

PRACTICE EXAM 11: CSW

SIMULATION (100 QUESTIONS)

Time Allowed: 60 Minutes

1. A sommelier pours a glass of Gewürztraminer for a guest. The wine displays intense lychee, rose petal, and ginger aromas with full body and a slightly oily texture. The guest asks why this wine tastes so different from a Chablis Chardonnay. What fundamental difference between these two grapes accounts for this contrast?

- A. Gewürztraminer is an aromatic variety defined by intense grape-derived compounds, while Chardonnay is a neutral variety that reflects winemaking and terroir
- B. Gewürztraminer undergoes extended barrel aging that creates its aromatic profile
- C. Chardonnay is always fermented at warm temperatures that suppress all aromas
- D. Both varieties are aromatic but Chardonnay develops its aromas only after 10 years

2. A winemaker in the Northern Rhône produces a wine from the appellation of Saint-Joseph. The wine is medium-bodied, fruit-driven, and more approachable than wines from Hermitage. Both appellations require the same grape variety. Which variety is this?

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

3. A vineyard manager in Champagne observes that one of her vineyard blocks is planted primarily to a variety that contributes fruitiness, softness, and approachability to non-vintage blends. This variety is the third of Champagne's three permitted grapes and is dominant in the Vallée de la Marne. Which variety is it?

- A. Chardonnay
- B. Pinot Meunier
- C. Pinot Noir
- D. Pinot Gris

4. A wine professional encounters a bottle of Port labeled "Ruby Reserve." How does this differ from basic Ruby Port in terms of quality?

- A. Ruby Reserve is a single-vintage wine while basic Ruby is multi-vintage
- B. Ruby Reserve undergoes the solera system while basic Ruby does not
- C. Ruby Reserve is filtered and aged in small oak barriques for a minimum of five years
- D. Ruby Reserve is higher quality with more depth and complexity than basic Ruby

5. A candidate encounters a wine labeled "Pouilly-Fumé" from the Centre Loire. The wine has crisp acidity, mineral character, and flinty aromatics. Which grape variety produces this wine?

- A. Chenin Blanc
- B. Melon de Bourgogne
- C. Sauvignon Blanc
- D. Chardonnay

6. A producer in Italy's Friuli-Venezia Giulia region produces a white wine with extended skin contact, producing an amber-orange color and tannic texture. What category of wine does this represent?

- A. Orange wine — a white wine vinified with extended maceration like a red
- B. Rosé — produced by the saignée method with brief skin contact
- C. Vin Santo — a sweet wine aged in sealed caratelli barrels
- D. Prosecco — a sparkling wine produced using the Charmat method

7. A guest at a wine dinner asks the sommelier why Champagne bottles have a distinctive concave indentation in the base called a "punt." What is the primary functional reason for this feature?

- A. It serves as a thumb rest for the traditional pouring technique
- B. It increases the wine's aging potential by creating more surface area
- C. It is purely decorative with no functional purpose whatsoever
- D. It strengthens the bottle to withstand approximately 5 to 6 atmospheres of internal pressure

8. A candidate studying Bordeaux's 1855 Classification encounters the only reclassification in the system's history. Which estate was elevated from Second Growth to First Growth, and in what year?

- A. Château Latour elevated in 1960
- B. Château Mouton Rothschild elevated in 1973
- C. Château Margaux elevated in 1982
- D. Château Haut-Brion elevated in 1990

9. A winemaker in Marlborough, New Zealand, ferments her Sauvignon Blanc in stainless steel at cool temperatures and bottles it without oak aging. Which class of sulfur-containing aromatic compounds is primarily responsible for the wine's explosive tropical fruit character?

- A. Monoterpenes producing floral and citrus character

- B. Methoxypyrazines producing herbaceous green notes
- C. Thiols producing passion fruit and grapefruit aromas
- D. Anthocyanins producing deep color and fruity aromatics

10. A wine from the Barossa Valley displays aromas of blackberry jam, dark chocolate, licorice, and mocha alongside 15.5 percent alcohol. The producer notes the vines were planted in the 1860s. What wine is this almost certainly?

- A. Old-vine Shiraz
- B. Cabernet Sauvignon from terra rossa soils
- C. Riesling from slate-dominated hillsides
- D. Pinot Noir from cool-climate coastal vineyards

11. A candidate encounters a wine from the Douro Valley that is dry, unfortified, and full-bodied. The blend includes Touriga Nacional, Touriga Franca, and Tinta Roriz. How does this wine's production fundamentally differ from Port?

- A. It uses completely different grape varieties than those permitted for Port
- B. It is produced in a separate demarcated region outside the Douro
- C. It undergoes the solera blending system before bottling
- D. It completes fermentation without grape spirit addition

12. A wine professional studying Italian classification encounters a wine labeled "DOCG" that has passed an official tasting panel and carries a numbered government seal. How many approximate DOCG designations exist in Italy?

- A. Over 300
- B. Approximately 75
- C. Exactly 13

D. Fewer than 10

13. A sommelier encounters a guest who wants to understand why Pinot Noir from Burgundy's Côte de Nuits often tastes different from Pinot Noir from Oregon's Willamette Valley, despite both being produced from the same grape. What concept best explains this difference?

A. Terroir — the interaction of climate, soil, and site differences between the two regions

B. The two regions use genetically different grape species despite sharing the same name

C. Oregon winemakers deliberately add flavoring agents banned in Burgundy

D. All Pinot Noir wines taste identical regardless of where they are grown

14. A wine from Tokaji is labeled "Aszú" and must meet current Hungarian regulations for minimum residual sugar. What is this minimum?

A. 60 grams per liter

B. 90 grams per liter

C. 120 grams per liter

D. 180 grams per liter

15. A candidate encounters a wine from South Africa's Stellenbosch region. The wine is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc, and Pinotage. What is the informal term for a Bordeaux-style blend that includes Pinotage?

A. Meritage

B. Stellenbosch Reserve

C. Bordeaux Assemblage

D. Cape Blend

16. A winemaker in the Mosel encounters severe spring frost after budbreak. The tender new shoots are at risk of being destroyed. Which frost protection method involves spraying water on the vines to form a protective ice shell around the buds?

- A. Wind machines that mix warmer upper air with cold ground-level air
- B. Water sprinklers that coat buds in ice, paradoxically protecting them from colder air temperatures
- C. Smudge pots that generate radiant heat to warm the vine canopy
- D. Helicopter passes that circulate warm air down to the vineyard floor

17. A wine professional encounters an Argentine white wine from Cafayate in Salta province. The vines are planted at 1,800 meters. The wine displays intense rose petal and geranium aromas. Which grape variety is this?

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

18. A candidate encounters a wine from Rioja labeled "Joven." What aging requirement applies to this classification?

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

19. A viticulturist studies the concept of vine density and learns that Burgundy typically plants 8,000 to 12,000 vines per hectare. What is the primary quality benefit of this approach?

- A. It allows mechanical harvesting equipment to operate more efficiently
- B. Competition between densely planted vines limits vigor and concentrates fruit quality
- C. It increases total yield per hectare by maximizing the number of producing vines
- D. It reduces the amount of sulfur dioxide needed for vineyard disease management

20. A wine from Pessac-Léognan in Bordeaux is a dry white blend. Which two grape varieties form the classic combination for this style?

- A. Chardonnay and Viognier
- B. Chenin Blanc and Muscadet
- C. Riesling and Pinot Gris
- D. Sauvignon Blanc and Sémillon

21. A candidate encounters a wine from the Veneto labeled "Valpolicella Ripasso DOC." The wine has more body and complexity than basic Valpolicella. What production technique creates this enhanced character?

- A. Grapes are frozen on the vine and pressed while frozen
- B. The wine is fortified with grape spirit during fermentation
- C. The wine undergoes secondary fermentation in bottle
- D. Standard Valpolicella is re-fermented on leftover Amarone skins and lees

22. A wine professional encounters a German wine labeled "Rheinhessen Silvaner." This large German region has undergone a quality revolution. Which specific area within Rheinhessen now produces outstanding Riesling from steep riverside slopes?

- A. The Ahr Valley near Bonn
- B. The Nackenheim and Nierstein area on red slate slopes
- C. The Franken region around Würzburg
- D. The Mosel tributary near Bernkastel

23. A sommelier is constructing a wine list and wants to include a white wine from Austria's DAC system. The wine must be Grüner Veltliner typical of the Weinviertel region. What classification appears on the label?

- A. Weinviertel DAC
- B. Wachau Smaragd
- C. Burgenland Prädikatswein
- D. Kamptal Erste Lage

24. A candidate encounters a wine from the Languedoc-Roussillon in southern France. The wine is a sweet fortified Grenache-based wine from the Banyuls appellation. What French term describes this category of fortified sweet wine?

- A. Crémant
- B. Vin de Pays
- C. Vin Doux Naturel
- D. Vin de France

25. A wine professional studying the annual growth cycle of the grapevine encounters the term "véraison." During this stage, which visible change occurs in red grape berries?

- A. Tender new shoots emerge from dormant buds on the canes
- B. Berries change color from green to purple, marking the onset of ripening
- C. Tiny self-pollinating flowers open for fertilization
- D. Leaves change color and drop from the vine in autumn

26. A candidate encounters a Sherry labeled "Oloroso." This wine was fortified to 17 percent alcohol after fermentation. What aging method defines Oloroso?

- A. Biological aging under a protective flor layer in Sanlúcar de Barrameda
- B. A combination of biological then oxidative aging after flor dies
- C. Re-fermentation in bottle followed by disgorgement and dosage
- D. Entirely oxidative aging without flor, developing dark color and nutty complexity

27. A winemaker in Chablis ages her Grand Cru Chardonnay in oak barrels. Compared to a Chablis producer who uses only stainless steel, what additional flavors will oak contribute?

- A. Vanilla, toast, and spice notes from the barrel's wood compounds
- B. Green bell pepper and cut grass from methoxypyrazine extraction
- C. Rotten egg and struck match from hydrogen sulfide accumulation
- D. Lychee, rose petal, and ginger from monoterpene concentration

28. A wine from Chianti Classico DOCG displays the Gallo Nero (black rooster) symbol. The wine is labeled "Gran Selezione." What specific production requirement distinguishes this tier?

- A. The wine must include at least 50 percent Cabernet Sauvignon

- B. The wine must be aged in new American oak for 48 months
- C. Estate-grown grapes are required with a minimum of 30 months aging
- D. The wine must be a single-vineyard bottling from vines over 50 years old

29. A candidate encounters a wine from Central Otago, New Zealand. This is the world's southernmost wine region with a continental climate. Which grape variety has made it famous?

- A. Sauvignon Blanc
- B. Pinot Noir
- C. Chardonnay
- D. Syrah

30. A wine professional studying food and wine pairing encounters the rule that "the wine must always be sweeter than the dessert." What happens when a dessert is sweeter than the wine served alongside it?

- A. The wine's fruit character becomes more prominent and intense
- B. The dessert's sugar dissolves the wine's tannins completely
- C. Both the wine and dessert achieve perfect balance regardless
- D. The wine tastes bitter, thin, and acidic by comparison

31. A producer in the Wachau region of Austria labels a Grüner Veltliner "Federspiel." What alcohol range defines this middle tier?

- A. Between 11.5 and 12.5 percent
- B. Maximum 11.5 percent
- C. Minimum 12.5 percent
- D. Between 14 and 16 percent

32. A candidate encounters a wine from Campania labeled "Fiano di Avellino DOCG." What type of wine does Fiano produce?

- A. A deeply tannic red from thick-skinned berries
- B. A sparkling wine produced by the Charmat method
- C. An aromatic white with honey and hazelnut notes
- D. A sweet fortified wine from sun-dried grapes

33. A sommelier encounters a guest who orders a Barolo and asks how long the standard (non-Riserva) version must age before release. What is the correct answer?

- A. 26 months from November 1 of the harvest year
- B. 62 months from November 1 of the harvest year
- C. 24 months from January 1 following harvest
- D. 38 months from November 1 of the harvest year

34. A wine from the Côte de Nuits is labeled "Musigny Grand Cru." Based on this label alone, at which classification level is this wine?

- A. Regional Bourgogne
- B. Grand Cru — the highest tier, identified by vineyard name alone
- C. Premier Cru with village and vineyard name
- D. Village level with only commune designation

35. A candidate encounters a Chilean wine from the Casablanca Valley. This coastal region produces excellent cool-climate whites. Which cold ocean current provides the cooling influence?

- A. The Humboldt Current generating fog and cool breezes along the Pacific coast

- B. The Gulf Stream flowing westward across the Atlantic
- C. The Benguela Current flowing northward from Antarctica
- D. The Agulhas Current flowing from the Indian Ocean

36. A wine professional encounters a wine from Piedmont labeled "Barbera d'Alba DOC." How does Barbera differ structurally from the Nebbiolo used in Barolo?

- A. Barbera has higher tannin and lower acidity than Nebbiolo
- B. Barbera and Nebbiolo have identical structural profiles
- C. Barbera has high acidity but low tannin, while Nebbiolo has both high acidity and high tannin
- D. Barbera is always sweet while Nebbiolo is always dry

37. A candidate encounters a Portuguese wine labeled "Madeira Malmsey." Where does Malmsey fall on the Madeira sweetness spectrum?

- A. The driest style, lighter than Sercial
- B. Medium-dry, between Sercial and Bual
- C. Medium-sweet, between Verdelho and Malmsey
- D. The sweetest style, richer than Bual

38. A sommelier is asked to explain the difference between "total acidity" and "pH" in wine. Which statement accurately distinguishes these two measurements?

- A. Both terms are identical measurements expressed in different units
- B. Total acidity measures the concentration of all acids, while pH measures the strength or intensity of acidity
- C. Total acidity measures only tartaric acid, while pH measures only malic acid
- D. pH measures residual sugar content, while total acidity measures alcohol level

39. A wine from Oregon's Willamette Valley is labeled "Pinot Noir." Under Oregon state law, what minimum varietal percentage is required?

- A. 90 percent
- B. 75 percent
- C. 85 percent
- D. 100 percent

40. A candidate encounters a sparkling wine from Trentino-Alto Adige labeled "Trento DOC." Which production method and grape varieties are used?

- A. Charmat method using Glera in pressurized stainless steel tanks
- B. Ancestral method using Moscato Bianco with no disgorgement
- C. Carbonation by direct injection of CO₂ into Trebbiano base wine
- D. Traditional method using Chardonnay and Pinot Noir

41. A wine professional encounters an Italian wine labeled "Etna Rosso DOC." The wine is pale, high in acidity, and has aromas of red cherry and volcanic ash. Which grape variety produces this wine?

- A. Nero d'Avola
- B. Frappato
- C. Nerello Mascalese
- D. Carricante

42. A candidate encounters a wine from Australia's Margaret River region. The wine is a Cabernet Sauvignon-Merlot blend with elegant structure. Which European region is Margaret River most often compared to?

- A. Bordeaux for its Cabernet-Merlot blends and maritime climate

- B. Burgundy for its Pinot Noir and cool continental climate
- C. The Mosel for its steep slate slopes and delicate Riesling
- D. Champagne for its sparkling wine and chalky limestone soils

43. A wine from the Swartland region of South Africa is produced from old bush vines of a grape historically called Steen. The wine is rich, textured, and complex. Which variety is Steen?

- A. Pinotage
- B. Colombard
- C. Sauvignon Blanc
- D. Chenin Blanc

44. A sommelier is training servers on the correct sequence for wine service. After the bottle has been presented and opened, what is the next step?

- A. Pour full glasses for all guests starting with the person to the host's left
- B. Offer a small tasting pour to the host to check for faults
- C. Describe the wine's complete tasting notes before the host tastes
- D. Remove the wine to a back station for decanting without the host's knowledge

45. A candidate encounters a German wine labeled "Nahe Riesling Kabinett." Under the Prädikat system, what is the defining characteristic of Kabinett?

- A. The lightest Prädikat level made from grapes at normal maturity with chaptalization prohibited
- B. Late-harvested grapes with elevated sugar requiring extended barrel aging
- C. Individually selected botrytis-shriveled berries with extreme concentration
- D. Grapes frozen naturally on the vine at minus 7°C or colder

46. A wine professional encounters a wine from Spain's Jumilla DO produced from old bush vines. Which grape variety is this region most closely associated with?

- A. Tempranillo
- B. Albariño
- C. Monastrell (Mourvèdre)
- D. Graciano

47. A candidate encounters a wine from Bordeaux's Saint-Émilion that was recently reclassified. Unlike the 1855 Médoc Classification, how often is the Saint-Émilion classification revised?

- A. It has never been revised since its original creation
- B. It is revised annually based on current market prices
- C. It is revised every 50 years by act of French parliament
- D. It is revised approximately every 10 years

48. A wine from Tuscany is labeled "Vernaccia di San Gimignano DOCG." What type of wine does this appellation produce?

- A. A powerful tannic red from Sangiovese aged in large oak casks
- B. A crisp, medium-bodied white from the Vernaccia grape
- C. A sweet dessert wine from sun-dried Trebbiano and Malvasia
- D. A sparkling rosé from Pinot Noir using the traditional method

49. A wine professional encounters a wine from Washington State's Yakima Valley AVA. This is the state's oldest AVA. Which statement about Washington State viticulture is accurate?

- A. Nearly all Washington vineyards are irrigated because the Columbia Valley receives only 15 to 20 centimeters of annual rainfall

- B. Washington vineyards are rain-fed and never require supplemental irrigation
- C. All Washington wine is produced west of the Cascade Mountains
- D. Washington produces exclusively white wines from Riesling

50. A candidate encounters a Champagne bottle displaying the sweetness designation "Sec." Despite the name meaning "dry," what is the actual sugar content?

- A. 0 to 3 grams per liter with no dosage added
- B. 0 to 12 grams per liter, the standard Brut range
- C. 17 to 32 grams per liter — actually moderately sweet
- D. 50 or more grams per liter, the sweetest designation

51. A wine from Sardinia is labeled "Vermentino di Gallura DOCG." What distinguishes this from Vermentino di Sardegna DOC?

- A. It is a red wine from a dark-skinned Vermentino mutation
- B. It is a sparkling wine produced by the Charmat method
- C. It is a sweet wine from botrytis-affected grapes
- D. It comes from the Gallura sub-region with stricter DOCG standards

52. A winemaker in Burgundy produces a red wine from the Beaujolais sub-region. The wine is labeled "Morgon" — one of the ten Cru villages. Which grape variety produces this wine?

- A. Pinot Noir
- B. Gamay
- C. Syrah
- D. Grenache

53. A candidate encounters a wine from the Colchagua Valley in Chile. DNA analysis in 1994 revealed this grape's true identity after decades of confusion with Merlot. Which variety is it?

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

54. A wine professional encounters a bottle of Madeira that was produced using the estufagem process. What does this technique involve?

- A. Freezing the wine to concentrate sugars before bottling
- B. Fortifying the wine with grain spirit rather than grape spirit
- C. Deliberately heating the wine to develop caramelized character and longevity
- D. Aging the wine in the solera system for fractional blending

55. A candidate encounters a wine from Germany's Baden region. This is Germany's warmest and most southerly major wine-growing area. Which red grape variety is gaining increasing acclaim here?

- A. Riesling
- B. Silvaner
- C. Müller-Thurgau
- D. Spätburgunder (Pinot Noir)

56. A sommelier encounters a wine from the Alentejo in Portugal. The blend includes a teinturier grape with red flesh. What is this variety?

- A. Touriga Nacional

B. Alicante Bouschet

C. Aragonez

D. Trincadeira

57. A wine professional encounters a wine from Napa Valley's Stags Leap District AVA. This sub-AVA gained fame after a wine from here topped the reds at which historic event?

A. The 1976 Judgment of Paris

B. The 1855 Bordeaux Classification ceremony

C. The founding of the AVA system in 1980

D. The repeal of Prohibition in 1933

58. A candidate encounters a white wine from the Loire Valley labeled "Savennières." This powerful, dry, age-worthy wine is produced from which grape variety?

A. Sauvignon Blanc

B. Melon de Bourgogne

C. Chenin Blanc

D. Chardonnay

59. A wine from Priorat DOQ in Catalonia is produced from old-vine Garnacha on steep slate hillsides. Alongside Rioja, Priorat holds which highest-tier Spanish classification?

A. Vino de Pago

B. Vino de la Tierra

C. DO (Denominación de Origen)

D. DOCa (Denominación de Origen Calificada)

60. A candidate encounters a wine from New Zealand's Hawke's Bay. The Gimblett Gravels sub-region produces structured reds. What soil type creates the warm microclimate here?

- A. Deep volcanic ash from ancient eruptions
- B. Free-draining, heat-retaining alluvial gravels
- C. Heavy clay soils that cool vine roots in summer
- D. Chalky limestone reflecting sunlight from the surface

61. A wine professional studying wine service temperature is asked at what range sparkling wines should be served. Which answer is correct?

- A. 16 to 18°C, same as full-bodied red wines
- B. 6 to 8°C
- C. 20 to 22°C at room temperature
- D. 12 to 14°C, same as light reds

62. A candidate encounters an Austrian wine from the Neusiedlersee region. A shallow lake creates humidity ideal for noble rot. The historic sweet wine from the town of Rust falls between BA and TBA. What is it called?

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

63. A wine labeled "Côte-Rôtie" from the Northern Rhône is a red wine that may legally include a small percentage of a white grape co-fermented with the dominant red. What is the maximum percentage of Viognier permitted?

- A. 5 percent
- B. 50 percent
- C. 20 percent
- D. None — the appellation requires 100 percent Syrah

64. A wine professional encounters a bottle from Constantia near Cape Town. This estate produced a legendary sweet wine prized by European royalty. What is this wine and its primary grape?

- A. Vin de Constance from Muscat-based grapes
- B. Cape Blend from old-vine Pinotage
- C. Swartland Steen from bush-vine Chenin Blanc
- D. Stellenbosch Reserve from Cabernet Sauvignon

65. A candidate encounters an Italian wine from Emilia-Romagna. The wine is lightly sparkling, dry, and violet-scented. Which wine is this?

- A. Prosecco DOC from the Veneto
- B. Franciacorta DOCG from Lombardy
- C. Asti Spumante from Piedmont
- D. Lambrusco

66. A wine professional encounters a bottle labeled "Cava Reserva." What is the minimum lees aging requirement?

- A. 9 months

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

67. A sommelier encounters a guest ordering a bottle of wine with a meal of grilled lamb with rosemary. Using the complementary pairing approach, which wine would best match the dish's savory, herbal character?

- A. Peppery Northern Rhône Syrah with herbal and savory notes
- B. Off-dry German Riesling Spätlese with floral sweetness
- C. Sweet Sauternes with honey and apricot botrytis character
- D. Light, crisp Muscadet Sur Lie served very cold

68. A candidate encounters a wine from the Finger Lakes in New York. The deep glacially carved lakes moderate the continental climate. Which grape variety established this region's reputation?

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

69. A wine labeled "Amarone della Valpolicella DOCG Riserva" must meet which minimum aging requirement?

- A. 24 months from January 1 following harvest
- B. 38 months including 18 months in wood
- C. 62 months including 24 months in oak
- D. 48 months from January 1 following harvest

70. A wine professional encounters a wine from the Rueda DO in central Spain. Which white grape variety dominates this appellation?

- A. Verdejo
- B. Albariño
- C. Garnacha Blanca
- D. Tempranillo

71. A candidate encounters a wine from British Columbia's Okanagan Valley. The warm southern end near Oliver produces concentrated reds. Which geographic feature moderates the valley's extreme climate?

- A. The Pacific Ocean providing direct coastal cooling
- B. Dense forest canopy shielding vines from the sun
- C. Okanagan Lake buffering temperature extremes
- D. Underground geothermal springs warming the soil

72. A wine professional studying responsible service learns the approximate rate at which the liver metabolizes alcohol. What is this rate?

- A. Three standard drinks per hour
- B. One standard drink per hour
- C. Five standard drinks per hour
- D. The rate varies based on caffeine intake

73. A candidate encounters a wine from the Texas High Plains AVA. What geographic advantage does the region's high elevation provide?

- A. Constant rainfall eliminating the need for irrigation

- B. Dense fog cover blocking all direct sunlight
- C. Proximity to the Gulf of Mexico for maritime cooling
- D. Cool nights that preserve acidity and prevent overripening

74. A wine labeled "Estate Bottled" under U.S. TTB regulations must meet which specific requirement regarding grape sourcing?

- 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

75. A candidate encounters a wine from the Côtes de Provence appellation. The wine is pale, dry, and elegant. Which production method creates this characteristic pale rosé color?

- A. Blending red and white wine in equal proportions
- B. Extended maceration on red grape skins for 48 hours
- C. Direct press method with minimal skin contact
- D. Carbonic maceration of whole clusters

76. A wine professional encounters a Greek wine from Santorini. Ancient bush vines trained in kouloura baskets produce bone-dry white wines. Which grape variety is Santorini's signature?

- A. Moschofilero
- B. Assyrtiko
- C. Xinomavro
- D. Agiorgitiko

77. A candidate encounters a wine from Washington State. Nearly all vineyards east of the Cascades require irrigation because the region receives minimal rainfall. What advantage does controlled irrigation provide?

- A. It eliminates all vine diseases by flooding the root zone
- B. It raises the soil pH to optimal growing conditions
- C. It increases sugar levels by super-saturating the vine roots
- D. Precise control over water stress and vine vigor

78. A sommelier encounters a wine from the Côte de Beaune village of Puligny-Montrachet. This village is most celebrated for which grape variety?

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

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

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

80. A wine professional encounters a label from Argentina's Uco Valley. The vineyard sits at 1,300 meters. What is Argentina's most important red grape variety?

- A. Tannat

- B. Malbec
- C. Bonarda
- D. Torrontés

81. A candidate encounters a wine from Portugal's Bairrada DOC produced from the Baga grape. Which structural characteristic most defines this variety?

- A. Extremely low tannin with soft, approachable texture
- B. Very high residual sugar with moderate alcohol
- C. Light body similar to Beaujolais Gamay
- D. Powerfully high tannin with high acidity requiring significant aging

82. A wine professional encounters a bottle of Champagne labeled "Rosé." Unlike still rosé in most of Europe, Champagne rosé may be produced by which method that is prohibited elsewhere?

- A. Direct press with minimal skin contact
- B. Blending red and white wine before secondary fermentation
- C. Saignée method with brief maceration
- D. Carbonic maceration of whole Pinot Noir clusters

83. A candidate encounters an Italian wine labeled "Sagrantino di Montefalco DOCG Passito." What does "Passito" indicate about production?

- A. Grapes were dried after harvest to concentrate sugars before fermentation
- B. The wine underwent malolactic fermentation in new French oak
- C. The wine was fermented in stainless steel at cool temperatures
- D. The wine was fortified with grape spirit during fermentation

84. A wine from the Anderson Valley AVA in Mendocino County has attracted Champagne house investment. What climate characteristic draws these producers?

- A. Hot, dry conditions producing high-sugar grapes
- B. High altitude above 2,000 meters creating Alpine conditions
- C. Cool, fog-influenced climate producing grapes with high acidity and moderate sugar
- D. Volcanic soils identical to those in Champagne's vineyards

85. A candidate encounters a wine from Rioja that uses the aging classification "Reserva." What minimum total aging with minimum oak time is required?

- 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

86. A wine professional encounters a bottle of Canadian Icewine from the Niagara Peninsula. At what minimum temperature must grapes freeze naturally on the vine?

- A. Minus 8 degrees Celsius or colder
- B. Minus 3 degrees Celsius or colder
- C. Minus 15 degrees Celsius or colder
- D. Minus 12 degrees Celsius or colder

87. A candidate encounters a wine from Alsace labeled "Sélection de Grains Nobles." What grape condition is required for this designation?

- A. Standard-maturity grapes harvested at normal ripeness

- B. Late-harvested grapes with elevated but no botrytis requirement
- C. Individually selected botrytis-affected berries with extreme concentration
- D. Grapes frozen naturally on the vine at minus 7°C

88. A wine professional encounters a Sardinian wine labeled "Cannonau di Sardegna DOC." What internationally known grape is Cannonau genetically identical to?

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

89. A candidate encounters a wine from the Douro Valley labeled "10 Year Tawny Port." What does the age indication represent?

- A. A multi-vintage blend crafted to taste like a wine of approximately 10 years of age
- B. Port from a single vintage bottled exactly 10 years after harvest
- C. The number of years the wine spent in a single barrel
- D. The tier number in the solera blending system used for aging

90. A sommelier encounters a guest who asks why their Brut Champagne tasted thin and bitter alongside a sweet chocolate dessert. Which pairing principle explains this?

- A. The wine's high tannin clashed with the cocoa compounds
- B. The wine's acidity reacted with milk proteins in the chocolate
- C. The wine's alcohol amplified the bitterness of the dark cocoa
- D. The dessert was sweeter than the wine, making it taste bitter and acidic

91. A candidate encounters a wine from Umbria labeled "Orvieto DOC." What type of wine does this appellation typically produce?

- A. A powerful tannic red from Sagrantino grapes
- B. A sweet fortified wine from Muscat grapes
- C. A light, dry white from Grechetto and Trebbiano
- D. A sparkling rosé from Sangiovese grapes

92. A wine professional encounters a wine from the Rhône Valley labeled "Tavel." What is distinctive about this Southern Rhône appellation?

- A. It produces exclusively rosé — full-bodied, dry, and Grenache-based
- B. It produces only sweet botrytized wines from Viognier
- C. It is the Northern Rhône's benchmark for Syrah-based reds
- D. It produces sparkling wines using the traditional method

93. A candidate encounters a wine from Bordeaux's Left Bank. The commune of Pauillac is home to three of the five 1855 First Growths. Which three estates are located here?

- A. Château Haut-Brion, Château Margaux, and Château d'Yquem
- B. Château Lafite Rothschild, Château Latour, and Château Mouton Rothschild
- C. Château Pétrus, Château Cheval Blanc, and Château Ausone
- D. Château Palmer, Château Cos d'Estournel, and Château Ducru-Beaucaillou

94. A wine professional encounters a wine labeled "Vino Nobile di Montepulciano DOCG." The local synonym for Sangiovese in this commune is which of the following?

- A. Brunello
- B. Morellino
- C. Nielluccio
- D. Prugnolo Gentile

95. A candidate encounters a wine from the Clare Valley in South Australia. The wine is a bone-dry Riesling with intense lime character. Which closure innovation did Clare Valley producers pioneer for their premium Riesling?

- A. Natural cork treated with TCA-resistant compounds
- B. Glass stopper closures for all premium bottlings
- C. Screw cap closures to eliminate cork taint risk
- D. Wax-sealed crown caps for extended aging

96. A wine professional studying the EU classification system encounters a wine from Italy labeled "IGT Toscana." At which tier does this sit?

- A. PGI (Protected Geographical Indication) — the second tier below PDO
- B. PDO — the highest quality tier with strictest regulations
- C. Wine without geographic indication — the most basic category
- D. DOCG equivalent requiring an official tasting panel

97. A candidate encounters a wine from the Naoussa appellation in northern Greece. The indigenous red variety has high acidity, firm tannins, and aromas of tomato and dried herbs. Which variety is this?

- A. Assyrtiko
- B. Xinomavro
- C. Agiorgitiko
- D. Moschofilero

98. A wine professional encounters a wine from Tokaji labeled "Eszencia." This extraordinarily rare wine has sugar levels exceeding 450 grams per liter and ferments to only 2 to 4 percent alcohol. How is it typically served?

- A. In standard 150-milliliter glasses with a full dinner course
- B. Mixed with sparkling water as a refreshing aperitif cocktail
- C. Heated to 60°C and served like mulled wine in winter
- D. By the spoonful due to its extreme concentration and rarity

99. A candidate encounters a wine from South Africa's Walker Bay region. The Hemel-en-Aarde Valley has earned acclaim for which variety?

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

100. A wine professional encounters a bottle labeled "Muscadet Sèvre et Maine Sur Lie." What grape variety produces this wine, and what does "Sur Lie" indicate?

- A. Melon de Bourgogne aged on spent yeast cells for added richness and texture
- B. Sauvignon Blanc barrel-fermented in new French oak for complexity
- C. Chenin Blanc fortified with grape spirit for higher alcohol content
- D. Chardonnay undergone carbonic maceration for fruity character

PRACTICE EXAM 11: ANSWER KEY AND EXPLANATIONS

1. A — Gewürztraminer is classified as an aromatic variety with intense grape-derived compounds (monoterpenes) that produce its signature lychee, rose, and spice character regardless of winemaking. Chardonnay is a neutral variety whose character is shaped primarily by terroir and winemaking choices rather than inherent grape aromatics. This aromatic versus neutral distinction is fundamental to understanding varietal character.
2. C — Syrah is the required red grape variety for all Northern Rhône appellations including Saint-Joseph, Hermitage, Côte-Rôtie, Cornas, and Crozes-Hermitage. Saint-Joseph produces more accessible, earlier-drinking Syrah than the denser Hermitage due to its broader appellation area and flatter terrain. Grenache dominates the Southern Rhône, not the Northern.
3. B — Pinot Meunier is the third permitted Champagne grape, contributing fruitiness, softness, and approachability to non-vintage blends. It is the dominant variety in the Vallée de la Marne sub-region. While less prestigious than Pinot Noir and Chardonnay, Pinot Meunier plays an essential role in maintaining the consistency of NV house styles.
4. D — Ruby Reserve (also called Reserve or Fine Reserve) is a higher-quality category than basic Ruby Port, offering more depth, complexity, and concentration from better-selected wines. Both are aged in large vessels to preserve fresh fruit character, but Reserve undergoes more rigorous quality selection. It is not a single-vintage wine nor a solera-aged product.
5. C — Pouilly-Fumé is produced exclusively from Sauvignon Blanc in the Centre Loire, near the town of Pouilly-sur-Loire. The "Fumé" (smoky) refers to the flinty, gunflint character attributed to the appellation's silex (flint) soils. It should not be confused with Pouilly-Fuissé, which is a Chardonnay from Burgundy's Mâconnais.
6. A — Orange wine is a white wine produced with extended skin maceration — essentially using red winemaking techniques with white grapes. This extended contact extracts phenolic compounds that give the wine its amber-orange color, tannic texture, and oxidative complexity. Friuli-Venezia Giulia and neighboring Slovenia are the modern epicenter of this revived ancient style.
7. D — The punt (concave indentation) in the base of a Champagne bottle strengthens the glass structure to withstand approximately 5 to 6 atmospheres of internal pressure from dissolved CO₂. Without this reinforcement, the flat bottom of a standard still wine bottle could fail under the significant pressure. The punt distributes stress more evenly across the bottle's base.

8. B — Château Mouton Rothschild was elevated from Second Growth to First Growth in 1973, the only reclassification in the history of the 1855 Bordeaux Classification. Baron Philippe de Rothschild famously campaigned for decades for this recognition. The estate's motto changed from "First I cannot be" to "First I am, second I was."
9. C — Volatile thiols are the class of sulfur-containing aromatic compounds primarily responsible for the explosive tropical fruit character of Marlborough Sauvignon Blanc. These compounds — including 3-mercaptohexanol and 3-mercaptohexyl acetate — produce the passion fruit and grapefruit aromas released during cool fermentation. Methoxypyrazines contribute the herbaceous green notes.
10. A — Old-vine Shiraz from the Barossa Valley matches this profile precisely — blackberry jam, dark chocolate, licorice, mocha, high alcohol, and vines from the 1860s. The Barossa's warm Mediterranean climate and some of the world's oldest Shiraz vines produce Australia's most iconic wine style.
11. D — Dry Douro table wine completes fermentation without the addition of grape spirit, converting all sugar to alcohol and producing a dry, unfortified wine. Port, by contrast, receives aguardente during fermentation to kill yeast and preserve natural sugar. Both use the same grapes from the same demarcated region.
12. B — Italy has approximately 75 DOCG designations, each requiring stricter production standards than DOC, including mandatory tasting panel approval and numbered government seals on every bottle. Italy has over 300 DOC designations. The DOCG tier represents the highest level of Italy's wine quality pyramid.
13. A — Terroir — the interaction of climate, soil, topography, and human choices at each specific site — is the fundamental concept that explains why the same grape variety produces recognizably different wines in different regions. Burgundy's continental climate and limestone soils create different growing conditions than Oregon's cool maritime environment.
14. C — Current Hungarian regulations require a minimum residual sugar of 120 grams per liter for all Tokaji Aszú. This simplified the previous graduated puttonyos system into a single quality standard. Tokaji Eszencia, the rarest expression, can exceed 450 grams per liter.
15. D — Cape Blend is the informal South African term for a Bordeaux-style red blend that includes Pinotage — the country's unique crossing of Pinot Noir and Cinsault. The inclusion of Pinotage gives the wine a distinctly South African identity.
16. B — Water sprinklers coat the buds in a thin layer of ice that paradoxically insulates them from colder ambient air temperatures. As the water freezes, it releases latent heat that keeps the bud temperature at 0°C — warmer than the damaging sub-zero air surrounding it. This counterintuitive method is effective down to approximately minus 5°C.

17. A — Torrontés is Argentina's most distinctive white grape, producing intensely aromatic wines with rose petal and geranium character. The high-altitude vineyards of Salta and Cafayate (1,800 to 2,000 meters) produce the most concentrated, balanced expressions due to intense UV exposure and cool nighttime temperatures.
18. C — Joven ("young") wines in Spain have no minimum aging requirement. They are typically released shortly after vintage for immediate consumption. The aging hierarchy ascends from Joven through Crianza, Reserva, and Gran Reserva.
19. B — High-density planting forces individual vines to compete with neighbors for water, nutrients, and root space, naturally limiting vigor and concentrating the vine's energy into producing smaller quantities of higher-quality fruit. This competition-based quality model is the philosophy behind Burgundy's dense plantings.
20. D — Sauvignon Blanc and Sémillon form the classic white Bordeaux blend from Pessac-Léognan. Sauvignon Blanc contributes acidity and aromatic intensity while Sémillon adds body, richness, and waxy texture. This complementary partnership produces some of France's finest dry whites.
21. D — Ripasso involves re-fermenting standard Valpolicella on the leftover skins and lees from Amarone production. This secondary contact adds body, complexity, and richness to what would otherwise be a lighter wine. Ripasso occupies a quality position between basic Valpolicella and Amarone.
22. B — The quality revolution in Rheinhessen has been driven by producers working on steep riverside slopes of red slate near Nackenheim and Nierstein. These specific sites produce outstanding Riesling that rivals the finest from the Rheingau and Mosel, transforming the region's reputation from bulk production to quality focus.
23. A — Weinviertel DAC requires the wine to be Grüner Veltliner that is typical of the Weinviertel region's characteristic style. The DAC system defines which grape variety and style represent each designated Austrian region, prioritizing regional identity and typicity.
24. C — Vin Doux Naturel (VDN) is the French category of sweet wines produced by adding grape spirit during fermentation to preserve natural sugar. Banyuls, Maury, Rivesaltes, and Muscat de Beaumes-de-Venise are the most important VDN appellations. The technique is comparable to Port production.
25. B — Véraison is the stage when red grape berries change color from green to purple, marking the onset of ripening. In white varieties, berries turn from green to translucent gold. Véraison signals the beginning of sugar accumulation and acid decline — the final phase before harvest.
26. D — Oloroso ages entirely through oxidative aging without flor because it is fortified to 17 percent alcohol, which prevents flor development. This produces a dark, full-bodied, nutty Sherry with complex aromas of walnut, toffee, and dried fruit. Fino and Manzanilla age biologically under flor at 15 percent.

27. A — Oak barrel aging contributes vanilla (from vanillin), toast, and spice notes to wine through compounds extracted from the heated wood surface. These flavors supplement the wine's primary fruit and terroir character. Stainless steel is inert and contributes no flavor compounds.
28. C — Gran Selezione requires estate-grown grapes and a minimum of 30 months aging, distinguishing it from Riserva (24 months, purchased grapes permitted). The estate-grown requirement ensures that Gran Selezione represents a specific property's finest expression.
29. B — Pinot Noir has made Central Otago famous. The world's southernmost commercial wine region has a continental climate with extreme diurnal variation that produces concentrated, dark-fruited Pinot Noir quite different from the more delicate Martinborough style.
30. D — When a dessert is sweeter than the wine, the wine tastes bitter, thin, and acidic by comparison because the palate recalibrates its sweetness threshold. This is why the fundamental pairing rule states that the wine must always be sweeter than the dessert.
31. A — Federspiel is the middle tier of the Wachau classification with alcohol between 11.5 and 12.5 percent. Steinfeder is the lightest (maximum 11.5 percent) and Smaragd is the most powerful (minimum 12.5 percent).
32. C — Fiano di Avellino DOCG produces an aromatic white wine from the Fiano grape with aromas of honey, hazelnut, white flowers, and pear. It is one of Campania's finest white wines alongside Greco di Tufo DOCG.
33. D — Standard Barolo DOCG requires 38 months of total aging from November 1 of the harvest year, including at least 18 months in wood. Barolo Riserva requires 62 months. Barbaresco requires 26 months (50 for Riserva).
34. B — A wine labeled "Musigny" with only the vineyard name and no village name is classified at Grand Cru — the highest tier. Grand Cru wines carry only the vineyard name. Premier Cru wines would show both village (Chambolle-Musigny) and vineyard name.
35. A — The cold Humboldt Current flows northward along Chile's Pacific coast, generating fog and cool ocean breezes that moderate temperatures in coastal regions like Casablanca Valley. This maritime cooling creates conditions ideal for cool-climate varieties.
36. C — Barbera has characteristically high acidity but low tannin, producing deeply colored, fruit-driven wines that are approachable young. Nebbiolo has both high acidity and high tannin, creating wines requiring extended aging. This structural contrast makes Barbera Piedmont's everyday red.
37. D — Malmsey (Malvasia) is the sweetest Madeira style, richer than Bual. The complete progression from driest to sweetest is Sercial, Verdelho, Bual, and Malmsey.
38. B — Total acidity (titratable acidity) measures the total concentration of all acids in wine expressed in grams per liter. pH measures the strength or intensity of acidity on a logarithmic scale. A wine can have low total acidity but still taste quite acidic if its pH is low.

39. A — Oregon state law requires 90 percent minimum varietal content for Pinot Noir and most other varieties. This exceeds the federal TTB standard of 75 percent. Cabernet Sauvignon is the notable exception.
40. D — Trento DOC produces traditional method sparkling wines from Chardonnay and Pinot Noir (Pinot Nero) in Trentino-Alto Adige. These wines undergo secondary fermentation in bottle with extended lees aging, rivaling Champagne and Franciacorta in quality.
41. C — Nerello Mascalese is the indigenous Sicilian red grape of Mount Etna, producing pale, high-acid wines with red cherry and volcanic ash character. Its aromatic finesse and terroir transparency draw frequent comparisons to Burgundy Pinot Noir.
42. A — 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.
43. D — Chenin Blanc, historically called Steen in South Africa, is the country's most widely planted white variety. The Swartland's old, unirrigated bush vines produce wines of extraordinary depth and complexity.
44. B — After presenting and opening the bottle, the next step is offering a small tasting pour (approximately 30 to 50 milliliters) to the host. This pour allows the host to check for faults such as cork taint or oxidation before the wine is served to other guests.
45. A — Kabinett is the lightest Prädikat level, made from grapes harvested at normal maturity with chaptalization strictly prohibited. Kabinett wines may be dry, off-dry, or gently sweet, typically displaying moderate to low alcohol.
46. C — Monastrell (Mourvèdre) is Jumilla's signature variety, grown on old, unirrigated bush vines that produce concentrated, deeply colored wines. The region has gained international attention for exceptional value.
47. D — The Saint-Émilion classification is revised approximately every 10 years, unlike the 1855 Médoc Classification which has been changed only once. This periodic reassessment means estates can be promoted or demoted, creating ongoing quality incentive.
48. B — Vernaccia di San Gimignano DOCG produces a crisp, medium-bodied white wine from the Vernaccia grape in the hilltop Tuscan town of San Gimignano. It was Italy's first DOC designation (1966) and produces one of Tuscany's few notable white wines.
49. A — Nearly all Washington State vineyards east of the Cascades require irrigation because the Columbia Valley receives only 15 to 20 centimeters of annual rainfall. This gives growers precise control over water stress and vine vigor.

50. C — Despite the French word "Sec" meaning "dry," on the Champagne sweetness scale Sec contains 17 to 32 grams per liter — actually moderately sweet. The progression from driest is Brut Nature, Extra Brut, Brut, Extra Dry, Sec, Demi-Sec, Doux.
51. D — Vermentino di Gallura DOCG comes from the specific Gallura sub-region of northeastern Sardinia with stricter production standards and mandatory tasting panel approval. This distinguishes it from the broader Vermentino di Sardegna DOC.
52. B — Gamay is the exclusive grape of Beaujolais and all ten Cru villages including Morgon. Morgon is one of the most structured Crus, demonstrating Gamay's capacity for serious wine with aging potential.
53. A — Carménère was misidentified as Merlot in Chile until 1994 DNA analysis. Its distinctive dark chocolate, coffee, green pepper, and smoky-herbal character distinguishes it from true Merlot. It has become Chile's signature red grape.
54. C — Estufagem is the deliberate heating process unique to Madeira production. It can be conducted in heated tanks (estufas) at 45 to 50°C for several months, or through the gentler canteiro method in warm attic rooms over years. This heating develops Madeira's characteristic caramelized character and virtually indestructible longevity.
55. D — Spätburgunder (Pinot Noir) is gaining increasing acclaim in Baden, Germany's warmest and most southerly major wine region. As climate change extends growing seasons, German Pinot Noir has gained depth and concentration.
56. B — Alicante Bouschet is the teinturier variety with red-colored flesh in addition to red skin. This characteristic provides exceptionally deep color, making it a valuable blending component in Portugal's Alentejo.
57. A — The 1976 Judgment of Paris featured a wine from Stag's Leap Wine Cellars in the Stags Leap District that topped the red wine category in a blind tasting against top Bordeaux estates. This event permanently changed global perceptions of California wine quality.
58. C — Savennières is a powerful, dry, age-worthy white wine produced from Chenin Blanc in the Anjou-Saumur sub-region of the Loire Valley. It represents one of the world's finest dry expressions of Chenin Blanc.
59. D — DOCa (Denominación de Origen Calificada) is Spain's highest-tier classification, held by only two regions: Rioja (since 1991) and Priorat (since 2003, using the Catalan spelling DOQ). This designation requires exceptional quality and strict oversight.
60. B — The Gimblett Gravels' free-draining alluvial gravel soils absorb solar warmth during the day and radiate it back during cool evenings, creating a warm microclimate within the otherwise temperate Hawke's Bay.

61. B — Sparkling wines should be served at 6 to 8°C to preserve carbonation and enhance freshness. Warmer temperatures cause rapid CO₂ release. Prestige cuvées may benefit from slightly warmer service (8 to 10°C) to allow aromatic expression.
62. D — Ausbruch is the historic Austrian sweet wine from the Neusiedlersee, associated with the town of Rust. It falls between Beerenauslese and Trockenbeerenauslese in richness.
63. C — 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.
64. 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. It is one of the New World's most historically significant wines.
65. D — Lambrusco is the lightly sparkling, violet-scented, dry, tangy red from Emilia-Romagna produced by the Charmat method. High-quality dry versions have earned serious critical acclaim.
66. B — Cava Reserva requires a minimum of 15 months lees aging. Standard Cava requires 9 months, Gran Reserva requires 30 months, and Cava de Paraje Calificado requires 36 months.
67. A — Peppery Northern Rhône Syrah is a complementary pairing with grilled lamb and rosemary — both wine and food share savory, herbal, and peppery characteristics. Protein and fat in the lamb also soften the Syrah's tannins.
68. C — Riesling established the Finger Lakes as a serious American wine region. Deep glacially carved lakes moderate the continental climate, producing Rieslings with piercing acidity and lime-mineral character.
69. D — Amarone della Valpolicella DOCG Riserva requires a minimum of 48 months aging from January 1 following the harvest year. Standard Amarone requires 24 months. Both are produced using the appassimento grape-drying technique.
70. A — Verdejo is the dominant white grape of Rueda DO, producing fresh, aromatic wines with herbaceous, citrus, and stone fruit character. Rueda is one of Spain's most commercially successful white wine appellations.
71. C — Okanagan Lake moderates the valley's extreme continental climate by absorbing heat in summer and releasing it in winter. This thermal buffering protects lakeside vineyards from devastating freeze damage.
72. B — The liver metabolizes alcohol at approximately one standard drink per hour. This rate cannot be accelerated by coffee, food, or exercise. Understanding this fixed rate is essential for responsible beverage service.

73. D — High elevation on the Texas High Plains (900 to 1,200 meters) provides cool nighttime temperatures that preserve acidity and prevent overripening. This diurnal variation counteracts warm daytime conditions.
74. 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, aged, and bottled at the winery.
75. C — The direct press method involves pressing red-skinned grapes immediately or after minimal skin contact, producing the pale, delicate color characteristic of Provence rosé. This is the dominant method in the region.
76. B — Assyrtiko is Santorini's signature white grape, producing bone-dry, mineral-intense wines with extraordinary acidity and volcanic character. The ancient ungrafted bush vines trained in kouloura baskets are among the world's oldest.
77. D — Controlled irrigation in Washington State provides precise management of water stress and vine vigor. This directly influences berry size, skin thickness, and flavor development in this arid region.
78. A — Puligny-Montrachet in the Côte de Beaune is most celebrated for Chardonnay, producing some of the world's most expensive and prestigious white wines. It is home to several Grand Cru white vineyards.
79. C — "Bourgogne Aligoté" is classified at the regional level — the broadest, most basic tier. Aligoté is Burgundy's secondary white grape, producing lighter, more acidic wines than Chardonnay.
80. B — Malbec is Argentina's most important red grape variety, with the Uco Valley at high altitude producing its most concentrated, complex expressions. Deep color, plush texture, and violet aromatics define Argentine Malbec.
81. D — Baga's defining characteristic is powerfully high tannin combined with high acidity, requiring significant aging to soften. These structural traits have earned Baga comparisons to Nebbiolo and positioned Bairrada as a source of Portugal's most structured reds.
82. B — Champagne is the only major European appellation where blending red and white wine to produce rosé is legally permitted. This distinguishes it from virtually all other EU regions, where rosé must be produced through direct pressing or limited skin contact.
83. A — "Passito" indicates grapes were dried after harvest — on racks, mats, or in temperature-controlled rooms — to concentrate sugars before fermentation. Sagrantino is traditionally produced in both dry (secco) and sweet passito styles.
84. C — Anderson Valley's cool, fog-influenced climate produces grapes with high acidity and moderate sugar — ideal for sparkling wine base production. Several Champagne houses have established operations here for this reason.

85. 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).
86. A — Canadian Icewine (VQA) requires grapes to freeze naturally on the vine at minus 8 degrees Celsius or colder. This is slightly stricter than the German Eiswein requirement of approximately minus 7°C. Artificial freezing is prohibited.
87. C — Sélection de Grains Nobles (SGN) requires individually selected botrytis-affected berries with extreme sugar concentration. It is the most concentrated Alsatian sweet wine category, requiring higher minimum must weights than Vendange Tardive.
88. B — 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.
89. A — The age indication on a Tawny Port (10, 20, 30, 40 Year) represents a multi-vintage blend crafted to taste like a wine of approximately the stated age. It is not from a single vintage. This blending approach ensures consistency.
90. D — The chocolate dessert was sweeter than the Brut Champagne, causing the wine to taste bitter, thin, and acidic by comparison. The fundamental pairing rule states that wine must always be sweeter than the dessert.
91. C — Orvieto DOC typically produces light, dry white wines from Grechetto and Trebbiano grapes. The appellation, located in Umbria, is one of central Italy's most recognized white wine names. Sweet (amabile and dolce) versions also exist but are less common.
92. A — Tavel is a Southern Rhône appellation that produces exclusively rosé wine — full-bodied, dry, and Grenache-based. It is the only appellation in the Rhône Valley dedicated solely to rosé production.
93. B — Château Lafite Rothschild, Château Latour, and Château Mouton Rothschild are the three 1855 First Growth estates located in Pauillac. The other two First Growths are Château Margaux (Margaux) and Château Haut-Brion (Pessac-Léognan).
94. D — Prugnolo Gentile is the local synonym for Sangiovese in the commune of Montepulciano. Brunello is used in Montalcino, and Morellino in Scansano. These regional names for the same grape are frequently tested.
95. C — Clare Valley producers pioneered screw cap closures for premium Riesling to eliminate the risk of cork taint while preserving aromatic purity. This innovation has since been widely adopted across the Australian wine industry.
96. A — IGT (Indicazione Geografica Tipica) corresponds to the EU's PGI (Protected Geographical Indication) — the second tier below PDO. IGT Toscana was created largely to accommodate Super Tuscan wines using non-traditional varieties.

97. B — Xinomavro is the indigenous red variety of Naoussa in northern Greece. The name means "acid black," reflecting its high acidity and deep color. Firm tannins and aging capacity draw comparisons to Nebbiolo.
98. D — Tokaji Eszencia is served by the spoonful due to its extreme sugar concentration (450+ g/L) and rarity. It ferments for years to reach only 2 to 4 percent alcohol. Its viscous texture and intensity make conventional glass service impractical.
99. C — Pinot Noir has earned acclaim in the Hemel-en-Aarde Valley within Walker Bay. The cool maritime climate near the Atlantic provides conditions suited to this demanding variety.
100. A — Muscadet Sèvre et Maine is produced from Melon de Bourgogne, and "Sur Lie" indicates the wine was aged on its spent yeast cells for added richness, body, and subtle bready texture.