

# PRACTICE EXAM 12: CSW

## SIMULATION (100 QUESTIONS)

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Time Allowed: 60 Minutes

1. A winemaker in Bordeaux's Pessac-Léognan appellation observes that her white wine blend gains complexity when she ferments the Sémillon portion in new oak barrels while fermenting the Sauvignon Blanc in stainless steel. What does the barrel-fermented Sémillon contribute to the final blend that stainless steel cannot?

- A. Higher acidity and more herbaceous aromatics from cooler fermentation
- B. Increased carbon dioxide retention for a lightly sparkling texture
- C. Richness, texture, and integrated oak flavors absorbed during fermentation
- D. More intense varietal aromatics from enhanced monoterpene extraction

2. A candidate encounters a wine from Piedmont labeled "Roero Arneis DOCG." Arneis is the signature white grape of the Roero hills. What general style of wine does this grape produce?

- A. An aromatic, medium-bodied white with pear and almond character
- B. A deeply tannic, powerful red requiring decades of cellaring
- C. A sweet, fortified dessert wine from botrytis-affected grapes
- D. A sparkling wine produced by the Charmat method for immediate release

3. A wine professional encounters a bottle of Amarone della Valpolicella labeled "Riserva." What minimum aging requirement must Amarone Riserva meet from January 1 following the harvest year?

- A. 24 months with no oak requirement
- B. 36 months including 12 months in oak
- C. 62 months including 24 months in oak
- D. 48 months

4. A sommelier is constructing a by-the-glass program and wants to include a dry Sherry produced exclusively in the coastal town of Sanlúcar de Barrameda. The Sherry must be pale, bone-dry, and lighter than Fino from Jerez. Which style meets these requirements?

- A. Amontillado
- B. Manzanilla
- C. Oloroso
- D. Palo Cortado

5. A viticulturist in the Mosel notices that her best vineyard sites are planted on extremely steep slopes directly above the river. These slopes receive maximum sun exposure and benefit from reflected light and radiant warmth. What is the primary soil type on these premium Mosel slopes?

- A. Blue-gray Devonian slate
- B. Kimmeridgian limestone with marine fossils
- C. Deep alluvial gravel deposited by ancient rivers
- D. Volcanic basalt and pumice from recent eruptions

6. A candidate encounters a red wine from Puglia in southern Italy. The wine is rich, high in alcohol, and produced from a grape that DNA analysis confirmed is genetically identical to California's Zinfandel. What is this grape called in Puglia?

- A. Negroamaro
- B. Nero d'Avola

- C. Aglianico
- D. Primitivo

7. A wine from the Côte Chalonnaise in Burgundy is labeled "Mercurey." Based solely on this appellation name and its location, which grape variety most likely dominates?

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

8. A wine professional encounters a wine from Austria labeled "Kamptal DAC Reserve." Under the DAC system, what does "Reserve" indicate about this wine compared to standard Kamptal DAC?

- A. The wine is a basic entry-level blend from multiple Austrian regions
- B. Greater weight, complexity, and often single-vineyard origin
- C. The wine is a sweet Prädikatswein from botrytis-affected grapes
- D. The wine was produced using biodynamic methods certified by Demeter

9. A candidate encounters a wine from Jerez labeled "Amontillado." This wine began aging under flor but transitioned to oxidative aging. What sensory characteristics define this dual-aged style?

- A. Amber color, nutty complexity, and a combination of finesse from biological aging with depth from oxidative aging
- B. Pale straw color with fresh, briny character identical to Fino
- C. Intensely sweet with honey and raisin flavors from Pedro Ximénez
- D. Deeply opaque with tannic structure similar to young Cabernet Sauvignon

10. A wine student encounters the term "lees" in the context of winemaking. What are lees, and what role do they play in wine development?

- A. Fresh grape skins added after fermentation to increase tannin extraction
- B. Dried oak chips added to stainless steel tanks for flavor enhancement
- C. Sugar crystals that form during cold stabilization of white wines
- D. Spent yeast cells that settle after fermentation, contributing richness and texture through autolysis

11. A producer in South Africa's Stellenbosch region blends Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, and Pinotage. The inclusion of Pinotage distinguishes this from a standard Bordeaux blend. What South African term describes this style?

- A. Meritage
- B. Swartland Reserve
- C. Cape Blend
- D. Bordeaux Assemblage

12. A candidate encounters a label from a Spanish wine reading "DO Rías Baixas." The wine is white, aromatic, and saline. Which grape variety and climate type define this region?

- A. Tempranillo in a hot, continental climate
- B. Albariño in a cool, Atlantic maritime climate
- C. Garnacha in a warm, Mediterranean climate
- D. Verdejo in a dry, high-altitude continental climate

13. A wine professional encounters a bottle from Burgundy labeled "Corton Grand Cru." This vineyard sits on the hill of Corton in the Côte de Beaune and produces both red and white wines. What is unique about Corton among Côte de Beaune Grand Crus?

- A. It is the only Grand Cru in Burgundy that permits Gamay
- B. It is the only Grand Cru in the Côte de Beaune that produces sparkling wine
- C. It produces only white wine from Chardonnay with no red permitted
- D. It is the only red Grand Cru in the Côte de Beaune

14. A sommelier serves a guest a chilled glass of Sercial Madeira. The guest asks where Sercial falls on the Madeira sweetness scale. What is the correct answer?

- A. Sercial is the driest style
- B. Sercial is medium-dry, between Verdelho and Bual
- C. Sercial is the sweetest style, richer than Malmsey
- D. Sercial is medium-sweet, identical to Bual

15. A candidate encounters a wine from the Bekaa Valley in Lebanon. The estate produces a Bordeaux-style red blend of Cabernet Sauvignon, Cinsault, and Carignan. Which famous Lebanese estate is most associated with this style?

- A. Domaine de la Romanée-Conti
- B. Penfolds Grange
- C. Château Musar
- D. Vega Sicilia

16. A wine labeled "Sauternes" must be produced from specific grape varieties affected by noble rot. Which set of grapes is permitted in Sauternes production?

- A. Chardonnay, Sauvignon Blanc, and Pinot Gris
- B. Sémillon, Sauvignon Blanc, and Muscadelle
- C. Chenin Blanc, Melon de Bourgogne, and Folle Blanche
- D. Riesling, Gewürztraminer, and Pinot Blanc

17. A wine from the Naoussa appellation in northern Greece displays high acidity, firm tannins, and aromas of tomato and dried herbs. Which grape variety produces this wine?

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

18. A candidate encounters a wine labeled "Côtes du Rhône." The majority of production under this broad appellation comes from which section of the Rhône Valley?

- A. The Southern Rhône, dominated by Grenache-based blends
- B. The Northern Rhône, dominated by single-varietal Syrah
- C. Both sections contribute equally to all production
- D. Neither — the wine is produced outside the Rhône Valley

19. A wine professional encounters a New Zealand wine from the Wairarapa region. The sub-region of Martinborough was the country's first area to earn international acclaim for which grape variety?

- A. Sauvignon Blanc

- B. Chardonnay
- C. Pinot Noir
- D. Syrah

20. A producer in Tokaji, Hungary, creates a wine by adding a paste of botrytis-affected aszú berries to a base wine of Furmint. Current regulations require what minimum residual sugar for Tokaji Aszú?

- A. 60 grams per liter
- B. 90 grams per liter
- C. 180 grams per liter
- D. 120 grams per liter

21. A sommelier encounters a guest who wants to pair wine with a plate of raw oysters on the half shell. Based on the classic pairing, which wine should the sommelier recommend?

- A. Tannic young Barolo with firm tannin and high acidity
- B. Muscadet Sèvre et Maine Sur Lie with crisp acidity and lees-derived richness
- C. Sweet Sauternes with honey and botrytis character
- D. Full-bodied Barossa Valley Shiraz at 15 percent alcohol

22. A wine from the Veneto is produced by re-fermenting standard Valpolicella on leftover Amarone skins. What is this wine called?

- A. Recioto della Valpolicella
- B. Soave Classico
- C. Bardolino
- D. Valpolicella Ripasso

23. A candidate encounters a wine from Oregon labeled "Eola-Amity Hills Pinot Noir." What is the relationship between Eola-Amity Hills and the Willamette Valley?

- A. Eola-Amity Hills is a sub-AVA nested within the larger Willamette Valley
- B. Both names refer to the exact same geographic area
- C. Eola-Amity Hills is the parent appellation containing the Willamette Valley
- D. Eola-Amity Hills is a completely separate region from the Willamette Valley

24. A wine labeled "Vintage Port 2016" was a declared vintage. Approximately how many times per decade do individual Port houses typically declare?

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

25. A viticulturist encounters phylloxera in a vineyard planted on its own roots. The root louse destroys vine roots. What is the universal solution that saved the world's vineyards in the late 19th century?

- A. Application of copper sulfate spray directly to the root zone
- B. Grafting *Vitis vinifera* onto resistant American *Vitis* species rootstocks
- C. Flooding vineyards for three consecutive years to drown the insects
- D. Genetic modification of *Vitis vinifera* to resist the root louse

26. A winemaker in Alsace produces a late-harvest wine labeled "Vendange Tardive." How does this differ from "Sélection de Grains Nobles"?

- A. VT is made from late-harvested ripe grapes, while SGN requires individually selected botrytis-affected berries with higher must weight

- B. VT requires botrytis infection while SGN does not
- C. Both designations are identical with no regulatory difference
- D. VT must be dry while SGN is always sparkling

27. A wine professional encounters a bottle of sparkling wine from South Africa labeled "Méthode Cap Classique." What production method does this term indicate?

- A. Charmat method in pressurized stainless steel tanks
- B. Ancestral method with no disgorgement
- C. Carbonation by injection of CO<sub>2</sub> into still wine
- D. Traditional method with secondary fermentation in bottle

28. A candidate encounters a wine from the McLaren Vale in South Australia. This warm maritime region produces rich, full-bodied wines primarily from which grape variety?

- A. Pinot Noir
- B. Riesling
- C. Shiraz
- D. Pinot Gris

29. A sommelier encounters a guest who asks about the compound responsible for the buttery character in some Chardonnay wines. Which compound is this, and how is it produced?

- A. Resveratrol produced by UV exposure during grape ripening
- B. Diacetyl produced during malolactic fermentation
- C. Methoxypyrazine produced by unripe grape seeds
- D. TCA produced by contaminated cork closures

30. A candidate encounters a German wine labeled "Rheingau Riesling Erste Lage." In the VDP classification, at which tier does Erste Lage sit?

- A. The highest tier, equivalent to Grand Cru
- B. The entry-level regional tier
- C. The village-level tier
- D. The second-highest tier, equivalent to Premier Cru

31. A wine from Bordeaux's Left Bank commune of Saint-Julien is known for balancing the power of Pauillac with the elegance of Margaux. Which grape variety dominates Left Bank blends?

- A. Cabernet Sauvignon
- B. Merlot
- C. Cabernet Franc
- D. Petit Verdot

32. A wine from the island of Sicily is labeled "Marsala Vergine." What does "Vergine" indicate about this wine's style?

- A. The wine is intensely sweet with residual sugar above 100 grams per liter
- B. The wine is a sparkling Marsala produced by the Charmat method
- C. The wine is always dry with a minimum of five years aging
- D. The wine is a basic Marsala with only one year of aging required

33. A candidate encounters a Chilean wine from the Maipo Valley. This region near Santiago is Chile's most established for which grape variety?

- A. Sauvignon Blanc

B. Cabernet Sauvignon

C. Pinot Noir

D. Riesling

34. A wine from the Côte de Nuits village of Gevrey-Chambertin is known for producing some of Burgundy's most powerful, long-lived Pinot Noir. How many Grand Cru vineyards does this commune contain?

A. One

B. Three

C. Five

D. Nine

35. A wine professional encounters a Portuguese wine labeled "Alvarinho" from the Monção and Melgaço sub-regions. This is the same grape known by what name across the border in Spain?

A. Albariño

B. Tempranillo

C. Garnacha

D. Monastrell

36. A winemaker in Champagne produces a wine using the saignée method for her rosé. How does this differ from the blending method permitted in Champagne?

A. Saignée uses artificial coloring agents while blending uses natural grape pigments

B. Saignée requires 100 percent Chardonnay while blending uses Pinot Noir

C. Saignée involves brief maceration with red grape skins, while blending adds still red wine to white base wine

D. Saignée produces only non-vintage wines while blending is reserved for vintage

37. A candidate encounters a wine from Washington State labeled "Columbia Valley AVA." Under TTB regulations, what minimum percentage of grapes must come from this AVA?

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

38. A wine from Tuscany is labeled "Bolgheri DOC Superiore." This coastal zone is famous for Bordeaux-variety wines. Which estate launched the Super Tuscan movement from this area?

- A. Sassicaia (Tenuta San Guido)
- B. Château Pétrus
- C. Domaine de la Romanée-Conti
- D. Vega Sicilia

39. A wine labeled "Brunello di Montalcino DOCG" must be produced exclusively from Sangiovese. What is the minimum aging requirement for standard (non-Riserva) Brunello?

- A. 38 months including 18 months in wood
- B. 26 months including 9 months in wood
- C. 62 months including 24 months in oak
- D. 50 months including at least 24 months in oak

40. A candidate encounters a wine from the Finger Lakes in New York produced from Cabernet Franc. This cool-climate expression shows red currant, violet, and graphite. Which French wine region produces a stylistically similar cool-climate Cabernet Franc?

- A. The Southern Rhône's Châteauneuf-du-Pape

- B. The Loire Valley's Chinon and Bourgueil
- C. Alsace's Grand Cru vineyard sites
- D. Bordeaux's Left Bank commune of Pauillac

41. A wine professional encounters a wine from the Barossa Valley sealed with a screw cap. The producer notes that some of Australia's oldest Shiraz vines survived phylloxera. What soil characteristic protected these South Australian vines?

- A. High limestone content chemically repelling the root louse
- B. Volcanic basalt too dense for insect penetration underground
- C. Heavy clay soils that trapped phylloxera before reaching roots
- D. Deep sandy soils that prevented phylloxera from reaching roots

42. A sommelier serves a guest a glass of 20 Year Tawny Port. The guest asks why the wine is amber-brown rather than deep ruby. What aging process produces this color change?

- A. Extended barrel aging produces ruby Port's bright color
- B. Tawny Port is produced from white grape varieties only
- C. Prolonged oxidative aging in small barrels gradually lightens color from ruby to amber-tawny
- D. Artificial color additives are used to achieve the tawny shade

43. A candidate encounters a wine from the Rheinhessen region of Germany. A quality revolution has transformed this region's reputation. Which specific area within Rheinhessen now produces outstanding Riesling?

- A. The Ahr Valley near Bonn in the north
- B. Steep riverside slopes near Nackenheim and Nierstein
- C. The Franken region around Würzburg
- D. The Mosel tributary near Bernkastel

44. A wine from Alto Adige in northern Italy is produced from an indigenous red grape displaying dark fruit, chocolate, and smoky character. Which variety is this?

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

45. A wine professional encounters a German wine labeled "Mosel Riesling Beerenauslese." What grape condition is required for this Prädikat level?

- A. Individually selected overripe and botrytis-affected berries with high sugar concentration
- B. Grapes frozen naturally on the vine at minus 7°C
- C. Standard-maturity grapes at normal harvest ripeness
- D. Late-harvested bunches without any botrytis influence

46. A candidate encounters a wine from the Colchagua Valley in Chile. The wine was misidentified as Merlot until 1994. What characteristic develops when this variety is harvested underripe?

- A. Excessive sweetness from incomplete sugar conversion
- B. Deep blue-black color that overwhelms aromatics
- C. Pronounced green pepper and herbaceous flavors from elevated methoxypyrazines
- D. Strong petrol and kerosene aromas from TDN compounds

47. A wine professional encounters a bottle labeled "Crémant d'Alsace." Which production method is required, and which grape varieties are commonly used?

- A. Charmat method using Glera as the primary variety

- B. Traditional method using Pinot Blanc, Riesling, and Pinot Noir
- C. Ancestral method using exclusively Muscat Blanc
- D. Transfer method using Gewürztraminer and Sylvaner

48. A candidate encounters a wine from the Côte de Beaune labeled "Meursault Premier Cru Les Perrières." The wine is rich, full-bodied Chardonnay. At which tier of the Burgundy hierarchy does this wine sit?

- A. Premier Cru — the second-highest tier
- B. Grand Cru — the highest tier
- C. Village level — basic commune designation
- D. Regional — the broadest Bourgogne level

49. A wine from Rioja is aged in American oak barrels. Compared to French oak, what specific flavors does American oak contribute more prominently?

- A. Subtle toast, cedar, and spice from tight-grained wood
- B. Identical compounds as both oak species are interchangeable
- C. Stronger tannin with no aromatic contribution whatsoever
- D. More pronounced vanilla, coconut, and dill from wider grain

50. A wine professional encounters a wine from Santorini. The bone-dry white is produced from Assyrtiko grapes grown on ancient bush vines. What traditional training system is used on this volcanic island?

- A. Single Guyot with vertical shoot positioning
- B. Pergola with overhead canopy for shade
- C. Kouloura — low basket-shaped coils close to the ground
- D. Cordon de Royat with bilateral cordons on wire

51. A candidate encounters a wine from the Swartland region of South Africa. Beyond old-vine Chenin Blanc, which set of red grape varieties has gained 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. Tempranillo and Garnacha in a Rioja style

52. A wine professional encounters a bottle 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
- D. It produces exclusively sparkling wine by the traditional method

53. A wine labeled "Chianti Classico DOCG" requires what minimum percentage of Sangiovese in the blend?

- A. 70 percent
- B. 100 percent
- C. 90 percent
- D. 80 percent

54. A candidate encounters a wine from Uruguay. The country's signature grape variety originated in southwestern France's Madiran appellation. Which production technique has helped soften this variety's aggressive tannins?

- A. Extended carbonic maceration of whole clusters

- B. Blending with at least 50 percent Pinot Noir
- C. Micro-oxygenation — controlled introduction of tiny amounts of oxygen
- D. Cryoextraction to remove tannin compounds

55. A wine professional encounters a wine from the Côte de Nuits labeled "Romanée-Saint-Vivant Grand Cru." This vineyard is located in which commune?

- A. Gevrey-Chambertin
- B. Vosne-Romanée
- C. Chambolle-Musigny
- D. Morey-Saint-Denis

56. A candidate encounters a wine from the Okanagan Valley in British Columbia. The warm southern end near Oliver produces which grape varieties?

- A. Merlot, Cabernet Sauvignon, and Syrah
- B. Riesling and Pinot Gris exclusively
- C. Pinot Noir and Chardonnay for sparkling wine
- D. Muscat and Pedro Ximénez for fortified wines

57. A wine from Bordeaux's Right Bank commune of Saint-Émilion undergoes periodic reclassification. The most recent classification was completed in which approximate time frame?

- A. It has never been revised since its original creation in 1855
- B. It was last revised in the 1970s and is now permanently fixed
- C. It is revised annually based on current market prices
- D. It was most recently revised in the 2020s

58. A sommelier encounters a guest who orders a full-bodied Napa Valley Cabernet Sauvignon. At what temperature range should this wine be served?

- A. 6 to 8°C like sparkling wine
- B. 16 to 18°C
- C. 20 to 22°C at room temperature
- D. 10 to 12°C like a light white wine

59. A candidate encounters a wine from Campania labeled "Taurasi DOCG Riserva." What minimum total aging is required for this Riserva designation?

- A. 24 months
- B. 36 months
- C. 48 months
- D. 62 months

60. A wine professional encounters a bottle from the Clare Valley. The wine is a bone-dry Riesling with intense lime character. Clare Valley producers pioneered which closure innovation for premium Riesling?

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

61. A candidate encounters a wine from Piedmont labeled "Dolcetto d'Alba DOC." Despite its name meaning "little sweet one," what style does Dolcetto typically produce?

- A. Dry, soft, fruity reds with low acidity for everyday consumption

- B. Intensely sweet dessert wines with botrytis complexity
- C. Sparkling wines produced by the Charmat method
- D. Age-worthy reds requiring decades of cellar maturation

62. A wine from New Zealand's Central Otago is produced from Pinot Noir. What unique climate type distinguishes Central Otago from most other New Zealand wine regions?

- A. Tropical climate with heavy monsoon rainfall during harvest
- B. Cool maritime climate moderated by proximity to the Tasman Sea
- C. Continental climate with hot summers, cold winters, and extreme diurnal variation
- D. Mediterranean climate with warm, dry summers and mild wet winters

63. A wine professional encounters a Spanish wine labeled "Cava Brut Nature." What does "Brut Nature" indicate about the dosage?

- A. The wine received standard Brut dosage of 0 to 12 grams per liter
- B. No dosage was added, with 0 to 3 grams per liter residual sugar
- C. The wine is a sweet Cava with more than 50 grams per liter
- D. The wine is classified as Demi-Sec with 32 to 50 grams per liter

64. A candidate encounters a wine from Bordeaux labeled "Pessac-Léognan." This appellation was carved out of the larger Graves region in 1987. What was the primary reason for this separate designation?

- A. To separate the sparkling wine zone from the still wine zone
- B. To create a dedicated appellation for rosé production
- C. To distinguish the Sauternes sweet wine zone from dry wines
- D. To recognize the superior quality of the northern Graves communes

65. A wine student encounters the concept of "phylloxera" and learns that one major wine-producing country has never been affected due to natural barriers of mountains, ocean, and desert. Which country is this?

- A. Chile
- B. Australia
- C. South Africa
- D. New Zealand

66. A wine professional encounters a wine from Ribera del Duero labeled "Reserva." Tempranillo here is known by the local name Tinto Fino. What minimum aging is required for this Reserva classification?

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

67. A candidate encounters a wine from the Northern Rhône appellation of Crozes-Hermitage. This is the largest Northern Rhône appellation. How does it compare to its more famous neighbor Hermitage?

- A. Crozes-Hermitage is the more prestigious and expensive of the two
- B. Crozes-Hermitage produces more accessible, earlier-drinking Syrah than Hermitage
- C. Both appellations are identical in size and quality level
- D. Crozes-Hermitage is exclusively a white wine appellation

68. A wine professional encounters a Champagne labeled "NV Brut." The wine was aged on its lees for the minimum required period. What is this minimum for non-vintage Champagne?

- A. 36 months

- B. 24 months
- C. 9 months
- D. 12 months

69. A candidate encounters a wine from the Margaret River region of Western Australia. This region's maritime climate and Bordeaux-style blends have drawn comparisons to which specific Bordeaux area?

- A. The Left Bank, particularly the Médoc communes
- B. The sweet wine zone of Sauternes and Barsac
- C. The Right Bank commune of Pomerol
- D. The Entre-Deux-Mers white wine zone

70. A wine labeled "Sagrantino di Montefalco DOCG" from Umbria is renowned for which extreme structural characteristic?

- A. Extremely low acidity with virtually no tannic structure
- B. Extraordinarily high tannin levels
- C. Very high residual sugar as a mandatory sweet wine
- D. Complete absence of color requiring artificial tinting

71. A wine from the Walla Walla Valley AVA crosses the border between Washington and Oregon. This demonstrates which unique feature of the American AVA system?

- A. AVAs are always contained within a single county
- B. AVAs cannot overlap with any other designated areas
- C. All AVAs follow state political boundaries exactly
- D. AVA boundaries follow geographic features and can cross state lines

72. A candidate encounters a wine from Alsace labeled "Pinot Gris Grand Cru." This variety is one of four noble varieties permitted for Grand Cru designation. What are the other three?

- A. Chardonnay, Pinot Noir, and Merlot
- B. Pinot Blanc, Sylvaner, and Chasselas
- C. Riesling, Gewürztraminer, and Muscat
- D. Cabernet Sauvignon, Syrah, and Viognier

73. A wine professional encounters a wine from Bordeaux's Pomerol commune. The dominant grape here is Merlot, planted on distinctive clay soils. What is the most famous estate in Pomerol?

- A. Château Pétrus
- B. Château Lafite Rothschild
- C. Château Margaux
- D. Château d'Yquem

74. A candidate encounters a wine from the Côte de Provence. The wine is pale, dry rosé made from Grenache, Cinsault, and Mourvèdre. What production method creates this characteristic pale color?

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

75. A wine professional encounters a bottle of Canadian Icewine from the Niagara Peninsula. The wine is produced from Riesling. Compared to Vidal Icewine, how does Riesling Icewine typically differ?

- A. Riesling Icewine has less acidity and simpler character

- B. Both varieties produce identical Icewine with no differences
- C. Riesling Icewine is always dry with no residual sugar
- D. Riesling Icewine typically shows greater complexity and higher acidity

76. A candidate encounters a wine from Germany's Franken region bottled in a distinctive flask-shaped bottle. What is this bottle called, and what grape is the region's signature?

- A. Flûte d'Alsace containing predominantly Riesling
- B. Bordeaux bottle containing predominantly Spätburgunder
- C. Bocksbeutel containing predominantly Silvaner
- D. Burgundy bottle containing predominantly Müller-Thurgau

77. A wine professional encounters a wine from the Bekaa Valley in Lebanon. Red blends from this region typically use which set of grape varieties?

- A. Cabernet Sauvignon, Merlot, and Cinsault
- B. Pinot Noir and Gamay exclusively
- C. Tempranillo and Garnacha in a Rioja style
- D. Nebbiolo and Sangiovese in an Italian style

78. A wine from Sicily's Mount Etna is labeled "Etna Bianco DOC." Which grape variety produces this white wine?

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

79. A candidate encounters a wine from the Douro Valley labeled "LBV" (Late Bottled Vintage) Port. How does LBV differ from Vintage Port?

- A. LBV requires 50 years of bottle aging before consumption
- B. LBV is a white Port while Vintage Port is exclusively red
- C. LBV and Vintage Port are identical with interchangeable labels
- D. LBV ages four to six years in wood and is typically ready to drink upon release

80. A wine labeled "Côtes du Rhône-Villages" allows certain communes to append their name. This wine is from the Southern Rhône. Which grape variety dominates these blends?

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

81. A wine professional encounters a wine from the Adelaide Hills in South Australia. This cool-climate region at 400 to 700 meters elevation produces refined wines. Which varieties thrive here?

- A. Shiraz and Grenache in a powerful, warm-climate style
- B. Muscat and Pedro Ximénez for sweet fortified wines
- C. Sauvignon Blanc, Chardonnay, and Pinot Noir
- D. Monastrell and Carignan from old bush vines

82. A candidate encounters a wine from the Texas High Plains AVA. What geographic advantage does this high-elevation region provide?

- A. Cool nights that preserve acidity and prevent overripening

- B. Constant rainfall eliminating all need for supplemental irrigation
- C. Dense fog blocking direct sunlight during the growing season
- D. Proximity to the Gulf of Mexico providing direct maritime cooling

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

- A. A powerful tannic red from Sagrantino aged for 48 months
- B. A sparkling rosé produced by the traditional method
- C. A sweet fortified wine from sun-dried Muscat grapes
- D. A light, dry white from Grechetto and Trebbiano

84. A candidate encounters a wine from the Beaujolais Cru village of Moulin-à-Vent. This is considered the most powerful and age-worthy of the ten Crus. Which grape variety produces it?

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

85. A wine from the Nahe region of Germany produces diverse Riesling styles due to which geological feature?

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

86. A wine professional encounters a wine from Virginia. Which white grape has become the state's signature variety, producing wines with peach and apricot character?

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

87. A candidate encounters a Greek wine from the Nemea appellation in the Peloponnese. The red wine has deep color, full body, and aromas of red currant and spice. Which grape variety produces this wine?

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

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

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

89. A candidate encounters a wine from Paso Robles on California's Central Coast. What climate characteristic makes this region distinctive?

- A. Constant maritime fog blocking all sunlight

- B. Alpine conditions above 2,000 meters elevation
- C. Extreme diurnal temperature variation with hot days and cool nights
- D. Heavy summer rainfall requiring extensive drainage

90. A wine professional encounters a Champagne labeled "Vintage 2012." What minimum lees aging is required for vintage Champagne?

- A. 9 months
- B. 12 months
- C. 24 months
- D. 36 months

91. A candidate encounters a wine from the Barossa Valley produced from vines planted in the 1840s. These are among the oldest commercial vines in the world. What variety are these ancient vines most likely?

- A. Shiraz
- B. Cabernet Sauvignon
- C. Riesling
- D. Chardonnay

92. A wine from the Côte de Beaune is labeled "Puligny-Montrachet Premier Cru." The wine is a white Burgundy from Chardonnay. How many levels exist in the Burgundy classification hierarchy above this wine?

- A. None — Premier Cru is the highest tier
- B. One — Grand Cru sits above Premier Cru
- C. Two — Grand Cru and Super Grand Cru
- D. Three — Grand Cru, Prestige, and Monopole

93. A wine professional encounters a bottle of Sherry labeled "Pedro Ximénez." This intensely sweet, dark Sherry is produced from grapes of the same name. What process concentrates the sugars before fermentation?

- A. Grapes are frozen on the vine at minus 8°C before pressing
- B. Grapes undergo noble rot infection in humid coastal cellars
- C. Grapes are fortified on the vine with grape spirit before harvest
- D. Grapes are sun-dried on esparto grass mats before pressing

94. A candidate encounters a wine from South Africa. The IAS certification seal verifies origin, variety, vintage, and one additional element. What is this additional verification?

- A. That the wine scored above 90 points from national critics
- B. That the wine was aged for a minimum of five years
- C. Compliance with environmental sustainability standards
- D. That the wine was produced exclusively from biodynamic grapes

95. A wine from the Northern Rhône is labeled "Hermitage Blanc." This full-bodied, age-worthy white is produced from which grape varieties?

- A. Marsanne and Roussanne
- B. Sauvignon Blanc and Sémillon
- C. Chardonnay and Pinot Blanc
- D. Viognier and Grenache Blanc

96. A wine professional encounters a bottle labeled "Vino de Pago" from Spain. Where does this sit in Spain's classification hierarchy?

- A. Below Vino de la Tierra as the most basic category

- B. At the highest tier, reserved for single estates of exceptional quality
- C. Equal to the DO designation with no special distinction
- D. Below Crianza as an aging classification for young wines

97. A candidate encounters a wine from the Douro Valley labeled "Colheita 2009" Tawny Port. What does "Colheita" specifically indicate?

- A. A multi-vintage blend crafted to an approximate age profile
- B. A ruby-style Port aged in large vessels for fresh fruit
- C. A vintage Port bottled after two years for decades of bottle aging
- D. A single-vintage Tawny aged a minimum of seven years in barrel

98. A wine professional encounters a Sardinian wine labeled "Cannonau di Sardegna DOC." Cannonau is genetically identical to Grenache and which other international synonym?

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

99. A candidate encounters a wine labeled "Estate Bottled" under U.S. regulations. What is the grape sourcing requirement for this designation?

- A. 100 percent from winery-owned or controlled vineyards within the stated AVA
- B. At least 85 percent from the winery's own property
- C. 75 percent from any vineyard within the same state
- D. No specific requirement beyond bottling at the winery

100. A wine professional encounters a wine from Burgundy's Mâconnais labeled "Saint-Véran." Which grape variety produces this wine?

A. Pinot Noir

B. Chardonnay

C. Gamay

D. Aligoté

# PRACTICE EXAM 12: ANSWER KEY AND EXPLANATIONS

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1. C — Barrel fermentation integrates oak flavors into the wine during the active fermentation process, producing a more seamless union of oak and fruit than post-fermentation barrel aging. The Sémillon gains richness, textural weight, and complex vanilla-toast notes that stainless steel cannot impart. This dual-vessel approach is standard practice for premium white Bordeaux production.
2. A — Arneis produces an aromatic, medium-bodied white wine with characteristic pear, almond, and white flower aromas. It is the signature white grape of the Roero hills across the Tanaro River from Barolo and Barbaresco in Piedmont. Roero Arneis DOCG has become one of Piedmont's most fashionable white wines.
3. 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 that concentrates sugars and produces wines typically reaching 15 to 16 percent alcohol.
4. B — Manzanilla is the bone-dry Sherry produced exclusively in the coastal town of Sanlúcar de Barrameda. The cooler, more humid maritime conditions create a thicker flor layer than inland Jerez, producing wines that are even lighter, more delicate, and more briny than standard Fino. The Manzanilla designation is geographically restricted to Sanlúcar.
5. A — Blue-gray Devonian slate is the primary soil on the Mosel's steepest premium vineyard slopes. This ancient metamorphic rock absorbs solar heat during the day and radiates it back to the vines at night, while the river below reflects additional light. This combination of reflected and radiated warmth allows Riesling to ripen at this extreme northerly latitude.
6. D — Primitivo is the Puglian name for the grape that DNA analysis confirmed is genetically identical to California's Zinfandel and Croatia's Crljenak Kaštelanski. Primitivo thrives in Puglia's hot southern climate, producing rich, high-alcohol reds with ripe dark fruit character.
7. C — Mercurey is a village appellation in the Côte Chalonnaise that produces predominantly red wine from Pinot Noir. The Côte Chalonnaise sits south of the Côte d'Or and produces more affordable Burgundy from the same grape varieties — Pinot Noir for reds and Chardonnay for whites.
8. B — Within the DAC system, "Reserve" designates a wine with greater weight, complexity, and often single-vineyard origin — representing the top tier within each DAC classification. Reserve

wines typically have higher minimum alcohol and more stringent production requirements than standard DAC wines.

9. A — Amontillado's dual aging — first biologically under flor, then oxidatively after the flor dies or is killed through further fortification — produces an amber-colored wine combining the delicate finesse of Fino with the nutty depth of Oloroso. This unique evolution creates one of the most complex Sherry styles.
10. D — Lees are the spent yeast cells that settle to the bottom of a vessel after fermentation. During extended contact (sur lie aging), yeast cells break down (autolyze), releasing mannoproteins and amino acids that contribute richness, body, and bready-biscuity complexity to the wine. This process is most associated with Champagne and Muscadet.
11. C — Cape Blend is the informal South African term for a Bordeaux-style red that includes Pinotage — South Africa's unique crossing of Pinot Noir and Cinsault. The inclusion of Pinotage gives the blend a distinctly South African identity.
12. B — Albariño is the signature grape of Rías Baixas DO in Galicia, Spain's cool, rainy, Atlantic-influenced northwestern corner. The maritime climate and granitic soils produce aromatic, crisp whites with peach, citrus, and distinctive saline minerality. The same grape is called Alvarinho across the border in Portugal.
13. D — Corton is the only red Grand Cru vineyard in the entire Côte de Beaune. The neighboring Corton-Charlemagne Grand Cru produces exclusively white wine from Chardonnay. The Côte de Beaune is primarily celebrated for its white wines, making Corton's red production unique among the sub-region's Grand Crus.
14. A — Sercial is the driest Madeira style, producing lean, high-acid wines with citrus and almond character. The complete sweetness progression from driest to sweetest is Sercial, Verdelho, Bual (Boal), and Malmsey (Malvasia).
15. C — Château Musar is Lebanon's most famous wine estate, located in the Bekaa Valley. Founded in the 1930s, it produces age-worthy Bordeaux-style red blends from Cabernet Sauvignon, Cinsault, and Carignan that have earned a devoted international following despite decades of political instability.
16. B — Sauternes must be produced from Sémillon, Sauvignon Blanc, and/or Muscadelle — all affected by noble rot (*Botrytis cinerea*). Sémillon is the dominant variety because its thin skin is particularly susceptible to botrytis infection. Sauvignon Blanc adds acidity and Muscadelle contributes floral aromatics.
17. D — Xinomavro is the indigenous red variety of Naoussa in northern Greece. The name means "acid black," reflecting its naturally high acidity and deep color. Its combination of firm tannins, elevated acidity, and tomato-herb aromatics draws frequent comparisons to Nebbiolo.

18. A — The Southern Rhône dominates Côtes du Rhône production by a substantial margin. The vast majority of wine under this broad appellation comes from the warmer, higher-volume south where Grenache-based blends are the standard.
19. C — Martinborough in Wairarapa was New Zealand's first region to earn international acclaim for Pinot Noir. Its cool, dry mesoclimate — sheltered from westerly winds by the Rimutaka Range — produces Pinot Noir in a Burgundian style with elegance and terroir expression.
20. D — 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 equivalent to the former 5-puttonyos level.
21. B — Muscadet Sèvre et Maine Sur Lie is the classic pairing for raw oysters — a lean, high-acid white from Melon de Bourgogne with subtle yeasty complexity from lees aging. The wine's neutral character, briny minerality, and refreshing acidity complement the delicate salinity of oysters without overwhelming them.
22. D — Valpolicella Ripasso is produced by re-fermenting standard Valpolicella on the leftover skins and lees from Amarone production. This secondary contact adds body, richness, and complexity, positioning Ripasso between basic Valpolicella and the more powerful Amarone.
23. A — Eola-Amity Hills is a sub-AVA nested within the larger Willamette Valley AVA. The Willamette Valley contains seven sub-AVAs, each with distinct soil types and mesoclimates producing different expressions of Pinot Noir.
24. C — Individual Port houses independently declare vintage Port three to four times per decade, selecting only exceptional years. The declaration is made by each house — not universally — meaning some houses may declare while others do not in the same year.
25. B — Grafting European *Vitis vinifera* onto resistant American *Vitis* species rootstocks was the universal solution that saved the world's vineyards from phylloxera. American species had co-evolved with the root louse and developed natural resistance. Today, virtually all vineyards worldwide (except Chile and a few isolated areas) are planted on grafted rootstocks.
26. A — Vendange Tardive is made from late-harvested ripe grapes that may or may not be botrytis-affected, while Sélection de Grains Nobles requires individually selected botrytis-affected berries with higher minimum must weights. SGN represents the more concentrated, more selective expression.
27. D — Méthode Cap Classique (MCC) is South Africa's proprietary term for sparkling wines produced using the traditional method — secondary fermentation in bottle with riddling, disgorgement, and dosage. The term was adopted because "méthode champenoise" is legally restricted to Champagne.

28. C — Shiraz is McLaren Vale's primary grape variety, producing rich, full-bodied wines with dark fruit, chocolate, and spice character. The region's warm maritime Mediterranean climate, moderated by the Gulf of St. Vincent, provides ideal conditions for this variety.
29. B — Diacetyl is the compound responsible for buttery character in Chardonnay, produced as a byproduct of malolactic fermentation when lactic acid bacteria convert malic acid to lactic acid. Some winemakers encourage this process while others block MLF to preserve crisp acidity.
30. D — Erste Lage sits at the second-highest tier of the VDP classification, equivalent to Burgundy's Premier Cru. The hierarchy ascends from Gutswein (regional) through Ortswein (village) to Erste Lage (premier cru) and Grosse Lage (grand cru).
31. A — Cabernet Sauvignon dominates Left Bank Bordeaux blends across the Médoc and Graves (Pessac-Léognan). The deep gravel soils of the Left Bank provide the excellent drainage and heat retention that Cabernet Sauvignon requires for full phenolic maturity. Merlot dominates the Right Bank.
32. C — Marsala Vergine is always dry and requires a minimum of five years aging. It is the most austere and age-worthy Marsala category. Vergine Stravecchio requires ten years minimum. No sweetening agents are permitted in Vergine production.
33. B — The Maipo Valley near Santiago is Chile's most established region for Cabernet Sauvignon. Its warm Mediterranean climate and well-drained alluvial soils produce structured, concentrated Cabernet with dark fruit and eucalyptus character.
34. D — Gevrey-Chambertin contains nine Grand Cru vineyards — more than any other Burgundy commune. These include Chambertin, Chambertin-Clos de Bèze, Mazis-Chambertin, Latricières-Chambertin, Charmes-Chambertin, Griotte-Chambertin, Ruchottes-Chambertin, Chapelle-Chambertin, and Mazoyères-Chambertin.
35. A — Albariño is the Spanish name for the same grape known as Alvarinho in Portugal. Both names refer to the variety grown in the adjoining Rías Baixas (Spain) and Vinho Verde (Portugal) regions along the Atlantic coast.
36. C — The saignée method involves brief maceration of red grape skins with juice, then bleeding off the pink-tinted juice for separate fermentation as rosé. The blending method adds still red wine (typically Pinot Noir) to white base wine. Champagne uniquely permits both techniques.
37. B — Under TTB regulations, if an AVA is named on a wine label, 85 percent of the grapes must come from that designated area. This threshold applies uniformly to all American AVAs.
38. A — Sassicaia from Tenuta San Guido in Bolgheri launched the Super Tuscan movement with its Cabernet Sauvignon-dominant wine aged in French barriques. It was eventually granted its own DOC designation — Bolgheri Sassicaia — acknowledging its unique status.

39. D — Standard Brunello di Montalcino requires 50 months of total aging including at least 24 months in oak. Brunello Riserva requires 62 months. Both are produced from 100 percent Sangiovese.
40. B — The cool-climate Cabernet Franc profile described — red currant, violet, graphite with medium body — is most reminiscent of the Loire Valley appellations of Chinon and Bourgueil. The Finger Lakes' continental climate produces similarly elegant, restrained expressions of this variety.
41. D — Deep sandy soils prevented phylloxera from reaching vine roots in parts of South Australia. Sand's loose, shifting particles collapse around the insect and prevent tunneling. This natural protection is why some Barossa vines from the 1840s and 1860s survive ungrafted.
42. C — Prolonged oxidative aging in small oak barrels gradually lightens Tawny Port's color from deep ruby to amber-tawny. This extended barrel contact also develops the nutty, caramel, and dried fruit complexity that distinguishes Tawny from fruity Ruby-style Port.
43. B — The quality revolution in Rheinhessen has been driven by producers on steep riverside slopes of red slate near Nackenheim and Nierstein. These specific sites produce outstanding Riesling that has transformed the region's reputation from bulk production to serious quality.
44. D — 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 alongside international plantings.
45. A — Beerenauslese (BA) requires individually selected overripe and botrytis-affected berries with high sugar concentration. Noble rot pierces the grape skin, allowing water to evaporate and concentrating sugars, acids, and flavor compounds.
46. C — Carménère develops pronounced green pepper and herbaceous flavors from elevated methoxypyrazine levels when harvested before full physiological ripeness. It requires a longer growing season than Merlot to fully ripen and shed its vegetal character.
47. B — Crémant d'Alsace uses the traditional method with secondary fermentation in bottle, riddling, and disgorgement. Common grape varieties include Pinot Blanc (the most prevalent base), Riesling, Pinot Noir, Pinot Gris, and Chardonnay.
48. A — A wine labeled with both village name and vineyard name (Meursault Premier Cru Les Perrières) is classified at the Premier Cru level — the second-highest tier. Grand Cru wines show only the vineyard name without the village.
49. D — American oak (*Quercus alba*) has wider grain and greater porosity than French oak, releasing flavor compounds more aggressively. This produces more pronounced vanilla, coconut, and dill notes. American oak has been the traditional choice for aging Rioja Reserva and Gran Reserva.

50. C — Kouloura is Santorini's traditional basket-shaped training system where vines are coiled into low circular shapes. This protects grapes from fierce winds, captures overnight moisture, and shields fruit from intense heat. The ancient, ungrafted vines have never been affected by phylloxera.
51. 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.
52. A — Tavel is the Southern Rhône appellation that produces exclusively rosé — full-bodied, dry, and Grenache-based. It is the only appellation in the Rhône Valley dedicated solely to rosé production and produces some of France's most serious rosé wines.
53. D — Chianti Classico DOCG requires a minimum of 80 percent Sangiovese. The broader Chianti DOCG requires only 70 percent. Some Chianti Classico producers choose to make 100 percent Sangiovese, but the regulation allows up to 20 percent of other approved varieties.
54. C — Micro-oxygenation — the controlled introduction of tiny amounts of oxygen during aging — has been particularly valuable for softening Tannat's naturally aggressive tannins in Uruguay. The controlled exposure promotes tannin polymerization, converting small harsh molecules into larger softer chains.
55. B — Romanée-Saint-Vivant is a Grand Cru vineyard located in the commune of Vosne-Romanée. This commune contains some of Burgundy's most prestigious Grand Crus including Romanée-Conti, La Romanée, La Tâche, Richebourg, and Romanée-Saint-Vivant.
56. A — The warm southern end of the Okanagan Valley near Oliver and Osoyoos produces Merlot, Cabernet Sauvignon, and Syrah — heat-loving varieties that benefit from the region's warm daytime temperatures. The cooler northern end favors aromatic whites.
57. D — The Saint-Émilion classification was most recently completed in the 2020s. Unlike the 1855 Médoc Classification, which has been revised only once, the Saint-Émilion system undergoes periodic reassessment approximately every 10 years.
58. B — Full-bodied red wines like Napa Cabernet should be served at 16 to 18°C. This temperature allows aromatic expression while keeping alcohol perception in check. Typical room temperature (20 to 22°C) makes the wine taste hot and unbalanced.
59. C — Taurasi DOCG Riserva requires 48 months minimum total aging. Standard Taurasi requires 36 months including 12 months in wood. Produced from Aglianico, Taurasi is Campania's most powerful and age-worthy red wine.
60. A — Clare Valley producers pioneered screw cap closures for premium Riesling to eliminate cork taint risk while preserving the delicate aromatic purity for which their wines are celebrated. This innovation has been widely adopted across the Australian industry.

61. A — Despite its name meaning "little sweet one," Dolcetto produces dry, soft, fruity reds with low acidity for everyday consumption. The name likely refers to the sweetness of the grapes on the vine rather than the finished wine style.
62. C — Central Otago has a continental climate — unusual for New Zealand — with hot summers, cold winters, and extreme diurnal temperature variation. Most other New Zealand wine regions have maritime climates moderated by the surrounding ocean.
63. B — Brut Nature (also called Zero Dosage) indicates no dosage was added after disgorgement, with 0 to 3 grams per liter of residual sugar. This is the driest designation on the sparkling wine sweetness scale.
64. D — Pessac-Léognan was carved out of the northern Graves in 1987 to recognize the superior quality of the communes closest to the city of Bordeaux. This area includes all the classified Graves estates, led by Château Haut-Brion.
65. A — Chile has never been affected by phylloxera thanks to natural barriers: the Andes Mountains to the east, the Pacific Ocean to the west, the Atacama Desert to the north, and Patagonian ice to the south. Chilean vines grow ungrafted on their own roots.
66. C — Ribera del Duero Reserva requires 36 months total aging with 12 months minimum in oak — the same requirements as Rioja Reserva. These aging classifications are standardized across Spanish wine regions.
67. B — Crozes-Hermitage is the largest Northern Rhône appellation and produces more accessible, earlier-drinking Syrah than Hermitage. Its broader area includes flatter terrain that produces lighter, more approachable wines compared to Hermitage's steep, concentrated hillside production.
68. D — Non-vintage Champagne requires a minimum of 12 months on the lees before disgorgement. Vintage Champagne requires 36 months. Many quality houses exceed these minimums significantly.
69. A — Margaret River is most often compared to Bordeaux's Left Bank, particularly the Médoc communes, for its Cabernet Sauvignon-Merlot blends and maritime climate. Both regions produce wines of elegance and structure.
70. B — Sagrantino is renowned for its extraordinarily high tannin levels — among the highest of any grape variety in the world. Sagrantino di Montefalco DOCG from Umbria requires significant aging to soften these massive tannins.
71. D — The Walla Walla Valley AVA crosses the border between Washington and Oregon, demonstrating that AVA boundaries are defined by geographic features rather than political boundaries. Viticultural characteristics determine AVA limits.

72. C — The four noble varieties permitted for Alsace Grand Cru designation are Riesling, Gewürztraminer, Pinot Gris, and Muscat. Limited exceptions exist for traditional blends in certain specific Grand Crus, but these four varieties constitute the vast majority of Grand Cru production.
73. A — Château Pétrus is Pomerol's most famous and most expensive estate, producing wine predominantly from Merlot on distinctive clay soils. Despite its extraordinary prestige, Pétrus is not classified because Pomerol has never established a formal classification system.
74. B — The direct press method involves pressing red-skinned grapes immediately or after minimal skin contact, producing the pale, delicate salmon-pink color characteristic of Provence rosé. This is the dominant method in the Côtes de Provence appellation.
75. D — Riesling Icewine typically shows greater complexity and higher natural acidity than Vidal Icewine. However, Vidal remains the most widely produced because its thick skin and cold hardiness allow more reliable survival through extreme freezing temperatures.
76. C — The Bocksbeutel is the distinctive flask-shaped bottle of Franken (Franconia), predominantly containing Silvaner — the region's signature grape. Silvaner produces dry, earthy wines that are distinctly different from the aromatic Rieslings of the Mosel and Rheingau.
77. A — Lebanon's Bekaa Valley produces red blends typically based on Cabernet Sauvignon, Merlot, and Cinsault in a Bordeaux-influenced style. Château Musar is the most celebrated estate, demonstrating that the warm continental Bekaa Valley suits these varieties.
78. B — Carricante is the white grape variety of Etna Bianco DOC, produced on the volcanic slopes of Mount Etna. These crisp, mineral-driven whites are gaining acclaim for their expression of volcanic terroir. Nerello Mascalese is the red grape of Etna Rosso.
79. D — LBV (Late Bottled Vintage) Port ages four to six years in wood and is typically ready to drink upon release, while Vintage Port is bottled after only two to three years and requires decades of bottle aging. LBV offers an accessible alternative to the long commitment of Vintage Port.
80. A — Grenache dominates Côtes du Rhône-Villages blends, as it does throughout the Southern Rhône. Syrah and Mourvèdre serve as important blending partners contributing color, structure, and aromatic complexity.
81. C — Adelaide Hills at 400 to 700 meters elevation produces refined Sauvignon Blanc, Chardonnay, and Pinot Noir in a cool-climate style. This provides a direct contrast to the warm, powerful wines of neighboring Barossa Valley and McLaren Vale.
82. A — The Texas High Plains (900 to 1,200 meters elevation) benefits from cool nights that preserve acidity and prevent overripening. This diurnal variation and low humidity create favorable conditions for warm-climate grape varieties.

83. D — Orvieto DOC typically produces light, dry white wines from Grechetto and Trebbiano. Located in Umbria, it is one of central Italy's most recognized white wine names. Sweet versions exist but are less common.
84. B — Gamay is the exclusive grape of all Beaujolais, including the ten Cru villages. Moulin-à-Vent is considered the most powerful and longest-lived Cru, producing wines with a depth that has drawn comparisons to Côte d'Or Pinot Noir.
85. C — The Nahe's exceptional soil diversity — slate, volcanic rock, sandstone, clay, and quartzite within a small area — produces an unusually wide range of Riesling styles from neighboring vineyards.
86. A — Viognier is Virginia's signature white grape, producing rich wines with peach, apricot, and floral character. The variety has adapted well to the state's humid continental climate.
87. D — Agiorgitiko is the red grape of Nemea in the Peloponnese, producing deeply colored, full-bodied wines with red currant and spice character. It is one of Greece's most commercially important indigenous red varieties.
88. B — Entre-Deux-Mers is primarily known for dry white wines from Sauvignon Blanc and Sémillon. Red wines from this area are sold under broader Bordeaux or Bordeaux Supérieur appellations.
89. C — Paso Robles is characterized by extreme diurnal temperature variation — hot days for ripening and cool nights for acid preservation. This produces wines with both concentration and freshness.
90. D — Vintage Champagne requires a minimum of 36 months on the lees before disgorgement. Non-vintage requires only 12 months. Many prestige cuvées age far longer than the minimum.
91. A — The Barossa Valley's oldest vines — some dating to the 1840s — are almost certainly Shiraz. These ancient vines produce wines of extraordinary concentration and complexity from extremely low yields.
92. B — One level sits above Premier Cru in the Burgundy hierarchy — Grand Cru. The four-tier system ascends from Regional through Village through Premier Cru to Grand Cru.
93. D — Pedro Ximénez grapes are sun-dried on esparto grass mats (in a process called asoleo) to concentrate sugars before pressing and fermentation. This produces the intensely sweet, dark, syrupy Sherry with raisin, date, and molasses character.
94. C — The IAS seal verifies compliance with environmental sustainability standards beyond the standard WO verification of origin, variety, and vintage. South Africa pioneered this integrated sustainability certification.

95. A — White Hermitage is produced from Marsanne and Roussanne. These wines are rich, full-bodied, and age-worthy with aromas of peach, almond, and beeswax. White Hermitage is one of the Northern Rhône's most distinctive and long-lived white wines.
96. B — Vino de Pago sits at the highest tier of Spain's classification, reserved for single-estate wines from individually recognized vineyards of exceptional quality. It ranks above DOCa, DO, and Vino de la Tierra.
97. D — Colheita indicates a single-vintage Tawny Port aged for a minimum of seven years in barrel, displaying the character of a specific harvest year within the oxidative tawny style. It differs from aged Tawny (10, 20, 30, 40 Year), which is a multi-vintage blend.
98. C — Cannonau (Sardinia) is genetically identical to both Grenache (France) and Garnacha (Spain). All three names refer to the same variety — one of the world's most widely planted red grapes.
99. A — "Estate Bottled" 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, which must also be within that AVA.
100. B — Saint-Véran is a white wine appellation in the Mâconnais produced exclusively from Chardonnay. It flanks the more prestigious Pouilly-Fuissé appellation and offers similar quality at a more accessible price point.