

PRACTICE EXAM 13: CSW

SIMULATION (100 QUESTIONS)

Time Allowed: 60 Minutes

1. A wine from Hermitage in the Northern Rhône is a white blend of Marsanne and Roussanne. The wine is rich, waxy, and age-worthy with aromas of peach and almond. A guest asks which of the two varieties provides the majority of the blend's body and weight. Which answer is correct?

- A. Roussanne provides all body while Marsanne contributes only acidity
- B. Marsanne typically provides the body and waxy weight of the blend
- C. Both varieties are identical and contribute equal characteristics
- D. Neither variety contributes body — it comes entirely from oak aging

2. A candidate encounters a wine from the Douro Valley labeled "Vintage Port 2016." The wine was bottled after two years in wood. A guest asks how long they should wait before opening it. What is the standard recommendation?

- A. Consume immediately — Vintage Port is ready upon release
- B. Wait three to five years for a fresh, fruity expression
- C. Wait exactly 10 years regardless of vintage quality
- D. Wait 15 to 20 years minimum for optimal maturity

3. A sommelier encounters a bottle of wine from Santorini. The ancient bush vines are ungrafted and trained in the distinctive kouloura system. Which grape variety is Santorini's signature white?

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

4. A wine from the Veneto is produced using the appassimento technique — grapes are dried for several months before fermentation. The wine is sweet because fermentation was stopped before all sugar was consumed. Which wine is this?

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

5. A wine professional encounters a Chilean wine labeled "Costa" under the 2011 east-west classification. The wine is a Sauvignon Blanc from the Casablanca Valley. What does "Costa" indicate?

- A. The wine comes from high-altitude Andean foothill vineyards
- B. The wine comes from a coastal zone cooled by Pacific influence
- C. The wine comes from the traditional central valley floor
- D. The wine was produced from organically farmed grapes

6. A candidate encounters a wine from the Languedoc labeled "IGP Pays d'Oc Chardonnay." A guest asks why this wine displays the grape variety on the front label when most French wines do not. What is the correct explanation?

- A. All French wines are now required to display grape variety on labels
- B. This wine is from the AOP tier where varietal labeling is mandatory
- C. Only wines from Burgundy are permitted to display variety names
- D. IGP regulations permit varietal labeling, unlike most AOP appellations

7. A wine professional encounters a Bordeaux white blend from Pessac-Léognan. The blend is 60 percent Sauvignon Blanc and 40 percent Sémillon. What specific structural role does each grape play?

- A. Sauvignon Blanc contributes acidity and aromatics; Sémillon contributes body and waxy texture
- B. Both grapes contribute identical structural characteristics to the blend
- C. Sémillon provides all the acidity while Sauvignon Blanc adds sweetness
- D. Sauvignon Blanc provides tannin while Sémillon provides color

8. A candidate studying wine faults opens a bottle sealed with natural cork. The wine smells of wet cardboard and damp newspaper, and the fruit character is muted. Which compound is responsible for this fault?

- A. Hydrogen sulfide from reductive winemaking conditions
- B. Acetic acid from Acetobacter exposure to oxygen
- C. 2,4,6-trichloroanisole (TCA) contaminating the cork
- D. 4-ethylphenol from Brettanomyces yeast contamination

9. A sommelier is asked to recommend a dry, bone-dry Sherry that was aged entirely under flor in the town of Sanlúcar de Barrameda. Which style should be served?

- A. Oloroso
- B. Manzanilla
- C. Amontillado
- D. Pedro Ximénez

10. A wine from Argentina's Uco Valley is produced at 1,400 meters elevation from the country's flagship red grape. The wine displays deep purple color, aromas of violet and black plum, and plush tannins. Which grape is this?

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

11. A candidate encounters a German wine labeled "Mosel Riesling Spätlese." According to the Prädikat system, what does Spätlese indicate?

- A. Late-harvest grapes picked at a riper level than Kabinett
- B. Individually selected botrytis-affected berries
- C. Grapes frozen on the vine at minus 7°C
- D. Standard-maturity grapes at the beginning of harvest

12. A wine professional encounters a wine from Piedmont labeled "Barbaresco DOCG." This wine requires 26 months minimum aging. Which grape variety must it be produced from?

- A. Barbera

- B. Dolcetto
- C. Nebbiolo
- D. Cortese

13. A producer in Champagne labels a wine "Récoltant-Manipulant" with the initials RM. What type of producer does this identify?

- A. A large négociant house purchasing grapes from multiple growers
- B. A grower who farms their own vineyards and produces their own Champagne
- C. A cooperative blending wines from its member growers
- D. A brand owner with no vineyards contracting all production

14. A wine from Bordeaux's Right Bank commune of Saint-Émilion has been reclassified multiple times since its creation. Approximately how often is this classification revised?

- A. It has never been revised since 1855
- B. It is revised annually based on current market pricing
- C. It is revised every 50 years by act of French parliament
- D. Approximately every 10 years

15. A candidate encounters an Italian wine labeled "Vernaccia di San Gimignano DOCG." What type of wine does this appellation produce?

- A. A crisp, medium-bodied white from the Vernaccia grape
- B. A deeply tannic red aged for five years in large oak
- C. A sweet botrytized dessert wine from Muscat grapes
- D. A sparkling rosé produced by the traditional method

16. A viticulturist is planting a vineyard in a cool Northern Hemisphere climate and wants to maximize sun exposure on grape clusters. Which combination of slope aspect and row orientation is optimal?

- A. North-facing slopes with east-west rows
- B. West-facing slopes with diagonal rows
- C. South-facing slopes with north-south rows
- D. East-facing slopes with no particular orientation

17. A wine from the Côte de Beaune is labeled "Pommard." Based solely on the appellation name, this village is most celebrated for producing which type of wine?

- A. White Burgundy from Chardonnay
- B. Red Burgundy from Pinot Noir — typically among the most structured from the Côte de Beaune
- C. Sparkling Crémant de Bourgogne from Aligoté
- D. Sweet botrytized Chardonnay from late-harvested grapes

18. A wine professional encounters a wine from Austria's Wachau labeled "Smaragd Grüner Veltliner." What minimum alcohol level is required for this designation?

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

19. A candidate encounters a wine from South Africa labeled with the WO (Wine of Origin) designation. What does this system verify?

- A. Geographic origin, grape variety, and vintage accuracy

- B. That the wine was aged for a minimum of three years
- C. That the wine is certified organic by South African law
- D. That the wine scored above 90 points on the national evaluation

20. A wine labeled "Cru Beaujolais" from the village of Fleurie is produced from Gamay. How does this Cru-level wine compare to Beaujolais Nouveau in terms of quality?

- A. Both are identical wines released at the same time
- B. Nouveau is more structured and age-worthy than Cru wines
- C. Cru wines are more structured, complex, and age-worthy than Nouveau
- D. Cru wines are always sweet while Nouveau is always dry

21. A wine from Tokaji, Hungary, is labeled "Furmint Dry." This dry expression of Tokaji's primary grape is gaining international recognition. What characteristic makes Furmint also ideal for sweet Aszú production?

- A. Furmint has extremely thick skin resistant to all fungal infection
- B. Furmint lacks acidity, making it naturally sweet on the vine
- C. Furmint's thin skin makes it susceptible to botrytis, and its high acidity provides structural backbone for sweet wines
- D. Furmint is a red grape that produces white wine through early pressing

22. A candidate encounters a bottle of sparkling wine from Lombardy labeled "Franciacorta Rosé DOCG." This wine must be produced using which method?

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

23. A wine professional encounters a wine from Ribera del Duero. Tempranillo is the dominant grape here, known by the local name Tinto Fino. How does the altitude of Ribera del Duero (700 to 1,000 meters) affect its wines compared to lower-elevation Rioja?

- A. The higher elevation produces lighter, less concentrated wines
- B. The altitude has no effect on wine character whatsoever
- C. Both regions are at identical elevations with no differences
- D. Greater altitude increases diurnal variation, producing more concentrated, structured wines

24. A wine from the Willamette Valley displays red cherry, cranberry, and earthy forest floor character. Oregon state law requires 90 percent minimum varietal content. Which grape variety is this almost certainly?

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

25. A candidate encounters a wine from the Côte de Nuits labeled "Chambolle-Musigny." This village is celebrated for which specific style of Pinot Noir?

- A. Elegant, perfumed wines known for exceptional finesse and floral aromatics
- B. The most powerful, tannic wines of the entire Côte d'Or
- C. Exclusively white wines from old-vine Chardonnay
- D. Sweet dessert wines from botrytis-affected Pinot Noir

26. A wine professional encounters a Champagne labeled "Extra Brut." Where does this fall on the sweetness scale relative to standard Brut?

- A. Sweeter than Brut with 12 to 17 grams per liter
- B. Identical to Brut with the same sugar range
- C. Drier than Brut, with 0 to 6 grams per liter
- D. The sweetest designation on the Champagne scale

27. A wine from Paso Robles on California's Central Coast is a GSM blend. What does the acronym GSM stand for?

- A. Gamay, Silvaner, and Muscat
- B. Grenache, Syrah, and Mourvèdre
- C. Gewürztraminer, Sauvignon, and Merlot
- D. Glera, Sangiovese, and Montepulciano

28. A candidate encounters a Portuguese wine from the island of Madeira. The wine was produced using the canteiro method rather than estufagem. What distinguishes canteiro from estufagem?

- A. Canteiro uses artificial freezing to concentrate sugars before fermentation
- B. Canteiro is a rapid filtration technique for clarifying young Madeira
- C. Both terms describe identical production methods with no differences
- D. Canteiro uses natural attic warmth over years while estufagem uses heated tanks over months

29. A wine from Chablis Grand Cru is fermented and aged in stainless steel. What flavor profile will this approach emphasize?

- A. Pure minerality, citrus, and chalk character without oak influence

- B. Rich vanilla, toast, and buttery notes from barrel contact
- C. Intense tropical fruit from warm fermentation temperatures
- D. Deep color and tannin from extended skin maceration

30. A wine professional encounters a wine from Washington State's Red Mountain AVA. This small, warm appellation is renowned for which grape variety?

- A. Riesling
- B. Cabernet Sauvignon
- C. Pinot Noir
- D. Chardonnay

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

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

32. A wine from the Barossa Valley is produced from old-vine Shiraz. The winemaker uses large-format oak vessels (foudres) rather than small barriques. What is the primary effect of the larger vessel?

- A. More intense oak flavor from greater wood volume
- B. Faster oxidation due to thinner barrel walls
- C. Less oak flavor per liter because of the lower surface-to-volume ratio
- D. Increased tannin extraction from more grain contact

33. A wine professional encounters a bottle from the Rhône Valley labeled "Tavel." This appellation produces exclusively which type of wine?

- A. Full-bodied, dry rosé — Grenache-based
- B. Intensely sweet botrytized white from Viognier
- C. Age-worthy red Syrah from steep granite slopes
- D. Traditional method sparkling wine from Clairette

34. A candidate encounters a wine from Bordeaux's Left Bank commune of Margaux. The wines here are known for which general stylistic characteristic?

- A. Dense, powerful wines with massive tannin structure
- B. Elegance, finesse, and perfumed aromatics
- C. Sweet, botrytized dessert wines from late-harvested fruit
- D. Light, fruity reds for immediate consumption

35. A sommelier encounters a guest who asks why New Zealand Sauvignon Blanc from Marlborough tastes so different from Sancerre Sauvignon Blanc from the Loire Valley. What factor primarily accounts for this difference?

- A. They are different grape varieties despite sharing the same name
- B. New Zealand winemakers add artificial flavoring compounds
- C. Sancerre uses only botrytis-affected grapes while Marlborough does not
- D. Different climates and terroirs produce dramatically different expressions from the same grape

36. A wine professional encounters a wine from Italy's Trentino-Alto Adige labeled "Trento DOC." This sparkling wine is produced by which method?

- A. Traditional method using Chardonnay and Pinot Noir

- B. Charmat method using Glera in pressurized tanks
- C. Ancestral method with no disgorgement or dosage
- D. Carbonation by direct CO₂ injection

37. A candidate encounters a wine from the Southern Rhône labeled "Gigondas." Like Châteauneuf-du-Pape, this appellation produces Grenache-dominated reds. What generally distinguishes Gigondas from Châteauneuf-du-Pape?

- A. Gigondas is a white wine appellation while CdP is exclusively red
- B. Both appellations are identical with no stylistic differences
- C. Gigondas tends to be more rustic and less expensive while offering similar quality
- D. Gigondas requires 100 percent Syrah while CdP permits Grenache

38. A wine labeled "Alsace Riesling Vendange Tardive" indicates a specific harvest condition. What does Vendange Tardive require?

- A. Grapes frozen on the vine at minus 7°C before pressing
- B. Late-harvested grapes with elevated sugar levels
- C. Individually selected botrytis-affected berries
- D. Standard-maturity grapes from Grand Cru vineyards only

39. A wine professional encounters a wine from Puglia in southern Italy. The wine is rich, high-alcohol, and from a grape confirmed by DNA analysis as identical to California's Zinfandel. What is this grape called in Italy?

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

40. A wine from the Clare Valley in South Australia is a bone-dry Riesling with lime and mineral character. The wine develops a distinctive petrol or kerosene aroma with age. Which compound is responsible for this aged Riesling character?

- A. 4-ethylphenol from *Brettanomyces* contamination
- B. Hydrogen sulfide from reductive storage conditions
- C. TDN (1,1,6-trimethyl-1,2-dihydronaphthalene) developing during bottle aging
- D. Diacetyl from malolactic fermentation in barrel

41. A candidate encounters a wine from New Zealand's Martinborough sub-region. This area was New Zealand's first to achieve international acclaim for a specific grape. Which variety is it?

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

42. A wine professional encounters a wine from Bordeaux labeled "Haut-Médoc." This appellation encompasses several famous communes within it. Which of the following is a commune within the Haut-Médoc?

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

43. A producer in the Douro Valley makes both Port and dry table wine. Both use Touriga Nacional. At what point do the two wines diverge in production?

- A. At harvest — different grape varieties are used for each
- B. During fermentation — Port receives grape spirit while the dry wine ferments to completion
- C. During aging — Port ages in stainless steel while dry wine ages in oak
- D. At bottling — sugar syrup is added to Port while dry wine receives acid

44. A wine labeled "Chianti DOCG" (not Chianti Classico) requires what minimum percentage of Sangiovese?

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

45. A wine professional encounters a wine from Oregon labeled "Dundee Hills Pinot Noir." The Dundee Hills is one of how many sub-AVAs within the Willamette Valley?

- A. Three
- B. Twelve
- C. Seven
- D. One

46. A candidate encounters a South African wine from the Swartland region. The wine is a Rhône-style red blend. Which set of grape varieties is gaining recognition here alongside old-vine Chenin Blanc?

- A. Syrah, Grenache, and Mourvèdre

- B. Pinot Noir and Gamay exclusively
- C. Nebbiolo and Sangiovese only
- D. Tempranillo and Garnacha exclusively

47. A wine labeled "Condrieu" from the Northern Rhône is produced from a single grape variety. Which variety, and what is its defining aromatic profile?

- A. Marsanne with green apple and mineral character
- B. Roussanne with citrus and honey aromas
- C. Grenache Blanc with peach and almond notes
- D. Viognier with apricot, peach blossom, and honeysuckle aromas

48. A wine professional encounters a bottle of Australian wine that states both a grape variety and a vintage year on the label. Under Australian labeling regulations, what minimum percentage applies to both claims?

- A. 75 percent for both variety and vintage
- B. 85 percent for both variety and vintage
- C. 90 percent for variety and 95 percent for vintage
- D. 100 percent for both variety and vintage

49. A candidate encounters a wine labeled "Châteauneuf-du-Pape Blanc." Which set of grape varieties is commonly used for white wines from this appellation?

- A. Chardonnay and Sauvignon Blanc
- B. Riesling and Gewürztraminer
- C. Grenache Blanc, Roussanne, Clairette, and Bourboulenc
- D. Chenin Blanc and Melon de Bourgogne

50. A wine from Rioja is aged for 12 months in American oak and released after 24 months total. Which classification does this wine receive?

- A. Crianza
- B. Reserva
- C. Gran Reserva
- D. Joven

51. A wine professional encounters a wine from the Côte de Nuits labeled only as "Richebourg." Based on this labeling convention, at which level of the Burgundy hierarchy is this wine?

- A. Regional Bourgogne
- B. Village level
- C. Premier Cru
- D. Grand Cru — identified by vineyard name alone

52. A candidate encounters a wine from the Adelaide Hills in South Australia. This cool-climate region produces elegant wines. Which grape varieties are most associated with this area?

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

53. A wine professional encounters a wine from Mendoza, Argentina. The producer farms at 1,300 meters in the Uco Valley. What specific advantage does cool nighttime temperature at altitude provide?

- A. Cooler nights slow acid respiration, preserving natural acidity that balances the wine's concentration

- B. Cool nights accelerate sugar accumulation for higher alcohol
- C. Cooler temperatures eliminate all need for irrigation
- D. Night frost kills all fungal diseases before they damage the crop

54. A candidate encounters a wine from the Loire Valley labeled "Sancerre." Which grape variety produces this wine?

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

55. A wine professional encounters a German wine labeled "Pfalz Riesling Trocken." What does "Trocken" indicate?

- A. The wine is intensely sweet with high residual sugar
- B. The wine is off-dry with moderate residual sugar
- C. The wine is a sparkling Sekt designation
- D. The wine is dry

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

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

57. A candidate encounters a wine from Burgundy labeled "Chablis." Unlike most white Burgundy, Chablis is predominantly fermented and aged in stainless steel. What soil type defines this appellation?

- A. Kimmeridgian limestone with fossilized marine shells
- B. Deep alluvial gravel from ancient river deposits
- C. Blue Devonian slate with quartz inclusions
- D. Volcanic basalt and pumice from recent eruptions

58. A wine professional encounters a wine from the Northern Rhône's Cornas appellation. Which specific regulation distinguishes Cornas from neighboring Hermitage and Côte-Rôtie?

- A. Cornas requires a blend of Grenache and Mourvèdre
- B. Cornas is exclusively a white wine appellation
- C. Cornas permits up to 50 percent Viognier
- D. Cornas requires 100 percent Syrah with no white grapes permitted

59. A wine from Stellenbosch, South Africa, is produced from a grape crossing created in 1925 by Professor Abraham Perold. What are the parent varieties?

- A. Cabernet Sauvignon and Syrah
- B. Pinot Noir and Cinsault
- C. Chenin Blanc and Colombard
- D. Merlot and Malbec

60. A candidate encounters a wine from the Bekaa Valley. This Lebanese estate produces age-worthy Bordeaux-style reds that have earned international fame despite the region's political instability. Which estate is this?

- A. Vega Sicilia

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

61. A wine labeled "Prosecco Superiore D.O.C.G." from the hillside zone of Conegliano Valdobbiadene uses which production method and grape variety?

- A. Traditional method using Chardonnay and Pinot Noir
- B. Ancestral method using Moscato Bianco grapes
- C. Carbonation by direct CO₂ injection into Trebbiano
- D. Charmat method using the Glera grape

62. A wine professional encounters a bottle of Port labeled "White Port." How is this style typically served?

- A. At room temperature after 30 years of bottle aging
- B. Chilled as an aperitif, often mixed with tonic water
- C. At cellar temperature with a main course of red meat
- D. Warm like mulled wine during winter holiday gatherings

63. A candidate encounters a wine from the Walla Walla Valley AVA. This appellation crosses the border between which two states?

- A. Washington and Oregon
- B. California and Oregon
- C. Washington and Idaho
- D. Oregon and Idaho

64. A wine professional encounters a wine from Burgundy's Côte Chalonnaise. The village of Rully produces both red and white wine. Which two grape varieties are used?

- A. Gamay and Aligoté
- B. Syrah and Viognier
- C. Pinot Noir and Chardonnay
- D. Grenache and Roussanne

65. A candidate encounters a wine from British Columbia's Okanagan Valley. The warm southern end near Osoyoos produces concentrated red wines. What moderates this valley's extreme climate?

- A. Underground geothermal springs warming root zones
- B. Dense forest canopy blocking winter wind damage
- C. The Pacific Ocean providing direct coastal cooling
- D. Okanagan Lake buffering temperature extremes

66. A wine from Tuscany is labeled "Brunello di Montalcino DOCG." What local synonym for Sangiovese is used in this commune?

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

67. A wine professional encounters a Spanish wine labeled "Jumilla DO." The wine is deeply colored, robust, and from old bush vines. Which grape variety dominates this region?

- A. Tempranillo

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

68. A candidate encounters a wine from Champagne labeled "Vintage 2008." What minimum lees aging is required for vintage Champagne before disgorgement?

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

69. A wine professional encounters a bottle of Madeira labeled "Sercial." How should this wine be served, and what food does it traditionally accompany?

- A. Warm with dessert chocolate truffles for a rich pairing
- B. At room temperature alongside a main course of grilled steak
- C. In a cocktail mixed with cola over ice for refreshment
- D. Chilled as an aperitif — its dry, high-acid character stimulates the appetite

70. A wine labeled "Côtes du Rhône" is a red blend. Which grape variety typically dominates this Southern Rhône appellation wine?

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

71. A candidate encounters a German wine labeled "Nahe Riesling Grosses Gewächs." What two attributes does the GG designation guarantee?

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

72. A wine professional encounters a wine from the Finger Lakes in New York. Which grape variety established this region's reputation as America's most important for this variety outside the Pacific Northwest?

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

73. A candidate encounters a wine from Rioja. The producer ages the wine in American oak barrels. What specific flavor compounds do American oak barrels contribute more prominently than French oak?

- A. Subtle toast and cedar from tight-grained wood
- B. No flavor contribution from either oak species
- C. More pronounced vanilla, coconut, and dill from wider grain
- D. Identical compounds since both species are interchangeable

74. A wine professional encounters a wine from Virginia. Which red grape variety has shown the strongest potential in the state's humid continental climate?

- A. Cabernet Franc

- B. Pinot Noir
- C. Nebbiolo
- D. Malbec

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

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

76. A wine professional encounters a Champagne labeled "Blanc de Noirs." Which grape variety or varieties may this wine contain?

- A. Chardonnay only
- B. A mandatory blend of all three permitted varieties
- C. Any grape variety grown in Champagne
- D. Pinot Noir and/or Pinot Meunier only

77. A candidate encounters a wine from the Côte de Beaune labeled "Volnay." Based on its location, Volnay produces which style of wine?

- A. White Burgundy from Chardonnay with barrel aging
- B. Sparkling Crémant de Bourgogne from Aligoté
- C. Red Burgundy from Pinot Noir — typically elegant and silky
- D. Sweet dessert wine from botrytized Chardonnay

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

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

79. A wine professional encounters a wine from the Swartland. The wine is a white from old, unirrigated bush vines of a variety historically called Steen. Which grape is Steen?

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

80. A candidate encounters a wine from Campania labeled "Taurasi DOCG." This wine is produced from Aglianico. What minimum total aging is required for standard Taurasi?

- A. 24 months
- B. 50 months
- C. 62 months
- D. 36 months

81. A wine from the Northern Rhône appellation of Crozes-Hermitage is the largest appellation in the Northern Rhône. How does it compare to neighboring Hermitage?

- A. Crozes-Hermitage is smaller and more prestigious

- B. Both are identical in size and produce indistinguishable wines
- C. Crozes-Hermitage is larger, producing more accessible, earlier-drinking Syrah
- D. Crozes-Hermitage produces exclusively white wine

82. A wine professional encounters a wine from the Côte de Nuits labeled "Gevrey-Chambertin Premier Cru Clos Saint-Jacques." How would a Grand Cru wine from the same village appear on the label?

- A. With only the vineyard name (e.g., "Chambertin") and no village name
- B. With the village name and vineyard name plus "Grand Cru"
- C. With only the regional designation "Bourgogne"
- D. With the sub-region name "Côte de Nuits Grand Cru"

83. A candidate encounters a wine from Australia's Coonawarra region. The wine is Cabernet Sauvignon grown on a distinctive two-layer soil. What is this soil?

- A. Blue Devonian slate over granite bedrock
- B. Volcanic pumice over underground aquifers
- C. Deep alluvial sand from ancient river systems
- D. Terra rossa — red earth over a limestone base

84. A wine from Beaujolais is labeled "Morgon." This is one of the ten Cru villages. The grape variety is Gamay. Which Cru is generally considered the most powerful and long-lived of the ten?

- A. Fleurie
- B. Moulin-à-Vent
- C. Chiroubles
- D. Régnié

85. A wine professional encounters a wine from Chile that was misidentified as Merlot until 1994 DNA analysis. When harvested before full physiological ripeness, this grape develops green pepper flavors. Which variety is it?

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

86. A candidate encounters a wine labeled "Cava de Paraje Calificado." This represents the highest quality tier of Spanish Cava. What is the minimum lees aging requirement?

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

87. A wine from the Douro Valley is labeled "10 Year Tawny Port." What does the age indication represent?

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

88. A wine professional encounters a biodynamic vineyard applying two key preparations. Preparation 500 is cow manure in a cow horn applied to the soil. What is preparation 501?

- A. Dried nettle leaves composted and spread between rows

- B. Crushed quartz in a cow horn applied to the vine canopy
- C. Yarrow blossoms steeped in water and sprayed on clusters
- D. Oak bark buried in a cow skull to stimulate calcium processes

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

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

90. A wine professional encounters a wine from the Pfalz region of Germany. The label reads "Grauburgunder Trocken." What internationally known grape variety is Grauburgunder?

- A. Pinot Blanc
- B. Riesling
- C. Pinot Gris
- D. Gewürztraminer

91. A candidate encounters an Austrian wine from the Neusiedlersee. The lake's humidity promotes noble rot. The historic sweet wine from the town of Rust falls between BA and TBA. What is it called?

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

92. A wine labeled "Côte-Rôtie" from the Northern Rhône may contain up to 20 percent Viognier co-fermented with Syrah. What does the Viognier contribute?

- A. Increased tannin and darker color from its thick skin
- B. Aromatic lift and color stabilization through co-pigmentation
- C. Higher residual sugar and a semi-sweet finish
- D. Reduced acidity and a flatter mouthfeel

93. A wine from Bordeaux is labeled "Cru Bourgeois du Médoc." Where does this rank relative to the 1855 Classified Growths?

- A. Below the 1855 Classified Growths, recognizing quality estates not included in the original ranking
- B. Above the First Growths as the most prestigious Bordeaux designation
- C. Equal to Second Growth status within the 1855 hierarchy
- D. It is a classification of Sauternes sweet wines, not Médoc reds

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

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

95. A wine professional encounters a wine from the Margaret River region of Western Australia. The wine is a Cabernet Sauvignon-Merlot blend. Which European region is Margaret River most often compared to?

- A. The Mosel for its Riesling and slate soils

- B. Champagne for its sparkling wines on chalk
- C. Burgundy for its Pinot Noir and limestone soils
- D. Bordeaux for its Cabernet-Merlot blends and maritime climate

96. A candidate encounters a wine from the Colchagua Valley in Chile. A red variety with aromas of dark chocolate and coffee was misidentified for decades. What grape is this?

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

97. A wine professional encounters a bottle from Constantia near Cape Town. The estate is historically famous for a legendary sweet wine. 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 Chenin Blanc
- D. Stellenbosch Shiraz from bush vines

98. A candidate encounters a wine from Sicily labeled "Cerasuolo di Vittoria DOCG." This is Sicily's only DOCG. What grape varieties are blended to produce this wine?

- A. Carricante and Catarratto for a crisp white
- B. Grillo and Zibibbo for a sweet dessert wine
- C. Nero d'Avola and Frappato for a medium-bodied red
- D. Nerello Mascalese and Nerello Cappuccio for a volcanic red

99. A wine professional encounters a Hungarian wine labeled "Tokaji Eszencia." This extraordinarily rare wine is typically served by the spoonful. What approximate sugar level does Eszencia contain?

- A. 120 grams per liter
- B. 60 grams per liter
- C. 200 grams per liter
- D. More than 450 grams per liter

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

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

PRACTICE EXAM 13: ANSWER KEY AND EXPLANATIONS

1. B — Marsanne typically provides the body, weight, and waxy texture of the white Hermitage blend, while Roussanne contributes aromatic complexity, acidity, and elegance. This complementary partnership is the foundation of Northern Rhône white winemaking, with Marsanne serving as the structural backbone.
2. D — Vintage Port is bottled young after only two to three years in wood and requires 15 to 20 years minimum of bottle aging to reach optimal maturity. The finest examples can age for 40 to 80 years. Vintage Port throws heavy sediment during this extended bottle aging and must be decanted before serving.
3. A — Assyrtiko is Santorini's signature white grape, producing bone-dry, mineral-intense wines with extraordinary acidity and volcanic character. The ancient ungrafted vines trained in kouloura baskets are among the world's oldest, having survived because phylloxera never reached this volcanic island.
4. C — Recioto della Valpolicella is the sweet wine produced from appassimento-dried grapes where fermentation is stopped before all sugar is consumed. Amarone uses the same technique but is fermented to dryness. Both use Corvina, Rondinella, and Molinara from the same zone.
5. B — Under Chile's 2011 east-west classification system, "Costa" designates wines from coastal zones cooled by Pacific Ocean influence — fog, marine breezes, and the cold Humboldt Current. Casablanca Valley is one of Chile's most important cool-climate coastal regions.
6. D — IGP (Indication Géographique Protégée) regulations permit varietal labeling on wine labels, providing flexibility that most AOP appellations do not allow. IGP Pays d'Oc is one of France's most commercially important categories precisely because it combines geographic identity with the consumer-friendly practice of varietal labeling.
7. A — In the classic white Bordeaux blend, Sauvignon Blanc contributes acidity, aromatic intensity, and herbaceous freshness while Sémillon adds body, richness, weight, and waxy texture. This complementary partnership produces wines of both freshness and depth.
8. C — 2,4,6-trichloroanisole (TCA) is the compound responsible for cork taint — the musty, damp cardboard, wet newspaper aroma that suppresses fruit character. TCA is detectable at extraordinarily low concentrations (2 to 5 parts per trillion) and is the primary reason many producers have adopted alternative closures.

9. B — Manzanilla is the bone-dry Sherry produced exclusively in Sanlúcar de Barrameda, aged entirely under flor. The cooler, more humid maritime conditions produce a thicker flor than inland Jerez, resulting in wines that are lighter, more delicate, and more briny than Fino.
10. D — Malbec is Argentina's flagship red grape, and the description of deep purple color, violet and black plum aromas, and plush tannins from the Uco Valley at 1,400 meters is classic high-altitude Argentine Malbec. Intense UV exposure at altitude concentrates color and phenolic compounds.
11. A — Spätlese ("late harvest") indicates grapes picked at a riper level than Kabinett, with more body and concentration. It is the second tier of the Prädikat system. Spätlese wines may be dry, off-dry, or sweet depending on the winemaker's decision.
12. C — Barbaresco DOCG requires 100 percent Nebbiolo with a minimum of 26 months aging including 9 months in wood. Standard Barbaresco is generally more elegant and earlier-maturing than Barolo, which requires 38 months minimum.
13. B — RM (Récoltant-Manipulant) identifies a grower who farms their own vineyards and produces their own Champagne from their own grapes. NM (Négociant-Manipulant) identifies houses that purchase grapes from growers.
14. 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.
15. A — Vernaccia di San Gimignano DOCG produces a crisp, medium-bodied white from the Vernaccia grape in the hilltop Tuscan town. It was Italy's first DOC (1966) and produces one of Tuscany's few notable white wines.
16. C — In a cool Northern Hemisphere climate, south-facing slopes receive maximum direct sunlight while north-south row orientation maximizes sun capture on both sides of the canopy throughout the day. This combination optimizes photosynthesis and fruit maturation.
17. B — Pommard is a Côte de Beaune village celebrated for producing red Burgundy from Pinot Noir. Pommard's wines are typically among the most structured and tannic from the Côte de Beaune, contrasting with the more elegant, perfumed style of neighboring Volnay.
18. D — Smaragd requires a minimum alcohol level of 12.5 percent — the most powerful tier of the Wachau classification. Steinfeder is the lightest (maximum 11.5 percent) and Federspiel is the middle tier (11.5 to 12.5 percent).
19. A — South Africa's Wine of Origin (WO) system verifies three key attributes: geographic origin, grape variety, and vintage accuracy. The separate IAS seal additionally verifies compliance with environmental sustainability standards.
20. C — Cru Beaujolais wines from specific named village sites are significantly more structured, complex, and age-worthy than Beaujolais Nouveau. Nouveau is released weeks after harvest for

immediate consumption with simple fruity character, while Cru wines can age five to ten years or more.

21. C — Furmint's thin skin makes it highly susceptible to botrytis infection, while its naturally high acidity provides the essential structural backbone that balances the intense sweetness of Aszú wines. Without this acidity, Tokaji Aszú would be cloying rather than vibrant.
22. A — All Franciacorta DOCG wines, including Rosé, must be produced using the traditional method with secondary fermentation in bottle, riddling, and disgorgement. Franciacorta is widely considered Italy's finest sparkling wine.
23. D — Ribera del Duero's higher altitude (700 to 1,000 meters) creates greater diurnal temperature variation than lower Rioja. Hot days ripen the fruit fully while cold nights preserve acidity, producing more concentrated, structured wines with deeper color.
24. B — Pinot Noir dominates the Willamette Valley, and the described profile of red cherry, cranberry, and earthy forest floor is its signature. Oregon's 90 percent minimum varietal requirement ensures authenticity.
25. A — Chambolle-Musigny is celebrated for producing the most elegant, perfumed Pinot Noir in the Côte de Nuits. Its wines are defined by exceptional finesse, floral aromatics, and silky texture rather than power. It contains two Grand Crus — Musigny and Bonnes-Mares.
26. C — Extra Brut contains 0 to 6 grams per liter of residual sugar, making it drier than standard Brut (0 to 12 g/L) but sweeter than Brut Nature (0 to 3 g/L with no dosage). The progression from driest is Brut Nature, Extra Brut, Brut.
27. B — GSM stands for Grenache, Syrah, and Mourvèdre — the classic Southern Rhône blending combination. This blend originated in Châteauneuf-du-Pape and has been widely adopted in Australia, California, and South Africa.
28. D — Canteiro is the gentler, traditional Madeira aging method where wines age in casks stored in warm attic rooms (lodges) for years or decades, using natural heat. Estufagem uses artificially heated tanks (estufas) at 45 to 50°C for several months to achieve similar results more quickly.
29. A — Stainless steel fermentation and aging in Chablis preserves the pure expression of Kimmeridgian limestone terroir — chalky minerality, lean citrus, and wet-stone character without any oak-derived flavors. This is a matter of winemaking philosophy, and many Chablis producers choose this approach.
30. B — Red Mountain AVA is one of Washington State's warmest sites, renowned for producing powerful, concentrated Cabernet Sauvignon. The combination of heat, south-facing slopes, and well-drained soils creates ideal conditions for this variety.

31. D — Orvieto DOC Classico produces light, dry white wines from Grechetto and Trebbiano in the Classico core zone of the appellation. The Classico designation indicates the historic, original area of production.
32. C — Large-format vessels like foudres impart less oak flavor per liter because the ratio of wood surface area to wine volume is lower. This allows subtler oak integration and greater expression of fruit and terroir character.
33. A — Tavel is the Southern Rhône appellation that produces exclusively full-bodied, dry, Grenache-based rosé. It is the only appellation in the Rhône Valley dedicated solely to rosé production.
34. B — Margaux wines are renowned for elegance, finesse, and perfumed aromatics — often considered the most refined and aromatic of all Left Bank communes. Pauillac is known for power, Saint-Julien for balance, and Saint-Estèphe for structure.
35. D — Different climates and terroirs produce dramatically different expressions from the same Sauvignon Blanc grape. Marlborough's warm sunny days and cool nights produce explosive tropical fruit, while Sancerre's cooler continental climate and limestone soils produce more restrained, mineral-driven wines.
36. A — Trento DOC produces traditional method sparkling wines from Chardonnay and Pinot Noir in Trentino-Alto Adige. These wines undergo secondary fermentation in bottle and are among Italy's finest sparkling wines.
37. C — Gigondas tends to produce more rustic, slightly less polished reds than Châteauneuf-du-Pape while offering similar Grenache-dominated quality at lower prices. Both appellations are in the Southern Rhône and share grape varieties and climate.
38. B — Vendange Tardive requires late-harvested grapes with elevated sugar levels that may or may not include botrytis influence. Sélection de Grains Nobles requires individually selected botrytis-affected berries with even higher must weights.
39. D — Primitivo is the Puglian name for the grape confirmed by DNA analysis as identical to California's Zinfandel and Croatia's Crljenak Kaštelanski. It produces rich, high-alcohol wines in Puglia's warm southern climate.
40. C — TDN (1,1,6-trimethyl-1,2-dihydronaphthalene) is the compound responsible for the petrol or kerosene aroma that develops in Riesling during bottle aging. It forms through the breakdown of carotenoid precursors. Some level of TDN is considered a hallmark of quality aged Riesling.
41. A — Martinborough in the Wairarapa was New Zealand's first region to achieve international acclaim for Pinot Noir. Its dry, cool mesoclimate produces elegant wines in a Burgundian style.
42. C — Pauillac is one of the famous communes within the Haut-Médoc appellation. Other Haut-Médoc communes include Margaux, Saint-Julien, Saint-Estèphe, Moulis, and Listrac. Pomerol and Saint-Émilion are Right Bank communes.

43. B — Port and dry Douro table wine diverge during fermentation. Port receives grape spirit (aguardente) during active fermentation to kill yeast and preserve sugar. The dry wine completes fermentation without spirit addition. Both use the same indigenous varieties.
44. D — Chianti DOCG (the broader appellation, not Chianti Classico) requires a minimum of 70 percent Sangiovese. Chianti Classico requires a stricter 80 percent minimum.
45. C — The Willamette Valley contains seven sub-AVAs: Dundee Hills, Eola-Amity Hills, McMinnville, Ribbon Ridge, Chehalem Mountains, Yamhill-Carlton, and Van Duzer Corridor. Each has distinct soil types and mesoclimates.
46. A — Beyond old-vine Chenin Blanc, the Swartland has gained recognition for Syrah, Grenache, and Mourvèdre — Mediterranean varieties well-suited to the region's warm, dry climate.
47. D — Viognier is the sole grape of Condrieu, producing full-bodied, aromatic wines with characteristic apricot, peach blossom, and honeysuckle aromas. Condrieu is Viognier's benchmark appellation in the Northern Rhône.
48. B — Under Australian labeling regulations, both varietal and vintage claims require a minimum of 85 percent. The same threshold applies to Geographic Indication claims. Australia's Label Integrity Program verifies accuracy.
49. C — White Châteauneuf-du-Pape is produced from indigenous Southern Rhône white varieties including Grenache Blanc, Roussanne, Clairette, and Bourboulenc. These wines are typically rich, full-bodied, and complex.
50. A — With 6 months in oak and 24 months total aging, this wine meets the Crianza classification. Crianza requires 24 months total with a minimum of 6 months in oak. Reserva requires 36 months with 12 months in oak.
51. D — A wine labeled only "Richebourg" with no village name is classified at Grand Cru — the highest Burgundy tier. Grand Cru wines carry only the vineyard name. Premier Cru wines show both village and vineyard names.
52. B — Adelaide Hills at 400 to 700 meters elevation produces refined Sauvignon Blanc, Chardonnay, and Pinot Noir in a cool-climate style. This contrasts with the warm, powerful wines of neighboring Barossa Valley.
53. A — Cool nighttime temperatures at high altitude slow the vine's metabolic respiration of organic acids, preserving natural acidity that balances the wine's concentration and fruit ripeness. Without this acid preservation, high-altitude wines would be unbalanced.
54. C — Sancerre is produced from Sauvignon Blanc in the Centre Loire. The appellation's flint (silex) and limestone soils produce wines with crisp acidity, citrus, and distinctive mineral character.

55. D — "Trocken" means dry in German, indicating maximum residual sugar of approximately 9 grams per liter. It is the most important sweetness designation for German consumers seeking dry wines.
56. B — 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 DOC.
57. A — Kimmeridgian limestone with fossilized marine shells is the defining soil of Chablis — an ancient formation approximately 150 million years old. This soil contributes the distinctive chalky mineral character of Chablis Chardonnay.
58. D — Cornas requires 100 percent Syrah with no white grapes permitted. This distinguishes it from Côte-Rôtie (up to 20 percent Viognier) and Hermitage (small amounts of Marsanne and Roussanne allowed in reds).
59. B — Pinotage was created in 1925 by crossing Pinot Noir with Cinsault (then called Hermitage in South Africa). The name combines "Pino" from Pinot Noir and "tage" from Hermitage. It is a crossing unique to South Africa.
60. C — Château Musar is Lebanon's most famous estate, located in the Bekaa Valley. It produces age-worthy Bordeaux-style blends that have earned a devoted international following despite decades of regional instability.
61. D — Prosecco Superiore DOCG from Conegliano Valdobbiadene is produced using the Charmat method from the Glera grape. The Charmat method preserves Glera's fresh, fruity, floral character.
62. B — White Port is typically served chilled as an aperitif, often mixed with tonic water and a slice of citrus — a refreshing combination popular in Portugal. It is lighter and more casual than aged Tawny or Vintage Port.
63. A — The Walla Walla Valley AVA crosses the border between Washington and Oregon, demonstrating that AVA boundaries follow geographic features rather than political state lines.
64. C — Rully in the Côte Chalonnaise produces both red wine from Pinot Noir and white wine from Chardonnay — the same two grape varieties that define the more prestigious Côte d'Or to the north.
65. D — Okanagan Lake moderates the valley's extreme continental climate by absorbing heat in summer and releasing it in winter. This thermal buffering protects vineyards from devastating freeze damage.
66. A — Brunello is the local name for Sangiovese in the commune of Montalcino. Prugnolo Gentile is used in Montepulciano, Morellino in Scansano, and Nielluccio in Corsica.

67. C — Monastrell (Mourvèdre) is Jumilla's dominant variety, grown on old, unirrigated bush vines that produce concentrated, deeply colored wines of exceptional value.
68. B — Vintage Champagne requires a minimum of 36 months on the lees before disgorgement. Non-vintage requires only 12 months. Many prestigious houses exceed these minimums significantly.
69. D — Sercial is the driest Madeira style and is best served chilled as an aperitif. Its high acidity and lean, dry character make it an excellent appetite stimulant before a meal.
70. A — Grenache dominates most Côtes du Rhône reds, providing fruit, alcohol, and body. Syrah and Mourvèdre are important blending partners contributing color, structure, and aromatic complexity.
71. B — Grosses Gewächs (GG) guarantees two attributes: the wine is dry and from the VDP's highest vineyard tier (Grosse Lage), equivalent to Burgundy's Grand Cru. It represents the pinnacle of German dry wine quality.
72. D — Riesling established the Finger Lakes as America's most important region for this variety outside the Pacific Northwest. Deep glacially carved lakes moderate the continental climate.
73. C — American oak has wider grain and greater porosity than French oak, contributing more pronounced vanilla, coconut, and dill flavors. This bolder oak character is a defining element of traditional Rioja.
74. A — Cabernet Franc has shown the strongest potential among red varieties in Virginia's humid continental climate. Its earlier ripening compared to Cabernet Sauvignon allows maturity before late-season humidity creates disease pressure.
75. B — 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.
76. D — Blanc de Noirs ("white from blacks") indicates Champagne made from red-skinned varieties only — Pinot Noir and/or Pinot Meunier. The juice is separated from skins quickly to prevent color extraction.
77. C — Volnay is a Côte de Beaune village that produces red Burgundy from Pinot Noir. Volnay's wines are typically among the most elegant and silky reds of the Côte de Beaune, contrasting with the more structured style of neighboring Pommard.
78. 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.
79. B — Chenin Blanc, historically called Steen in South Africa, is the country's most widely planted white variety. The Swartland's old bush vines produce wines of extraordinary depth and complexity.

80. D — Standard Taurasi DOCG requires 36 months minimum total aging including 12 months in wood. Taurasi Riserva requires 48 months. Produced from Aglianico, Taurasi is Campania's most powerful red.
81. C — Crozes-Hermitage is the largest Northern Rhône appellation, producing more accessible, earlier-drinking Syrah from broader, flatter terrain than the steep, concentrated hillside of Hermitage.
82. A — Grand Cru wines in Burgundy carry only the vineyard name without the village designation. A Grand Cru from Gevrey-Chambertin would be labeled simply "Chambertin" — not "Gevrey-Chambertin Grand Cru."
83. D — Terra rossa — red iron-rich earth over a limestone base — is Coonawarra's defining soil. This two-layer structure provides excellent drainage through the limestone while the iron-rich topsoil retains moisture for vine growth.
84. B — Moulin-à-Vent is generally considered the most powerful and longest-lived of the ten Cru Beaujolais villages. Its wines develop a depth and structure that draws comparisons to Côte d'Or Pinot Noir with age.
85. A — Carménère develops pronounced green pepper and herbaceous flavors from elevated methoxypyrazines when harvested before full physiological ripeness. It requires a longer growing season than Merlot to fully shed its vegetal character.
86. C — Cava de Paraje Calificado requires 36 months minimum lees aging — the strictest requirement in the Cava hierarchy. Standard Cava requires 9 months, Reserva 15, and Gran Reserva 30.
87. D — The age indication on Tawny Port represents a multi-vintage blend crafted to taste like a wine of approximately the stated age. It is not from a single vintage. The blending approach ensures consistency.
88. B — Preparation 501 consists of crushed quartz packed in a cow horn, buried over summer, then applied to the vine canopy. It is intended to enhance photosynthesis and light metabolism. Preparation 500 (cow manure) is the complementary soil application.
89. A — Pinot Noir has earned international acclaim in Walker Bay's Hemel-en-Aarde Valley. The cool maritime climate near the Atlantic coast provides conditions suited to this demanding variety.
90. C — Grauburgunder is the German name for Pinot Gris. "Trocken" indicates the wine is dry. The Pfalz is one of Germany's most important regions for all three Pinot varieties.
91. D — Ausbruch is the historic Austrian sweet wine from the Neusiedlersee, specifically associated with the town of Rust. It falls between Beerenauslese and Trockenbeerenauslese in richness.

92. B — Viognier co-fermented with Syrah in Côte-Rôtie provides aromatic lift (floral, apricot notes) and color stabilization through co-pigmentation — a chemical bonding between Viognier and Syrah anthocyanins. Most producers use far less than the permitted 20 percent.
93. A — Cru Bourgeois du Médoc ranks below the 1855 Classified Growths, recognizing quality estates not included in the original ranking. It provides a quality tier for wines representing excellent value from the Médoc.
94. C — Pouilly-Fuissé produces wine exclusively from Chardonnay in the Mâconnais sub-region of southern Burgundy. It is the most prestigious Mâconnais appellation, elevated to include Premier Cru designations in 2020.
95. D — Margaret River is most often compared to Bordeaux for its Cabernet Sauvignon-Merlot blends and maritime climate moderated by the Indian and Southern Oceans.
96. B — 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.
97. 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.
98. C — Cerasuolo di Vittoria DOCG is Sicily's only DOCG, blending Nero d'Avola and Frappato. The name derives from "cerasa" (cherry), reflecting the wine's characteristic cherry-fruited, medium-bodied character.
99. D — Tokaji Eszencia contains sugar exceeding 450 grams per liter and ferments for years to reach only 2 to 4 percent alcohol. Its extraordinary concentration and viscosity make it one of the rarest wines in the world.
100. B — Xinomavro is the indigenous red variety of Naoussa in northern Greece. The name means "acid black," reflecting its high acidity and deep color. Its tomato, herb, and dried fruit aromatics with firm tannins draw comparisons to Nebbiolo.