

PRACTICE EXAM 10: CSW

SIMULATION (100 QUESTIONS)

Time Allowed: 60 Minutes

1. A producer in Sauternes harvests Sémillon grapes that have been affected by noble rot. The berries are shriveled and golden-brown with concentrated juice. Which river confluence creates the morning mists essential for this fungal development?

- A. The Rhône and Saône rivers near Lyon
- B. The Loire and Cher rivers near Vouvray
- C. The Douro and Tua rivers near Pinhão
- D. The cold Ciron tributary meeting the warmer Garonne

2. A winemaker in the Southern Rhône produces a red blend where one grape variety contributes the majority of the fruit, alcohol, and body. This late-ripening, drought-tolerant variety thrives in the region's hot Mediterranean climate. Which grape dominates most Southern Rhône reds?

- A. Syrah
- B. Grenache
- C. Mourvèdre
- D. Cinsault

3. A wine professional encounters a bottle labeled "Crémant de Loire." What production method must this sparkling wine use?

- A. Charmat method in pressurized stainless steel tanks
- B. Ancestral method with no disgorgement or dosage
- C. Traditional method with secondary fermentation in bottle
- D. Carbonation by direct injection of CO₂ into still wine

4. A candidate studying the Bordeaux 1855 Classification learns that one sweet wine estate holds the sole Premier Cru Supérieur designation. Which estate is this?

- A. Château d'Yquem in Sauternes
- B. Château Lafite Rothschild in Pauillac
- C. Château Pétrus in Pomerol
- D. Château Cheval Blanc in Saint-Émilion

5. A wine from Mendoza displays deep color, plush texture, and aromas of black plum, violet, and dark chocolate. The grapes were grown at 1,200 meters in the Uco Valley. What specific benefit does this high altitude provide to the grape's skin?

- A. It reduces skin thickness producing lighter, more delicate wines
- B. It prevents all fungal diseases from affecting the vine
- C. It eliminates the need for irrigation in this arid climate
- D. Intense UV radiation thickens the skin, concentrating anthocyanins and tannins

6. A sommelier encounters a German wine labeled "Pfalz Spätlese Trocken." What do the terms "Spätlese" and "Trocken" each indicate?

- A. Spätlese indicates a frozen grape harvest; Trocken indicates sweet

- B. Spätlese indicates late-harvest ripeness level; Trocken indicates the wine is dry
- C. Spätlese indicates a specific vineyard site; Trocken indicates sparkling
- D. Spätlese indicates barrel aging; Trocken indicates unfiltered

7. A candidate encounters a wine from Stellenbosch, South Africa. The cold Benguela Current plays a critical role in the Western Cape's viticulture. What effect does this current produce?

- A. Cooling breezes and morning fog that moderate vineyard temperatures
- B. Warm tropical air that accelerates grape ripening dramatically
- C. Heavy rainfall that eliminates the need for any irrigation
- D. Mineral-rich sediment deposits that enhance soil fertility

8. A wine professional encounters a red wine from Tuscany labeled "Morellino di Scansano DOCG." Morellino is the local name for which grape variety?

- A. Nebbiolo
- B. Aglianico
- C. Sangiovese
- D. Montepulciano

9. A producer in Champagne creates a wine exclusively from Chardonnay sourced from Grand Cru villages in the Côte des Blancs. What term appears on this label?

- A. Blanc de Noirs
- B. Rosé de Saignée
- C. Brut Nature
- D. Blanc de Blancs

10. A wine from Coonawarra in South Australia is a Cabernet Sauvignon known for its elegant structure and distinctive minty-eucalyptus character. What soil type defines this region?

- A. Terra rossa — red iron-rich earth over a limestone base
- B. Blue Devonian slate with quartz deposits
- C. Volcanic basalt and pumice from ancient eruptions
- D. Deep alluvial gravel from ancient river deposits

11. A viticulturist encounters a vine disease in southern California spread by the glassy-winged sharpshooter insect. Infected vines show leaf scorch and eventual death with no cure. What is this disease?

- A. Powdery mildew (oidium)
- B. Pierce's disease
- C. Downy mildew
- D. Phylloxera

12. A sommelier serves a guest a glass of Fino Sherry at 8°C from a freshly opened bottle. The guest asks how long the bottle will remain fresh after opening. What is the correct response?

- A. Fino will remain fresh for several months after opening
- B. Fino is stable indefinitely once opened like Oloroso
- C. Fino should be consumed within one to three days as it is perishable
- D. Fino improves with air exposure over two to three weeks

13. A wine from Piedmont requires a minimum of 38 months aging from November 1 of the harvest year, including 18 months in wood. Which wine is this?

- A. Barbaresco DOCG

- B. Barbera d'Asti DOCG
- C. Roero DOCG
- D. Barolo DOCG

14. A candidate encounters a wine labeled "IGP Pays d'Oc Viognier" from southern France. Why would a producer choose this classification over AOP?

- A. IGP allows varietal labeling with greater flexibility in grape variety and winemaking
- B. IGP is a higher classification tier than AOP in French wine law
- C. IGP requires stricter regulations than any AOP appellation
- D. IGP wines must undergo mandatory barrel aging before release

15. A wine from the Willamette Valley displays aromas of red cherry, cranberry, mushroom, and forest floor with medium body and fresh acidity. Which variety produces this wine?

- A. Cabernet Sauvignon
- B. Pinot Noir
- C. Syrah
- D. Zinfandel

16. A wine professional encounters a Hungarian wine labeled "Tokaji Szamorodni Száraz." What does "Száraz" indicate about this wine's style?

- A. The wine is intensely sweet from individually selected aszú berries
- B. The wine was fortified with grape spirit during fermentation
- C. The wine is dry — produced from whole clusters with mixed botrytis influence
- D. The wine is a sparkling version produced by the traditional method

17. A candidate encounters a wine from Bandol in Provence. While the region is famous for rosé, Bandol is equally known for serious, age-worthy reds. Which grape must constitute at least 50 percent of red Bandol?

- A. Grenache
- B. Syrah
- C. Cinsault
- D. Mourvèdre

18. A sommelier is explaining wine faults to a trainee. She opens a bottle displaying aromas of barnyard, sweaty saddle, and Band-Aid. Which microorganism caused these off-flavors?

- A. *Brettanomyces*
- B. *Acetobacter*
- C. *Oenococcus oeni*
- D. *Saccharomyces cerevisiae*

19. A wine labeled "Chianti Classico Riserva DOCG" must meet which minimum aging requirement?

- A. 12 months
- B. 30 months
- C. 24 months
- D. 38 months

20. A producer in New Zealand's Marlborough region bottles a Sauvignon Blanc with intense passion fruit, grapefruit, and cut grass aromas. Under New Zealand labeling law, what minimum varietal percentage must this wine contain?

- A. 75 percent

- B. 85 percent
- C. 90 percent
- D. 100 percent

21. A candidate encounters a wine from the Rheingau labeled "Grosses Gewächs." What two characteristics does this VDP designation guarantee?

- A. The wine is dry and from a Grosse Lage (top-tier) vineyard
- B. The wine is sweet and from a village-level vineyard
- C. The wine is sparkling and from a regional designation
- D. The wine is off-dry and from an Erste Lage vineyard

22. A wine professional encounters a red wine from Bierzo DO in northwestern Spain. The fragrant, medium-bodied wine displays mineral finesse and red fruit character. Which variety produced this wine?

- A. Tempranillo
- B. Garnacha
- C. Mencía
- D. Monastrell

23. A winemaker in Bordeaux performs pump-over (remontage) during red wine fermentation. What does this cap management technique involve?

- A. Physically pushing the cap down into the fermenting juice
- B. Pumping juice from the tank bottom over the top of the floating cap
- C. Draining all juice and returning it over the settled cap
- D. Spraying cold water on the cap to control temperature

24. A candidate encounters a wine from the Bekaa Valley in the Middle East. This region has gained international attention for Bordeaux-style red blends. In which country is it located?

- A. Turkey
- B. Israel
- C. Greece
- D. Lebanon

25. A wine from Clare Valley in South Australia is a dry Riesling sealed with a screw cap. What primary advantage does the screw cap provide for this wine?

- A. Eliminating cork taint risk while preserving aromatic purity
- B. Accelerating the wine's aging process for earlier consumption
- C. Increasing the wine's alcohol content through better insulation
- D. Reducing production costs by more than 90 percent

26. A sommelier is asked to recommend a wine for a guest eating raw oysters. She selects a lean, high-acid white aged on its lees from the western Loire Valley. Which wine did she choose?

- A. Vouvray Demi-Sec
- B. Sancerre Rouge
- C. Muscadet Sèvre et Maine Sur Lie
- D. Chinon Rouge

27. A candidate encounters an Italian wine from the Veneto labeled "Prosecco Superiore DOCG." This comes from the historic hillside zone. What is the full name of this DOCG?

- A. Asti Spumante DOCG

- B. Franciacorta DOCG
- C. Lambrusco di Sorbara DOC
- D. Conegliano Valdobbiadene Prosecco Superiore DOCG

28. A wine from Oregon is labeled "Pinot Noir" under Oregon state law. The producer wants to know the minimum varietal percentage required. What is the answer?

- A. 75 percent under the federal TTB standard
- B. 90 percent under Oregon state law
- C. 85 percent matching the AVA requirement
- D. 100 percent as Oregon prohibits all blending

29. A wine professional encounters a wine from the Wachau labeled "Smaragd." What minimum alcohol level defines this top Wachau tier?

- A. 12.5 percent
- B. 11.5 percent
- C. 14 percent
- D. 10 percent

30. A candidate studying responsible service learns that a specific set of laws holds establishments liable for injuries caused by intoxicated patrons. What are these laws called?

- A. Minimum drinking age statutes
- B. Appellation control regulations
- C. Dram shop laws
- D. Prohibition enforcement acts

31. A wine from Rioja carries the designation "Gran Reserva." What minimum total aging is required for this classification?

- A. 24 months with 6 months in oak
- B. 36 months with 12 months in oak
- C. 12 months with no oak requirement
- D. 60 months with 18 months in oak

32. A sommelier encounters a guest who orders a wine from the only Bordeaux Right Bank commune that has never established a formal classification system. Which commune is this?

- A. Saint-Émilion
- B. Pomerol
- C. Margaux
- D. Pauillac

33. A wine professional encounters a bottle from Alsace. Unlike other French regions, this one labels wines by grape variety. How many Grand Cru vineyard sites are designated in Alsace?

- A. 51
- B. 33
- C. 17
- D. 7

34. A candidate encounters a Sardinian wine labeled "Cannonau di Sardegna DOC." Cannonau is genetically identical to which internationally known grape?

- A. Tempranillo

- B. Monastrell
- C. Grenache
- D. Nebbiolo

35. A producer in Washington State's Columbia Valley irrigates all vineyards because the region receives minimal rainfall. What specific advantage does controlled irrigation provide?

- A. It eliminates all vine diseases by creating conditions too wet for pathogens
- B. It increases sugar levels by flooding the root zone with mineral-rich water
- C. It raises soil pH to optimal levels for premium grape production
- D. It gives precise control over water stress and vine vigor

36. A wine professional encounters a Portuguese wine from the Dão DOC. Which white grape variety from this region produces complex, mineral whites gaining international recognition?

- A. Alvarinho
- B. Encruzado
- C. Fernão Pires
- D. Arinto

37. A candidate studying Italian wine encounters "Franciacorta Satèn DOCG." What distinguishes Satèn from standard Franciacorta?

- A. A Blanc de Blancs with lower bottle pressure producing a creamier mousse
- B. A red sparkling wine from 100 percent Pinot Nero grapes
- C. A sweet style with dosage exceeding 50 grams per liter
- D. A Charmat-method sparkling wine rather than traditional method

38. A wine from Campania labeled "Taurasi DOCG" is produced from a grape sometimes called the "Barolo of the South." Which grape is this?

- A. Nero d'Avola
- B. Sangiovese
- C. Primitivo
- D. Aglianico

39. A wine professional encounters a Chilean wine labeled "Entre Cordilleras" under the 2011 east-west classification. What does this designation indicate?

- A. A coastal zone cooled by Pacific influence and morning fog
- B. A high-altitude Andean foothill vineyard above 1,000 meters
- C. The traditional central valley between the coastal range and the Andes
- D. A vineyard irrigated exclusively with Andean snowmelt water

40. A sommelier needs to serve a full-bodied Napa Valley Cabernet Sauvignon at the correct temperature. Which range is appropriate?

- A. 16 to 18°C
- B. 6 to 8°C
- C. 20 to 22°C
- D. 10 to 12°C

41. A candidate encounters a wine from Santorini produced from sun-dried Assyrtiko grapes. The resulting sweet wine has amber color with honey and dried fig character. What is this wine called?

- A. Vin Santo (Italian Tuscan style)

- B. Vinsanto (Greek Santorini style)
- C. Tokaji Aszú (Hungarian botrytis style)
- D. Eiswein (German frozen grape style)

42. A wine professional encounters a South African wine carrying the IAS seal. Beyond origin, variety, and vintage verification, what additional element does this seal confirm?

- A. That the wine scored above 95 points from national critics
- B. That the wine was aged for a minimum of three years
- C. That the wine was produced using biodynamic methods
- D. Compliance with environmental sustainability standards

43. A candidate encounters a Spanish wine classified as "Crianza." What minimum total aging with what minimum oak period is required?

- A. 36 months total with 12 months in oak
- B. 60 months total with 18 months in oak
- C. 24 months total with 6 months in oak
- D. 12 months total with no oak requirement

44. A wine from the Côte de Beaune is labeled "Corton-Charlemagne Grand Cru." Which grape variety produces this wine?

- A. Chardonnay
- B. Pinot Noir
- C. Aligoté
- D. Gamay

45. A wine professional encounters a bottle of Cava Gran Reserva. What is the minimum lees aging requirement?

- A. 9 months
- B. 15 months
- C. 36 months
- D. 30 months

46. A candidate encounters a wine from the Walker Bay region in South Africa. The Hemel-en-Aarde Valley within this region has earned acclaim for which variety?

- A. Pinotage
- B. Pinot Noir
- C. Cabernet Sauvignon
- D. Chenin Blanc

47. A sommelier encounters a guest who presents an expired driver's license for age verification. What is the correct response?

- A. Refuse the expired ID and request valid, current government-issued identification
- B. Accept the expired license if the photo matches the guest
- C. Make a photocopy and serve the guest after documenting
- D. Accept any document with a date of birth regardless of condition

48. A wine labeled "Brunello di Montalcino DOCG" must be produced from 100 percent of which grape variety?

- A. Nebbiolo

- B. Aglianico
- C. Sangiovese
- D. Montepulciano

49. A wine from the Northern Rhône appellation of Cornas must be produced from which grape variety, and are white grapes permitted?

- A. Grenache with up to 20 percent Viognier permitted
- B. Syrah blended with mandatory Mourvèdre and Cinsault
- C. Marsanne and Roussanne in a white-only appellation
- D. 100 percent Syrah with no white grapes permitted

50. A candidate encounters a German wine from the Mosel. The steep vineyard slopes feature blue-gray slate soil that absorbs and radiates heat. What grape variety dominates this region?

- A. Silvaner
- B. Riesling
- C. Müller-Thurgau
- D. Spätburgunder

51. A wine from Argentina's Salta province is produced from a highly aromatic white grape at 1,800 meters elevation. The wine displays rose petal, geranium, and peach aromas. Which variety is this?

- A. Torrontés
- B. Chardonnay
- C. Sauvignon Blanc
- D. Chenin Blanc

52. A wine professional encounters an Austrian wine from Mittelburgenland DAC. The DAC system requires this region's wines to be produced from which specific grape variety?

- A. Grüner Veltliner
- B. Riesling
- C. Blaufränkisch
- D. Zweigelt

53. A candidate encounters a Champagne labeled "Demi-Sec." How many grams per liter of residual sugar does this designation indicate?

- A. 0 to 3 grams per liter
- B. 32 to 50 grams per liter
- C. 0 to 12 grams per liter
- D. 12 to 17 grams per liter

54. A wine from Priorat DOQ is produced from old-vine Garnacha on steep terraced slopes. Which distinctive soil type defines this region?

- A. Galets roulés — large rounded river stones
- B. Kimmeridgian limestone with marine fossils
- C. Terra rossa over limestone bedrock
- D. Llicorella — dark fissured slate

55. A sommelier pairs an off-dry Riesling Spätlese with a guest's spicy Thai curry. Which pairing principle makes this combination successful?

- A. The wine's residual sweetness tempers chili heat while acidity cuts through rich sauces

- B. The wine's high tannin softens the capsaicin in the curry
- C. The wine's high alcohol overpowers the spice entirely
- D. The wine's carbon dioxide cleanses the palate between bites

56. A wine professional encounters a bottle from Bordeaux's Entre-Deux-Mers. What type of wine is this region primarily known for?

- A. Sweet botrytized wines from Sémillon
- B. Full-bodied reds from Cabernet Sauvignon
- C. Dry white wines from Sauvignon Blanc and Sémillon
- D. Traditional method sparkling wines

57. A candidate encounters a wine from Emilia-Romagna that is a lightly sparkling, dry, violet-scented red produced by the Charmat method. Which wine is this?

- A. Prosecco
- B. Franciacorta
- C. Asti Spumante
- D. Lambrusco

58. A wine from the Finger Lakes in New York displays lime, green apple, and mineral character with piercing acidity. Which grape variety established this region's reputation?

- A. Chardonnay
- B. Riesling
- C. Gewürztraminer
- D. Cabernet Franc

59. A wine professional encounters a Portuguese wine from Vinho Verde. The finest single-varietal wines come from the Monção and Melgaço sub-regions. Which grape variety produces these premium expressions?

- A. Alvarinho
- B. Loureiro
- C. Trajadura
- D. Fernão Pires

60. A candidate encounters a wine from Burgundy labeled "Bourgogne Rouge." At which level of the hierarchy is this wine classified?

- A. Grand Cru
- B. Premier Cru
- C. Regional — the broadest, most basic tier
- D. Village level

61. A wine professional encounters a New Zealand wine from Hawke's Bay. The Gimblett Gravels sub-region produces structured reds from Bordeaux varieties. What soil characteristic creates its warm microclimate?

- A. Deep volcanic ash releasing geothermal heat
- B. Heavy clay soils retaining moisture for natural cooling
- C. Free-draining, heat-retaining alluvial gravels
- D. Chalky limestone reflecting sunlight away from clusters

62. A candidate studying Italian wine learns that a specific DOCG from Piedmont produces both a sparkling (spumante) and a gently frizzante version from Moscato Bianco. What is the frizzante version called?

- A. Moscato d'Asti
- B. Asti Spumante
- C. Franciacorta Satèn
- D. Prosecco Superiore

63. A wine labeled "Reserva" from Rioja must meet specific aging requirements. What is the minimum total aging with minimum oak time?

- A. 24 months total with 6 months in oak
- B. 60 months total with 18 months in oak
- C. 12 months with no oak requirement
- D. 36 months total with 12 months in oak

64. A wine from the Barossa Valley is produced from vines planted in the 1850s. These old vines survived because phylloxera never reached this area. What soil characteristic protected some South Australian vineyards?

- A. High limestone content repelling the root louse
- B. Deep sandy soils preventing phylloxera from reaching roots
- C. Volcanic basalt too hard for insect penetration
- D. Heavy clay trapping insects before they reach the vines

65. A sommelier encounters a wine from Constantia near Cape Town with historical significance as a legendary sweet wine. What is this wine, and from which grape is it produced?

- A. Vin de Constance from Muscat-based grapes
- B. Cape Blend from Pinotage grapes
- C. Swartland Steen from Chenin Blanc
- D. Stellenbosch Shiraz from old bush vines

66. A candidate encounters a wine from the Nahe region of Germany. Riesling styles vary dramatically across the region. What geological feature explains this diversity?

- A. A single uniform soil of deep alluvial clay
- B. Exclusively volcanic soils from one eruption
- C. Exceptional soil diversity — slate, volcanic rock, sandstone, and clay
- D. Consistent granite bedrock with no variation

67. A wine professional encounters a Champagne labeled "Extra Dry." Relative to Brut, where does this fall on the sweetness scale?

- A. Drier than Brut with less residual sugar
- B. Sweeter than Brut, with 12 to 17 grams per liter
- C. Identical to Brut with the same sugar range
- D. The driest designation available for Champagne

68. A producer in Canada's Niagara Peninsula harvests Vidal grapes at minus 8°C. Why is Vidal the most widely used grape for Canadian Icewine?

- A. It produces the highest sugar of any variety at normal ripeness

- B. Canadian law permits only Vidal for Icewine production
- C. Its red flesh produces Icewine's characteristic amber color
- D. Its thick skin and cold hardiness allow survival through extreme freezing

69. A wine from Virginia has become the state's signature white grape, displaying peach, apricot, and floral aromas. Which variety is this?

- A. Viognier
- B. Chardonnay
- C. Riesling
- D. Sauvignon Blanc

70. A candidate encounters a wine from Sicily's Mount Etna produced from Nerello Mascalese. Critics frequently compare this wine to Burgundy Pinot Noir. What shared characteristics justify this comparison?

- A. Both are deeply opaque, high-alcohol wines with jammy dark fruit
- B. Both require the appassimento drying technique before fermentation
- C. Both are fortified with grape spirit during the fermentation process
- D. Both display pale color, high acidity, aromatic transparency, and terroir expressiveness

71. A wine professional encounters a Spanish wine from Rías Baixas. Which grape variety defines this Atlantic-influenced region?

- A. Tempranillo
- B. Albariño
- C. Garnacha
- D. Monastrell

72. A candidate encounters an Austrian sweet wine from the Neusiedlersee region associated with the town of Rust. This wine falls between BA and TBA in richness. What is it called?

- A. Steinfeder
- B. Smaragd
- C. Ausbruch
- D. Federspiel

73. A wine from the Northern Rhône appellation of Côte-Rôtie may legally contain up to what percentage of Viognier co-fermented with Syrah?

- A. 20 percent
- B. 50 percent
- C. 5 percent
- D. None — 100 percent Syrah required

74. A wine professional encounters a biodynamic vineyard certified by Demeter International. Which practice distinguishes biodynamics from standard organic farming?

- A. Prohibition of all synthetic chemical pesticides
- B. Use of cover crops between vineyard rows
- C. Requirement for sustainable water management
- D. Specific preparations timed to astronomical and lunar cycles

75. A candidate encounters a wine from Umbria labeled "Sagrantino di Montefalco DOCG Passito." What does "Passito" indicate about production?

- A. The wine was fermented in stainless steel at cool temperatures

- B. The wine underwent malolactic fermentation in new French oak
- C. The wine was made from grapes dried after harvest to concentrate sugars
- D. The wine was fortified with grape spirit during fermentation

76. A sommelier encounters a guest who has become visibly intoxicated. Under dram shop laws, what is the server's obligation?

- A. Switch the guest to lower-alcohol beverages
- B. Refuse further alcohol service to prevent liability
- C. Serve one more drink then cut off service
- D. Continue serving but reduce pour sizes

77. A wine from the Côte de Nuits village of Vosne-Romanée is labeled "Premier Cru Les Suchots." How does this appear on the label compared to a Grand Cru from the same village?

- A. Premier Cru shows both village and vineyard name; Grand Cru shows only the vineyard name
- B. Both levels display identical label information
- C. Grand Cru shows both names; Premier Cru shows only the vineyard
- D. Premier Cru shows only the village name; Grand Cru shows the regional name

78. A wine professional encounters a wine from the Okanagan Valley in British Columbia. What geographic feature moderates this valley's continental climate?

- A. The Pacific Ocean providing direct maritime cooling
- B. Dense forest cover blocking cold winter winds
- C. Okanagan Lake buffering temperature extremes
- D. Underground geothermal activity warming vineyard soils

79. A candidate encounters a Portuguese wine labeled "Madeira Bual." Where does this fall on the Madeira sweetness scale?

- A. The driest style, lighter than Sercial
- B. The sweetest style, richer than Malmsey
- C. Identical to Verdelho in sweetness level
- D. Medium-sweet, between Verdelho and Malmsey

80. A wine from the Texas High Plains AVA benefits from high elevation. What specific climatic advantage does this provide?

- A. Cool nights that preserve acidity and prevent overripening
- B. Constant rainfall eliminating the need for irrigation
- C. Dense fog cover that blocks all direct sunlight
- D. Proximity to the Gulf of Mexico for maritime cooling

81. A wine professional encounters a Bordeaux wine from the Left Bank commune of Pauillac. Which grape variety dominates here, and what soil type characterizes the commune?

- A. Merlot on clay and limestone soils
- B. Cabernet Sauvignon on deep gravel deposits
- C. Cabernet Franc on volcanic basalt
- D. Petit Verdot on chalky Kimmeridgian limestone

82. A candidate encounters a wine from Tokaji, Hungary. The primary grape used for Aszú production is prized for thin skin and susceptibility to botrytis. Which variety is this?

- A. Hárslevelű

- B. Kadarka
- C. Sárgamuskotály
- D. Furmint

83. A wine labeled "Estate Bottled" under U.S. TTB regulations must meet which specific requirement?

- A. 100 percent of grapes from winery-owned or controlled vineyards within the stated AVA
- B. At least 85 percent from the winery's own property
- C. A minimum of 75 percent from the stated vintage year
- D. Grapes sourced from any vineyard within the same county

84. A wine professional encounters an Italian wine labeled "Chianti Classico Gran Selezione." What requirement distinguishes this top tier from Riserva?

- A. Gran Selezione must include 50 percent Cabernet Sauvignon
- B. Gran Selezione may use purchased grapes from any source
- C. Estate-grown grapes required with a minimum of 30 months aging
- D. Gran Selezione requires 62 months total aging in new oak

85. A candidate encounters a wine from Washington State's Walla Walla Valley. This region has helped rehabilitate which grape variety's reputation in the American market?

- A. Pinot Noir
- B. Merlot
- C. Riesling
- D. Chardonnay

86. A wine professional encounters a Greek wine from Santorini. Ancient bush vines are trained in a distinctive low basket shape. What is this system called?

- A. Pergola
- B. Single Guyot
- C. Cordon de Royat
- D. Kouloura

87. A candidate encounters a Sherry labeled "Palo Cortado." What unique aspect of this style's aging process distinguishes it from all other Sherries?

- A. It begins aging under flor but unexpectedly loses its flor and transitions to oxidative aging
- B. It ages entirely under flor for a minimum of 20 years
- C. It is blended with sweet Pedro Ximénez before barrel aging
- D. It undergoes secondary fermentation in bottle

88. A wine from Margaret River in Western Australia is a Cabernet Sauvignon-Merlot blend. Which European region is Margaret River most often compared to?

- A. Burgundy for its Pinot Noir and cool continental climate
- B. The Mosel for its steep slate slopes and delicate Riesling
- C. Bordeaux for its Cabernet-Merlot blends and maritime climate
- D. Champagne for its sparkling wine production on chalk soils

89. A candidate encounters a wine from Beaujolais. The label reads "Moulin-à-Vent" — one of the ten Cru villages. From which grape is this wine produced?

- A. Pinot Noir

- B. Gamay
- C. Syrah
- D. Grenache

90. A wine professional encounters a wine from Chile where a grape variety was misidentified as Merlot until 1994 DNA analysis. Which variety is this?

- A. Cabernet Franc
- B. Petit Verdot
- C. Malbec
- D. Carménère

91. A candidate encounters a label reading "Vin Doux Naturel" from Banyuls in Roussillon. What production technique defines this category of French wine?

- A. Adding grape spirit during fermentation to preserve natural sugar
- B. Freezing grapes on the vine before harvesting and pressing
- C. Extended maceration on skins for maximum tannin extraction
- D. Blending dry wine with concentrated grape must after fermentation

92. A wine professional encounters a bottle from Alto Adige in northern Italy. The wine is a distinctive red with dark fruit and smoky character from an indigenous variety. Which grape is this?

- A. Corvina
- B. Sangiovese
- C. Lagrein
- D. Nebbiolo

93. A candidate encounters a wine labeled "Muscadet Sèvre et Maine Sur Lie." What does "Sur Lie" indicate?

- A. The wine was fortified with grape spirit before bottling
- B. The wine was aged on spent yeast cells before bottling
- C. The wine underwent carbonic maceration for fruity character
- D. The wine was barrel-fermented in new French oak

94. A wine professional encounters a bottle of Port labeled "Vintage 2017." This was a declared vintage. Approximately how many times per decade do individual Port houses typically declare a vintage?

- A. Every year without exception
- B. Seven to eight times per decade
- C. Once per decade at most
- D. Three to four times per decade

95. A candidate encounters a wine from Burgundy's Mâconnais sub-region labeled "Pouilly-Fuissé." Which grape variety produces this wine?

- A. Chardonnay
- B. Pinot Noir
- C. Gamay
- D. Aligoté

96. A wine professional studying food pairing learns that one structural interaction explains why high-acid wines are considered the most food-friendly. What is this interaction?

- A. Acidity suppresses all food flavors allowing the wine to dominate

- B. Acidity increases the perception of salt in all dishes
- C. Acidity cuts through richness and refreshes the palate
- D. Acidity amplifies the sweetness of desserts

97. A candidate encounters a wine from the Swartland region of South Africa. Beyond old-vine Chenin Blanc, which red grape varieties are gaining recognition here?

- A. Pinot Noir and Gamay in a Burgundian style
- B. Syrah, Grenache, and Mourvèdre
- C. Nebbiolo and Sangiovese in an Italian style
- D. Cabernet Franc and Merlot exclusively

98. A wine labeled "Barbaresco DOCG" from Piedmont must be produced from which grape variety?

- A. Barbera
- B. Dolcetto
- C. Sangiovese
- D. Nebbiolo

99. A wine professional encounters a guest who claims sulfites in red wine cause headaches. What is the most scientifically accurate response?

- A. Red wine typically contains less sulfite than white wine, and the cause of red wine headache remains debated
- B. Red wine contains the highest sulfite levels of any wine type
- C. Sulfites are only found in imported wines, never domestic
- D. All sulfites are artificially added and never occur naturally

100. A candidate encounters a wine from the Douro Valley that is dry, unfortified, and produced from Touriga Nacional. How does this differ from Port made in the same region?

- A. It uses completely different grape varieties than Port
- B. It is produced in a separate geographic zone outside the Douro
- C. This wine completes fermentation without grape spirit addition
- D. It must age for a minimum of 20 years before release

PRACTICE EXAM 10: ANSWER KEY AND EXPLANATIONS

1. D — The morning mists essential for noble rot development in Sauternes are created by the confluence of the cold Ciron tributary with the warmer Garonne River. The temperature difference between the two waterways generates fog that settles over the vineyards each morning, promoting *Botrytis cinerea* infection on the thin-skinned Sémillon grapes. Warm afternoon sunshine then desiccates the infected berries.
2. B — Grenache is the dominant grape in most Southern Rhône reds, providing the majority of fruit, alcohol, and body in blends from Châteauneuf-du-Pape, Gigondas, and Côtes du Rhône. It is a late-ripening, drought-tolerant variety that thrives in hot Mediterranean conditions. Syrah and Mourvèdre serve as important blending partners but rarely dominate Southern Rhône blends.
3. C — All Crémant wines — whether from the Loire, Alsace, Burgundy, or other regions — must be produced using the traditional method with secondary fermentation in bottle, riddling, and disgorgement. The term "Crémant" specifically designates traditional method sparkling wines produced outside the Champagne appellation.
4. A — Château d'Yquem holds the unique designation of Premier Cru Supérieur in the 1855 Classification of Sauternes and Barsac — the sole estate at this supreme level, ranked above all other classified sweet wine properties. No other Sauternes estate shares this distinction.
5. D — Intense ultraviolet radiation at high altitude stimulates the production of anthocyanins and tannins in grape skins as a natural defense mechanism. This thickens the skins and concentrates phenolic compounds, producing deeply colored wines with firmer tannic structure. The UV effect is separate from the cool nights that preserve acidity.
6. B — Spätlese indicates the late-harvest ripeness level within the German Prädikat system — grapes picked at a riper stage than Kabinett with more body and concentration. Trocken means dry, indicating maximum residual sugar of approximately 9 grams per liter. Together they describe a dry wine made from late-harvest-ripeness grapes.
7. A — The cold Benguela Current flowing northward along South Africa's Atlantic coast generates cooling breezes and morning fog that moderate vineyard temperatures in the Western Cape. This maritime influence allows South Africa to produce wines with more freshness and finesse than its subtropical latitude would otherwise permit.

8. C — Morellino is the local Tuscan synonym for Sangiovese used in the Maremma coastal area. Morellino di Scansano DOCG produces accessible, fruit-forward Sangiovese-based reds that are generally softer and more approachable than inland expressions from Brunello or Chianti Classico.
9. D — Blanc de Blancs ("white from whites") indicates Champagne made entirely from Chardonnay. The Côte des Blancs is the Champagne sub-region primarily planted to Chardonnay, and Grand Cru villages there produce the most prestigious Blanc de Blancs expressions.
10. A — Terra rossa — a thin layer of red, iron-rich earth over a well-drained limestone base — is the defining soil of Coonawarra. This distinctive two-layer structure provides excellent drainage and mineral complexity, producing the elegant, structured Cabernet Sauvignon with its characteristic minty-eucalyptus character.
11. B — Pierce's disease is a fatal bacterial infection (*Xylella fastidiosa*) spread by the glassy-winged sharpshooter insect. The bacteria block the vine's water-conducting vessels, causing leaf scorch and eventual death. There is no cure — infected vines must be removed. It is particularly problematic in warm wine regions.
12. C — Fino Sherry is a delicate, biologically aged wine that is perishable once opened. The protective flor layer is no longer present after bottling, so exposure to air causes rapid deterioration. Fino should be consumed within one to three days of opening and stored in the refrigerator.
13. D — Barolo DOCG requires a minimum of 38 months total aging from November 1 of the harvest year, including at least 18 months in wood. Barolo Riserva requires 62 months. These are among the longest mandatory aging requirements for any wine and reflect Nebbiolo's tannic structure.
14. A — IGP (Indication Géographique Protégée) allows varietal labeling with greater flexibility in grape variety selection and winemaking methods than AOP appellations. IGP Pays d'Oc covers the Languedoc and permits international varieties like Viognier on the label — a practice most AOP appellations do not allow.
15. B — Pinot Noir dominates the Willamette Valley, accounting for over 60 percent of Oregon's plantings. The described profile of red cherry, cranberry, mushroom, and forest floor with medium body and fresh acidity is classic Willamette Valley Pinot Noir reflecting the region's cool maritime climate.
16. C — "Szárász" is the Hungarian word for dry. Tokaji Szamorodni Szárász is a dry wine produced from whole clusters containing a variable mix of healthy and botrytis-affected berries. "Édes" is the sweet version. Szamorodni is a less expensive Tokaji style than the individually selected Aszú.
17. D — Mourvèdre must constitute at least 50 percent of red Bandol blends by appellation regulation. Bandol in Provence produces dark, structured, savory reds requiring a minimum of 18 months in oak. It is one of the few French appellations where Mourvèdre dominates.

18. A — *Brettanomyces* is the wild yeast that produces 4-ethylphenol and 4-ethylguaiacol — compounds generating barnyard, sweaty saddle, and Band-Aid aromas. Brett is particularly associated with red wines aged in used oak barrels where the organism can persist in the porous wood.
19. C — Chianti Classico Riserva requires a minimum of 24 months of aging before release. Standard Chianti Classico requires 12 months, and Gran Selezione requires 30 months with estate-grown grapes. These three tiers form Chianti Classico's independent quality hierarchy.
20. B — New Zealand requires a minimum of 85 percent of the named grape variety for all varietal designations on wine labels. This standard matches Australia, South Africa, and the EU and applies uniformly to all varieties.
21. A — Grosses Gewächs (GG) guarantees two attributes: the wine is dry and from a Grosse Lage vineyard — the VDP's highest-classified tier, equivalent to Burgundy's Grand Cru. GG wines represent the pinnacle of German dry wine quality.
22. C — Mencía is the indigenous grape of Bierzo DO in northwestern Spain, producing fragrant, medium-bodied reds with mineral finesse and red fruit character. Its elegance has drawn comparisons to Pinot Noir and Cabernet Franc.
23. B — Pump-over (remontage) involves pumping juice from the bottom of the fermentation tank and spraying it over the top of the floating cap. This maintains contact between juice and skins for color and tannin extraction during red wine fermentation.
24. D — The Bekaa Valley is located in Lebanon, making it one of the most historically significant wine regions in the Middle East. Château Musar is the most famous estate, producing Bordeaux-style red blends that have earned international recognition.
25. A — Screw caps eliminate the risk of cork taint (TCA contamination) while preserving the delicate aromatic purity of Riesling. Clare Valley producers pioneered this adoption for premium wine, and screw caps have since become standard across much of the Australian industry.
26. C — Muscadet Sèvre et Maine Sur Lie is the lean, high-acid Loire Valley white aged on its lees for added richness and yeasty complexity. Produced from Melon de Bourgogne in the Pays Nantais, it is the classic accompaniment to raw oysters and shellfish.
27. D — Conegliano Valdobbiadene Prosecco Superiore DOCG is the full name of the historic hillside zone producing the highest-quality Prosecco. This DOCG represents the original heartland of Prosecco production with stricter standards than the broader Prosecco DOC.
28. B — Oregon state law requires 90 percent minimum varietal content for most grape varieties, including Pinot Noir. This exceeds the federal TTB standard of 75 percent and reflects Oregon's commitment to varietal authenticity. Cabernet Sauvignon is the notable exception.

29. A — Smaragd requires a minimum alcohol level of 12.5 percent, making it the most powerful tier of the Wachau classification. Named after the emerald-green lizard found on Wachau's warm terrace walls, Smaragd wines are the richest and most age-worthy.
30. C — Dram shop laws hold establishments and servers legally liable for injuries caused by intoxicated patrons to whom they served alcohol. These laws extend responsibility beyond the intoxicated individual to those who provided the alcohol, making responsible service training essential.
31. D — Gran Reserva requires a minimum of 60 months (5 years) total aging with at least 18 months in oak for red wines. This is the highest tier of Spain's aging classification and is most commonly associated with Rioja.
32. B — Pomerol is the only major Bordeaux commune that has never established an official classification system. Despite producing some of the most expensive wines in the world — including Château Pétrus — Pomerol has no formal estate ranking.
33. A — Alsace has 51 designated Grand Cru vineyard sites, each with defined boundaries and stricter production requirements. Grand Cru wines must be produced from a single noble variety and single vintage.
34. C — Cannonau is the Sardinian name for Grenache (France) and Garnacha (Spain). All three refer to the same genetically identical variety, one of the world's most widely planted red grapes.
35. D — Controlled irrigation in Washington State's arid Columbia Valley gives growers precise control over water stress and vine vigor. By managing when and how much water vines receive, growers directly influence berry size, skin thickness, and flavor concentration.
36. B — Encruzado is the Dão's signature white grape, producing complex, mineral, barrel-worthy whites gaining international recognition. Its combination of citrus, stone fruit, and mineral character with textural complexity distinguishes it from other Portuguese whites.
37. A — Franciacorta Satèn is a Blanc de Blancs made exclusively from Chardonnay at lower bottle pressure (approximately 4.5 atmospheres versus the usual 5 to 6). This reduced pressure creates a softer, creamier mousse. The name derives from "satin."
38. D — Aglianico is the grape of Taurasi DOCG in Campania, sometimes called the "Barolo of the South" for its combination of deep color, high tannin, high acidity, and extraordinary aging potential. Taurasi requires 36 months minimum aging.
39. C — Under Chile's 2011 system, "Entre Cordilleras" designates the traditional central valley between the coastal range and the Andes. "Costa" covers coastal zones, and "Andes" covers the foothill vineyards.

40. A — Full-bodied red wines like Napa Cabernet should be served at 16 to 18°C. Serving warmer amplifies alcohol heat, while serving too cold suppresses aromas and hardens tannins. Modern room temperature (20 to 22°C) is too warm for any wine.
41. B — Vinsanto is the traditional Greek sweet wine from Santorini, produced from sun-dried Assyrtiko grapes. The drying concentrates sugars and flavors, producing an amber wine with honey, dried fig, and caramel character distinct from Italian Vin Santo.
42. D — The IAS (Integrity and Sustainability) seal verifies compliance with environmental sustainability standards beyond origin, variety, and vintage verification. This makes South Africa a pioneer in integrating sustainability into official wine labeling.
43. C — Crianza requires 24 months total aging with a minimum of 6 months in oak for red wines. It is the entry level of Spain's aging hierarchy, above Joven and below Reserva (36 months) and Gran Reserva (60 months).
44. A — Corton-Charlemagne is a Grand Cru vineyard in the Côte de Beaune producing white wine exclusively from Chardonnay. It is one of Burgundy's most prestigious white wine sites alongside Montrachet and its associated Grand Crus.
45. D — Cava Gran Reserva requires a minimum of 30 months lees aging. Standard Cava requires 9 months, Reserva requires 15 months, and Cava de Paraje Calificado requires 36 months.
46. B — Walker Bay's Hemel-en-Aarde Valley has earned international acclaim for Pinot Noir. The cool maritime climate near the town of Hermanus provides moderate temperatures suited to this demanding variety.
47. A — Expired identification should be refused. The server must request valid, current government-issued ID. Serving based on expired identification exposes both server and establishment to legal liability.
48. C — Brunello di Montalcino DOCG requires 100 percent Sangiovese (known locally as Brunello). No blending with other varieties is permitted. The wine requires 50 months minimum aging (62 for Riserva).
49. D — Cornas requires 100 percent Syrah with no white grapes permitted. This distinguishes it from Côte-Rôtie (up to 20 percent Viognier) and Hermitage (small amounts of Marsanne and Roussanne allowed in reds).
50. B — Riesling dominates the Mosel, accounting for the vast majority of the region's finest wines. The steep slate slopes absorb and radiate heat, allowing Riesling to ripen at extreme northerly latitudes.
51. A — Torrontés is Argentina's most distinctive white grape, producing intensely aromatic wines from the high-altitude vineyards of Salta and Cafayate. Rose petal, geranium, and peach are its signature aromas.

52. C — Mittelburgenland DAC requires Blaufränkisch — Austria's most important indigenous red grape. The DAC system defines which grape variety and style represent each region, and Mittelburgenland is sometimes called "Blaufränkischland."
53. B — Demi-Sec Champagne contains 32 to 50 grams per liter of residual sugar. Despite the name "half-dry," it is perceptibly sweet and traditionally paired with desserts. Only Doux (50+ g/L) is sweeter.
54. D — Llicorella — dark, fissured slate — is the defining soil of Priorat, forcing deep root penetration and producing extremely low yields of concentrated fruit. This mineral-rich soil is central to Priorat's intense character.
55. A — Off-dry Riesling's residual sweetness directly counteracts capsaicin heat while its acidity cuts through rich coconut sauces. Tannic wines amplify spice perception, making them poor partners for spicy food.
56. C — Entre-Deux-Mers is primarily known for dry white wines from Sauvignon Blanc and Sémillon. Red wines produced in this zone are sold under broader Bordeaux appellations.
57. D — Lambrusco is the lightly sparkling, violet-scented, tangy red from Emilia-Romagna produced by the Charmat method. High-quality dry versions have earned serious critical recognition.
58. B — Riesling established the Finger Lakes as a serious wine region. The deep glacially carved lakes moderate the continental climate, producing Rieslings with piercing acidity and lime-mineral character.
59. A — Alvarinho (known as Albariño in Spain) produces the finest, most aromatic single-varietal wines from Vinho Verde's Monção and Melgaço sub-regions. These premium expressions command higher prices than multi-variety blends.
60. C — "Bourgogne Rouge" is classified at the regional level — the broadest, most basic tier of the Burgundy hierarchy. Grapes can come from anywhere within Burgundy. The hierarchy ascends through Village, Premier Cru, and Grand Cru.
61. C — The Gimblett Gravels' free-draining alluvial gravel soils absorb solar warmth during the day and radiate it back during cool evenings. This heat-retaining characteristic creates a warm microclimate suited to Bordeaux varieties and Syrah.
62. A — Moscato d'Asti is the gently frizzante (lightly sparkling), low-alcohol version produced from Moscato Bianco in Piedmont. Asti Spumante is the fully sparkling counterpart with slightly higher alcohol and more vigorous effervescence.
63. D — Reserva requires 36 months total aging with 12 months minimum in oak for red wines. It ranks between Crianza (24 months, 6 months oak) and Gran Reserva (60 months, 18 months oak).

64. B — Deep sandy soils prevented phylloxera from reaching vine roots in parts of South Australia. Sand's loose, shifting particles collapse around the insect, preventing tunneling. This is why some Barossa vines from the 1840s survive ungrafted.
65. A — Vin de Constance from Constantia near Cape Town is a legendary Muscat-based sweet wine prized by European royalty in the 18th and 19th centuries. Constantia is one of the oldest wine estates in the New World.
66. C — The Nahe's exceptional geological diversity — slate, volcanic rock, sandstone, clay, and quartzite within a small area — produces dramatically different Riesling styles from neighboring vineyards.
67. B — Despite its name, "Extra Dry" is sweeter than Brut, containing 12 to 17 grams per liter versus Brut's 0 to 12. This counterintuitive terminology is one of the most frequently tested Champagne topics.
68. D — Vidal's thick skin and natural cold hardiness allow it to survive on the vine through extreme freezing temperatures required for Icewine harvest (minus 8°C or colder). Riesling produces more complex Icewine but is more vulnerable to winter damage.
69. A — Viognier has established itself as Virginia's signature white grape. The variety has adapted well to the state's humid continental climate, producing wines with rich peach, apricot, and floral character.
70. D — Both Etna Nerello Mascalese and Burgundy Pinot Noir display pale color, high acidity, aromatic transparency, and remarkable ability to express terroir with clarity. This parallel extends to Etna's contrade system, which mirrors Burgundy's climats.
71. B — Albariño is the signature grape of Rías Baixas in Galicia, Spain's cool, Atlantic-influenced northwest. It produces aromatic, crisp wines with peach, citrus, and saline minerality.
72. C — Ausbruch is the historic Austrian sweet wine category from Neusiedlersee, associated with the town of Rust. It falls between Beerenauslese and Trockenbeerenauslese in richness.
73. A — Côte-Rôtie permits up to 20 percent Viognier co-fermented with Syrah, though most producers use far less. The Viognier stabilizes color through co-pigmentation and adds aromatic lift.
74. D — Specific preparations timed to astronomical and lunar cycles distinguish biodynamics from standard organic farming. Both prohibit synthetic chemicals, but only biodynamics uses the numbered preparations (500 through 508) coordinated with celestial rhythms.
75. C — "Passito" indicates the wine was made from grapes dried after harvest to concentrate sugars and flavors. Sagrantino is traditionally produced in both dry (secco) and sweet passito styles.

76. B — Under dram shop laws, the server must refuse further alcohol service when a guest shows visible intoxication. Continuing service in any form — reduced pours, lower-alcohol alternatives — does not meet the legal obligation.
77. A — Premier Cru labels show both the village name and vineyard name (e.g., "Vosne-Romanée Premier Cru Les Suchots"), while Grand Cru labels show only the vineyard name (e.g., "Romanée-Conti"). This labeling distinction is fundamental to Burgundy.
78. C — Okanagan Lake moderates the valley's extreme continental climate by absorbing heat in summer and releasing it in winter. This thermal mass protects lakeside vineyards from devastating freeze damage.
79. D — Bual (Boal) is medium-sweet on the Madeira spectrum, falling between Verdelho (medium-dry) and Malmsey (sweetest). The complete progression is Sercial, Verdelho, Bual, Malmsey.
80. A — High elevation on the Texas High Plains provides cool nighttime temperatures that preserve acidity and prevent overripening. This diurnal variation counteracts the warm daytime conditions, creating favorable growing conditions.
81. B — Pauillac is dominated by Cabernet Sauvignon on deep gravel deposits that provide excellent drainage and heat retention. Three of Bordeaux's five 1855 First Growths are located in Pauillac: Lafite Rothschild, Latour, and Mouton Rothschild.
82. D — Furmint is the primary grape of Tokaji Aszú, prized for its thin skin that makes it highly susceptible to noble rot and its high natural acidity that provides structural backbone for intensely sweet wines.
83. A — "Estate Bottled" under TTB regulations requires 100 percent of grapes from winery-owned or controlled vineyards within the stated AVA. The wine must be crushed, fermented, finished, aged, and bottled at the winery within that AVA.
84. C — Gran Selezione requires estate-grown grapes and a minimum of 30 months aging. Riserva requires 24 months and may use purchased grapes. The estate-grown requirement is the key distinction.
85. B — Walla Walla Valley has earned particular acclaim for Merlot, helping rehabilitate the variety's reputation after the backlash following the 2004 film *Sideways*. The region also produces excellent Cabernet Sauvignon and Syrah.
86. D — Kouloura is the traditional basket-shaped training system of Santorini. Ancient, ungrafted bush vines are coiled into low circular shapes to protect grapes from fierce winds and capture moisture from condensation.
87. A — Palo Cortado begins aging biologically under flor (like Fino) but unexpectedly loses its flor and transitions to oxidative aging (like Oloroso). This rare dual evolution produces a wine combining Amontillado's finesse with Oloroso's depth.

88. C — Margaret River is most often compared to Bordeaux for its Cabernet Sauvignon-Merlot blends and maritime climate moderated by the Indian and Southern Oceans. Both regions produce wines of elegance and structure.
89. B — Gamay is the exclusive grape of Beaujolais, including all ten Cru villages. Moulin-à-Vent is one of the most powerful and age-worthy Crus, demonstrating Gamay's capacity for serious, structured wine.
90. D — Carménère was misidentified as Merlot in Chile until 1994 DNA analysis revealed its true identity. Its distinctive smoky-herbal, dark chocolate, and green pepper character distinguishes it from true Merlot.
91. A — Vin Doux Naturel is produced by adding grape spirit during fermentation (mutage) to kill the yeast and preserve natural grape sugar. Banyuls in Roussillon is a Grenache-based VDN often compared to Port.
92. C — Lagrein is the indigenous red grape of Alto Adige (Südtirol), producing deeply colored wines with dark fruit, chocolate, and smoky character. It is one of northern Italy's most distinctive local varieties.
93. B — "Sur Lie" indicates the wine was aged on spent yeast cells (lees) before bottling. This adds richness, body, and subtle bready complexity to Muscadet, produced from Melon de Bourgogne in the western Loire.
94. D — Individual Port houses independently declare vintage Port three to four times per decade, selecting only exceptional years. Undeclared vintages are blended into Ruby, Reserve, or Tawny styles.
95. A — Pouilly-Fuissé produces wine exclusively from Chardonnay in the Mâconnais sub-region of southern Burgundy. It is the most prestigious Mâconnais appellation, elevated to include Premier Cru designations in 2020.
96. C — Acidity cuts through richness and refreshes the palate, creating balance with fatty, oily, and rich dishes. This mouth-watering effect is why high-acid wines like Riesling, Sauvignon Blanc, and Sangiovese are the most versatile food partners.
97. B — Beyond Chenin Blanc, the Swartland has gained recognition for Syrah, Grenache, and Mourvèdre — Mediterranean varieties well-suited to the region's warm, dry climate. These Rhône-inspired reds complement the old-vine whites.
98. D — Barbaresco DOCG must be produced from Nebbiolo, the same grape used for Barolo. Barbaresco requires 26 months minimum aging (50 for Riserva). It is generally considered slightly more elegant and earlier-maturing than Barolo.

99. A — Red wine typically contains less sulfite than white wine because red wine's phenolic compounds provide natural antioxidant protection. The cause of "red wine headache" remains debated, with histamines, tyramine, and tannins among suspected triggers.
100. C — Dry Douro table wine completes fermentation without grape spirit addition, converting all sugar to alcohol. Port receives aguardente during fermentation, preserving sugar and creating a sweet, fortified wine. Both use the same grapes from the same region.