

PRACTICE EXAM 10: CSS SIMULATION (100 QUESTIONS)

1. A spirits chemist is asked which physical property allows distillation to separate ethanol from water. The relevant property is what?

- A. The molecular weight difference between ethanol and water
- B. The density difference between the two liquids in solution
- C. The viscosity difference at typical fermentation temperatures
- D. The lower boiling point of ethanol compared to water

2. A distillery uses a wash with approximately 8 percent alcohol from fermentation. After a single pass through a pot still, the resulting "low wines" typically reach what approximate strength?

- A. 25 to 30 percent ABV
- B. 50 to 55 percent ABV
- C. 70 to 75 percent ABV
- D. 90 to 95 percent ABV

3. A consumer asks why distilleries pay so much attention to the "cuts" between heads, hearts, and tails. The reason is what?

- A. Because federal excise tax differs by cut
- B. Because the still cannot run continuously without cuts
- C. Because the cuts determine which compounds end up in the finished spirit
- D. Because regulators require documentation of all cut points

4. A bartender wants to identify the foundational chemical reaction by which yeast converts sugar into ethanol and carbon dioxide. The reaction is what?

- A. Saccharification
- B. Alcoholic fermentation
- C. Esterification
- D. Hydrolysis of cellulose

5. A consumer is told that the "angel's share" refers to what?

- A. The portion of spirit lost to evaporation during barrel aging
- B. The portion donated to charitable causes by historic distilleries
- C. The portion left in the still after distillation completes
- D. The portion absorbed into the wood that cannot be recovered

6. A distillery in Kentucky loses approximately what percentage of its barrel contents per year to the angel's share?

- A. Roughly 1 percent per year
- B. Roughly 2 percent per year
- C. Exactly 3 percent every year
- D. Roughly 4 percent or more per year

7. A consumer asks why Bourbon barrels can only be used once for Bourbon production. The accurate explanation is what?

- A. The wood becomes structurally unsafe after one fill
- B. Federal law requires Bourbon to be aged in new charred oak containers

- C. Used barrels develop microbial contamination
- D. The TTB charges a special tax on reused barrels

8. A bartender is told that copper plays a key chemical role in distillation. That role is what?

- A. Copper conducts heat more efficiently than steel
- B. Copper resists corrosion from organic acids
- C. Copper binds with sulfur compounds and removes them from the spirit
- D. Copper is required by EU spirits regulations

9. A vodka producer in the United States must bottle the product at a minimum strength of what?

- A. 40 percent ABV
- B. 37.5 percent ABV
- C. 35 percent ABV
- D. 42 percent ABV

10. A consumer asks why the "Vodka War" of the early 2000s was significant for the European spirits industry. The dispute centered on what?

- A. The legal definition of premium vodka pricing
- B. Whether vodka could be made from any agricultural raw material
- C. The taxation rate for imported Russian vodkas
- D. The use of bottled water in vodka production

11. A bartender wants to identify which premium vodka brand is made from soft winter wheat grown in the Picardy region of France. The brand is what?

- A. Belvedere from Poland
- B. Stolichnaya from Russia
- C. Absolut from Sweden
- D. Grey Goose from France

12. A consumer is told that Tito's Handmade Vodka is unusual among large-volume American vodkas. The reason is what?

- A. It is made from corn in pot stills rather than column stills
- B. It is filtered through diamond dust before bottling
- C. It is the only U.S. vodka exported to over 100 countries
- D. It is the only organic certified American vodka

13. A bartender wants to identify the U.S. minimum bottling strength for flavored vodka, which is lower than for standard vodka. The minimum is what?

- A. 35.0 percent ABV
- B. 37.5 percent ABV
- C. 30.0 percent ABV
- D. 32.5 percent ABV

14. A consumer asks which gin botanical is sometimes called "the queen of botanicals" for its role in binding flavors and contributing floral notes. The botanical is what?

- A. Angelica root

- B. Orris root
- C. Calamus root
- D. Liquorice root

15. A spirits professional explains that gin must legally have what distinguishing characteristic. The required character is what?

- A. A minimum of seven distinct botanicals
- B. Aging in oak for at least six months
- C. Production in a pot still under 1,000 liters
- D. A predominant flavor of juniper

16. A bartender is told that London Dry Gin must derive all of its flavor character from botanicals introduced during distillation. This means that adding what would disqualify the gin from the designation?

- A. Sugar after distillation to soften the finish
- B. Cardamom and cassia as secondary botanicals
- C. A small amount of coriander seed at distillation
- D. Imported juniper from Macedonia

17. A consumer is told that one Scottish gin distillery on Islay features 22 botanicals foraged from the island itself in addition to nine traditional gin botanicals. The brand is what?

- A. Hendrick's
- B. Caorunn
- C. The Botanist
- D. Tanqueray Malacca

18. A bartender wants to identify which gin is bottled at 57 percent ABV (114 proof) and qualifies as a Navy Strength gin under historical Royal Navy standards. The strength reflects what historical practice?

- A. The minimum proof for tax-free naval imports
- B. The proof at which gunpowder soaked in spilled gin would still ignite
- C. The proof required to prevent freezing in northern waters
- D. The proof set by the British Royal Society for naval rations

19. A consumer is told that the Spanish craft gin Gin Mare features Mediterranean botanicals including arbequina olive, rosemary, thyme, and basil. The brand is produced in which Spanish region?

- A. Catalonia
- B. Andalusia
- C. Galicia
- D. Extremadura

20. A bartender is asked which Plymouth Gin expression is bottled at 57 percent ABV and meets the historical Royal Navy standard. The expression is what?

- A. Plymouth Original
- B. Plymouth Sloe Gin
- C. Plymouth Reserve
- D. Plymouth Navy Strength

21. A consumer is told that Scotch whisky must be aged for what minimum period in oak casks in Scotland?

- A. Two years

- B. Three years
- C. Five years
- D. Six months

22. A bartender wants to identify which Scotch region traditionally produced lighter, gentler whiskies and includes distilleries like Auchentoshan and Glenkinchie. The region is what?

- A. Speyside
- B. Highland
- C. Lowland
- D. Islay

23. A consumer asks why Glenfiddich holds particular historical significance in the single malt category. The reason is what?

- A. It pioneered international single malt marketing in the 1960s
- B. It is the oldest licensed distillery in Scotland
- C. It produces the most expensive single malt in the world
- D. It is the only Scotch made entirely from organic barley

24. A bartender is told that one Speyside distillery is the largest family-owned distillery in Scotland and ages its whisky exclusively in former Sherry casks. The distillery is what?

- A. Glenfiddich
- B. The Glenlivet
- C. Macallan
- D. Glenfarclas

25. A consumer wants to identify the Islay distillery whose 16-year-old expression is widely considered one of the greatest single malts ever made. The distillery is what?

- A. Bowmore
- B. Lagavulin
- C. Bruichladdich
- D. Caol Ila

26. A bartender wants to identify which Highland distillery is famous for tall stills and pioneering use of cask finishing. The distillery is what?

- A. Dalmore
- B. Glenfarclas
- C. Glenmorangie
- D. Old Pulteney

27. A consumer is told that Scotch whisky may not be distilled at a strength higher than what?

- A. 94.8 percent ABV
- B. 90.0 percent ABV
- C. 80.0 percent ABV
- D. 92.5 percent ABV

28. A bartender is told that Single Pot Still Irish Whiskey is uniquely defined by which production characteristic?

- A. Distillation in a single batch on a single day
- B. Production at a single distillery using one type of grain

- C. Aging in a single cask without blending
- D. Use of both malted and unmalted barley at a single distillery

29. A consumer asks why Bushmills holds the distinction of being the oldest licensed whiskey distillery in the world. The reason is what?

- A. It is the only distillery still owned by the original founding family
- B. It was the first whiskey distillery to receive an EU geographic indication
- C. It holds a license dating to 1608, granted by King James I
- D. It was the first distillery to age whiskey in oak barrels

30. A bartender wants to identify the best-selling Irish whiskey in the world. The brand is what?

- A. Bushmills
- B. Jameson
- C. Tullamore D.E.W.
- D. Powers Gold Label

31. A consumer is told that Bourbon must contain a minimum percentage of corn in the mash bill. The minimum is what?

- A. 51 percent corn
- B. 60 percent corn
- C. 75 percent corn
- D. 50 percent corn

32. A bartender is told that Bourbon may be distilled at no more than what proof?

- A. 125 proof (62.5 percent ABV)
- B. 100 proof (50 percent ABV)
- C. 140 proof (70 percent ABV)
- D. 160 proof (80 percent ABV)

33. A consumer asks what maximum proof Bourbon may have when entering the barrel for aging. The maximum is what?

- A. 100 proof
- B. 125 proof
- C. 110 proof
- D. 160 proof

34. A bartender wants to identify the wheated Bourbon brand famous for its distinctive hand-dipped red wax bottle closure. The brand is what?

- A. Pappy Van Winkle
- B. W.L. Weller
- C. Maker's Mark
- D. Bulleit Bourbon

35. A consumer is told that Tennessee Whiskey is distinguished from Bourbon by which legal requirement?

- A. Filtering through maple charcoal before barreling, called the Lincoln County Process
- B. Aging in former Sherry casks for at least one year

- C. Distillation in a single county within Tennessee
- D. Use of Tennessee-grown corn exclusively

36. A bartender is told that Bottled-in-Bond spirits must be bottled at exactly what proof?

- A. 80 proof
- B. 90 proof
- C. 110 proof
- D. 100 proof

37. A consumer is asked which American whiskey style nearly went extinct in the mid-20th century but has experienced a dramatic revival since the early 2000s. The style is what?

- A. Tennessee Whiskey
- B. Rye Whiskey
- C. Wheat Whiskey
- D. Corn Whiskey

38. A bartender wants to identify the Canadian whisky brand whose Northern Harvest Rye expression was named World Whisky of the Year by Jim Murray's Whisky Bible in 2016. The brand is what?

- A. Crown Royal
- B. Canadian Club
- C. Forty Creek
- D. Wiser's

39. A consumer asks why Canadian whisky law uniquely permits up to 9.09 percent of additives in the finished blend. The provision permits what?

- A. The addition of imported French oak chips for color
- B. The addition of natural fruit juices for sweetness
- C. The addition of other spirits, wine, sherry, or non-Canadian whisky
- D. The addition of caramel coloring exclusively

40. A bartender wants to identify the Japanese whisky distillery founded in 1923 by Shinjiro Torii near Kyoto. The distillery is what?

- A. Hakushu
- B. Yoichi
- C. Miyagikyo
- D. Yamazaki

41. A consumer is told that one Japanese oak species used in whisky aging imparts unique notes of sandalwood and incense. That oak is what?

- A. American white oak
- B. Mizunara
- C. European Quercus robur
- D. Sessile oak from France

42. A bartender wants to identify the Indian distillery founded in 1948 in Bangalore that became internationally recognized as a leading single malt producer. The distillery is what?

- A. Amrut

- B. Paul John
- C. Rampur
- D. McDowell's

43. A consumer asks why Kavalan whisky from Taiwan can produce mature-tasting whiskies in just a few years of aging. The reason is what?

- A. The use of imported peat for malting the barley
- B. The use of triple distillation in copper pot stills
- C. The use of small barrels for accelerated extraction
- D. The hot, humid subtropical climate dramatically accelerates maturation

44. A bartender wants to identify the most prestigious Cognac cru, characterized by chalky limestone-rich soils. The cru is what?

- A. Borderies
- B. Petite Champagne
- C. Grande Champagne
- D. Fins Bois

45. A consumer is told that approximately 98 percent of Cognac vineyards are planted with which grape variety?

- A. Folle Blanche
- B. Ugni Blanc
- C. Colombard
- D. Sauvignon Blanc

46. A bartender is asked which Cognac age designation requires a minimum of ten years aging since the 2018 standard increase. The designation is what?

- A. XO (Extra Old)
- B. VSOP (Very Superior Old Pale)
- C. Napoleon
- D. VS (Very Special)

47. A consumer asks which Armagnac sub-region is generally considered to produce the finest brandies. The sub-region is what?

- A. Haut-Armagnac
- B. Armagnac-Ténarèze
- C. Côte d'Armagnac
- D. Bas-Armagnac

48. A bartender wants to identify the traditional Spanish brandy aging system that progressively blends younger and older brandies in a stack of barrels. The system is what?

- A. The bodega static method
- B. The criadera vintage system
- C. The solera system
- D. The Jerez classification system

49. A consumer is told that Pisco is produced exclusively in which two countries?

- A. Argentina and Uruguay
- B. Peru and Chile

C. Mexico and Bolivia

D. Spain and Portugal

50. A bartender wants to identify which Calvados sub-appellation requires that pears constitute at least 30 percent of the fruit base. The sub-appellation is what?

A. Calvados Domfrontais AOC

B. Calvados Pays d'Auge AOC

C. Calvados AOC general

D. Calvados Centrale AOC

51. A consumer asks which Italian fruit brandy is made from grape pomace left after wine production. The brandy is what?

A. Mirabelle

B. Slivovitz

C. Grappa

D. Kirschwasser

52. A bartender is told that the date commemorating the end of the Royal Navy daily rum ration is known as what?

A. Trafalgar Day

B. Royal Navy Day

C. Pusser's Memorial Day

D. Black Tot Day

53. A consumer is told that the Caribbean island of Barbados produced the first commercial rum in approximately what decade?

- A. The 1490s
- B. The 1640s
- C. The 1720s
- D. The 1840s

54. A spirits professional is asked which Brazilian sugarcane spirit must legally be made from fresh sugarcane juice rather than molasses. The spirit is what?

- A. Cachaça
- B. Aguardiente brasileira
- C. Pinga rural
- D. Rum brasileiro

55. A bartender wants to identify which Caribbean nation is most strongly associated with high-ester, funky pot still rums. The nation is what?

- A. Cuba
- B. Puerto Rico
- C. Jamaica
- D. Barbados

56. A consumer is told that one Caribbean rum producer operates the only working wooden Coffey still in the world. That producer is in which nation?

- A. Jamaica

- B. Guyana
- C. Trinidad
- D. Barbados

57. A bartender is told that the only rum category in the world to enjoy full AOC protection is what?

- A. Demerara Rum from Guyana
- B. Cuban Light Rum
- C. Jamaican Pot Still Rum
- D. Rhum Agricole de la Martinique

58. A consumer is told that the agave plant stores its primary carbohydrate in a form that requires cooking before fermentation. That carbohydrate is what?

- A. Inulin, a complex chain of fructose molecules
- B. Sucrose similar to that in sugarcane
- C. Cellulose from the plant's fibrous structure
- D. Glucose stored as ready-to-ferment sugar

59. A bartender wants to identify the only agave species legally permitted for tequila production. The species is what?

- A. Agave americana variedad mexicana
- B. Agave tequilana Weber, variedad azul
- C. Agave salmiana variedad jalisco
- D. Agave angustifolia variedad oaxaca

60. A consumer asks how 100 percent Agave Tequila differs from Mixto Tequila. The difference is what?

- A. 100 percent Agave must be aged for at least one year
- B. 100 percent Agave must be produced in pot stills exclusively
- C. 100 percent Agave contains only sugars derived from blue Weber agave
- D. 100 percent Agave must be bottled at higher proof than Mixto

61. A bartender is told that Tequila Reposado must be aged in oak for what duration?

- A. More than three years
- B. Less than 30 days only
- C. At least one year and up to three years
- D. At least two months and up to one year

62. A consumer asks which agave species accounts for approximately 90 percent of all mezcal production. The species is what?

- A. Espadín
- B. Tobalá
- C. Tepezate
- D. Madrecuixe

63. A bartender wants to identify the Mexican spirit technically not made from agave but from the desert spoon plant *Dasyliirion*. The spirit is what?

- A. Bacanora
- B. Raicilla
- C. Sotol

D. Pulque

64. A consumer is told that pulque is consumed at approximately what alcohol strength?

- A. 12 to 15 percent ABV
- B. 4 to 6 percent ABV
- C. 20 to 25 percent ABV
- D. 38 to 40 percent ABV

65. A bartender wants to identify the French herbal liqueur produced by Carthusian monks since 1737 from a recipe of 130 herbs and plants. The liqueur is what?

- A. Bénédictine
- B. Galliano
- C. Strega
- D. Chartreuse

66. A consumer is told that Green Chartreuse is bottled at what alcohol strength?

- A. 40 percent ABV
- B. 47 percent ABV
- C. 55 percent ABV
- D. 62 percent ABV

67. A bartender is asked which Italian aperitivo was created in 1860 by Gaspare Campari and originally colored with cochineal-derived carmine. The product is what?

- A. Campari

- B. Aperol
- C. Cynar
- D. Punt e Mes

68. A consumer asks which Italian amaro is uniquely flavored with artichoke as its primary botanical. The amaro is what?

- A. Averna
- B. Cynar
- C. Fernet-Branca
- D. Ramazzotti

69. A bartender wants to identify the premium French orange liqueur using Cognac as its base spirit rather than neutral grain spirit. The brand is what?

- A. Cointreau
- B. Combier
- C. Curaçao Bols
- D. Grand Marnier

70. A consumer asks why traditional amaretto has its distinctive almond character despite typically not containing actual almonds. The reason is what?

- A. It is made primarily from apricot pits, which contain compounds with almond-like flavor
- B. It is made from imported California almond extract added to the spirit
- C. It is fermented with almond shells in the base
- D. It contains essential oils from sweet almonds added at bottling

71. A bartender wants to identify the cream liqueur launched in 1974 that essentially created the modern dairy cream liqueur category. The product is what?

- A. Carolans Irish Cream
- B. Amarula
- C. Bailey's Irish Cream
- D. Saint Brendan's

72. A consumer asks which Mexican coffee liqueur is the foundational ingredient in the Espresso Martini. The brand is what?

- A. Tia Maria
- B. Kahlúa
- C. Patrón XO Café
- D. Sambuca Romana

73. A bartender wants to identify the Italian liqueur produced in Piedmont and made primarily from hazelnuts. The product is what?

- A. Disaronno
- B. Strega
- C. Galliano
- D. Frangelico

74. A consumer is told that the Danish cherry liqueur essential to the original Singapore Sling is what?

- A. Cherry Heering
- B. Maraschino Luxardo

C. Crème de Cerise

D. Kirschwasser

75. A bartender wants to identify the French liqueur made from blackcurrants, traditionally produced in Burgundy and the foundation of the Kir cocktail. The liqueur is what?

A. Crème de Mûre

B. Crème de Cassis

C. Chambord Royale

D. Crème de Framboise

76. A consumer is told that the Italian liqueur Limoncello is traditionally produced on which Italian coast?

A. The Ligurian coast around Genoa

B. The Adriatic coast around Rimini

C. The Amalfi coast around Sorrento

D. The Sicilian coast around Palermo

77. A bartender is asked which Italian aperitivo was created in 1919 by the Barbieri brothers in Padua. The product is what?

A. Aperol

B. Campari

C. Cynar

D. Ramazzotti

78. A consumer asks who is widely credited as the father of American mixology and published the first cocktail book in 1862. The answer is what?

- A. Harry Johnson
- B. Charles H. Baker
- C. David Embury
- D. Jerry Thomas

79. A bartender is told that Sasha Petraske founded an influential New York City bar in 1999 that helped launch the modern cocktail renaissance. The bar was named what?

- A. Pegu Club
- B. Milk & Honey
- C. Death & Co
- D. Employees Only

80. A consumer asks which historical event drove many American bartenders abroad and spread American mixology globally. The event was what?

- A. The Civil War
- B. The Great Depression
- C. American Prohibition
- D. World War II

81. A bartender wants to identify the earliest known printed definition of "cocktail," which appeared in 1806 in The Balance and Columbian Repository. The publication was based in what town?

- A. Hudson, New York

- B. Philadelphia, Pennsylvania
- C. Boston, Massachusetts
- D. New Orleans, Louisiana

82. A consumer is told that the four ingredients required by the 1806 cocktail definition were what?

- A. Wine, sugar, water, and herbs
- B. Spirits, vermouth, citrus, and bitters
- C. Brandy, juice, sugar, and ice
- D. Spirits, sugar, water, and bitters

83. A bartender is told that the U.S. standard pour for a single shot of distilled spirits in most professional bars is what?

- A. 1.0 fluid ounce
- B. 1.5 fluid ounces
- C. 1.25 fluid ounces
- D. 2.0 fluid ounces

84. A consumer is told that the bar tool used to portion ingredients accurately, with the standard American version having two sides, is what?

- A. Hawthorne strainer
- B. Bar spoon
- C. Jigger
- D. Mixing glass

85. A bartender wants to identify the long-handled spoon used for stirring cocktails. The tool is what?

- A. Stirring fork
- B. Mixing rod
- C. Cocktail wand
- D. Bar spoon

86. A consumer asks why Martinis should be stirred rather than shaken according to classic professional rules. The reason is what?

- A. Stirring preserves clarity and silky mouthfeel without aerating the spirit
- B. Stirring is faster than shaking and reduces wait times
- C. Shaking dissolves the olive garnish prematurely
- D. Shaking produces too cold a finished drink

87. A bartender is told that the technique of preparing a cocktail directly in the serving glass is called what?

- A. Layering by density
- B. Building, used for the Old Fashioned and Mojito
- C. Rolling between vessels
- D. Throwing through the air

88. A consumer is told that the classic 2:1:1 sour family ratio represents which proportions?

- A. Two parts citrus, one part spirit, one part sweetener
- B. Two parts sweetener, one part spirit, one part citrus
- C. Two parts spirit, one part citrus, one part sweetener

D. Two parts ice, one part spirit, one part fruit purée

89. A bartender wants to identify the classic cocktail built on Cognac, Cointreau, and lemon juice in the standard sour ratio. The cocktail is what?

A. Sidecar

B. White Lady

C. Aviation

D. Vieux Carré

90. A consumer asks which classic cocktail combines gin, lemon juice, and Cointreau in the sour family ratio, often considered the gin counterpart to the Sidecar. The cocktail is what?

A. Aviation

B. Bee's Knees

C. Tom Collins

D. White Lady

91. A bartender is told that the classic Negroni is built on equal parts of which three ingredients?

A. Vodka, Aperol, and dry vermouth

B. Bourbon, Campari, and sweet vermouth

C. Gin, Campari, and sweet vermouth

D. Gin, Cynar, and bianco vermouth

92. A consumer is asked which classic cocktail substitutes Bourbon or rye for the gin in a Negroni. The cocktail is what?

- A. Old Fashioned
- B. Boulevardier
- C. Vieux Carré
- D. Black Manhattan

93. A bartender wants to identify the classic cocktail built on rye whiskey, an absinthe rinse, sugar, and Peychaud's bitters. The cocktail is what?

- A. Old Fashioned
- B. Manhattan
- C. Vieux Carré
- D. Sazerac

94. A consumer is told that the French 75 is built on gin, lemon juice, simple syrup, and which sparkling wine?

- A. Prosecco from Veneto
- B. Cava from Catalonia
- C. Champagne from France
- D. Asti Spumante from Piedmont

95. A bartender wants to identify the classic Cuban cocktail built on white rum, lime juice, sugar, fresh mint, and soda water added at the end. The cocktail is what?

- A. Mojito

- B. Daiquiri
- C. Cuba Libre
- D. Hemingway Special

96. A consumer is told that the Caipirinha is built on cachaça with which two additional ingredients?

- A. Lemon juice and simple syrup
- B. Pineapple juice and falernum
- C. Orange juice and grenadine
- D. Lime wedges muddled with sugar

97. A bartender is asked which traditional orange liqueur is the classic standard for the Margarita. The product is what?

- A. Curaçao Bols
- B. Triple Sec house brand
- C. Cointreau
- D. Grand Marnier

98. A consumer is told that the Mai Tai cocktail was created in 1944 by which legendary tiki bartender?

- A. Donn Beach (Don the Beachcomber)
- B. Trader Vic (Victor Bergeron)
- C. Steve Crane
- D. Ernest Gantt

99. A bartender wants to identify the classic tiki cocktail famous for combining multiple types of rum in a single elaborate drink. The cocktail is what?

- A. Painkiller
- B. Piña Colada
- C. Singapore Sling
- D. Zombie

100. A consumer is told that the Singapore Sling is built on gin and which essential cherry liqueur?

- A. Maraschino Luxardo
- B. Crème de Cerise
- C. Cherry Heering
- D. Kirschwasser

PRACTICE EXAM 10: ANSWER KEY AND EXPLANATIONS

1. D — Ethanol boils at 78.4 degrees Celsius while water boils at 100 degrees Celsius, and this difference in boiling points is the foundational physical principle that makes distillation possible. By heating the wash to a temperature between these two points, the distiller vaporizes more ethanol than water, allowing the alcohol to be concentrated in the condensed distillate.
2. A — A single pass through a pot still on a wash of approximately 8 percent alcohol typically produces "low wines" at 25 to 30 percent ABV. This is why pot still traditions like Cognac and single malt Scotch require a second distillation pass to reach the desired final strength of 60 to 70 percent ABV.
3. C — The cuts between heads, hearts, and tails determine which compounds end up in the finished spirit, including the desirable flavor congeners and the harsh or toxic elements that must be removed. Skilled distillers cut precisely to capture the cleanest hearts while excluding the methanol-rich heads and oily tails.
4. B — Alcoholic fermentation is the foundational chemical reaction by which yeast converts sugar into ethanol and carbon dioxide, expressed as $C_6H_{12}O_6 \rightarrow 2 C_2H_5OH + 2 CO_2$. This single biochemical process is the basis of every alcoholic beverage and produces the alcohol that distillation later concentrates.
5. A — The angel's share refers to the portion of spirit lost to evaporation during barrel aging through the porous wood. This loss can range from 1 to 4 percent or more per year depending on climate, and it concentrates the remaining spirit while contributing to its maturation.
6. D — A distillery in Kentucky typically loses roughly 4 percent or more per year to the angel's share due to the hot, variable continental climate. This is roughly twice the loss rate of cooler Scottish climates and is one of the major reasons Kentucky Bourbon develops its character so quickly compared to Scotch.
7. B — Federal law requires Bourbon to be aged in new charred oak containers, which means each barrel can only be used once for Bourbon production. After their single Bourbon use, the barrels are typically sold to Scotch, rum, or tequila producers who value them for the remaining flavor compounds.
8. C — Copper binds with sulfur compounds during distillation and removes them from the spirit, dramatically improving flavor by eliminating sulfides that would otherwise produce off-aromas.

This chemical interaction is why nearly every premium distillery uses copper stills despite the much higher cost compared to stainless steel.

9. A — Vodka in the United States must be bottled at a minimum strength of 40 percent ABV. This is higher than the EU minimum of 37.5 percent and reflects the U.S. regulatory tradition for the category.
10. B — The Vodka War centered on whether vodka could be made from any agricultural raw material or should be restricted to grain and potato. The 2008 EU compromise resolved the conflict by allowing any agricultural raw material but requiring disclosure of non-traditional sources on the label.
11. D — Grey Goose is the premium vodka brand made from soft winter wheat grown in the Picardy region of northern France. The brand was launched in 1997 specifically to capture the ultra-premium vodka market and uses water from the Cognac region for proofing.
12. A — Tito's Handmade Vodka is unusual among large-volume American vodkas in being made from corn in pot stills rather than column stills. The pot still production at Tito's commercial scale is highly unusual and has helped earn the brand its reputation for character and quality.
13. C — The U.S. minimum bottling strength for flavored vodka is 30.0 percent ABV, lower than the 40 percent minimum for unflavored vodka. This lower minimum recognizes that flavored vodkas typically contain added flavoring elements that justify a different proof standard.
14. B — Orris root, derived from the dried root of the iris flower, is sometimes called "the queen of botanicals" for its role in binding other flavors and contributing floral notes. It is expensive and slow to produce since the roots must be aged for years before use, but it is considered essential to the classic gin profile.
15. D — Gin must legally have a predominant flavor of juniper, which is the single most important rule for the category. Any spirit calling itself gin must demonstrate juniper as the dominant flavor character regardless of what other botanicals are used.
16. A — Adding sugar after distillation would disqualify a gin from the London Dry designation. London Dry rules specifically prohibit any flavoring or sweetening added after distillation — all character and any sweetness must come from botanicals introduced during the distillation process itself.
17. C — The Botanist is produced at the Bruichladdich Distillery on Islay and features 22 botanicals foraged from the island itself in addition to nine traditional gin botanicals. Its complex herbal character reflects the island's wild flora.
18. B — Navy Strength gin must be bottled at a minimum of 57 percent ABV (114 proof), reflecting the historical Royal Navy practice of testing whether gunpowder soaked in spilled gin would still ignite. This proof level was important on ships where gin was stored alongside ammunition.

19. A — Gin Mare is produced in Catalonia, Spain, and is built around Mediterranean botanicals including arbequina olive, rosemary, thyme, and basil. Its distinctly savory and herbal character makes it especially well-suited to Mediterranean-inspired cocktails.
20. D — Plymouth Navy Strength is bottled at 57 percent ABV (114 proof) and meets the historical Royal Navy standard. It is produced at the Black Friars Distillery in Plymouth, England, where Plymouth Gin has been made since 1793.
21. B — Scotch whisky must be aged for at least three years in oak casks in Scotland under the Scotch Whisky Regulations 2009. This minimum aging is one of the foundational legal requirements for the category.
22. C — The Lowland region traditionally produced lighter, gentler whiskies and includes distilleries like Auchentoshan and Glenkinchie. Many Lowland distilleries historically practiced triple distillation in the Irish style.
23. A — Glenfiddich pioneered international single malt marketing in the 1960s, helping to establish single malt as an internationally recognized category. Before Glenfiddich's marketing, single malts were largely regional products consumed by Scots themselves.
24. D — Glenfarclas is the largest family-owned distillery in Scotland and ages its whisky exclusively in former Sherry casks. The Grant family has owned and operated Glenfarclas for six generations, making it one of the most storied family-run Scotch distilleries.
25. B — Lagavulin is the Islay distillery whose 16-year-old expression is widely considered one of the greatest single malts ever made. The expression is a benchmark of richly peated Islay character with exceptional balance.
26. C — Glenmorangie is the Highland distillery famous for its tall stills (the tallest in Scotland) and pioneering use of cask finishing. These two features have become signatures of the brand's elegant, light-bodied style.
27. A — Scotch whisky may not be distilled at a strength higher than 94.8 percent ABV. This relatively low maximum ensures that the spirit retains substantial character from the malted barley and other cereals rather than being stripped to neutrality.
28. D — Single Pot Still Irish Whiskey is uniquely defined by the use of both malted and unmalted barley at a single distillery. The unmalted barley contributes a distinctive creamy, spicy, full-bodied character that is unique to the Irish category.
29. C — Bushmills holds a license dating to 1608, granted by King James I, which makes it the oldest licensed whiskey distillery in the world. The license gives Bushmills its claim to historical primacy in legal whiskey distilling.

30. B — Jameson is the best-selling Irish whiskey in the world by a wide margin, produced at the Midleton Distillery in County Cork. The brand's dominant position reflects decades of successful international marketing and consistent quality at accessible price points.
31. A — Bourbon must contain at least 51 percent corn in the mash bill. This is one of the four core legal requirements for the category, alongside production in the United States, distillation to no more than 160 proof, and aging in new charred oak at no more than 125 proof entry.
32. D — Bourbon may not be distilled at a strength higher than 160 proof (80 percent ABV). This relatively low maximum ensures that the spirit retains substantial flavor character from the grains rather than being stripped to neutrality.
33. B — Bourbon may enter the barrel at no more than 125 proof (62.5 percent ABV) and still qualify as Bourbon. This entry proof maximum ensures the spirit retains the right balance for proper maturation in oak.
34. C — Maker's Mark is the wheated Bourbon brand famous for its distinctive hand-dipped red wax bottle closure. The brand uses wheat as the secondary grain rather than rye, producing a softer, sweeter character.
35. A — The Lincoln County Process — filtering through maple charcoal before barreling — is the legal requirement that distinguishes Tennessee Whiskey from Bourbon. Jack Daniel's and George Dickel both use this process, while Benjamin Prichard's holds a unique exemption.
36. D — Bottled-in-Bond spirits must be bottled at exactly 100 proof (50 percent ABV), as specified in the 1897 act. This precise bottling strength is one of the four core requirements alongside one-distiller/one-season, four years of aging, and no additives.
37. B — Rye Whiskey nearly went extinct in the United States during the mid-20th century but has experienced a dramatic revival since the early 2000s, fueled by the cocktail renaissance and growing consumer interest in classic American spirits. Brands like Rittenhouse, Sazerac, and Bulleit Rye have led the revival.
38. A — Crown Royal Northern Harvest Rye was named World Whisky of the Year by Jim Murray's Whisky Bible in 2016. The award put Canadian whisky on the global stage in a way the category had not enjoyed in decades.
39. C — Canadian whisky law uniquely permits up to 9.09 percent of additives in the finished blend, including other spirits, wine, sherry, or non-Canadian whisky. This flexibility distinguishes Canadian whisky regulation from the much stricter rules governing Scotch, Irish, and American whiskies.
40. D — Yamazaki was founded in 1923 by Shinjiro Torii near Kyoto, becoming Japan's first commercial whisky distillery. The choice of Yamazaki for the location reflected the high-quality water sources in the area, which had been used for sake production for centuries.

41. B — Mizunara (*Quercus crispula*) is the Japanese oak species that imparts unique notes of sandalwood and incense when used for whisky aging. Mizunara casks are difficult to make and notoriously prone to leaking, but they have become one of the most distinctive features of Japanese whisky character.
42. A — Amrut, founded in 1948 in Bangalore, became internationally recognized as a leading Indian single malt producer following the launch of Amrut Single Malt in 2004. The brand earned significant international acclaim and helped put Indian whisky on the global map.
43. D — Kavalan whisky from Taiwan benefits from the hot, humid subtropical climate that dramatically accelerates maturation. The aggressive climate produces remarkably mature-tasting whiskies in just a few years of aging, defying traditional expectations about whisky age.
44. C — Grande Champagne is the most prestigious Cognac cru, characterized by chalky limestone-rich soils at the heart of the region. The high chalk content produces the most elegant, age-worthy brandies and ranks Grande Champagne at the top of the prestige hierarchy.
45. B — Approximately 98 percent of Cognac vineyards are planted with Ugni Blanc, a high-acid, low-sugar grape that produces a thin, tart base wine ideal for distillation. The grape's neutrality and disease resistance have made it the dominant cultivar in Cognac for over a century.
46. A — Cognac labeled XO (Extra Old) requires that the youngest brandy be aged at least ten years since the 2018 standard increase. The previous minimum had been six years, and the change was made to increase the prestige and quality differentiation of the XO category.
47. D — Bas-Armagnac is the westernmost zone of the Armagnac appellation and is generally considered to produce the finest Armagnacs. Its sandy soils with iron oxide content produce brandies with prominent fruit character and elegant aging potential.
48. C — The solera system is the traditional Spanish brandy aging method that progressively blends younger and older brandies in a stack of barrels. This method gives Brandy de Jerez its distinctive continuous-blend character and is borrowed from Sherry production.
49. B — Pisco is produced exclusively in Peru and Chile, with each country maintaining its own distinct legal definition and protected designation. The two nations have a long-standing dispute over the spirit's heritage but both produce internationally recognized Piscos.
50. A — Calvados Domfrontais AOC requires that pears constitute at least 30 percent of the fruit base, distinguishing it from the apple-only character of other Calvados appellations. The pear contribution gives Domfrontais a recognizable fruity, slightly floral profile.
51. C — Grappa is the Italian fruit brandy made from grape pomace — the skins, seeds, and stems left over after wine production. The pomace still contains residual juice and sugars that can be fermented and distilled, traditionally turning a winemaking byproduct into a salable spirit.

52. D — Black Tot Day is the date that commemorates the end of the Royal Navy daily rum ration on July 31, 1970. The end of the ration concluded over 300 years of naval rum tradition and is still observed by rum enthusiasts and former naval personnel.
53. B — Barbados produced the first commercial rum in the 1640s, marking the historical birthplace of the spirit. The island's sugar plantations developed rum as a way to use molasses byproduct, and Barbados remains central to rum heritage today.
54. A — Cachaça must legally be made from fresh sugarcane juice rather than molasses, which is the defining legal distinction between cachaça and rum. The 2013 U.S.-Brazil agreement formally recognized cachaça as a distinctive Brazilian product distinct from the rum category.
55. C — Jamaica is the Caribbean nation most strongly associated with high-ester, funky pot still rums. The tradition uses long fermentations with dunder to produce the distinctive Jamaican character through producers like Hampden Estate, Worthy Park, and Long Pond.
56. B — The Diamond Distillery in Guyana operates the only working wooden Coffey still in the world, along with several other historic stills found nowhere else. These unique pieces of equipment contribute to the distinctive character of Demerara rums.
57. D — Rhum Agricole de la Martinique is the only rum category in the world to enjoy full AOC protection, governed by regulations modeled on French wine appellations. It must be made from fresh sugarcane juice and produced according to detailed terroir-based standards.
58. A — The agave plant stores its primary carbohydrate as inulin, a complex chain of fructose molecules that yeast cannot ferment directly. The plant must be cooked to break down the inulin into simple fermentable sugars before any distillation can occur.
59. B — Tequila must be made from Agave tequilana Weber, variedad azul (blue Weber agave). This single agave species is legally required for tequila production and was selected by German botanist Franz Weber in the 1890s for its high sugar content and rapid maturation.
60. C — 100 percent Agave Tequila contains only sugars derived from blue Weber agave, with no other added sugars permitted. Mixto Tequila, by contrast, requires only 51 percent agave sugars and may contain up to 49 percent other sugars such as cane sugar.
61. D — Tequila Reposado must be aged in oak for at least two months and up to one year. The brief aging produces a pale gold color and gentle oak influence while preserving most of the agave character of the underlying blanco.
62. A — Espadín (Agave angustifolia) accounts for approximately 90 percent of all mezcal production. Its relatively quick maturation and versatile character make it the workhorse agave of the mezcal category.

63. C — Sotol is the Mexican spirit technically not made from agave but from the desert spoon plant *Dasylirion*, which grows in the high desert regions of Chihuahua, Coahuila, and Durango. The plant is botanically distinct from agave despite the visual resemblance.
64. B — Pulque is consumed at 4 to 6 percent ABV, typical of fermented beverages rather than distilled spirits. It is the historical ancestor of distilled agave spirits but remains a fermented product itself, with a thick, milky-white appearance.
65. D — Chartreuse is the French herbal liqueur produced by Carthusian monks since 1737 from a recipe of 130 herbs and plants. The recipe is one of the most closely guarded secrets in the spirits industry, known only to a small number of monks at a time.
66. C — Green Chartreuse is bottled at 55 percent ABV, while Yellow Chartreuse is bottled at 40 percent ABV. The high strength of Green Chartreuse and its 130-botanical recipe make it intensely herbal, complex, and bracingly powerful.
67. A — Campari is the Italian aperitivo created in 1860 by Gaspare Campari and originally colored with carmine derived from cochineal insects. The brand switched to artificial coloring in 2006 to standardize production and reduce reliance on the insect-derived dye.
68. B — Cynar is the Italian amaro uniquely flavored with artichoke (*Cynara scolymus*), from which the name derives. The vegetal, earthy bitterness of artichoke gives Cynar a distinctive character unlike anything else in the Italian amaro category.
69. D — Grand Marnier uses Cognac as its base spirit rather than the neutral grain spirit used in standard triple secs like Cointreau. The Cognac base gives Grand Marnier a richer, more complex character that distinguishes it from the dry, citrus-forward profile of typical triple sec.
70. A — Traditional amaretto is most commonly made from apricot pits rather than from actual almonds, despite the almond-like character. The bitter compounds in the apricot pits produce the characteristic almond-like flavor that defines the category.
71. C — Bailey's Irish Cream, launched in 1974, essentially created the modern dairy cream liqueur category by combining Irish whiskey with dairy cream, sugar, and flavoring in a stable homogenized formulation. It remains one of the best-selling liqueurs in the world.
72. B — Kahlúa is the foundational ingredient in the Espresso Martini, alongside vodka and fresh espresso. The Mexican coffee liqueur provides the cocktail's distinctive coffee character and balanced sweetness.
73. D — Frangelico is the Italian liqueur produced in Piedmont and made primarily from hazelnuts. Bottled in a distinctive monk-shaped bottle, it has become one of the most recognizable Italian liqueurs internationally.

74. A — Cherry Heering is the Danish cherry liqueur famous as the secret ingredient in the original Singapore Sling cocktail. Created in 1818, it remains one of the most distinctive cherry liqueurs in the world.
75. B — Crème de Cassis is the French liqueur made from blackcurrants, traditionally produced in Burgundy and used in the classic Kir cocktail (white wine and cassis) and Kir Royale (Champagne and cassis). Burgundy producers including Lejay-Lagoute and Védrenne are the leading sources.
76. C — Limoncello is traditionally produced on the Amalfi coast around Sorrento, where the protected Sfusato lemon variety grows. The lemons of this region have particularly aromatic peels that contribute to the distinctive character of authentic limoncello.
77. A — Aperol was created in 1919 by the Barbieri brothers in Padua, Italy. Despite its modern global popularity through the Aperol Spritz, the product has been continuously produced for over a century in its hometown.
78. D — Jerry Thomas is widely credited as the father of American mixology and published the first cocktail book ever printed in 1862, *How to Mix Drinks, or The Bon-Vivant's Companion*. He worked at the Metropolitan Hotel in New York and other prestigious bars during the Golden Age of Cocktails.
79. B — Sasha Petraske founded Milk & Honey in Manhattan in 1999, helping launch the modern cocktail renaissance. The bar's emphasis on classic technique, fresh ingredients, and historical recipes helped reset standards for craft bartending worldwide.
80. C — American Prohibition from 1920 to 1933 drove many of the best American bartenders abroad to Cuba, London, Paris, and other cocktail-friendly cities, spreading American mixology globally. This international diaspora established cocktail traditions that survived long after Prohibition ended.
81. A — The earliest known printed definition of "cocktail" appeared in 1806 in *The Balance and Columbian Repository*, published in Hudson, New York. The definition described a cocktail as a stimulating liquor composed of spirits, sugar, water, and bitters.
82. D — The 1806 definition of "cocktail" required spirits, sugar, water, and bitters as the four essential ingredients. This four-ingredient template is preserved today in the modern Old Fashioned cocktail.
83. B — The standard pour for a single shot of distilled spirits in U.S. professional bars is 1.5 fluid ounces (approximately 44 milliliters). Most cocktail recipes are built around this 1.5-ounce measure as the base spirit quantity.
84. C — The jigger is the bar tool used to portion ingredients accurately, with the standard American version having 1.5-ounce and 0.75-ounce sides. Accurate measurement with a jigger is essential to consistency in professional cocktail preparation.

85. D — The bar spoon is the long-handled spoon used for stirring cocktails. Its twisted shaft allows the bartender to rotate the spoon smoothly between the fingers while maintaining contact with the bottom of the mixing vessel.
86. A — Stirring preserves clarity and silky mouthfeel without aerating the spirit, which is why Martinis and other spirit-only cocktails are traditionally stirred rather than shaken. Shaking would aerate the drink and produce a cloudy, frothy result inappropriate for the classic Martini presentation.
87. B — Building means constructing a cocktail directly in the serving glass, typically by adding ingredients in sequence over ice. Drinks like the Old Fashioned, the Mojito, and the Gin and Tonic are built rather than shaken or stirred.
88. C — The classic 2:1:1 sour family ratio is two parts spirit, one part citrus, and one part sweetener. This template applies to the Whiskey Sour, Margarita, Daiquiri, Sidecar, and many other sour family classics.
89. A — The Sidecar is the classic Cognac-based sour, combining Cognac, Cointreau, and lemon juice in the 2:1:1 sour ratio. It is traditionally served in a sugar-rimmed glass and is one of the foundational members of the sour family.
90. D — The White Lady combines gin, lemon juice, and Cointreau in the classic 2:1:1 sour ratio. It is the gin-based example of the universal sour template and is often considered the gin counterpart to the Sidecar.
91. C — The classic Negroni is built on equal parts gin, Campari, and sweet vermouth, stirred with ice and served in a rocks glass. The equal-parts construction is one of its most distinctive features and makes the drink easy to remember and prepare.
92. B — The Boulevardier substitutes Bourbon or rye for the gin in a Negroni while keeping the same equal parts Campari and sweet vermouth. The whiskey base produces a richer, fuller cocktail than the gin-based Negroni while preserving the bitter-sweet structure.
93. D — The Sazerac is built on rye whiskey, an absinthe rinse of the chilled glass, sugar, and Peychaud's bitters, finished with a lemon peel. Created in New Orleans in the 1830s, it is the official cocktail of the city.
94. C — The classic French 75 is built on gin, lemon juice, simple syrup, and Champagne. Created during World War I and named after the 75-millimeter French field gun, it has become one of the most popular Champagne-based cocktails in the world.
95. A — The Mojito is the classic Cuban cocktail built on white rum, lime juice, sugar, fresh mint, and soda water added at the end. It requires muddling the mint to release its essential oils and is one of the most popular Cuban cocktails worldwide.

96. D — The Caipirinha is built on cachaça with lime wedges muddled with sugar. The lime wedges (rather than juice) and the muddling technique are essential to the authentic Brazilian preparation, with the lime oils from the peel contributing important character.
97. C — Cointreau is the classic standard orange liqueur for the Margarita, alongside tequila and fresh lime juice in the 2:1:1 sour ratio. While other orange liqueurs are sometimes used as premium upgrades, Cointreau is the traditional benchmark.
98. B — Trader Vic (Victor Bergeron) created the Mai Tai in 1944 at his restaurant in Oakland, California. The drink combines aged Jamaican rum, agricole rum, orange curaçao, lime juice, orgeat, and simple syrup, and remains one of the most iconic tiki cocktails in the world.
99. D — The Zombie is famous for combining multiple types of rum in a single elaborate drink. Created by Donn Beach in the 1930s, the cocktail's notoriously high alcohol content gave rise to the warning that customers were limited to two per visit.
100. C — Cherry Heering is the essential cherry liqueur in the classic Singapore Sling, contributing the drink's distinctive cherry character and complex sweetness. Created at Raffles Hotel in Singapore in the early 20th century, the cocktail has become one of the most famous in the world.