

Certified Pommelier™ Exam – This copy is a study tool, but a similar worksheet will be provided to you at time of test taking.

## Sensory Analysis Worksheet

- (1) Worksheet
- (2) Available terms

We have provided a sensory analysis worksheet to aid your evaluations. For the purpose of this exam, points are earned by correctly applying the provided terminology. Points are neither added nor subtracted for elaborating on provided terms when done so appropriately. For example, describing a cider as lemon yellow is +1 point for correctly identifying the cider as yellow. Lemon is not listed in the color terminology. However, it is correctly applied so no points are deducted or added.

-American Cider Association

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### Structured Sensory Analysis

Appearance - 2 pts

Clarity: Clear, Cloudy, Opaque	
Intensity: Pale, Medium, Deep	
Color: Straw, Yellow, Gold, Amber, Copper, Pink, Red, Purple, Tawny	
Carbonation: Still, Petillant, Sparkling	

Aroma - 5 pts

Condition: Clean, Flawed (if flawed, name the flaw)	
Aroma Intensity: Light, Medium, Pronounced	
Aroma Characteristics:	

Palate - 12 pts

Sweetness: Dry, Semi-dry, Semi-sweet, Sweet	
Acidity: Low, Medium, High	
Tannin: Low, Medium, High	
Flavor Intensity: Low, Medium, High	
Flavor Characteristics:	
Body: Light, Medium, Full	
Finish: Short, Medium, Long	
Complexity: Low, Medium, High	

Conclusion - 1 pt

Quality: Faulty, Poor, Acceptable, Good, Very good, Outstanding	
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Points possible - 20

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## Possible Aroma and/or Flavors

Primary Aromas and Flavors:

(From the fruit and alcoholic fermentation)

Green fruit	Apple, pear, quince, pear drop, skin or juice
Citrus fruit	Lemon, lime, grapefruit, mandarin, juice or zest
Stone fruit	Apricot, peach, plum, nectarine, skin or juice
Tropical fruit	Mango, guava, banana, lychee, pineapple, banana, passion fruit, melon
Red Fruit	Raspberry, red cherry, red currant, watermelon, cranberry, strawberry
Black Fruit	Blackberry, blueberry, black cherry, black currant
Herbaceous	Green bell pepper, grass, hay, asparagus
Herbal	Eucalyptus, mint, lavender, dried herbs, twigs, resin, lemongrass
Floral	Violets, white flowers, rose
Other	Slate, granite, petrichor, mineral

Secondary Aromas and Flavors:

(From post-fermentation processes)

Yeast (lees, autolysis)	Bread, toast, pastry dough, biscuit
MLF	Butter, cheese, cream, creamy
Barrel	Vanilla, cloves, coconut, cedar, smoke, wood
Phenolics	Farmyard, smoky bacon, clove, vanilla
Other	Orchard floor, mushroom