



## 2010 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
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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
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a	b	c	d	e
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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) 1998-2002 b) 2003-2005 c) 2006-2008 d) 2009-2010

Mark only ONE box per line below

a	b	c
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a	b
---	---

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

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

g	h
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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
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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
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a	b	c	d	e
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a	b	c	d	e
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a	b	c	d	e
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### 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) 1998-2002 b) 2003-2005 c) 2006-2008 d) 2009-2010

Mark only ONE box per line below

a	b	c
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a	b
---	---

a	b	c	d	e	f
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g	h	i	j
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a	b	c	d	e	f
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g	h
---	---

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