of Oak: a) No Oak b) Matured in Oak
- 8 List Specific Wood Descriptor(s): _____

Mark ONE to THREE boxes

a	b	c	d
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Mark ONE to THREE boxes

a	b	c	d
---	---	---	---

Mark ONE to THREE boxes

a	b	c	d
---	---	---	---

Mark ONE box only

a	b
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STRUCTURE ASSESSMENT

- 9 Sugar a) Dry b) Off Dry c) Medium Sweet d) Sweet e) Dessert
- 10 Acid a) Low b) Medium minus c) Medium d) Medium Plus e) High
- 11 Alcohol a) Low b) Medium minus c) Medium d) Medium Plus e) High
- 12 Tannin a) Low b) Medium minus c) Medium d) Medium Plus e) High
- 13 Finish a) Short b) Medium minus c) Medium d) Medium Plus e) Long

Mark only ONE box per line below

a	b	c	d	e
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a	b	c	d	e
---	---	---	---	---

a	b	c	d	e
---	---	---	---	---

a	b	c	d	e
---	---	---	---	---

a	b	c	d	e
---	---	---	---	---

INITIAL AND FINAL CONCLUSION

14. Climate: a) Cool b) Moderate c) Warm
15. Style: a) Old World b) New World
16. Grape(s): a) Gamay b) Cabernet Sauvignon/Merlot c) Pinot Noir
d) Syrah/Shiraz e) Sangiovese / blend f) Zinfandel
g) Grenache blend h) Nebbiolo i) Tempranillo j) Cab Franc
17. Country: a) France b) Italy c) United States d) Australia
e) Germany f) New Zealand g) Chile/Argentina h) Spain
18. Vintage: a) 2000-2003 b) 2004-2006 c) 2007-2009 d) 2010-2011

Mark only ONE box per line below

a	b	c
---	---	---

a	b
---	---

a	b	c	d	e	f
---	---	---	---	---	---

g	h	i	j
---	---	---	---

a	b	c	d	e	f
---	---	---	---	---	---

g	h
---	---

a	b	c	d
---	---	---	---



Tasting Grid - Students Instructions

This tasting Grid outlines the key components of the Master Sommelier method of tasting. IT IS NOT A REPLICA OF THE ORAL PRESENTATION, rather it highlights key components for assessment. The purposes of the exam at the Certified level is to ensure that you understand these key components and that you can assess them accurately.

The exam is weighted towards the proper evaluation of specific components and how they relate to CLIMATE (warm/moderate/cool) and STYLE (old world/new world). Each line quantifies a specific element of a wine. Evaluate the element and check off the box(es) that best fit your assessment. You may check more than one box.

Aroma and Flavour Assessment:

Under the Nose and Palate you are asked to check off GENERIC DESCRIPTORS and then to LIST SPECIFIC DESCRIPTORS. First check the box(es) of the GENERIC DESCRIPTORS that BEST fit. We are looking for the MOST expressive items not everything in the wine. After you have selected the GENERIC DESCRIPTORS that BEST fit the wine, write one or two more specific descriptors that better defines each generic category checked.

Example: You believe the white wine has predominantly apple/pear and tropical fruit elements:

- 1 Fruit Generic Descriptor: a) Apple/Pear b) Stone Fruit c) Citrus Fruit d) Tropical Fruit b c
- 2 List Specific Descriptor(s) Baked apple/ William Pear/ Mango (example of providing more specific descriptors)

Structural Assessment

Check the box(es) that best fit the structural element you are evaluating

Example: You believe the wine you are tasting has low acidity and medium plus alcohol

- 10 Acid a) Low b) Med minus c) Medium d) Medium Plus e) High b c d e
- 11 Alcohol a) Low b) Med minus c) Medium d) Medium Plus e) High a b c d e

Initial and Final Conclusion

Based on ALL the clues you have marked on the grid, check the box that best suits the Climate, Style, Grape Variety(ies), Country and Vintage

- 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 g) Torrontés a b c d e f g
- 16 Country a) France b) Italy c) United States d) Australia e) Germany f) New Zealand g) Chile/Argentina h) Spain a b c d e f g h
- 17 Vintage 2000-2003 b) 2004-2006 c) 2007-2009 d) 2010-2011 a b c d

