

PRACTICE EXAM 14: CSW

SIMULATION (100 QUESTIONS)

Time Allowed: 60 Minutes

1. A sommelier encounters a guest who has ordered a plate of seared foie gras with fig compote. The sommelier wants to select a classic contrasting pairing where sweetness balances richness and acidity cuts through fat. Which wine best fulfills this role?

- A. Bone-dry Chablis Premier Cru with high acidity and chalk mineral character
- B. Young tannic Barolo with firm structure and dried cherry aromatics
- C. Full-bodied Barossa Valley Shiraz at 15.5 percent alcohol
- D. Sauternes with botrytis complexity, sweetness, and balancing acidity

2. A wine professional encounters a wine from Piedmont labeled "Gavi DOCG." This crisp, dry white is produced from which grape variety?

- A. Arneis
- B. Cortese
- C. Moscato Bianco
- D. Nebbiolo

3. A candidate encounters a wine from the Côte de Nuits village of Morey-Saint-Denis. This commune contains how many Grand Cru vineyards?

- A. Nine

- B. Two
- C. Five
- D. One

4. A wine from the Douro Valley is labeled "Ruby Reserve Port." How does this differ from basic Ruby Port?

- A. Ruby Reserve is higher quality with more depth and complexity from better grape selection
- B. Ruby Reserve is aged in small oak barrels for 20 years before release
- C. Ruby Reserve is always a single-vintage Port from a declared year
- D. Ruby Reserve is a white Port produced from Malvasia Fina grapes

5. A viticulturist in a warm climate selects a grape variety that is heat-tolerant, drought-resistant, and thick-skinned. She trains the vines as free-standing bush vines. Which training system is she using?

- A. Single Guyot with vertical shoot positioning
- B. Cordon de Royat with bilateral cordons on wire
- C. Pergola with overhead canopy for shade
- D. Gobelet — free-standing bush vines without trellising

6. A wine professional encounters a bottle from Burgundy labeled "Nuits-Saint-Georges Premier Cru Les Vaucrains." At which level of the hierarchy is this wine?

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

7. A candidate encounters a wine from the Côtes de Provence. The wine is pale, dry rosé. Which set of grape varieties and production method defines this style?

- A. Grenache, Cinsault, and Mourvèdre using the direct press method
- B. Cabernet Sauvignon and Merlot using extended maceration
- C. Pinot Noir and Chardonnay using the traditional sparkling method
- D. Muscat and Viognier using the Charmat method

8. A wine from New Zealand's Hawke's Bay is produced from Syrah grown on the Gimblett Gravels. What soil characteristic creates the warm microclimate suited to this variety?

- A. Deep volcanic ash releasing geothermal warmth
- B. Heavy clay soils providing natural cooling in summer
- C. Free-draining, heat-retaining alluvial gravels that radiate warmth
- D. Chalky limestone reflecting sunlight away from the canopy

9. A sommelier encounters a wine labeled "Crémant de Bourgogne." How does this differ from Champagne?

- A. Crémant uses the Charmat method while Champagne uses the traditional method
- B. Both are produced in the same region under identical regulations
- C. Crémant uses exclusively Glera while Champagne uses Pinot varieties
- D. Crémant is from Burgundy using Burgundian grapes; Champagne is from Champagne under its own regulations

10. A candidate encounters a wine from Stellenbosch, South Africa. The wine is produced from a grape crossing created in 1925. The parent varieties are Pinot Noir and Cinsault. What is this grape?

- A. Steen

- B. Pinotage
- C. Cape Riesling
- D. Colombard

11. A wine from the Northern Rhône appellation of Hermitage permits small amounts of white grapes in the red blend. Which two white varieties may be included?

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

12. A wine professional encounters a Spanish wine labeled "Gran Reserva" from Rioja. What minimum total aging with minimum oak time is required for this classification?

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

13. A candidate encounters a wine from the Bekaa Valley in Lebanon. The most famous estate produces Bordeaux-style reds from Cabernet Sauvignon, Cinsault, and Carignan. Which estate is this?

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

14. A wine from Bordeaux's Pomerol commune is dominated by Merlot on clay soils. This commune lacks a formal classification. Which estate is Pomerol's most famous?

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

15. A viticulturist in Burgundy practices green harvesting in an abundant vintage. At what stage should this intervention be performed for maximum quality benefit?

- A. Before véraison — removing clusters so the vine concentrates resources into remaining fruit
- B. During winter dormancy by pruning additional buds
- C. After bottling by discarding a portion of finished wine
- D. During harvest by selecting only the ripest individual berries

16. A candidate encounters a wine from Tokaji, Hungary. The wine is labeled "Aszú" and meets current regulations for minimum residual sugar. What is this minimum?

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

17. A wine from the Côte de Beaune is labeled "Volnay." This village produces which style of Burgundy?

- A. White Burgundy from Chardonnay
- B. Red Burgundy from Pinot Noir — typically elegant and silky

- C. Sparkling Crémant from Aligoté
- D. Sweet botrytized dessert wine

18. A wine professional encounters a bottle of Champagne labeled "Demi-Sec." How many grams per liter of residual sugar does this designation contain?

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

19. A candidate encounters a wine from Oregon labeled "Pinot Noir." Oregon state law requires what minimum varietal percentage for this grape?

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

20. A wine professional encounters a wine from Mendoza's Uco Valley at 1,300 meters. Argentina's flagship red grape produces deep purple color and violet aromas. Which grape is this?

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

21. A sommelier encounters a guest who wants to pair wine with spicy Thai cuisine. Based on established pairing principles, which wine style minimizes the amplification of chili heat?

- A. Off-dry Riesling with moderate alcohol and balancing sweetness
- B. Tannic young Cabernet Sauvignon with firm structure
- C. Full-bodied Barossa Shiraz at 15 percent alcohol
- D. Dry unoaked Chablis with high acidity and mineral character

22. A candidate encounters a wine from the Côte de Nuits labeled "Romanée-Conti." This vineyard produces what is widely considered the most expensive wine in the world. At which Burgundy level is it classified?

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

23. A wine from Rioja is aged for 6 months in American oak and released after 24 months total. Which classification does it receive?

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

24. A wine professional encounters a German wine labeled "Mosel Riesling Auslese." What grape condition typically characterizes this Prädikat level?

- A. Standard-maturity grapes at normal harvest ripeness

- B. Grapes frozen on the vine at minus 7°C
- C. Individually selected fully shriveled berries
- D. Selected bunches of very ripe grapes, sometimes with botrytis influence

25. A candidate encounters a wine from Alsace labeled "Grand Cru Schlossberg Riesling." How many Grand Cru sites are designated in Alsace?

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

26. A wine from the Southern Rhône is labeled "Châteauneuf-du-Pape." The vineyards are famous for their galets roulés. What viticultural role do these large rounded stones play?

- A. They prevent all weed growth throughout the vineyard
- B. They provide essential mineral nutrients directly to the vines
- C. They absorb heat during the day and radiate it to vines at night
- D. They reflect all sunlight away from the grape clusters

27. A wine professional encounters a wine from the Wachau labeled "Steinfeder." What maximum alcohol level defines this lightest Wachau category?

- A. 12.5 percent
- B. 11.5 percent
- C. 13.5 percent
- D. 10 percent

28. A candidate encounters a wine from Australia's Hunter Valley. The wine is a white Sémillon harvested early, fermented in stainless steel, and bottled at 10.5 percent alcohol. After 15 years it shows toast and honey. What is remarkable about this transformation?

- A. It occurs because the wine was fortified with grape spirit
- B. The toast and honey developed through extended oak aging
- C. Artificial flavor compounds were added at bottling
- D. Complex tertiary aromas developed entirely through bottle aging without any oak contact

29. A wine from Washington State's Columbia Valley requires irrigation because the region receives minimal rainfall. What advantage does controlled irrigation provide?

- A. Precise management of water stress and vine vigor
- B. Elimination of all vine diseases through flooding
- C. Increased sugar levels from super-saturating root zones
- D. Raising soil pH to optimal growing conditions

30. A sommelier encounters a wine labeled "Fino Sherry." At what temperature should this wine be served?

- A. 16 to 18°C like a full-bodied red wine
- B. Room temperature at approximately 22°C
- C. Chilled at approximately 6 to 10°C, similar to white wine
- D. Warm at approximately 25°C to open up aromatics

31. A candidate encounters a wine from Umbria labeled "Sagrantino di Montefalco DOCG Secco." What structural characteristic defines this grape?

- A. Extremely low tannin with delicate floral character

- B. Extraordinarily high tannin producing a powerfully structured red
- C. Very high residual sugar with a sweet finish
- D. Light body with pale color similar to Pinot Noir

32. A wine from Burgundy is labeled "Bourgogne Blanc." At which level of the hierarchy is this wine?

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

33. A wine professional encounters a wine from Chile's Casablanca Valley. The cold Humboldt Current provides coastal cooling. Which cool-climate grape varieties thrive here?

- A. Sauvignon Blanc, Chardonnay, and Pinot Noir
- B. Grenache and Mourvèdre exclusively
- C. Cabernet Sauvignon and Merlot in a warm-climate style
- D. Nebbiolo and Sangiovese in an Italian-influenced style

34. A candidate encounters a wine from Piedmont labeled "Barolo DOCG Riserva." What minimum total aging is required from November 1 of the harvest year?

- A. 38 months
- B. 50 months
- C. 62 months
- D. 26 months

35. A wine from Sardinia is labeled "Cannonau di Sardegna DOC." This grape is genetically identical to Grenache and which Spanish synonym?

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

36. A wine professional encounters a wine from the Nahe region of Germany. The region produces diverse Riesling styles. What geological feature explains this diversity?

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

37. A candidate encounters a wine from Virginia. Which white grape has become the state's signature variety?

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

38. A wine labeled "Cava Gran Reserva" must meet which minimum lees aging requirement?

- A. 9 months
- B. 15 months

C. 30 months

D. 36 months

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

A. Chardonnay

B. Riesling

C. Cabernet Franc

D. Gewürztraminer

40. A candidate encounters a wine from Constantia near Cape Town. This estate has historical significance for producing a legendary sweet wine. What is this wine?

A. Vin de Constance — a Muscat-based sweet wine

B. Cape Blend — a Pinotage-dominant red

C. Swartland Steen — an old-vine Chenin Blanc

D. Stellenbosch Reserve — a Cabernet Sauvignon

41. A wine from the Northern Rhône is labeled "Cornas." Which regulation distinguishes this appellation from neighboring Hermitage and Côte-Rôtie?

A. Cornas permits up to 50 percent Viognier in the blend

B. 100 percent Syrah required with no white grapes permitted

C. Cornas is exclusively a white wine appellation

D. Cornas requires a mandatory blend of Grenache and Mourvèdre

42. A wine professional encounters a Portuguese wine from the Douro Valley labeled "20 Year Tawny Port." What does the age indication represent?

- A. Port from a single vintage bottled exactly 20 years after harvest
- B. The wine spent exactly 20 years in a single barrel
- C. The tier number in the solera blending system
- D. A multi-vintage blend crafted to taste like a wine of approximately 20 years of age

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

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

44. A wine from the Veneto is produced using the appassimento drying technique. The wine is fermented to dryness, reaching 15 to 16 percent alcohol. Which wine is this?

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

45. A wine professional encounters a wine from South Africa's Swartland. The wine is a white from old bush vines of the country's most planted white variety, historically called Steen. Which grape is this?

- A. Sauvignon Blanc

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

46. A candidate encounters a Champagne labeled "Blanc de Blancs." Which grape variety or varieties can this wine contain?

- A. Pinot Noir and Pinot Meunier only
- B. An equal blend of all three permitted varieties
- C. Any variety grown within Champagne boundaries
- D. Chardonnay only

47. A wine from Bordeaux's Left Bank commune of Pauillac is dominated by Cabernet Sauvignon. How many 1855 First Growth estates are located in this commune?

- A. Three — Lafite Rothschild, Latour, and Mouton Rothschild
- B. One — Château Margaux
- C. Five — all First Growths are in Pauillac
- D. None — Pauillac contains no classified estates

48. A wine professional encounters a wine from the Barossa Valley produced from vines planted in the 1860s. The wine is a powerful Shiraz. What soil characteristic protected some South Australian vineyards from phylloxera?

- A. High limestone content that chemically repels the insect
- B. Volcanic basalt too dense for underground tunneling
- C. Deep sandy soils that prevented phylloxera from reaching roots
- D. Heavy clay soils that trapped insects before they could spread

49. A candidate encounters a wine labeled "Chianti Classico DOCG." What minimum percentage of Sangiovese is required?

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

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

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

51. A candidate encounters a wine from Santorini. The ancient bush vines are trained in the distinctive kouloura system. Which grape variety is Santorini's signature white?

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

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

- A. Pinot Noir

- B. Gamay
- C. Chardonnay
- D. Aligoté

53. A wine professional encounters a wine from the Swartland region of South Africa. Beyond Chenin Blanc, which set of red varieties has gained recognition here?

- A. Pinot Noir and Gamay exclusively
- B. Nebbiolo and Sangiovese in an Italian style
- C. Tempranillo and Garnacha in a Rioja style
- D. Syrah, Grenache, and Mourvèdre

54. A candidate encounters a wine from the McLaren Vale in South Australia. This warm maritime region produces rich reds primarily from which grape variety?

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

55. A wine professional encounters a wine from Alsace labeled "Vendange Tardive." What grape condition does this designation require?

- A. Late-harvested grapes with elevated sugar levels
- B. Individually selected botrytis-affected berries
- C. Grapes frozen on the vine at minus 7°C
- D. Standard-maturity grapes at normal ripeness

56. A wine from the Côte de Nuits is labeled "Clos de la Roche Grand Cru." This vineyard is located in which commune?

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

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

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

58. A wine professional encounters a wine from Bordeaux labeled "Entre-Deux-Mers." What type of wine is this region primarily known for?

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

59. A candidate encounters a wine from Germany labeled "Baden Spätburgunder." Which internationally known grape variety is Spätburgunder?

- A. Pinot Noir

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

60. A wine professional encounters a wine from Campania labeled "Taurasi DOCG." What minimum total aging is required for standard Taurasi?

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

61. A candidate encounters a wine from the Walla Walla Valley AVA. This appellation crosses the border between Washington and Oregon. What does this demonstrate about the AVA system?

- A. AVAs are always contained within single counties
- B. AVAs follow state political boundaries exactly
- C. AVA boundaries follow geographic features and can cross state lines
- D. All AVAs are required to exist within a single state

62. A wine from Rioja is aged in American oak barrels. What flavor compounds does American oak contribute more prominently than French oak?

- A. Vanilla, coconut, and dill from its wider grain structure
- B. Subtle toast and cedar from tight-grained wood
- C. Identical compounds since both species are interchangeable
- D. Stronger tannin with no aromatic contribution whatsoever

63. A wine professional encounters a bottle from Madeira labeled "Bual." Where does this fall on the sweetness spectrum?

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

64. A candidate encounters a wine from the Southern Rhône labeled "Tavel." What is distinctive about this appellation?

- A. It produces exclusively white wine from Viognier
- B. It produces exclusively rosé — full-bodied, dry, and Grenache-based
- C. It produces only sparkling wine by the traditional method
- D. It produces only sweet botrytized wines from Marsanne

65. A wine professional encounters a wine from the Côte Chalonnaise labeled "Mercurey." This village produces predominantly which type of wine?

- A. White Burgundy from Chardonnay
- B. Sparkling Crémant from Aligoté grapes
- C. Red Burgundy from Pinot Noir
- D. Sweet dessert wine from late-harvested Gamay

66. A candidate encounters a wine from Argentina's Salta province. Vineyards at 1,800 meters produce intensely aromatic whites. Which grape variety is this?

- A. Chardonnay

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

67. A wine from Bordeaux's Saint-Émilion was most recently reclassified in the 2020s. Approximately how often is this classification revised?

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

68. A wine professional encounters a wine from Puglia in southern Italy. The grape is genetically identical to California's Zinfandel. What is it called in Italy?

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

69. A candidate encounters a wine from the Côte de Nuits village of Gevrey-Chambertin. This commune contains how many Grand Cru vineyards?

- A. One
- B. Three
- C. Five
- D. Nine

70. A wine from the Clare Valley is a dry Riesling sealed with a screw cap. What primary advantage does this closure provide?

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

71. A wine professional encounters a wine from Champagne labeled "Non-Vintage Brut." What minimum lees aging is required before disgorgement?

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

72. A candidate encounters a wine from Burgundy's Mâconnais labeled "Pouilly-Fuissé." This is the most prestigious Mâconnais appellation. Which grape produces it?

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

73. A wine professional encounters a wine from Priorat DOQ. The steep, terraced vineyards feature a distinctive dark, fissured slate soil. What is this soil called?

- A. Terra rossa

- B. Albariza
- C. Galets roulés
- D. Llicorella

74. A candidate encounters a Greek wine from the Nemea appellation in the Peloponnese. The wine is a deeply colored, full-bodied red. Which grape variety produces it?

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

75. A wine from the Northern Rhône is labeled "Côte-Rôtie." The appellation permits co-fermentation of Syrah with up to what percentage of Viognier?

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

76. A wine professional encounters a wine from Coonawarra in South Australia. The region's distinctive soil consists of a thin red layer over limestone. What is this soil called?

- A. Llicorella
- B. Terra rossa
- C. Kimmeridgian limestone
- D. Blue Devonian slate

77. A candidate encounters a German wine labeled "Rheingau Riesling Grosses Gewächs." What two attributes does this VDP designation guarantee?

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

78. A wine from the Walker Bay region of South Africa is produced in the Hemel-en-Aarde Valley. This cool maritime area has earned acclaim for which variety?

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

79. A wine professional encounters a wine from the Texas High Plains AVA. What geographic advantage does high elevation provide?

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

80. A candidate encounters a wine from the Douro Valley that is dry, unfortified, and full-bodied. The blend includes Touriga Nacional. How does its production differ from Port?

- A. It uses completely different grape varieties than Port

- B. It is produced in a separate geographic region
- C. It must age for a minimum of 20 years before release
- D. It completes fermentation without grape spirit addition

81. A wine from Tuscany is labeled "Brunello di Montalcino DOCG." This wine is 100 percent Sangiovese. What is the minimum aging for standard Brunello?

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

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

- A. Burgundy for Pinot Noir and limestone soils
- B. The Mosel for Riesling and steep slate slopes
- C. Champagne for sparkling wines on chalk
- D. Bordeaux for Cabernet-Merlot blends and maritime climate

83. A candidate encounters a wine from Beaujolais. The label reads "Moulin-à-Vent." Which grape variety produces this wine?

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

84. A wine from Campania is labeled "Fiano di Avellino DOCG." What type of wine does this produce?

- A. A powerful tannic red from Aglianico grapes
- B. A sparkling wine from Piediroso
- C. An aromatic white with honey and hazelnut notes
- D. A sweet fortified wine from sun-dried Greco grapes

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

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

86. A candidate encounters a Sherry labeled "Palo Cortado." What unique aspect of its aging distinguishes it from all other Sherry styles?

- A. It ages entirely under flor for a minimum of 30 years
- B. It is blended with sweet PX before any barrel aging begins
- C. It undergoes secondary fermentation in bottle like Champagne
- D. It begins aging under flor but unexpectedly loses its flor and transitions to oxidative aging

87. A wine from the Swartland in South Africa is a Rhône-style red blend. Which grape varieties define this style?

- A. Pinot Noir and Gamay
- B. Syrah, Grenache, and Mourvèdre

- C. Nebbiolo and Sangiovese
- D. Tempranillo and Garnacha

88. A wine professional 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
- C. Extreme diurnal temperature variation with hot days and cool nights
- D. Heavy summer rainfall requiring drainage infrastructure

89. A candidate encounters a wine from Alsace. The region labels wines by grape variety — unique among major French regions. How many Grand Cru noble varieties are permitted?

- A. Four — Riesling, Gewürztraminer, Pinot Gris, and Muscat
- B. Seven — including Pinot Noir and Chardonnay
- C. Two — only Riesling and Gewürztraminer
- D. One — only Riesling is permitted for Grand Cru

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

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

91. A wine professional encounters a wine from the Côte de Beaune labeled "Puligny-Montrachet Premier Cru." This village is most celebrated for which grape?

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

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

- A. Carricante and Catarratto for a white wine
- 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

93. A wine professional encounters a wine labeled "Estate Bottled" under U.S. TTB regulations. What grape sourcing requirement applies?

- 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

94. A candidate encounters a wine from the Douro Valley labeled "Colheita 2011" 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 aging
- D. A single-vintage Tawny aged a minimum of seven years in barrel

95. A wine from Austria's Mittelburgenland DAC must be produced from which grape variety?

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

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

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

97. A candidate encounters a wine from the Northern Rhône labeled "Crozes-Hermitage." This is the largest Northern Rhône appellation. How does it compare to Hermitage?

- A. Crozes-Hermitage produces more accessible, earlier-drinking Syrah than Hermitage
- B. Both appellations produce identical wines at the same quality level
- C. Crozes-Hermitage is exclusively a white wine appellation
- D. Crozes-Hermitage is smaller and more prestigious than Hermitage

98. A wine from the Barossa Valley is a powerful Shiraz with blackberry, chocolate, and licorice. The producer uses American oak hogsheads. What flavors does American oak contribute?

- A. Subtle toast and cedar from tight-grained wood
- B. No aromatic contribution from any oak species
- C. Identical compounds as French oak barriques
- D. Vanilla, coconut, and dill from its wider grain

99. A wine professional encounters a Sardinian wine labeled "Vermentino di Gallura DOCG." What distinguishes this from Vermentino di Sardegna DOC?

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

100. A candidate encounters a wine from Burgundy's Beaujolais region. The wine is labeled "Saint-Amour" — one of the ten Cru villages. Which grape variety produces all Beaujolais Cru wines?

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

PRACTICE EXAM 14: ANSWER KEY AND EXPLANATIONS

1. D — Sauternes is the classic pairing for seared foie gras — a celebrated French contrasting pairing where the wine's botrytis-derived sweetness complements the richness of the liver while its acidity cuts through the fat. The fig compote echoes the wine's dried fruit character, creating harmony across the plate.
2. B — Gavi DOCG (also called Cortese di Gavi) is produced from the Cortese grape in southeastern Piedmont. It produces crisp, dry white wines with citrus, mineral, and almond character. Arneis is the grape of Roero DOCG.
3. C — Morey-Saint-Denis contains five Grand Cru vineyards: Clos de la Roche, Clos Saint-Denis, Clos de Tart, Clos des Lambrays, and a portion of Bonnes-Mares (shared with Chambolle-Musigny). It sits between Gevrey-Chambertin (nine Grand Crus) and Chambolle-Musigny (two).
4. A — Ruby Reserve is a higher-quality category than basic Ruby Port, offering more depth, complexity, and concentration from better grape selection and more rigorous quality screening. Both are aged in large vessels to preserve fresh fruit character, but Reserve represents a meaningful step up.
5. D — Gobelet (bush vine) is the free-standing training system without trellising wires, ideal for hot, dry, windy Mediterranean climates. The low-profile bush shape reduces wind damage and provides natural self-shading to protect fruit from sunburn.
6. B — A wine showing both the village name and the vineyard name (Nuits-Saint-Georges Premier Cru Les Vaucrains) is classified at the Premier Cru level — the second-highest tier. Grand Cru wines carry only the vineyard name without the village designation.
7. A — Classic Provence rosé is produced from Grenache, Cinsault, and Mourvèdre using the direct press method with minimal skin contact. This produces the pale, delicate salmon-pink color that has become the global benchmark for premium rosé.
8. C — The Gimblett Gravels' free-draining alluvial gravel soils absorb solar warmth during the day and radiate it back during cool evenings, creating a warm microclimate suited to Syrah and Bordeaux varieties within the otherwise temperate Hawke's Bay region.
9. D — Crémant de Bourgogne is produced in Burgundy using Burgundian grape varieties (Chardonnay, Pinot Noir, Aligoté) under the traditional method. Champagne is produced in the

Champagne region under its own distinct appellation regulations. Both use the same production method but are from different regions.

10. B — Pinotage was created in 1925 by Professor Abraham Perold at the University of Stellenbosch by crossing Pinot Noir with Cinsault (then called Hermitage). The name combines "Pino" from Pinot Noir and "tage" from Hermitage. It is unique to South Africa.
11. A — Hermitage permits small amounts of Marsanne and Roussanne in its red blend. This is similar to the co-fermentation of Viognier with Syrah in Côte-Rôtie, though most Hermitage producers use little or no white grapes. Cornas, by contrast, prohibits all white grapes.
12. C — Gran Reserva requires 60 months (5 years) total aging with at least 18 months in oak for red wines. This is Spain's highest aging classification and is most commonly associated with Rioja and Ribera del Duero.
13. D — Château Musar is Lebanon's most famous estate, producing age-worthy Bordeaux-style reds from Cabernet Sauvignon, Cinsault, and Carignan in the Bekaa Valley. The estate has maintained production through decades of regional instability.
14. B — Château Pétrus is Pomerol's most famous and most expensive estate, producing wine predominantly from Merlot on distinctive clay soils. Pomerol has never established a formal classification system despite producing some of the world's most expensive wines.
15. A — Green harvesting (vendange verte) should be performed before véraison — removing entire clusters so the vine redirects resources into remaining fruit during the critical ripening period. This quality-over-quantity intervention is most effective when performed early.
16. C — Current Hungarian regulations require a minimum residual sugar of 120 grams per liter for all Tokaji Aszú. This simplified the previous graduated puttonyos system into a single quality standard.
17. B — Volnay is a Côte de Beaune village producing red Burgundy from Pinot Noir. Volnay's wines are typically among the most elegant and silky of the Côte de Beaune, contrasting with the more structured style of neighboring Pommard.
18. D — Demi-Sec Champagne contains 32 to 50 grams per liter of residual sugar. Despite the name meaning "half-dry," it is perceptibly sweet and traditionally paired with desserts. Only Doux (50+ g/L) is sweeter.
19. A — Oregon state law requires 90 percent minimum varietal content for Pinot Noir and most other varieties. This exceeds the federal TTB standard of 75 percent and reflects Oregon's commitment to varietal authenticity.
20. C — Malbec is Argentina's flagship red grape, with the Uco Valley at 1,300 meters producing its most concentrated expressions. Deep purple color and violet aromas are signature characteristics of high-altitude Argentine Malbec.

21. A — Off-dry Riesling is ideal for spicy cuisine because its residual sweetness directly counteracts capsaicin heat while its moderate alcohol avoids amplifying the burning sensation. Tannic reds and high-alcohol wines both intensify spice perception.
22. C — Romanée-Conti is classified at Grand Cru — the highest Burgundy tier — identified by the vineyard name alone without a village designation. It is located in the commune of Vosne-Romanée and is widely considered the most prestigious vineyard in Burgundy.
23. B — 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 for red wines. Reserva requires 36 months with 12 months in oak.
24. D — Auslese-level wines are made from selected bunches of very ripe grapes, sometimes with some botrytis influence. Auslese requires a higher minimum must weight than Spätlese and produces wines that are typically medium-sweet to sweet.
25. A — Alsace has 51 designated Grand Cru vineyard sites, each with defined boundaries and stricter production requirements. Grand Cru wines must be produced from one of four noble varieties: Riesling, Gewürztraminer, Pinot Gris, or Muscat.
26. C — Galets roulés (large rounded river stones) absorb solar heat during the day and radiate it back to the vines during cooler evening and nighttime hours. This thermal regulation is particularly important for the late-ripening Grenache that dominates Châteauneuf-du-Pape.
27. B — Steinfeder is the lightest Wachau category with a maximum alcohol level of 11.5 percent. Named after a delicate local grass, Steinfeder wines are ethereal and refreshing. Federspiel (11.5 to 12.5 percent) and Smaragd (minimum 12.5 percent) are the middle and top tiers.
28. D — Hunter Valley Sémillon's remarkable transformation — developing toast, honey, and lanolin complexity without ever touching oak — results entirely from slow chemical reactions during extended bottle aging. This tertiary development in a sealed, reduced environment is one of Australia's most distinctive wine phenomena.
29. A — Controlled irrigation in Washington State's arid Columbia Valley provides precise management of water stress and vine vigor. By controlling when and how much water vines receive, growers directly influence berry size, skin thickness, and flavor concentration.
30. C — Fino Sherry should be served chilled at approximately 6 to 10°C, similar to white wine. This temperature enhances Fino's crisp, saline character. Fino is also perishable once opened and should be consumed within one to three days.
31. 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.

32. D — "Bourgogne Blanc" is classified at the regional level — the broadest, most basic tier of the Burgundy hierarchy. Grapes can come from anywhere within Burgundy. The hierarchy ascends through Village, Premier Cru, and Grand Cru.
33. A — The Casablanca Valley's cool coastal climate, moderated by the cold Humboldt Current, favors Sauvignon Blanc, Chardonnay, and Pinot Noir. These cool-climate varieties benefit from the morning fog and ocean breezes that temper the otherwise warm Chilean conditions.
34. C — Barolo DOCG Riserva requires a minimum of 62 months of total aging from November 1 of the harvest year, including at least 18 months in wood. Standard Barolo requires 38 months. These are among the world's longest mandatory aging periods.
35. B — Garnacha is the Spanish synonym for Cannonau (Sardinia) and Grenache (France). All three names refer to the same genetically identical variety — one of the world's most widely planted red grapes.
36. D — The Nahe's exceptional geological diversity — including slate, volcanic rock, sandstone, clay, and quartzite within a small area — produces dramatically different Riesling styles from neighboring vineyards, giving the region unusual stylistic breadth.
37. A — Viognier has established itself as Virginia's signature white grape, producing rich wines with peach, apricot, and floral character well adapted to the state's humid continental climate.
38. C — Cava Gran Reserva requires 30 months minimum lees aging. Standard Cava requires 9 months, Reserva requires 15 months, and Cava de Paraje Calificado requires 36 months.
39. B — 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, producing wines with piercing acidity and lime-mineral character.
40. A — Vin de Constance from Constantia is a legendary Muscat-based sweet wine prized by European royalty in the 18th and 19th centuries. Napoleon reportedly had it shipped during his exile. Constantia is one of the oldest wine estates in the New World.
41. B — 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).
42. 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. Master blenders assemble wines of various ages to achieve the target profile consistently.
43. A — 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 soils and mesoclimates.

44. C — Amarone della Valpolicella is produced using the appassimento drying technique and fermented to dryness, reaching 15 to 16 percent alcohol. Recioto uses the same technique but stops fermentation before all sugar is consumed, producing a sweet wine.
45. B — Chenin Blanc, historically called Steen in South Africa, is the country's most widely planted white variety. Swartland's old, unirrigated bush vines produce wines of extraordinary depth and complexity.
46. D — Blanc de Blancs ("white from whites") indicates Champagne made exclusively from Chardonnay — the only white-skinned grape permitted in Champagne. Blanc de Noirs uses Pinot Noir and/or Pinot Meunier.
47. A — Three of the five 1855 First Growth estates are located in Pauillac: Château Lafite Rothschild, Château Latour, and Château Mouton Rothschild. The other two are Château Margaux (Margaux) and Château Haut-Brion (Pessac-Léognan).
48. C — Deep sandy soils prevented phylloxera from reaching vine roots in parts of South Australia. Sand's loose, shifting particles collapse around the insect, preventing tunneling. This natural protection allowed some Barossa vines to survive ungrafted.
49. B — Chianti Classico DOCG requires a minimum of 80 percent Sangiovese. The broader Chianti DOCG requires only 70 percent. Some producers choose 100 percent Sangiovese, but the regulation allows approved blending partners.
50. D — Tokaji Eszencia contains sugar exceeding 450 grams per liter and ferments for years to reach only 2 to 4 percent alcohol. Its extreme concentration and rarity make it one of the world's most extraordinary wines, served by the spoonful.
51. A — Assyrtiko is Santorini's signature white grape, producing bone-dry, mineral-intense wines with extraordinary acidity. The ancient ungrafted bush vines trained in kouloura baskets are among the world's oldest.
52. C — Corton-Charlemagne Grand Cru produces white wine exclusively from Chardonnay. It is one of the Côte de Beaune's most prestigious Grand Crus alongside Montrachet and its related vineyards.
53. D — 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.
54. B — 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 provides ideal conditions.

55. A — 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.
56. C — Clos de la Roche Grand Cru is located in the commune of Morey-Saint-Denis. This commune contains five Grand Crus including Clos de la Roche, Clos Saint-Denis, Clos de Tart, Clos des Lambrays, and a portion of Bonnes-Mares.
57. D — Okanagan Lake moderates the valley's extreme continental climate by absorbing heat in summer and releasing it in winter. This thermal mass buffers temperature extremes and protects lakeside vineyards from devastating freeze damage.
58. B — Entre-Deux-Mers is primarily known for dry white wines from Sauvignon Blanc and Sémillon. Red wines from the area are sold under broader Bordeaux or Bordeaux Supérieur appellations rather than the Entre-Deux-Mers designation.
59. A — Spätburgunder is the German name for Pinot Noir. Baden is Germany's warmest and most southerly major wine region, producing increasingly acclaimed Pinot Noir as climate change extends growing seasons.
60. 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 and age-worthy red.
61. C — The Walla Walla Valley AVA crosses the border between Washington and Oregon, demonstrating that AVA boundaries are defined by geographic features and viticultural characteristics rather than political state boundaries.
62. A — American oak (*Quercus alba*) has wider grain and greater porosity than French oak, releasing flavor compounds more aggressively. This contributes more pronounced vanilla, coconut, and dill flavors — the defining oak character of traditional Rioja.
63. D — Bual (Boal) is medium-sweet on the Madeira spectrum, falling between Verdelho (medium-dry) and Malmsey (sweetest). The complete progression from driest to sweetest is Sercial, Verdelho, Bual, Malmsey.
64. B — 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.
65. C — Mercurey in the Côte Chalonnaise produces predominantly red Burgundy from Pinot Noir. The Côte Chalonnaise offers more affordable Burgundy from the same varieties as the Côte d'Or.
66. D — Torrontés is Argentina's most distinctive white grape, producing intensely aromatic wines with rose petal, geranium, and peach character. The extreme altitude of Salta (1,800+ meters) provides UV concentration and cool nights for balanced, complex expressions.

67. A — The Saint-Émilion classification is revised approximately every 10 years. Unlike the 1855 Médoc Classification, which has been changed only once, this periodic reassessment creates ongoing quality incentive for estates.
68. B — 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 reds in Puglia's warm climate.
69. D — Gevrey-Chambertin contains nine Grand Cru vineyards — more than any other Burgundy commune. These include Chambertin, Chambertin-Clos de Bèze, and seven others bearing the Chambertin suffix.
70. C — Screw caps eliminate the risk of cork taint (TCA contamination) while preserving the delicate aromatic purity for which Riesling is celebrated. Clare Valley producers pioneered this adoption for premium wine.
71. A — 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.
72. B — 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.
73. D — Llicorella is the distinctive dark, fissured slate soil of Priorat. This poor, mineral-rich soil forces vine roots to penetrate deep into the fractured rock, producing extremely low yields of concentrated fruit.
74. C — 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.
75. A — Côte-Rôtie permits up to 20 percent Viognier co-fermented with Syrah, though most producers use far less. The Viognier stabilizes color through co-pigmentation and adds aromatic lift.
76. B — 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 topsoil retains sufficient moisture.
77. D — 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.
78. C — Pinot Noir has earned international acclaim in Walker Bay's Hemel-en-Aarde Valley. The cool maritime climate near the Atlantic provides conditions suited to this demanding variety.

79. A — 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.
80. D — Dry Douro table wine completes fermentation without grape spirit addition, converting all sugar to alcohol. Port receives aguardente during fermentation, preserving sugar. Both use the same indigenous varieties from the same region.
81. A — Standard Brunello di Montalcino requires 50 months total aging including at least 24 months in oak. Riserva requires 62 months. Both are 100 percent Sangiovese.
82. 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. Both produce wines of elegance and structure.
83. B — Gamay is the exclusive grape of Beaujolais and all ten Cru villages including Moulin-à-Vent. This Cru is generally considered the most powerful and longest-lived, demonstrating Gamay's capacity for serious wine.
84. C — Fiano di Avellino DOCG produces an aromatic white with honey, hazelnut, white flower, and pear character. It is one of Campania's finest whites alongside Greco di Tufo DOCG.
85. A — Canadian Icewine (VQA) requires grapes to freeze naturally on the vine at minus 8 degrees Celsius or colder. This is slightly stricter than Germany's Eiswein requirement of approximately minus 7°C. Artificial freezing is prohibited.
86. D — Palo Cortado begins aging under flor (like Fino) but unexpectedly loses its protective yeast layer and transitions to oxidative aging (like Oloroso). This rare dual evolution produces a wine combining the finesse of Amontillado with the depth of Oloroso.
87. B — The Swartland's Rhône-style reds are defined by Syrah, Grenache, and Mourvèdre — Mediterranean varieties well-suited to the region's warm, dry climate. These complement the old-vine Chenin Blanc for which Swartland is most celebrated.
88. C — Paso Robles is characterized by extreme diurnal temperature variation — hot days exceeding 38°C and cool nights dropping to approximately 10°C. This produces wines with both ripe fruit concentration and firm natural acidity.
89. A — Alsace permits four noble varieties for Grand Cru designation: Riesling, Gewürztraminer, Pinot Gris, and Muscat. Limited exceptions exist for traditional blends in certain specific Grand Crus.
90. D — 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.

91. B — Puligny-Montrachet is the Côte de Beaune village most celebrated for Chardonnay, producing some of the world's finest and most expensive white wines. It is home to several Grand Cru white vineyards.
92. C — Cerasuolo di Vittoria DOCG is Sicily's only DOCG, blending Nero d'Avola and Frappato for a medium-bodied red. The name derives from "cerasa" (cherry), reflecting the wine's characteristic fruit profile.
93. A — "Estate Bottled" under TTB regulations requires 100 percent of grapes from winery-owned or controlled vineyards within the stated AVA. The wine must be crushed, fermented, aged, and bottled at the winery.
94. D — Colheita indicates a single-vintage Tawny Port aged for a minimum of seven years in barrel. It displays the character of a specific harvest year within the oxidative tawny style, differing from multi-vintage aged Tawny.
95. B — Mittelburgenland DAC requires Blaufränkisch — Austria's most important indigenous red grape variety. The region is sometimes called "Blaufränkischland" for its dedication to this variety.
96. C — 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.
97. A — Crozes-Hermitage is the largest Northern Rhône appellation, producing more accessible, earlier-drinking Syrah from broader terrain than the steep, concentrated hillside of Hermitage.
98. D — American oak contributes more pronounced vanilla, coconut, and dill flavors due to its wider grain and greater porosity. This bolder oak character is a defining element of traditional Australian Shiraz and Rioja.
99. B — Vermentino di Gallura DOCG comes from the Gallura sub-region of northeastern Sardinia with stricter production standards and mandatory tasting panel approval, distinguishing it from the broader DOC.
100. C — Gamay is the exclusive grape of all Beaujolais, including all ten Cru villages. Saint-Amour is one of the ten Crus, each producing wines of greater structure and complexity than Beaujolais Nouveau.