



## Certified Spirits Educator (CSE) Program: Recommended Reading List 2024–2025

Valid for exams offered January 1, 2024 through December 31, 2025

### Reference Books:

- Society of Wine Educators. *Certified Spirits Educator Exam: Candidate Guidelines* (pdf).
- Society of Wine Educators. *Certified Specialist of Spirits Study Guide*. Washington, DC: Society of Wine Educators.
  - Note: CSE Exam questions are based on information contained in the most recently published editions of the Study Guide. It is recommended that you study from the most recent version of the CSS Study Guide that is available and/or that you use the text updates (addenda) in combination with an older edition. Study Guide addenda are available for download at this web address:  
<http://winewitandwisdomswe.com/study-guide-updates/css-updates/>
- Wondrich, David, and Rothbaum, Noah. *The Oxford Companion to Spirits and Cocktails*. 2021. Oxford University Press.
  - (Note: please see the study outline for this book, below.)

### Website:

*Wine, Wit, and Wisdom: the official blog of the Society of Wine Educators*  
<http://winewitandwisdomswe.com/>

- Note: Certain articles posted to Wine, Wit, and Wisdom contain important news, updates, and in-depth information concerning the world of wine. Articles containing testable material will be marked with a searchable category heading that reads “Testable Material for the CSE Exam (Spirits).”

### Recommended study tools:

- Society of Wine Educators. *Certified Specialist of Spirits Workbook*. Washington, DC: Society of Wine Educators.
- SWE’s library of webinar recordings, available on the membership portal of the SWE website: <https://societyofwineeducators.org/membership-portal/>

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# Society of Wine Educators— Certified Spirits Educator (CSE) Program



Study outline for The Oxford Companion to Spirits and Cocktails, as part of the Recommended Reading List to be used in preparation for the CSE Exam.

The following entries involve information that is likely to be reflected on the CSE Exam. Please note that the page number listed may indicate the first page of the entry.

**Bibliographical reference:** Wondrich, David, and Rothbaum, Noah. The Oxford Companion to Spirits and Cocktails. 2021. Oxford University Press.

## History/General:

- Distillation history (p. 223)
- Excise, taxes, and distillation (p. 260)
- Mixology, the history of (p. 474)
- Spirits trade/history of (p. 671)

## Vodka:

- Absolut (p. 5)
- Grey Goose (p. 337)
- Russian Standard (p. 611)
- Samogon (p. 616)
- Smirnoff (p. 652)
- Starka (p. 678)
- Stolichnaya (p. 692)
- Vodka (p. 754)
- Zubrówka (p. 803)

## Gin and other Juniper-flavored Spirits:

- Beefeater (p. 73)
- Booth's (p. 99)
- Genever (p. 307)
- Gin (p. 315)
- Hendrick's (p. 351)
- Old Tom Gin (p. 513)
- Pink Gin (p. 541)
- Plymouth Gin (p. 548)

## Whisky (General) and other Grain Spirits:

- Barley (p. 60)
- Korn (p. 407)
- Peat (p. 529)
- Rye (p. 612)
- Wheat (p. 763)
- Whisky (p. 764)
- Whisky, blended (p. 767)
- Whisky, grain (p. 772)
- Whisky, single-malt, global (p. 782)

## Whisky, American:

- Blanton's (p. 87)
- Booker Noe II (p. 98)
- Buffalo Trace Distillery (p. 118)
- Jack Daniel's (p. 386)
- Jim Beam (p. 393)
- Maker's Mark (p. 430)
- Old Crow (p. 510)
- Old Overholt (p. 512)
- Col. E.H. Taylor (p. 716)
- Whisky, Bourbon (p. 767)
- Whisky, corn (p. 772)
- Whisky, Japanese (p. 776)
- Whisky, rye (p. 777)
- Whisky, Tennessee (p. 783)
- Wild Turkey (p. 788)

**Whisky, Canadian:**

- Canadian Club (p. 128)
- Crown Royal (p. 208)
- Whisky, Canadian (p. 771)

**Whisky, Scotch:**

- Bell's (77)
- Caol Ila (p. 130)
- Chivas Regal (p. 149)
- Compass Box (p. 189)
- Dewar's (p. 220)
- Distillers Company Ltd (p. 230)
- Floor Malting (p. 289)
- Glenfiddich (p. 325)
- Glenlivet (p. 326)
- Glenmorangie (p. 326)
- Johnny Walker (p. 395)
- Macallan (p. 427)
- Talisker (p. 711)
- Whisky, Scotch (p. 779)

**Whiskey, Irish:**

- Irish Distiller's Limited (p. 382)
- Whisky, Irish (p. 773)

**Brandy and Fruit Spirits:**

- Applejack (p. 29)
- Armagnac (p. 33)
- Armagnac Still (p. 35)
- Bagaçeira (p. 51)
- BarSol (p. 65)
- Brandy (p. 107)
- Brandy de Jerez (p. 109)
- Calvados (p. 126)
- Chacha (p. 138)
- Grapes (p. 329)
- Grappa (p. 332)
- Kirschwasser (p. 404)
- Marc (p. 438)
- Obstler (p. 506)
- Pisco (p. 542)

**Cognac:**

- Boisé (p. 96)
- Bonificateur (p. 98)
- Cognac (p. 184)
- Courvoisier (p. 201)
- Hennessy (p. 352)
- Martell (p. 441)
- Otard (p. 519)
- Pierre Ferrand (p. 538)
- Rémy Martin (p. 586)

**Rum and other Sugarcane-based Spirits:**

- Appleton Estate (p. 30)
- Cachaça (p. 121)
- Dunder (p. 238)
- Grog (p. 337)
- Hogo (p. 360)
- Mount Gay (p. 488)
- Myers's (p. 491)
- Neisson (p. 494)
- Rhum Agricole (p. 587)
- Rhum Barbancourt (p. 588)
- Rum (p. 599)
- Rum, Demerara (p. 605)
- Rum, Jamaica (p. 605)
- Rum, Medford (p. 607)
- Rum, navy (p. 608)
- Saint James (p. 614)
- Sugar (p. 698)
- Sugar cane (p. 700)

**Agave Spirits:**

- Agave (p. 10)
- Bacanora (p. 49)
- Del Maguey Mezcal (p. 219)
- Don Julio (p. 232)
- El Tesoro (p. 248)
- Herradura (p. 355)
- Jose Cuervo (p. 397)
- Mezcal (p. 457)
- Patrón (p. 525)
- Raicilla (p. 569)
- Sauza (p. 622)
- Siete Leguas (p. 644)
- Sotol (p. 657)
- Tequila (p. 719)

**Liqueurs:**

- Almond Liqueurs (p. 17)
- Cointreau (p. 187)
- Curaçao (p. 210)
- Honey Liqueurs (p. 363)
- Cordials (p. 197)
- Kahlúa (p. 401)
- Kümmel (p. 409)
- Maraschino (p. 436)
- Parfait Amour (p. 525)
- Pimm's Cup (p. 539)
- Rosolio (p. 597)
- Sambuca (p. 616)
- Swedish Punch (p. 705)

**Bittered Spirits:**

- Aperol (p. 28)
- Aperol Spritz (p. 28)
- Averna (p. 47)
- Bénédictine (p. 77)
- Campari (p. 127)
- Chartreuse (p. 143)
- Fernet (p. 271)
- Jägermeister (p. 389)
- Jeppson's Malört (p. 392)
- Suze (p. 704)

**Other Spirits of Note:**

- Absinthe (p. 2)
- Anise Spirits (p. 24)
- Aquavit (p. 31)
- Arrack (p. 35)
- Arrack, Batavia (p. 37)
- Baijiu (p. 52)
- Charanda (p. 141)
- Linie aquavit (p. 420)
- Shochu (p. 638)
- Soju (p. 654)
- Sotol (p. 657)
- Vermouth (p. 749)
- Verschnitt (p. 753)

**Mixology:**

- Balance (p. 57)
- Barrel-aged cocktails (p. 63)
- Batching (p. 68)
- Cocktail Shaker (p. 177)
- Cocktail Stainer (p. 179)
- Dry Shake (p. 236)
- Falernum (p. 266)
- Grenadine (p. 336)
- Hard Shake (p. 343)
- The Highball (p. 356)
- Ice/history of its use (p. 370)
- Ice/science of its use (p. 371)
- Mixology (p. 477)
- Pousse-Café (p. 555)
- Punch (p. 562)
- Rolling and Tossing (p. 595)
- The Sazerac Cocktail (p. 625)
- To Shake (p. 636)
- Shrubs (p. 641)
- Tincture (p. 729)

**Cocktail Bitters:**

- Angostura Bitters (p. 22)
- Bitters (p. 83)
- Orange Bitters (p. 517)
- Peychaud's Bitters (p. 535)
- Stoughton's Bitters (p. 695)

**Spirits/Composition and Chemistry:**

- Acetaldehyde (p. 6)
- Aldehydes (p. 16)
- Azeotrope (p. 48)
- Congeners (p. 191)
- Esters (p. 258)
- Tannin (p. 712)

**Sensory Evaluation:**

- Acids, Acidity (p. 7)
- Aroma (p. 35)
- Bouquet (p. 104)
- Louche (p. 424)
- Phenols (p. 536)
- Rancio (p. 574)
- Sensory Evaluation (p. 634)
- Tasting Spirits (p. 714)
- Texture/mouthfeel (p. 723)

**Spirit Production/Distillation:**

- Cut (p. 211)
- Distillation process (p. 228)
- Doubler (p. 233)
- Freeze Distillation (p. 298)
- Low-pressure distillation (p. 424)
- Rectification (p. 576)
- Rectifier/device (p. 577)
- Reflux (p. 581)
- Still, continuous (p. 681)
- Still, hybrid (p. 684)
- Still, pot (p. 684)
- Still, three-chamber (p. 684)
- Still, heat sources (p. 689)
- Vacuum Distillation (p. 746)

**Spirit Production/General:**

- Adulteration (p. 9)
- Blending (p. 88)
- Bottles, Labeling, and Packaging (p. 102)
- Charcoal Filtration (p. 141)
- Chill Filtration (p. 146)
- Clarification (p. 155)
- Closures (p. 157)
- Conversion (p. 192)
- Cooking (p. 193)
- Enzymes (p. 256)
- Fermentation (p. 267)
- Filtration (p. 276)
- Infusion (p. 380)
- Kilning (p. 402)
- Lincoln County Process (p. 420)
- Maceration (p. 428)
- Malting (p. 432)
- Mashing (p. 447)
- Proof (p. 560)
- Proof Gallon (p. 561)
- Reduction (p. 579)
- Regulating Bodies (p. 583)
- Saccharification (p. 614)
- Sour Mash (p. 658)
- Speed-aging (p. 665)

**Spirit Production/Aging and Maturation:**

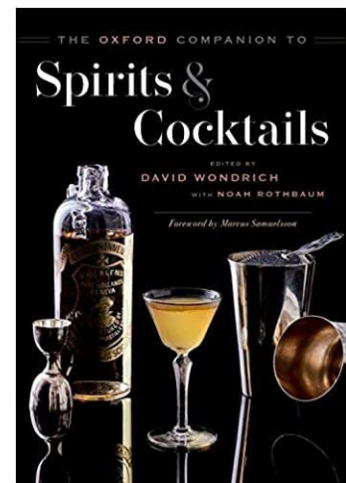
- Angel's Share (p. 22)
- Barrel (p. 61)
- Barrel Rotation (p. 63)
- Barrel Storage Systems (p. 64)
- Charring, Toasting, and Recharring (p. 142)
- Élevage (p. 245)
- Maturation (p. 450)
- Oak (p. 502)
- Oak Alternatives (p. 503)
- Oxidation (p. 520)
- Speed-aging (p. 665)
- Wood/barrel finishing (p. 793)
- Wood Chemistry (p. 794)

**Brands/Spirit Companies/Merchants:**

- Bacardi (p. 50)
- Berry Bros. & Rudd (p. 79)
- Bols (p. 97)
- Brown-Forman (p. 116)
- Cooper Spirits Co. (p. 196)
- DeKuyper (p. 218)
- Diageo (p. 221)
- E & A Scheer (p. 240)
- Haus Alpenz (p. 346)
- Heaven Hill (p. 350)
- Hiram Walker and Sons (p. 358)
- Laird's (p. 412)
- Luxardo (p. 425)
- Martini & Rossi (p. 445)
- Pernod-Ricard (p. 533)
- Sazerac Co. (p. 625)
- Seagram Company Ltd. (p. 633)
- Stock Spirits Group (p. 692)
- Suntory (p. 703)
- Tanqueray Gordon & Co. (p. 713)

### Important Names and Places:

- Donn Beach (p. 72)
- Victor Bergeron (p. 78)
- Jeff Berry (p. 79)
- Tom Bullock (p. 118)
- Jean-Baptiste Cellier-Blumenthal (p. 135)
- Aeneas Coffey (p. 183)
- Henry Craddock (p. 201)
- Harry's New York Bar (p. 344)
- Henry's Bar (p. 352)
- Tom Nichol (p. 495)
- Old Absinthe House (p. 509)
- Sasha Petraske (p. 533)
- Jacopo Poli (p. 550)
- Gary Regan (p. 581)
- Constante Ribalaigua y Vert (p. 589)
- The Savoy Hotel's American Bar (p. 623)
- The Sazerac House (p. 627)
- William Schmidt (p. 629)
- Franciscus Sylvius (p. 707)
- Masataka Taketsuru (p. 709)
- Jeremiah "Jerry" Thomas (p. 725)



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