

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

### 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 – 4 pts

|  |  |
|--|--|
| Aroma Intensity: Light, Medium, Pronounced |  |
| Aroma Characteristics:                     |  |

#### Palate – 12 pts

|   |  |
|---|--|
| Sweetness: Dry, Semi-dry, Semi-sweet, Sweet                 |  |
| Acidity: Low, Medium (-), Medium, Medium (+), High          |  |
| Tannin: Low, Medium (-), Medium, Medium (+), High           |  |
| Flavor Intensity: Low, Medium (-), Medium, Medium (+), High |  |
| Flavor Characteristics                                      |  |
| Body: Low, Medium (-), Medium, Medium (+), High             |  |
| Finish: Low, Medium (-), Medium, Medium (+), High           |  |
| Complexity: Low, Medium (-), Medium, Medium (+), High       |  |

#### Final Assessment – 2 pts

|  |  |
|--|--|
| Identify any flaw or fault, if possible, or note none. |  |
| Conclusion   |  |

Points possible - 20

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**Possible Aroma and/or Flavors**

**Primary Aromas and Flavors:**

**(From the fruit and alcoholic fermentation)**

| Category: DON'T USE | Reference Flavors/Aromas: USE THESE                                   |
|---------------------|---|
| 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, fusel, briny, honey, honeycomb |