



Certified Spirits Educators (CSE) Exam - Society of Wine Educators
Comparative Spirits Tasting Exam
Sample Answer Sheet

Candidate Name: _____

Instructions:

In the glasses labeled as numbers 1 – 3, you have been poured a sample of three of the following four spirits:

- *Sample A*
- *Sample B*
- *Sample C*
- *Sample D*

On the pages that follow, please write a detailed tasting note of each provided spirit. The typical format of the SWE Spirits Tasting Rationale has been provided for you, as well as a few areas to summarize your impressions. At the conclusion of each tasting note, you will be asked to identify the spirit in each numbered glass.

After you have completed the three tasting notes, please compare and contrast the flavor profiles of the three spirits. Begin by identifying and explaining the similarities and differences in the flavor profiles, and, using your knowledge of each spirit- base ingredients, methods of production, and aging processes - describe how these characteristics have come to be.

To pass this section, a candidate must earn a minimum passing grade of 76/100. The possible points are broken down as follows:

- Each item's description is worth 25 possible points
- Proper identification of each spirit is worth 1 point each
- The conclusion (based on comparison/contrasts) is worth another 22 points

Certified Spirits Educator (CSE) Exam - Society of Wine Educators
 Comparative Spirits Tasting Exam Answer Sheet: **Glass #1**

Appearance:						
(1 point – circle 1)						
Clarity:	Brilliant	Clear	Dull	Hazy	Cloudy	
(1 point – circle 1)						
Hue:	Water White	Pale	Light Yellow	Yellow-Gold	Deep Gold	Copper
	Tawny	Amber	Mahogany	Molasses	Brown	
(Use the items below for colored spirits only):						
	Light Green	Dark Green	Clear Blue	Dark Blue	Purple	Pink
	Red	Orange	Yellow	Black	Other:	
(1 point – circle 1)						
Depth:	Water White	Pale	Medium	Deep	Opaque	
(1 point – circle 1)						
Legs:	Fast	Slight	Medium	Pronounced	Slow	

Conditions & Aromas:								
(1 point – circle 1)								
Condition:	Clean	Fresh	Stale	Unclean/Faulty				
(1 point – circle 1)								
Aroma Intensity:	Neutral	Light	Medium	Intense				
(3 points – circle or write in up to 10)								
Aromas:								
Grain:	Malt	Bran	Cereal	Corn	Wheat	Biscuit	Other:	
Fruity:	Citrus	Tropical Fruit	Tree Fruit	Dried Fruit	Candied Fruit	Orange Peel	Other:	
Floral:	Rose	Violet	Perfume	Orange Blossom	Dried Flowers	Other:		
Botanical:	Herbal	Vegetal	Juniper	Tobacco	Peat	Seaweed	Other:	
Sugar:	Caramel	Honey	Maple	Molasses	Burnt Sugar	Toffee	Vanilla	Other:
Spice:	Clove	Nutmeg	Anise	Cinnamon	White Pepper	Black Pepper	Other:	
Oak/Wood:	Oak	Cedar	Sawdust	Coffee	Pine	Char	Other:	
Nutty:	Walnut	Hazelnut	Praline	Almond	Marzipan	Coconut	Other:	
Rancio:	Leather	Smoke	Earthy	Acetaldehyde	Ash	Tar	Other:	
Other:								

Aromas/Overall (3 points) In 50 words or less, describe the aromatic expression of the spirit:

Comparative Spirits Tasting Exam Answer Sheet – Glass #1 (continued)						
Palate:						
(1 point – circle 1)						
Sweetness:	None	Light	Moderate	Sweet	Very Sweet	
(1 point – circle 1)						
Acidity:	None	Light	Moderate	Sharp	Sour	
(1 point – circle 1)						
Bitterness:	None	Light	Moderate	Sharp	Astringent	
(1 point – circle 1)						
Alcohol:	Soft	Smooth	Warm	Pronounced	Hot	Harsh
(1 point – circle 1)						
Body:	Light		Medium		Full	
(1 point – circle 1)						
Flavor Intensity:	Light		Medium		Intense	
Flavors (3 points) In 50 words or less, describe the flavors of the spirit						
(1 point – circle 1)						
Finish - Length:	Short		Medium		Long Lingering	
(1 point – circle 1)						
Finish - Aftertaste:	Warm	Smooth	Pleasant		Harsh	Unpleasant
(1 point – circle 1)						
Complexity:	Simple/None		Some Complexity		Moderate Complexity Very Complex	
(1 point – circle 1)						
Quality:	Faulty	Acceptable	Good	Very Good	Excellent	Exceptional

(1 point) Identify this spirit – Glass #1:

Certified Spirits Educator (CSE) Exam - Society of Wine Educators
 Comparative Spirits Tasting Exam Answer Sheet: **Glass #2**

Appearance:						
(1 point – circle 1)						
Clarity:	Brilliant	Clear	Dull	Hazy	Cloudy	
(1 point – circle 1)						
Hue:	Water White	Pale	Light Yellow	Yellow-Gold	Deep Gold	Copper
	Tawny	Amber	Mahogany	Molasses	Brown	
(Use the items below for colored spirits only):						
	Light Green	Dark Green	Clear Blue	Dark Blue	Purple	Pink
	Red	Orange	Yellow	Black	Other:	
(1 point – circle 1)						
Depth:	Water White	Pale	Medium	Deep	Opaque	
(1 point – circle 1)						
Legs:	Fast	Slight	Medium	Pronounced	Slow	

Conditions & Aromas:								
(1 point – circle 1)								
Condition:	Clean	Fresh	Stale	Unclean/Faulty				
(1 point – circle 1)								
Aroma Intensity:	Neutral	Light	Medium	Intense				
(3 points – circle or write in up to 10)								
Aromas:								
Grain:	Malt	Bran	Cereal	Corn	Wheat	Biscuit	Other:	
Fruity:	Citrus	Tropical Fruit	Tree Fruit	Dried Fruit	Candied Fruit	Orange Peel	Other:	
Floral:	Rose	Violet	Perfume	Orange Blossom	Dried Flowers	Other:		
Botanical:	Herbal	Vegetal	Juniper	Tobacco	Peat	Seaweed	Other:	
Sugar:	Caramel	Honey	Maple	Molasses	Burnt Sugar	Toffee	Vanilla	Other:
Spice:	Clove	Nutmeg	Anise	Cinnamon	White Pepper	Black Pepper	Other:	
Oak/Wood:	Oak	Cedar	Sawdust	Coffee	Pine	Char	Other:	
Nutty:	Walnut	Hazelnut	Praline	Almond	Marzipan	Coconut	Other:	
Rancio:	Leather	Smoke	Earthy	Acetaldehyde	Ash	Tar	Other	
Other:								

Aromas/Overall (3 points) In 50 words or less, describe the aromatic expression of the spirit:

Comparative Spirits Tasting Exam Answer Sheet – Glass #2 (continued)							
Palate:							
(1 point – circle 1)							
Sweetness:	None	Light	Moderate	Sweet	Very Sweet		
(1 point – circle 1)							
Acidity:	None	Light	Moderate	Sharp	Sour		
(1 point – circle 1)							
Bitterness:	None	Light	Moderate	Sharp	Astringent		
(1 point – circle 1)							
Alcohol:	Soft	Smooth	Warm	Pronounced	Hot	Harsh	
(1 point – circle 1)							
Body:	Light		Medium		Full		
(1 point – circle 1)							
Flavor Intensity:	Light		Medium		Intense		
Flavors (3 points) In 50 words or less, describe the flavors of the spirit							
(1 point – circle 1)							
Finish - Length:	Short		Medium		Long		Lingering
(1 point – circle 1)							
Finish - Aftertaste:	Warm	Smooth	Pleasant		Harsh	Unpleasant	
(1 point – circle 1)							
Complexity:	Simple/None		Some Complexity		Moderate Complexity		Very Complex
(1 point – circle 1)							
Quality:	Faulty	Acceptable	Good	Very Good	Excellent	Exceptional	

(1 point) Identify this spirit – Glass #2:

Certified Spirits Educator (CSE) Exam - Society of Wine Educators
 Comparative Spirits Tasting Exam Answer Sheet: **Glass #3**

Appearance:						
(1 point – circle 1)						
Clarity:	Brilliant	Clear	Dull	Hazy	Cloudy	
(1 point – circle 1)						
Hue:	Water White	Pale	Light Yellow	Yellow-Gold	Deep Gold	Copper
	Tawny	Amber	Mahogany	Molasses	Brown	
(Use the items below for colored spirits only):						
	Light Green	Dark Green	Clear Blue	Dark Blue	Purple	Pink
	Red	Orange	Yellow	Black	Other:	
(1 point – circle 1)						
Depth:	Water White	Pale	Medium	Deep	Opaque	
(1 point – circle 1)						
Legs:	Fast	Slight	Medium	Pronounced	Slow	

Conditions & Aromas:								
(1 point – circle 1)								
Condition:	Clean	Fresh	Stale	Unclean/Faulty				
(1 point – circle 1)								
Aroma Intensity:	Neutral	Light	Medium	Intense				
(3 points – circle or write in up to 10)								
Aromas:								
Grain:	Malt	Bran	Cereal	Corn	Wheat	Biscuit	Other:	
Fruity:	Citrus	Tropical Fruit	Tree Fruit	Dried Fruit	Candied Fruit	Orange Peel	Other:	
Floral:	Rose	Violet	Perfume	Orange Blossom	Dried Flowers	Other:		
Botanical:	Herbal	Vegetal	Juniper	Tobacco	Peat	Seaweed	Other:	
Sugar:	Caramel	Honey	Maple	Molasses	Burnt Sugar	Toffee	Vanilla	Other:
Spice:	Clove	Nutmeg	Anise	Cinnamon	White Pepper	Black Pepper	Other:	
Oak/Wood:	Oak	Cedar	Sawdust	Coffee	Pine	Char	Other:	
Nutty:	Walnut	Hazelnut	Praline	Almond	Marzipan	Coconut	Other:	
Rancio:	Leather	Smoke	Earthy	Acetaldehyde	Ash	Tar	Other	
Other:								

Aromas/Overall (3 points) In 50 words or less, describe the aromatic expression of the spirit:

Comparative Spirits Tasting Exam Answer Sheet – Glass #3 (continued)						
Palate:						
(1 point – circle 1)						
Sweetness:	None	Light	Moderate	Sweet	Very Sweet	
(1 point – circle 1)						
Acidity:	None	Light	Moderate	Sharp	Sour	
(1 point – circle 1)						
Bitterness:	None	Light	Moderate	Sharp	Astringent	
(1 point – circle 1)						
Alcohol:	Soft	Smooth	Warm	Pronounced	Hot	Harsh
(1 point – circle 1)						
Body:	Light		Medium		Full	
(1 point – circle 1)						
Flavor Intensity:	Light		Medium		Intense	
Flavors (3 points) In 50 words or less, describe the flavors of the spirit						
(1 point – circle 1)						
Finish - Length:	Short		Medium		Long	Lingering
(1 point – circle 1)						
Finish - Aftertaste:	Warm	Smooth	Pleasant	Harsh	Unpleasant	
(1 point – circle 1)						
Complexity:	Simple/None	Some Complexity	Moderate Complexity	Very Complex		
(1 point – circle 1)						
Quality:	Faulty	Acceptable	Good	Very Good	Excellent	Exceptional

(1 point) Identify this spirit – Glass #3:
