

## CMS Deductive Tasting Aroma Recognition Chart

Fruit		Floral	Herbal	Vegetal	Spice	Vinification	Earth / Mineral
<b>Apple/Pear</b>	<b>Red Fruit</b>	<b>Blossoms</b>	<b>Dried / Fresh</b>	<b>Garden/Grove</b>	<b>Brown Dried</b>	<b>Botrytis</b>	<b>Organic</b>
Green Apple	Cherry	Orange	Aniseed	Asparagus	Nutmeg	Honey	Compost
Green Pear	Cranberry	Apple	Basil	Beet	Anise	Saffron	Dirt Soil
Quince	Currant	Lemon	Chamomile	Bell Pepper	Allspice	Apricot	Dust
Red Apple	Pomegranate		Chervil	Corn	Peppercorn	Mushroom	Earth/Dirt
Yellow Apple	Raspberry	<b>White/Yellow</b>	Chives	Green bean	Cardamom		Forest Floor
Yellow Pear	Strawberry	Babys Breath	Cilantro	Jalepeno	Clove	<b>Malolactic</b>	Mushroom
		Carnation	Coriander	Olive	Cinnamon	Butter	Potting Soil
<b>Citrus</b>	<b>Black Fruit</b>	Hawthorn	Dill	Pumpkin	Ginger	Yogart	Truffle
Gooseberry	Blackberry	Honeysuckle	Fennel	Snap Pea	Juniper		
Grapefruit	Cherry	Jasmine	Lemongrass	Squash	Mace	<b>Yeast/Lees</b>	<b>Inorganic</b>
Lemon	Currant	Lily	Mint	Tomato	Vanilla	Lees	Chalk
Lime	Plum	Rose	Oregano			Bread Dough	Flint
Orange			Oregano	<b>Root</b>	<b>Bean/Nut</b>	Beer	Limestone
Tangerine	<b>Blue Fruit</b>	<b>Red / Purple</b>	Parlsey	Beetroot	Cocoa/Mocha		Mineral
	Blueberry	Geranium	Rosemary	Daikon	Coconut	<b>Oak</b>	River Bed
<b>Tropical</b>	Boysenberry	Lavander	Saffron	Radish	Coffee	Brown Spices	Rock
Banana	Elderberry	Rose	Sage	Ginger	Cola	Cedar	Slate
Kiwi	Huckleberry	Tulips	Tarragon		Hazelnut	Coconut	Volcanic
Mango		Violet	Tea - Black	<b>Leafy</b>	Walnut	Dill	
Papaya	<b>Other</b>		Tea - Green	watercress		Sawdust	
Pineapple	Fig	<b>Green/Weed</b>	Thyme	Arugula		Smoke	
	Prune	Clover	Thyme	Mesculun		Toast	
<b>Pitted/Stone</b>	Raisin	Dandelion	Verbena	Cabbage		Vanilla	
Apricot		Grass					
Nectarine	<b>Melon</b>	Tobacco					
Peach	Cantaloupe						
	Honeydew						
	Watermelon						
<b>Fruit Condition</b>			<b>Other</b>		<b>Animal</b>		<b>Fault</b>
Tart	Baked/Cooked		Rubber	Cheese Rind	Barnyard	Leather	Acetic Acid
Ripe	Bruised		Graphite	Honey	Blood	Meaty	Brettanomyces
Overripe	Dried		Iodine	Maple	Cat Pee	Musk	Ethyl Acetate
Jammy	Peels/Pith		Petrol	Salt	Cured Meat	Wool	Oxidation
Candied	Pit		Saline	Sea Spray	Horse		SO2/Matchstick
	Stewed		Tar	Soy			TCA/Cork
							Mercaptan

<i>Flight #1</i>	<i>Wine #1</i>	<i>Wine #2</i>	<i>Wine #3</i>	<i>Wine #4</i>	<i>Wine #5</i>	<i>Wine #6</i>
<b>Sight</b>						
White/Red						
Clarity / Brightness						
Color/Hue/Concent						
Rim Variation						
Extract / Stain						
Viscosity/Tears						
Gas / Sediment						
<b>Nose</b>						
Clean / Faulted						
Intensity						
Youthful / Vinous						
Fruit / Fruit Character						
Non-Fruit: Floral, Herb, Veg, Spice, Animal, Ferm						
Earth / Mineral						
Wood						
<b>Palate</b>						
Dry/Sweet						
Tannin						
Acid						
Alcohol						
Body / Texture						
Fruit / Fruit Character						
Non-Fruit: Floral, Herb, Veg, Spice, Animal, Ferm						
Earth / Mineral						
Wood						
Balance, Length Complex						
<b>Pre Conclusion</b>						
New / Old World						
Cool, Moderate, Warm Climate						
Varietals						
Countries						
Age						
<b>Final Conclusion</b>						
Vintage						
Varietal						
Country						
Region / Appellation						
Quality/Regional Hierarchy						
						Page