

COURT OF MASTER SOMMELIERS, AMERICAS

ADVANCED SOMMELIER - LEVEL WINES

LIST OF EXAMINABLE GRAPE VARIETIES & REGIONS

The Court of Master Sommeliers, Americas recognizes the vast array of quality wine regions, grape varieties, and styles throughout the world. Our Deductive Tasting examinations are designed to test a candidate's ability to accurately describe and name wines without prior knowledge of their identity; please see the *Deductive Tasting Format*. The following is a list of Advanced Sommelier-level wines, which constitute the majority of the six (6) wines poured at both Advanced and Master Sommelier Tasting examination flights. While this list is subject to change as the wine world evolves, we only test to wines which we define as "classic"; please see the *What Makes A Wine Classic* checklist.

* Note: Other wines or alcoholic beverages are tested to in other exam sections for purposes beyond Deductive Tasting.

HOW TO USE THIS LIST OF EXAMINABLE GRAPE VARIETIES AND REGIONS

Grape Variety & Country of Origin

Within a stated **Grape Variety**, there is a **Country of Origin** - often with its major region of note.

These country of origins/major regions should be differentiated for study. You must choose one as part of your Final Conclusion in an exam.

Example: Listed with the Chardonnay grape variety are the countries of France, The United States, and Australia. Chardonnay from each of these countries must studied individually. In an exam, always remember to name the country of origin in your final conclusion. Example: This is a Chardonnay from France.....

Country of Origin and Sub-Regions

To the right of the stated **Country of Origin**, there are **Sub-Region(s)** in bold denoted by a " * " .

These sub-regions should be differentiated for study. You must choose one as part of your Final Conclusion in an exam.

Example: Looking again at Chardonnay, this time more specifically at Chardonnay from Burgundy, France, there are three sub-regions listed - Chablis, Côte de Beaune, and Mâconnais. Each of these sub-regions must be studied individually. In an exam, the sub-region must be chosen and mentioned in your final conclusion. Example: This is a Chardonnay, from France, from Burgundy, from the Côte de Beaune.....

More on Sub-Regions

Multiple **Sub-Regions separated by a " / "** are to be treated as interchangeable versions for study and examination credit.

You must choose one sub-region for your Final Conclusion in an exam.

Example: Listed with the Chardonnay grape variety in the USA-California category are Carneros / Napa Valley / Russian River Valley / Sonoma Coast / Sonoma Valley. All of these sub-regions can be studied together and would be graded equally as part of your final conclusion in an exam. So, if you conclude the wine is from Russian River Valley and its actually is from Napa Valley, you will still get credit. You must mention one of these sub-regions in your Final Conclusion. Example: This is a Chardonnay, from the United States, from California, from Napa Valley.....

Appellations and Official Classifications

To the right of the stated **Sub-Region(s)**, there may be **Appellation(s)** and/or **Official Classification(s)** in italics .

Appellations or classifications separated by a comma should be differentiated for study. You must choose one as part of your Final Conclusion in an exam.

Example: Back to the Chardonnay example from Burgundy, France, next to the sub-regions of Chablis, Côte de Beaune, and Mâconnais, you will see the appellations and classifications to focus on within that sub-region. As an example with the Côte de Beaune, the focus would be on the Major Village AOPs for study. Within those AOPs the classifications of study would be the Village, Premier Cru and Grand Cru wines. In an exam, both of these must be mentioned. Example: This is a Chardonnay, from France, from Burgundy, from the Côte de Beaune, from Chassagne-Montrachet, Premier Cru.....

More on Appellations and Classifications

Multiple **Appellation(s)** and/or **Classification(s)** separated by a " / " - are to be treated as interchangeable versions for study and examination credit. *You must choose one for your final conclusion in an exam.*

Example: Listed with the Chenin Blanc grape variety from the Loire Valley of France, are Montlouis and Vouvray Demi-Sec. These wines are considered interchangeable for exam purposes - you do not need to be able to differentiate between the two. NOTE: Vouvray joins Savennières Sec, as a separate "region" for its classification; it is important to study the differences between Demi-Sec and Sec. In an exam, you will need to choose one appellation for your final conclusion. Example: This is a Chenin Blanc, from France, from the Loire Valley, from Vouvray, Vouvray Demi-Sec.....

Wine Style

To the right of the **Official Classification(s)**, there may be **underlined** categories such as **Dry or Oaked**. These are general guidelines to help focus your studies and are dependent upon Appellation(s) and/or Official Classification(s).

ADVANCED SOMMELIER-LEVEL WHITE WINE GRAPE VARIETIES & REGIONS

ALBARIÑO

Spain	* Rías Baixas - <u>Unoaked</u>
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CHARDONNAY

France - Burgundy	* Chablis - AOP, Premier Cru, Grand Cru - <u>Moderate to No French Oak</u> * Côte de Beaune - Major Village AOPs, Premier Cru, Grand Cru - <u>Moderate Plus to Low New French Oak</u> * Mâconnais - AOP, Major Village AOPs, Premier Cru - <u>Moderate to No French Oak</u>
USA - California	* Carneros / Napa Valley / Russian River Valley / Sonoma Coast / Sonoma Valley - <u>High to Moderate Plus New Oak</u>
Australia	* Adelaide Hills / Margaret River / Padthaway / Yarra Valley - <u>High to Moderate Plus New Oak</u>

CHENIN BLANC

France - Loire Valley	* Montlouis-sur-Loire / Vouvray - <i>Demi-Sec</i> * Vouvray / Savennières - <i>Sec</i>
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GEWURZTRAMINER

France	* Alsace - <i>Vin d'Alsace, Grand Cru</i> - <u>Dry to Slight Residual Sugar to Off-Dry</u>
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GRÜNER VELTLINER

Austria	* Kamptal - DAC / Ried / Kremstal - DAC / Ried / Wachau - <i>Federspiel</i>
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PINOT GRIS

France	* Alsace - <i>Vin d'Alsace, Grand Cru</i> - <u>Dry to Slight Residual Sugar to Off-Dry</u>
Italy	* Friuli / Trentino-Alto Adige - <u>Skin Contact</u>

RIESLING

Germany	* Mosel / Rheingau / Rheinhessen / Pfalz / Nahe - <i>Trocken / GG, Kabinett / Spätlese</i>
France	* Alsace - <i>Vin d'Alsace, Grand Cru</i> - <u>Dry to Slight Residual Sugar</u>
Australia	* Clare Valley / Eden Valley - <u>Dry</u>

SAUVIGNON BLANC & SAUVIGNON BLANC-BASED BLENDS

France	* Loire Valley - <i>Sancerre / Pouilly-Fumé</i> - <u>No New French Oak, Non-Botrytis Cinerea Affected</u> * Bordeaux - <i>Pessac-Léognan / Graves</i> - <i>Cru Classé</i>
New Zealand	* Marlborough - <u>No Oak</u>

TORRONTÉS

Argentina	* Mendoza / Salta - <u>No Oak</u>
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VIOGNIER

France - Rhône Valley	* Condrieu - <u>Moderate Plus to Low New French Oak</u>
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ADVANCED SOMMELIER-LEVEL RED WINE GRAPE VARIETIES & REGIONS

CABERNET SAUVIGNON & CABERNET SAUVIGNON-BASED BLENDS

France - Bordeaux	* Graves / Haut-Médoc - <i>Village AOPs, All Classifications</i>
Australia	* Barossa Valley / Coonawarra / Margaret River / McLaren Vale
Chile	* Curicó / Maipo / Maule / Rapel
USA - California	* Napa Valley / Sonoma County / Central Coast

CABERNET FRANC

France - Loire Valley	* Bourgueil / Chinon / Saumur-Champigny - <u>Low to No New French Oak</u>
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CARMÉNÈRE

Chile	* Curicó / Maipo / Maule / Rapel
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CORVINA & CORVINA-BASED BLENDS

Italy - Veneto	* Amarone della Valpolicella - <u>Dry to Slight R.S.</u>
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GAMAY

France - Beaujolais	* Cru Beaujolais, Beaujolais-Villages - <u>Moderate to No Carbonic Maceration</u> - <u>Low to No New French Oak</u>
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GRENACHE & GRENACHE-BASED BLENDS

France - Rhône Valley	* Châteauneuf-du-Pape / Gigondas / Vacqueyras - <u>Moderate to No New French Oak</u>
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MALBEC

Argentina	* Mendoza
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MERLOT & MERLOT-BASED BLENDS

France - Bordeaux	* Pomerol / Saint-Émilion - <i>Village AOPs, Classification of St.-Émilion</i>
USA - California / Washington	* Napa Valley / Sonoma County / Columbia Valley

NEBBIOLO

Italy - Piedmont	* Barolo / Barbaresco
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PINOT NOIR

France - Burgundy	* Côte d'Or - <i>Major Village AOPs, Premier Cru, Grand Cru</i> - <u>Moderate Plus to Low New French Oak</u>
USA / New Zealand	* Anderson Valley / Carneros / Central Coast / Sonoma Coast / Sonoma Valley / Willamette Valley / Central Otago / Martinborough - <u>Moderate Plus to Moderate New French Oak</u>

SANGIOVESE

Italy - Tuscany	* Brunello di Montalcino - <u>Moderate Plus to Moderate Eastern European Oak</u>
	* Chianti - <i>Classico / Gran Selezione / Riserva / Rufina</i> - <u>Moderate Plus to Moderate Eastern European Oak</u>

SYRAH

France - Rhône Valley	* Northern Rhône Valley - <i>Village AOPs</i> - <u>Moderate to No New French Oak</u>
Australia	* South Australia / Victoria / Western Australia - <u>High to Moderate New Oak</u>
USA - California / Washington	* Central Coast / Sonoma County / Columbia Valley - <u>Moderate Plus to Moderate New Oak</u>

TEMPRANILLO

Spain	* Ribera del Duero / Rioja - <i>Crianza, Reserva / Gran Reserva</i> - <u>High to Moderate New American Oak</u>
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ZINFANDEL

USA - California	* Napa Valley / Paso Robles / Sonoma County - <u>Dry to Slight Residual Sugar</u>
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