

Certified Wine Educator (CWE) Program

Recommended Reading List 2025

Valid for exams offered January 1–December 31, 2025



Reference Books

- Bird, David and Nicolas Quillé. *Understanding Wine Technology: The Science of Wine Explained, 4th edition*. DBQA Publishing, 2022.
- Clarke, Oz. *Oz Clarke's Story of Wine: 8,000 Years, 100 Bottles*. London: Pavilion, 2023. (Note: the previous edition of the book—*The History of Wine in 100 Bottles*. New York: Sterling Epicure, 2015—may also be used.)
- MacNeil, Karen. *The Wine Bible, 3rd edition*. New York: Workman, 2022.
- Robinson, Jancis; Harding, Julia; and Thomas, Tara. *The Oxford Companion to Wine, 5th edition*. New York: Oxford University Press, 2023. (Note: please see the study outline for this book, below.)
- Society of Wine Educators. *Certified Wine Educator Manual for Candidates*. Washington, DC: Society of Wine Educators.
- Society of Wine Educators. *Certified Specialist of Wine Study Guide*. Washington, DC: Society of Wine Educators.

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 CWE Exam."

Recommended study tools:

- Society of Wine Educators. *Certified Specialist of Wine Workbook*. Washington, DC: Society of Wine Educators.
- CWE Digital Learning Site:
<https://swecourseportal.societyofwineeducators.org/#/dashboard>
- Digital Wine Map Exercises:
<https://swecourseportal.societyofwineeducators.org/#/dashboard>
- SWE Webinars:
 - <http://winewitandwisdomswe.com/sweseminar-schedule/>
 - <https://societyofwineeducators.org/membership-portal/>

For more information, please contact Jane Nickles:

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CWE Study Outline—*The Oxford Companion to Wine*

Labeling Terminology

- Apera
- En Rama
- *Erzeugerabfüllung*
- Fondillón
- *Garrafeira*
- Jerepigo
- Ratafia
- Second Wines
- Topaque
- Vin de Paille
- Vin des Glaciers
- Graham
- Guigal
- Guyot, Jules
- Haraszthy, Agoston
- Hugel
- Jaboulet Ainé, Paul
- Jacob's Creek
- Jadot, Louis
- Le Pin
- Louis Roederer

Tasting- and Service-related Terms

- Aroma Wheel
- Caudalie
- Copita
- Geosmin
- Provenance
- Pyrazines/Methoxypyrazines
- Rancio
- Rotundone
- Tastings (Horizontal, Vertical, Comparative)
- Terpenes
- Ullage
- Umami
- Mondavi
- Munson, T.V.
- Ornellaia
- Penfolds
- Peynaud, Emile
- Pol Roger
- Quinta de Noval
- Ricasoli
- Rhône Rangers
- Sandeman
- Sassicaia
- Schloss Johannisberg
- Schoonmaker, Frank
- Sogrape

People/Products/Brands

- Amerine, Maynard
- Becker, Helmut
- Biondi-Santi
- Bollinger
- Busby, James
- Chapoutier
- Chaptal, Jean-Antonie
- Cheval Blanc, Château
- Cloudy Bay
- Concha y Toro
- Domaine de la Romanée-Conti
- Drouhin, Joseph
- Fladgate Partnership
- Gonzalez Byass
- Symingtons
- Taylor's
- Tchelistcheff, André
- Tignanello
- Trimbach
- Vega Sicilia
- Veuve Clicquot Ponsardin
- Warre's
- Winkler, Albert

Viticulture

- Anthocyanins
- Aspect
- Aspersion
- AXR1
- Babo
- Basalt
- Bench Grafting
- Bloom
- Bordeaux Mixture
- Botrytis, Botrytis Bunch Rot, Botrytized
- Cane
- Cépage
- Chalk
- Chlorosis
- Clay
- Chip Budding
- Coulure
- Cover Crop
- Crop Thinning (Vendage Verte)
- Cultivar
- Degree Days
- Downy Mildew
- El Niño
- Field Blend
- Galet
- Gneiss
- Gobelet
- Granite
- Greywacke
- Green Harvest
- Grubbing Up
- Inflorescence
- Lake Effect
- Layering
- Lenz Moser
- Loess
- Marl
- Millerandage
- Mycorrhiza
- Nematodes
- Node
- Oidium (Powdery Mildew)
- Partial Rootzone Drying
- Passerillage
- Pectins
- Peronospora (Downy Mildew)
- Petiole
- Photosynthesis
- Pierce's Disease
- Pips
- Quartz
- Quartzite
- Refractometer
- Respiration
- Rootling
- Schist
- Scion
- Scott Henry
- Seedling
- Shale
- Silt
- Slope
- Spur
- T-budding
- Teinturier
- Terpenes
- Terra Rossa
- Translocation
- Transpiration
- Tufa
- Tuff
- Tuffeau
- Veraison

Winemaking

- Almacenista
- Amelioration
- Arrope
- Assemblage
- Autovinification
- Barrique
- Bâtonnage
- Bonbonne
- Brettanomyces
- Collage
- Coupage
- Débourage
- Délestage
- Destemming
- Doble Pasta
- Ducellier
- Égrappage
- Élevage
- Extract/Total Dry Extract
- Lagar
- Macération pelliculaire
- Malolactic Conversio/Fermentation
- Micro-oxygenation
- Mutage
- Nevers
- Oak
- Pétillant-naturel
- Pigéage
- Premature Oxidation
- Pumping Over
- Punching Down
- Racking
- Récolte
- Rectified Grape Must
- Reduction
- Reductive Winemaking
- Remontage
- Remuage
- Reverse Osmosis
- Riddling
- Ripasso
- Rotling
- Saignée
- Silica Gel
- Sorbic Acid
- Soutirage
- Sparging
- Stuck Fermentation
- Submerged Cap
- Sulfur Dioxide
- Sur Lie
- Süsreserve
- Tartaric Acid
- Tartrates
- Tirage
- Topping Up
- Tronçais
- Volatile Acidity

