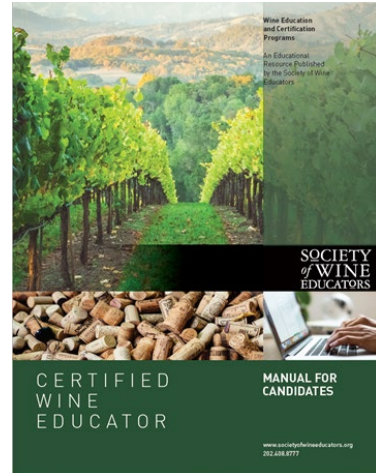


**Addendum regarding:  
The Certified Wine Educator Candidate Manual (2020), as  
published by the Society of Wine Educators**

This document details the changes in the Certified Wine Educator Candidate Manual for 2020, as compared to the 2018 version. You will note that these changes do not mark any revisions to the CWE exam itself, although we have re-formatted the recommended wine list and updated some information about additional options in the delivery of the test.



If you have any further questions, please contact Jane Nickles, SWE’s Director of Education and Certification, at [jnickles@societyofwineeducators.org](mailto:jnickles@societyofwineeducators.org) .

- Page 3: please add the following as an additional paragraph under the heading “Wine and Spirits Maps:” We also offer a suite of online (digital) wine map exercises that include over 600 graphic flashcards featuring our wine maps as well as more than 25 wine map “drag and drop” exercises. For more information on our digital wine map exercises, see this site: <https://swecourseportal.societyofwineeducators.org/#/public-dashboard> .
- Page 3: the section on “CWE Previews” and “Webinars” was updated to read as follows: The Insider’s Guide to the CWE Exam (webinar): SWE offers an online, 90-minute preview of the CWE program every other month. This event is offered free-of-charge and is open to the public. Topics covered include all portions of the exam itself and available study resources, as well as advice for study techniques and skills practice. The webinar includes a question-and-answer period. SWE also offers monthly webinars covering a range of topics centered around wine education and the wine industry. For more information, including the schedule, see SWE’s blog, <http://winewitandwisdomswe.com/> .
- Page 3:the section on “Wine and Spirits Maps” was expanded to include the following information: We also offer a suite of online (digital) wine map exercises that include over 600 graphic flashcards featuring our wine maps as well as more than 25 wine map “drag and drop” exercises. For more information on our digital wine map exercises, see this site: <https://swecourseportal.societyofwineeducators.org/#/public-dashboard> .
- Page 5: the following information was added: **The CWE Study Site:** This site includes a detailed study program for the theory portion of the CWE Exam—all based on the texts and other resources included in the Recommended Reading List for the exam. Suggested study schedules, quizzes based on the suggested study modules, critical thinking

questions, and suggested essay drills are included. More information is available on the SWE website: <http://www.societyofwineeducators.org/index.php/certified-wine-educator> .

- Page 5: the section on “CWE Exams” was expanded to include the following information: The theory (multiple choice and essay) portions of the CWE Exam are available most days of the year throughout the world (by appointment) at Pearson VUE Testing Centers. To find a Pearson VUE Center near you, use the search function on SWE’s landing page at the Pearson VUE website: <https://home.pearsonvue.com/societyofwineeducators> .
- Page 42: We have updated the list of reference materials recommended for use in developing tasting skills, as seen below. Please keep in mind that these books are not intended for use in preparation for the theory portion of the exam; in other words, multiple choice questions and essay questions will not reflect the material found in these books. Rather, they are suggested as references that reflect the typical characteristics of the testable wines found in our tasting sheets; and are recommended for use in the development of wine tasting skills.
  - Oz Clarke and Margaret Rand, *Grapes & Wines: A Comprehensive Guide to Varieties and Flavours* (New York: Sterling Epicure, 2010).
  - Mary Ewing-Mulligan and Ed McCarthy, *Wine Style: Using Your Senses to Explore and Enjoy Wine* (Hoboken: John Wiley, 2005).
  - Jancis Robinson, *How to Taste: A Guide to Enjoying Wine* (New York: Simon and Schuster, 2008).
  - Jancis Robinson, Julia Harding, and José Vouillamoz, *Wine Grapes* (New York: Harper Collins Publishers, 2012).
  - Neel Burton, *The Concise Guide to Wine and Blind Tasting, 3rd edition*. (Oxford, England: Acheron Press, 2019).
  - Nick Jackson, *Beyond Flavour: The Indispensable Handbook to Blind Wine Tasting*. (New York, 2020).
- Page 43: We have re-formatted the list of recommended wines for study so as to be arranged by grape variety rather than individual wine/region. The new list is as follows:

Recommended Wine List for Study: CWE Varietal/Appellation Identification Exam	
Notes:	
<ul style="list-style-type: none"> <li>• Exam wines will typically reflect the vintage currently available at retail.</li> <li>• For wines that are available at a wide range of price points, exam wines will have a typical retail price between \$20 and \$40.</li> <li>• The stated grape variety may indicate the majority or dominant grape variety in a typical varietal wine or regional blend.</li> </ul>	
Grape Variety	Region/Appellation/Style
Barbera	Piedmont

Cabernet Franc	Loire (Chinon) New York State
Cabernet Sauvignon	Australia (South Australia) California (Napa, Sonoma) Chile South Africa (Stellenbosch) Washington State
Cabernet Sauvignon/ Merlot blend	Bordeaux (Médoc, Haut-Médoc, Saint-Émilion, Pomerol) California (Napa, Sonoma) Washington State
Carmenère	Chile
Corvina/ Corvina-based blend	Valpolicella, Valpolicella Ripasso Amarone della Valpolicella
Gamay	Beaujolais Cru, Beaujolais-Villages
Grenache/ Grenache-based blend	Australia Rhône (Southern Rhône) Sardinia (Cannonau di Sardegna)
Malbec	Argentina (Mendoza) Southwest France (Cahors)
Merlot	California (Napa, Sonoma) Washington State
Mourvèdre	Provence (Bandol)
Nebbiolo	Piedmont (Barolo, Barbaresco, Langhe)
Pinot Noir	Burgundy (Côte d'Or—Commune or Premier Cru) California (Napa, Sonoma, Central Coast, Mendocino) New Zealand Oregon (Willamette Valley)
Pinotage/Cape blend	South Africa
Sangiovese/Sangiovese- based blend	Tuscany (Chianti, Chianti Classico, Brunello di Montalcino, Vino Nobile di Montepulciano)
Syrah/Shiraz	Australia Rhône (Northern Rhône)
Tempranillo/ Tempranillo-based blend	Ribera del Duero (Crianza, Reserva, or Gran Reserva) Rioja (Crianza, Reserva, Gran Reserva)
Zinfandel	California (Napa, Sonoma, Paso Robles, Lodi)
Albariño	Rías Baixas
Arneis	Piedmont (Roero)
Chardonnay	Burgundy (Côte d'Or—Commune or Premier Cru, Mâcon- Villages, Pouilly-Fuissé) California (Napa, Sonoma, Central Coast) Chablis South Africa

	Washington State
Chenin Blanc	Loire (Savennières, Vouvray [dry or off dry]) South Africa
Cortese	Piedmont (Gavi)
Garganega-based blend	Soave
Gewürztraminer	Alsace Germany
Grüner Veltliner	Austria
Melon	Loire (Muscadet)
Pinot Gris	Alsace Oregon (Willamette Valley)
Riesling	Alsace Australia (Clare Valley, Eden Valley) Austria Germany (Kabinett, Spätlese, Auslese, Qualitätswein) New York State Washington State
Sauvignon Blanc	California (Napa, Sonoma) Chile Loire (Pouilly-Fumé, Sancerre, Touraine) New Zealand South Africa
Sauvignon Blanc/ Sémillon-based blend	Bordeaux (Entre-Deux-Mers, Pessac-Léognan, Graves) California (Napa, Sonoma)
Semillon	Australia (Hunter Valley)
Torrontés	Argentina
Viognier	Australia California Rhône (Condrieu)

Page 87: the third bullet point under the heading “Conditions and Aromas/Condition (1 point)” was revised to read as follows: If seen in a wine that is not intended to show characteristics of oxidation—such as an unfortified wine or a young white wine—oxidation is likely to be a fault. (Such a wine may be described as oxidized.)