



AMERICAN
CIDER
ASSOCIATION

How to Evaluate Ciders for the Certified Pommelier Exam

PRESENTED BY:

Tim Powers and Kate Pinsley
Moderated by Jennie Dorsey

-2025-
CIDER CON®
CHICAGO

AGENDA

- 1 Certified Pommelier Introduction
- 2 History of the CCP program
- 3 Cider A Blind tasting
- 4 Cider B Blind tasting
- 5 Ciders revealed
- 6 Q & A



Presented by Certified Pommeliers



Tim Powers



Kate Pinsley

Certified Cider Professional Education Program



2,892

Level 1: Certified Cider Guides



123

Level 2: Certified Pommeliers

Structured Sensory Analysis**Appearance – 2 points possible**

Clarity: Clear, Cloudy, Opaque	
Intensity: Pale, Medium, Deep	
Color: Straw, Yellow, Gold, Amber, Copper, Pink, Ruby, Purple, Garnet	
Carbonation: Still, Petillant, Sparkling	

Aroma – 4 points possible

Aroma Intensity: Light, Medium (), Medium, Medium (+), Pronounced	
Aroma Characteristics: (3 possible points)	

Palate – 12 points possible

Sweetness: Dry, Semi-dry, Semi-sweet, Sweet	
Acidity: Low, Medium (-), Medium, Medium (+), High	
Tannin: Low, Medium (), Medium, Medium (+), High	
Flavor Intensity: Low, Medium(-), Medium, Medium (+), High	
Flavor Characteristics: (5 possible points)	
Complexity: Low, Medium(-), Medium, Medium (+), High	
Body: Low, Medium(), Medium, Medium (+), High	
Finish: Short, Medium (), Medium, Medium (+), Long	

Final Assessment – 2 points possible

Considering your assessment above, write a short concluding statement describing this cider's quality in terms of balance, integration, and character.

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Possible Aroma and/or Flavors**Primary Aromas and Flavors**

	Reference Flavors/Aromas
Pome fruit	Apple, pear, quince, pear d'ing, skin or juice; fresh, dried, or cooked
Citrus fruit	Lemon, lime, grapefruit, mandarin, juice or zest
Stone fruit	Apricot, peach, plum, nectarine, skin or juice; fresh, dried, or cooked
Tropical fruit	Mango, guava, banana, pineapple, banana, passion fruit, melon, lychee
Red Fruit	Raspberry, red cherry, red currant, watermelon, cranberry, strawberry; fresh, dried, or cooked
Black Fruit	Blackberry, blueberry, black cherry, black currant, grape; fresh, dried, or cooked
Herbaceous	Green bell pepper, grass, hay, asparagus
Herbal	Eucalyptus, mint, lavender, dried herbs, twigs, resin, lemongrass
Floral	Violets, white flowers, rose, honeysuckle
Spice	Clove, cinnamon, nutmeg
Other	Glaze, granite, petrichor, mineral

Secondary Aromas and Flavors

Yeast (lees, autolysis)	Bread, toast, pastry dough, biscuit
MLF	Butter, cheese, cream, creamy
Barrel	Vanilla, cloves, coconut, cedar, smoke, wood
Phenolics	Farmyard, smoky bacon
Other	Orchard floor, mushroom, fusel, briny, honey, honeycomb

Flaws or Faults

Hydrogen sulfide (H ₂ S)	Mouse
Sulfur dioxide (SO ₂)	Acetic acid
2,4,6-Trichloroanisole (TCA)	Acetaldehyde
Oxidation	Ethyl acetate
Brettanomyces	

Ciders Revealed

Cider A



Paha Cider
Cedar Valley Blend
Iowa
6.7%

Cider B

Idol Ciderhouse
Oregon Bittersweet
Oregon
6.9%

