



Certified Spirits Educator (CSE) Program: Recommended Reading List 2026

Valid for exams offered January 1 December 31, 2026

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: Several 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 indicates the first page of a multi-page 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:

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- 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:

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- Korn (p. 407)
- Peat (p. 529)
- Rye (p. 612)
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- Whisky, grain (p. 772)
- Whisky, single-malt, global (p. 782)

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- Buffalo Trace Distillery (p. 118)
- Jack Daniel's (p. 386)
- Jim Beam (p. 393)
- Maker's Mark (p. 430)
- Old Crow (p. 510)
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- Whisky, Bourbon (p. 767)
- Whisky, corn (p. 772)
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- Whisky, Canadian (p. 771)

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- Talisker (p. 711)
- Whisky, Scotch (p. 779)

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- Whisky, Irish (p. 773)

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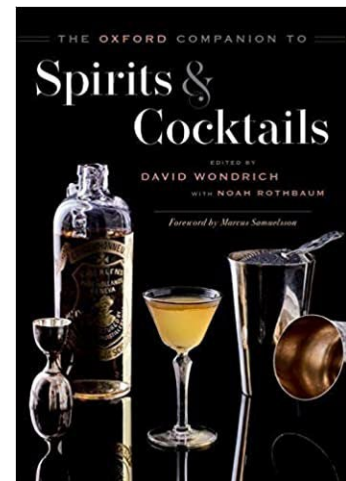
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Important Names and Places:

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- Jeff Berry (p. 79)
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- 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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