



Successful Certified Pommelier candidates must have a fundamental understanding of an array of topics within the cider industry.

Area of study include Families & Flavor, Apples & the Orchard, Cider Production, Food & Cider, Evaluation, and Keeping & Serving.

The theory portion of the Certified Pommelier exam requires both short answer and essay questions. While all of the base information needed to pass the exam is included in the Certified Pommelier Study Guide, the essay questions will require the registrant to think critically and use the information they know to speak expertly about cider.

Below are 3 sample questions from 3 different areas of study. Included with the sample questions are the number of points possible. On the following page are the corresponding answers in bullet point form. Please note that essay questions will require the answers to be in sentence form, and 1 point will be given for every bullet point that is touched on.

Questions

	Question	Points Possible
A.	You are given a bottle of cider with the following label: This lively cider is a blend of Roxbury and Golden Russets co-fermented in used red wine barrels with local cranberries, then bottled using the traditional method. Using the information the cidemaker has provided about the apple varieties and cidermaking processes, describe the characteristics that you would expect to find in this cider.	5
B.	The label on a cider states that it has been made using the traditional method. List two characteristics you would expect to find in this cider.	2
C.	A customer asks for your advice in pairing a cider with a dish of pasta with roasted winter vegetables in a brown butter sauce. Explain which type of cider you would recommend to them and the reasons you would choose it.	6

Answers

A.	• Pink color, acid, and some tannin from the cranberries, and possibly some aromas/flavors of red fruits. • Possibly some color and aroma/flavor from the red wine, unlikely to have much in the way of barrel tannin or woodiness • No tannin from the apples, but both are sharp, so probably acid on the higher side • Light to medium body • Naturally sparkling and clear (no residual lees)
B.	• Carbonated • Free of lees
C.	• A semi-dry or semi-sweet carbonated cider, with medium-high to high tannin, medium acid, and medium to full body • The tannin and carbonation will cut through the fattiness of the brown butter sauce, cleansing the palate • the medium to full body will match the body of the brown butter and pasta • The sweetness of the cider will complement the sweetness in the roasted winter vegetables • The moderate acidity will not be increased by the sweetness in the roasted winter vegetables, which might take the pairing out of balance