

Dear Candidate:

We are about to release a 2018 edition of the Certified Wine Educator Candidate Manual, and are making a few revisions to our CWE exam for 2018 and beyond. These changes are quite minor, and in no way change the format of the exam or make it more difficult.

This document tells you everything you need to know about these revisions, and if you have any further questions, please send me an email at [jnickles@societyofwineeducators.org](mailto:jnickles@societyofwineeducators.org).

1. We have updated the multiple choice exam question matrix. To summarize the changes, we have moved one or two questions from a few categories—France, Germany & Central Europe, Viticulture, Winemaking (which used to be called “Enology”), and Sensory Evaluation—and moved them into the New World categories. Here is the new grid:

<b>Question Matrix for the CWE Multiple-Choice Exam—2018</b>	
<b>Topic</b>	<b>Average Number of Questions</b>
France	12–14
Italy	10–12
Spain and Portugal	6–8
Germany and Central Europe	4–6
Eastern Europe and the Mediterranean	4–6
North America	10–12
Other New World	10–12
Viticulture	6–8
Winemaking	6–8
Sensory Evaluation	2–4
Health and Safety	1–2
History	2–4
Cellaring and Service	2–4

2. We have revised the list of recommended wines for study with some very minor changes. The new list is provided for you at the end of this message, but here are the changes:
  - a. Removed: Bourgueil/St.-Nicholas de Bourgueil
  - b. Added: none! (I thought that would be good news)
  - c. The note about typical bottle prices at the top of the list has been updated to state “\$20 to \$40.”
  - d. Revised:
    - i. Vouvray now reads “dry or off-dry”
    - ii. France-red-Burgundy is now “Côte d’Or (any [Commune or Premier Cru])”

- iii. France – white – Burgundy is now “Côte d’Or (any [Commune or Premier Cru])”
  - iv. Soave Superiore now reads “Soave-any”
  - v. Castelli di Jesi Verdicchio Riserva now reads “Verdicchio dei Castelli di Jesi/Verdicchio di Matelica”
  - vi. Sonoma Pinot Noir and Chardonnay may now be any appellation; previously, it was limited to RRV
  - vii. Argentine Torrontés may now be from any area in Argentina
  - viii. Australian varietals—Shiraz, Semillon, and Viognier may now be from any area in Australia
3. We have changed the format of the Logical Tasting Rationale. The new form, which is in many ways a simplified form, is provided for you at the end of this message. Please note that for exams given in 2018, you will be given the choice of using the “new” form or the “old” form. We don’t want anyone who has been practicing using the old form to feel pressured or upset by the changes. Here is a summary of the changes:
- a. On the new form, you are free to list any aromas and flavors that you like instead of having to choose from a provided list. You will be able to use any applicable terminology and are not limited to the terms on the list that is provided in the CWE Manual (and the CSW Study Guide). You will be asked to name between three and six aromas and (later in the form) between three and six flavors; each section is worth up to three points.
  - b. Under the “other visual observations” section that includes legs, bubbles, rim variation, etc., you will be able to circle as few or as many observations as you choose, and may explain your choices in your conclusion.
  - c. You will be asked to judge the wine’s quality in terms of “poor-acceptable-good-very good-excellent.” You’ll be asked to defend your decision by in your description at the end of the form.
  - d. As part of your conclusion, you will be asked to identify the wine and write a tasting note.
  - e. In the conclusion, you will be given an opportunity to discuss any of your choices (for instance, if you had a hard time deciding between “medium” and “medium/plus” or if there was something about the wine that made it difficult to identify). The good news is—in this section, you may be awarded extra points, but points will not be taken away.
  - f. The form is now graded based on a total of 30 points, with 22 being the passing score.

We believe that these revisions improve and update the CWE exam and help to keep the content useful and relevant. Please feel free to contact me at [jnickles@societyofwineeducators.org](mailto:jnickles@societyofwineeducators.org) with any questions or comments.

The new book should be available in January 2018.

As always, good luck with your studies!

Jane A. Nickles

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**2018 Recommended Wine List for Study: CWE Varietal/Appellation Identification Exam**

**Note: Wines chosen for the exam will generally be the vintage currently available at retail. In the case of wines that have a wide range of price points, will generally carry a retail price between \$20 and \$40.**

Country	X	Type	Region	Varietal/Appellation
France		Red	Bordeaux	Médoc or Haut-Médoc
		Red	Bordeaux	Saint-Émilion or Pomerol
		White	Bordeaux	Entre-Deux-Mers
		White	Bordeaux	Pessac-Léognan
		White	Bordeaux	Graves
		White	Loire	Muscadet (any)
		White	Loire	Savennières
		White	Loire	Vouvray (dry or off-dry)
		White	Loire	Pouilly-Fumé
		White	Loire	Sancerre
		Red	Loire	Chinon
		White	Alsace	Riesling
		White	Alsace	Pinot Gris
		White	Alsace	Gewurztraminer
		Red	Burgundy	Côte d'Or (any [Commune or Premier Cru])
		White	Burgundy	Chablis (Commune or Premier Cru)
		White	Burgundy	Côte d'Or (any [Commune or Premier Cru])
		White	Burgundy	Mâcon, Mâcon-Villages, or Pouilly-Fuissé
		Red	Beaujolais	Village or Cru
	Red	Rhône	Saint-Joseph	
	Red	Rhône	Côte-Rôtie	
France, continued		Red	Rhône	Crozes-Hermitage
		Red	Rhône	Hermitage
		Red	Rhône	Cornas
		Red	Rhône	Gigondas
		Red	Rhône	Vacqueyras
		Red	Rhône	Châteauneuf-du-Pape
		Red	Rhône	Côtes du Rhône or Côtes du Rhône-Villages
		White	Rhône	Condrieu
		Red	Provence	Bandol
		Red	Southwest	Cahors
		Red	Southwest	Madiran
		Red	Languedoc	Corbières
Italy		Red	Veneto	Valpolicella
		Red	Veneto	Amarone della Valpolicella
		White	Veneto	Soave (any)
		Red	Piedmont	Barolo
		Red	Piedmont	Barbaresco
		Red	Piedmont	Barbera (DOCG level)
		Red	Piedmont	Dolcetto (DOCG level)
		White	Piedmont	Gavi di Gavi
		White	Piedmont	Roero Arneis
		Red	Tuscany	Chianti Classico
		Red	Tuscany	Brunello di Montalcino
		Red	Tuscany	Vino Nobile di Montepulciano
		White	Tuscany	Vernaccia di San Gimignano

	White	Marche	Verdicchio dei Castelli di Jesi/Verdicchio di Matelica
	Red	Abruzzo	Montepulciano d'Abruzzo
	White	Umbria	Orvieto
	White	Lazio	Frascati Superiore
	Red	Campania	Taurasi
	White	Campania	Fiano di Avellino
	White	Campania	Greco di Tufo
	Red	Basilicata	Aglianico del Vulture
	Red	Puglia	Primitivo di Manduria
	Red	Puglia	Salice Salentino
	Red	Sicily	Nero d'Avola
	Red	Sardinia	Cannonau di Sardegna
	White	Sardinia	Vermentino di Gallura
<b>Spain</b>	White	Rías Baixas	Albariño
	Red	Castilla y León	Ribera del Duero
	White	Castilla y León	Rueda
	Red	Rioja	Rioja Crianza
	Red	Rioja	Rioja Reserva
	Red	Rioja	Rioja Gran Reserva
	White	Rioja	Rioja Crianza
	Red	Catalonia	Priorat
<b>Portugal</b>	White	Minho	Vinho Verde
	Red	Douro	Unfortified
	Red	Dão	Unfortified
<b>Germany</b>	White	Mosel	Riesling (Kabinett)
	White	Mosel	Riesling (Spätlese)
	White	Rheingau	Riesling
	White	Any	Gewürztraminer
	White	Any	Müller-Thurgau
	Red	Any	Spätburgunder
<b>Austria</b>	White	Any	Grüner Veltliner
	White	Any	Riesling
	White	Any	Grauburgunder
	Red	Any	St. Laurent
	Red	Any	Zweigelt
<b>Greece</b>	Red	Any	Xinomavro
	Red	Any	Agiorgitiko
	White	Santorini	Assyrtiko
<b>United States</b>	Red	Napa Valley	Cabernet Sauvignon
	Red	Napa Valley	Meritage
	Red	Napa Valley	Merlot
	White	Napa Valley	Chardonnay
	White	Napa or Sonoma	Fumé Blanc
	White	Napa or Sonoma	Sauvignon Blanc
	Red	Sonoma	Cab Sauvignon, Alexander Valley
	Red	Sonoma	Pinot Noir
	Red	Sonoma	Zinfandel, Dry Creek Valley
	White	Sonoma	Chardonnay
	Red	Monterey County	Pinot Noir

	White	Monterey County	Chardonnay
	Red	Paso Robles	Zinfandel
	Red	Lodi	Zinfandel
	White	Lodi	Viognier
	Red	Willamette Valley	Pinot Noir
	White	Willamette Valley	Pinot Gris
<b>United States, continued</b>	Red	Washington State	Cabernet Sauvignon
	Red	Washington State	Merlot
	Red	Washington State	Meritage
	White	Washington State	Chardonnay
	White	Washington State	Riesling
	Red	New York State	Cabernet Franc, Finger Lakes
	White	New York State	Riesling, Finger Lakes
<b>Argentina</b>	White	Virginia	Viognier
	Red	Mendoza	Malbec
<b>Chile</b>	White	Any	Torrontés
	Red	Any	Carmenère
	Red	Maipo Valley	Cabernet Sauvignon
<b>Australia</b>	White	Casablanca Valley	Sauvignon Blanc
	Red	Any	Shiraz
	Red	Coonawarra	Cabernet Sauvignon
	Red	Any	Cabernet Sauvignon-Shiraz Blend
	White	Any	Semillon
	White	Any	Viognier
	White	Eden Valley	Riesling
<b>New Zealand</b>	White	Clare Valley	Riesling
	Red	Marlborough	Pinot Noir
	White	Marlborough	Sauvignon Blanc
	White	Gisborne	Chardonnay
	Red	Hawke's Bay	Cabernet Sauvignon
	Red	Hawke's Bay	Red Blend
<b>South Africa</b>	Red	Central Otago	Pinot Noir
	Red	Any	Pinotage
	Red	Any	Cape Blend
	Red	Stellenbosch	Cabernet Sauvignon
	White	Stellenbosch	Chenin Blanc
	White	Stellenbosch	Sauvignon Blanc
	Red	Walker Bay	Pinot Noir
White	Walker Bay	Chardonnay	



**Society of Wine Educators' Logical Tasting Rationale 2018—to accompany the Certified Wine Educator Exam**

Candidate's Name: \_\_\_\_\_ Glass #: \_\_\_\_\_

<b>Appearance: 4 points</b>						
<b>Clarity (circle one only)</b>	Brilliant	Clear	Dull			
<b>Depth (circle one only)</b>	Pale	Medium	Deep	Opaque		
<b>Hue (circle one only)</b>						
<b>White:</b>	Platinum	Yellow/Green	Yellow	Gold	Amber	Brown
<b>Rosé:</b>	Pink	Salmon	Orange			
<b>Red:</b>	Purple	Ruby	Garnet	Tawny	Brown	
<b>Other Observations (circle as many as apply)</b>						
	Bubbles	Legs	Rim Variation	Deposits	None	
<b>Conditions and Aromas: 6 points</b>						
<b>Condition (circle one only)</b>	Clean	Unclean				
<b>Intensity (circle one only)</b>	Light	Medium	Intense			
<b>Aromas and Bouquets:</b> List at least three and no more than ten aromas and/or bouquets:						
<b>Maturity (circle one only)</b>	Young	Developing	Developed	Overly Mature		
<b>Palate: 10 points</b>						
<b>Sweetness (circle one only)</b>	Dry	Off-dry	Light/Medium	Medium	Medium/High	High
<b>Acidity (circle one only)</b>	Low	Low/Medium	Medium	Medium/High	High	
<b>Bitterness (circle one only)</b>	None	Low	Low/Medium	Medium	Medium/High	High
<b>Tannin (circle one only)</b>	None	Low	Low/Medium	Medium	Medium/High	High
<b>Alcohol (circle one only)</b>	Low	Low/Medium	Medium	Medium/High	High	
<b>Body (circle one only)</b>	Light	Light/Medium	Medium	Medium/Plus	Full	
<b>Intensity (circle one only)</b>	Light	Light/Medium	Medium	Medium/Plus	Intense	
<b>Flavors:</b> List at least three and no more than ten flavors:						
<b>Finish: 1 point</b>						
<b>Finish (circle one only)</b>	Short	Short-to-Medium	Medium	Medium-to-Long	Long	
<b>Quality: 1 point</b>						
<b>Quality (circle one only)</b>	Poor	Acceptable	Good	Very Good	Excellent	

**Identification/Conclusion: 8 points**

**Identify the wine (1 point):**

**Based on your observations, write a tasting note (description) of the wine (6 points):**

**Explain your quality descriptor in terms of balance, intensity, complexity, and finish (1 point):**

**(Optional) On the opposite side of this page, add any explanations that you would like in order to clarify the answers you gave on the logical tasting rationale tasting sheet (Points may be added, but no points will be deducted for explanatory material):**