

PRACTICE EXAM 3: CSW

SIMULATION (100 QUESTIONS)

Time Allowed: 60 Minutes

1. A winemaker harvests Sémillon grapes in Sauternes and observes that the berries are shriveled, golden-brown, and covered with a fuzzy gray mold. The resulting juice is extraordinarily concentrated with aromas of honey and apricot. What biological process has produced this transformation?

- A. Gray rot caused by *Botrytis cinerea* in persistently wet conditions
- B. Dehydration from extended hang time without any fungal involvement
- C. Powdery mildew infection that concentrated sugars in the grape berries
- D. Noble rot caused by *Botrytis cinerea* under favorable alternating humid and dry conditions

2. A wine professional encounters a bottle labeled "Côtes du Rhône-Villages Rasteau." In which section of the Rhône Valley is this wine produced, and which grape variety most likely dominates the blend?

- A. Northern Rhône, dominated by Syrah with no blending partners permitted
- B. Southern Rhône, dominated by Grenache with Syrah and Mourvèdre as blending partners
- C. Northern Rhône, dominated by Viognier with Marsanne as a secondary variety
- D. Southern Rhône, dominated by Mourvèdre with Cinsault as a secondary variety

3. A vineyard in the Clare Valley of South Australia produces a Riesling that is bone-dry with intense lime and grapefruit character and remarkable aging potential. After ten years in bottle, this wine has developed complex notes of toast, honey, and kerosene. Which compound is primarily responsible for the kerosene or petrol character that develops in aged Riesling?

- A. Rotundone, a sesquiterpene associated with black pepper aromas
- B. Methoxypyrazine, produced by the grape during uneven ripening periods
- C. TDN (1,1,6-trimethyl-1,2-dihydronaphthalene), formed during bottle aging
- D. Diacetyl, produced during spontaneous malolactic fermentation in bottle

4. Under European Union wine labeling regulations, which of the following is NOT a mandatory element that must appear on the label of a PDO wine?

- A. The grape variety used to produce the wine
- B. The appellation name and quality category designation
- C. The bottler's name, address, and the country of origin
- D. The volume of the bottle and alcohol content by percentage

5. A wine collector opens a bottle of 2001 Barolo Riserva and observes a heavy sediment deposit at the bottom of the bottle. The wine's color has shifted from deep ruby to garnet with a brick-orange rim. Which is the most appropriate approach for serving this wine?

- A. Return the wine to the retailer as the sediment indicates a storage fault
- B. Shake the bottle vigorously to reincorporate the sediment before pouring
- C. Pour the wine through a fine mesh coffee filter to remove all particles
- D. Decant the wine gently over a light source, stopping when sediment appears in the neck

6. Which of the following correctly identifies the three grape varieties permitted in the production of Champagne?

- A. Pinot Noir, Chardonnay, and Pinot Meunier
- B. Pinot Noir, Chardonnay, and Pinot Blanc
- C. Pinot Noir, Chenin Blanc, and Pinot Meunier

D. Chardonnay, Aligoté, and Pinot Gris

7. A restaurant guest orders a bottle of Amarone della Valpolicella and asks the sommelier what makes this wine different from standard Valpolicella. Which production technique is the defining distinction?

- A. Amarone undergoes carbonic maceration in sealed tanks for lighter extraction
- B. Amarone is fortified with grape spirit during fermentation to increase alcohol
- C. Amarone is produced from grapes dried for several months before pressing and fermentation
- D. Amarone is aged exclusively in new American oak barriques for a minimum of four years

8. Which Chilean wine region, located immediately south of Santiago, is the country's most historic and prestigious area for Cabernet Sauvignon, with sub-zones including Alto Maipo and Puente Alto?

- A. Colchagua Valley
- B. Maipo Valley
- C. Casablanca Valley
- D. Rapel Valley

9. A sommelier is constructing a wine list and wants to include a wine from the only French region that labels its wines by grape variety rather than by appellation name. Which region should she feature?

- A. Alsace
- B. Burgundy
- C. Loire Valley
- D. Rhône Valley

10. A candidate studying Italian wine encounters the designation "Franciacorta DOCG" on a sparkling wine from Lombardy. Which production method is required for Franciacorta, and which grape varieties are primarily used?

- A. Charmat method using Glera and Pinot Bianco in pressurized tanks
- B. Ancestral method using Moscato Bianco with no disgorgement required
- C. Transfer method using Trebbiano and Garganega with filtration under pressure
- D. Traditional method using Chardonnay and Pinot Nero with secondary fermentation in bottle

11. A wine from Ribera del Duero displays intense dark fruit, firm structure, and concentrated flavors that distinguish it from the generally softer, more elegant reds of Rioja. What is the primary local name for Tempranillo in Ribera del Duero?

- A. Aragonez
- B. Cencibel
- C. Tinto Fino (Tinta del País)
- D. Tinta Roriz

12. Which of the following grape varieties is classified as an aromatic variety — meaning its wines are primarily defined by the grape's own aromatic compounds rather than by terroir or winemaking treatment?

- A. Chardonnay
- B. Muscat
- C. Melon de Bourgogne
- D. Trebbiano

13. A viticulturist notices that several vines in a California vineyard are showing leaf scorch, declining vigor, and eventual death. An entomologist confirms the presence of the glassy-winged sharpshooter insect. Which disease is this insect most likely transmitting?

- A. Pierce's disease, a fatal bacterial infection of grapevines
- B. Phylloxera, a root-feeding aphid that destroys vine root systems
- C. Powdery mildew, a fungal infection spread by insect vectors
- D. Grapevine fanleaf virus transmitted through contaminated root systems

14. Which Burgundy sub-region is located approximately 100 kilometers northwest of the Côte d'Or and produces exclusively Chardonnay on Kimmeridgian limestone, in a style emphasizing minerality and lean precision?

- A. Côte de Nuits
- B. Mâconnais
- C. Beaujolais
- D. Chablis

15. A wine student is studying the concept of diurnal temperature variation and its impact on grape quality. Which of the following best explains why large diurnal swings are beneficial for wine grape production?

- A. Cool nights cause the vine to enter dormancy, concentrating sugars in the berries
- B. Large diurnal swings increase the risk of frost, which dehydrates berries and intensifies flavor
- C. Warm days promote sugar and flavor development while cool nights slow acid respiration, preserving freshness
- D. Temperature fluctuations trigger véraison to occur earlier, shortening the growing season

16. A wine professional tastes a white wine with aromas of white pepper, green bean, lentil, and citrus. The wine is crisp, dry, and medium-bodied with a distinctive peppery finish. Which grape variety is most consistent with this profile?

- A. Sauvignon Blanc
- B. Grüner Veltliner
- C. Riesling
- D. Gewürztraminer

17. Which of the following is a key difference between French oak (*Quercus petraea*) and American oak (*Quercus alba*) in terms of their contribution to wine during barrel aging?

- A. French oak is tighter-grained and contributes more subtle toast and spice, while American oak is wider-grained and contributes more pronounced vanilla and coconut
- B. French oak imparts stronger coconut and dill flavors than American oak
- C. American oak is exclusively used for white wine aging while French oak is reserved for reds
- D. French oak contributes no flavor compounds and serves only as a neutral aging vessel

18. A producer in the Barossa Valley of South Australia describes vines on his property that were planted in the 1850s and survived because phylloxera never reached this part of Australia. What soil characteristic is credited with protecting some Australian vineyards from phylloxera?

- A. High limestone content that naturally repels the root louse
- B. Volcanic basalt that is too hard for phylloxera to penetrate
- C. Clay soils that trap the insects before they reach vine roots
- D. Deep sandy soils that prevent phylloxera from moving through the soil to reach roots

19. In professional wine service, a guest receives the tasting pour and detects a faint musty aroma reminiscent of wet cardboard. The fruit character seems muted and flat. What should the sommelier recommend?

- A. Decant the wine aggressively to allow the off-aroma to dissipate
- B. Replace the bottle, as the wine is likely affected by cork taint (TCA)
- C. Allow the wine to warm slightly, as the aroma will resolve with temperature
- D. Add a small amount of sparkling water to neutralize the chemical compound

20. Which winemaking process involves conducting a secondary fermentation inside individual bottles, followed by extended lees aging, riddling, and disgorgement?

- A. Charmat method (Martinotti method)
- B. Ancestral method (méthode ancestrale)
- C. Traditional method (méthode traditionnelle)
- D. Carbonation (injection of CO₂ under pressure)

21. A candidate reads that a specific grape variety is genetically identical across three countries but known by different names: Zinfandel in the United States, Primitivo in Italy, and Crljenak Kaštelanski in Croatia. In which Italian region is Primitivo most widely planted?

- A. Tuscany
- B. Puglia
- C. Piedmont
- D. Sicily

22. Which of the following correctly describes how the timing of spirit addition during fortification determines whether a fortified wine will be sweet or dry?

- A. Adding spirit before fermentation begins produces a sweet wine with maximum sugar
- B. Adding spirit during aging rather than fermentation produces a naturally dry wine
- C. The type of spirit used — grape versus grain — determines the sweetness of the result
- D. Adding spirit during fermentation preserves sugar (sweet), while adding after fermentation produces a dry wine

23. A winery in Mendoza, Argentina, farms vineyards at 1,400 meters elevation in the Uco Valley. What specific climatic effect does this high altitude produce that directly benefits wine quality?

- A. Intense UV exposure thickens grape skins, while cool nights preserve acidity and aromatic freshness
- B. Reduced atmospheric pressure causes grapes to grow larger with higher juice yields
- C. The thin atmosphere prevents all fungal diseases from developing on the vines
- D. Higher elevation eliminates the need for irrigation in this desert climate

24. A wine labeled "Bolgheri Sassicaia DOC" from the coast of Tuscany is produced primarily from which grape variety?

- A. Sangiovese
- B. Nebbiolo
- C. Cabernet Sauvignon
- D. Merlot

25. Which factor is considered the single most important storage condition for wine, where consistency matters more than the exact degree?

- A. Humidity level maintained between 60 and 80 percent

- B. Temperature, ideally 10–15°C with minimal fluctuation
- C. Darkness with zero exposure to ultraviolet light sources
- D. Absence of vibration from machinery and foot traffic

26. A wine professional encounters a Sherry labeled "Amontillado." Which unique combination of aging methods defines this style?

- A. Entirely biological aging under flor followed by immediate bottling
- B. Entirely oxidative aging in large oak casks without any flor development
- C. Fortification to 20 percent alcohol followed by five years of solera aging
- D. Initial biological aging under flor, followed by oxidative aging after the flor dies

27. Which of the following statements about malolactic fermentation (MLF) is accurate?

- A. MLF converts malic acid into lactic acid, is standard for red wines, and is a stylistic choice for whites
- B. MLF converts tartaric acid into malic acid and is mandatory for all white wines
- C. MLF converts lactic acid into malic acid, increasing perceived acidity in the wine
- D. MLF is an alcoholic fermentation that produces ethanol from residual grape sugar

28. A Finger Lakes Riesling from New York displays aromas of lime, green apple, and wet stone with piercing acidity and moderate alcohol. Which geographic feature moderates the extreme continental climate of this region and allows *Vitis vinifera* varieties to ripen?

- A. The Appalachian mountain range blocking cold Arctic wind patterns
- B. The proximity to the Atlantic Ocean providing constant maritime influence
- C. The deep, glacially carved lakes that buffer temperature extremes
- D. The warm Gulf Stream currents that flow directly into the regional waterways

29. Which South African wine region has become the epicenter of the country's old-vine Chenin Blanc renaissance, producing textured, layered wines from unirrigated bush vines that may be 40 to 60 years old?

- A. Constantia
- B. Swartland
- C. Walker Bay
- D. Stellenbosch

30. A wine professional is evaluating the structural balance of a young Barolo and notes high acidity, firm tannins, concentrated dark cherry fruit, and 14 percent alcohol. Despite the intensity of each individual component, the wine feels harmonious and integrated. Which quality assessment term best describes this observation?

- A. Typicity
- B. Complexity
- C. Length
- D. Balance

31. Which California AVA, located within Sonoma County, is most closely associated with cool-climate Pinot Noir and Chardonnay due to fog that pours through the Petaluma Gap from the Pacific each morning?

- A. Russian River Valley
- B. Alexander Valley
- C. Dry Creek Valley
- D. Knights Valley

32. A candidate studies the wines of the Veneto and learns that a specific white wine is produced primarily from the Garganega grape in a historic hillside zone. Which wine is being described?

- A. Prosecco Superiore DOCG
- B. Valpolicella Ripasso DOC
- C. Soave Classico DOC
- D. Amarone della Valpolicella DOCG

33. A wine from the Walker Bay region of South Africa, specifically the Hemel-en-Aarde Valley, has earned international acclaim for producing outstanding examples of which grape variety?

- A. Cabernet Sauvignon
- B. Pinot Noir
- C. Pinotage
- D. Shiraz

34. Which viticultural practice involves removing excess shoots early in the growing season to reduce canopy density and concentrate the vine's energy into fewer, higher-quality clusters?

- A. Shoot thinning
- B. Bâtonnage
- C. Débourage
- D. Racking

35. A guest at a wine dinner asks why the sommelier served an off-dry Riesling with the spicy Thai appetizer rather than a full-bodied red wine. Which pairing principle best justifies this decision?

- A. Red wines pair with all Asian cuisines because of their complexity and depth

- B. Riesling's high tannin levels counteract the capsaicin in spicy food
- C. The wine's low alcohol and high acidity make it refreshing but do not address the spice
- D. The wine's residual sweetness tempers chili heat while its acidity cuts through rich sauces

36. Which of the following designations on a German wine label indicates a wine from the VDP's highest vineyard tier, always dry, and always from a single classified site?

- A. Kabinett Trocken
- B. Spätlese Halbtrocken
- C. Grosses Gewächs (GG)
- D. Qualitätswein bestimmter Anbaugebiete

37. A candidate studying New Zealand wine learns that a particular region on the North Island has a warm climate suited to Bordeaux varieties and contains the Gimblett Gravels sub-region. Which region is this?

- A. Martinborough
- B. Hawke's Bay
- C. Central Otago
- D. Marlborough

38. What is the approximate percentage of ethanol by volume that is typically found in a standard table wine?

- A. 11 to 15 percent
- B. 19 to 22 percent
- C. 5 to 7 percent
- D. 25 to 30 percent

39. A wine professional encounters a bottle of Prosecco labeled "Conegliano Valdobbiadene Prosecco Superiore DOCG." What does this longer designation indicate compared to a wine labeled simply "Prosecco DOC"?

- A. The wine was produced using the traditional method with 36 months of lees aging
- B. The wine is a still (non-sparkling) version made exclusively from Pinot Grigio
- C. The wine was fortified with grape spirit to increase its alcohol and body
- D. The wine comes from the historic, superior hillside zone and meets stricter quality standards

40. Which of the following accurately describes the role of the Benguela Current in South African viticulture?

- A. It warms coastal vineyards, allowing late-ripening red varieties to achieve full maturity
- B. It is a cold ocean current that moderates temperatures in Western Cape wine regions through cooling breezes and fog
- C. It deposits mineral-rich sediment on coastal vineyard soils, enhancing terroir expression
- D. It creates tropical humidity that promotes noble rot development in Constantia vineyards

41. A sommelier is training staff and explains that when a sparkling wine bottle is opened, the correct technique produces "a gentle sigh rather than an explosive pop." What is the approximate internal pressure inside a standard bottle of Champagne?

- A. 5 to 6 atmospheres
- B. 1 to 2 atmospheres
- C. 10 to 12 atmospheres
- D. 15 to 20 atmospheres

42. Which of the following is the correct minimum lees aging requirement for vintage (millésimé) Champagne under appellation regulations?

- A. 12 months on the lees before disgorgement
- B. 24 months on the lees before disgorgement
- C. 36 months on the lees before disgorgement
- D. 48 months on the lees before disgorgement

43. A wine professional encounters a Hungarian sweet wine that was made by collecting the free-run juice that drained naturally from the weight of collected botrytis-affected berries without pressing. This liquid has residual sugar exceeding 450 grams per liter. What is this extraordinarily rare wine called?

- A. Tokaji Szamorodni
- B. Tokaji Eszencia
- C. Tokaji Aszú
- D. Tokaji Furmint Dry

44. Which region of Italy is most closely associated with the production of traditional method sparkling wines from Chardonnay and Pinot Nero that rival Champagne in quality and complexity?

- A. Veneto (Prosecco DOCG)
- B. Piedmont (Asti DOCG)
- C. Sicily (Etna DOC)
- D. Lombardy (Franciacorta DOCG)

45. A wine made from Monastrell in the Jumilla DO of southeastern Spain would be made from the same grape variety known by which name in France?

- A. Carignan

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

46. Which of the following best explains why Oregon wine law requires a 90 percent minimum varietal content for most grape varieties, compared to the federal 75 percent standard?

- A. It reflects Oregon's commitment to varietal authenticity and its philosophical alignment with Burgundy's emphasis on purity of expression
- B. It compensates for Oregon's warmer climate, which produces more dilute wine requiring greater varietal concentration
- C. Federal law requires states north of the 45th parallel to adopt stricter standards
- D. The 90 percent requirement applies only to Pinot Noir and no other grape variety

47. In the context of Bordeaux's 1855 Classification, from which appellation does Château Haut-Brion come — making it the sole First Growth estate from outside the Médoc?

- A. Saint-Émilion
- B. Pomerol
- C. Sauternes
- D. Graves (now Pessac-Léognan)

48. A wine student is learning about oak alternatives used in commercial wine production. Which of the following is a limitation of oak chips, staves, and spirals compared to traditional barrel aging?

- A. Oak alternatives impart stronger vanilla and spice flavors than barrels
- B. Oak alternatives cannot reproduce the slow, controlled oxygen exchange that barrels provide
- C. Oak alternatives are more expensive than new French oak barriques
- D. Oak alternatives can only be used with white wines, not reds

49. Which Australian wine region is most closely associated with premium Cabernet Sauvignon grown on terra rossa soil — a thin layer of red iron-rich earth over a limestone base?

- A. Coonawarra
- B. Barossa Valley
- C. McLaren Vale
- D. Margaret River

50. A candidate encounters a wine from Umbria labeled "Sagrantino di Montefalco DOCG." What distinguishing structural characteristic is the Sagrantino grape most known for?

- A. Extremely low tannin with delicate floral aromatics and pale color
- B. High residual sugar with moderate acidity and a semi-sweet finish
- C. Extraordinarily high tannin levels producing one of Italy's most powerfully structured red wines
- D. Very low acidity with high alcohol and a distinctly tropical fruit character

51. Which of the following represents the correct order of the five basic tastes that can be detected by receptors in the human mouth?

- A. Sweet, sour, salty, umami, and astringent
- B. Sweet, sour, bitter, spicy, and metallic
- C. Sweet, sour, salty, aromatic, and mineral
- D. Sweet, sour, salty, bitter, and umami

52. A wine from the Naoussa appellation in northern Greece is produced from an indigenous red grape variety with high acidity, firm tannins, and aromas of red cherry, tomato, and dried herbs. Which grape variety is this?

- A. Agiorgitiko

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

53. Which of the following accurately describes the 2011 Chilean classification system that overlays the traditional north-south regional designations with east-west categories?

- A. Costa (coastal), Entre Cordilleras (central valley), and Andes (foothills) classify wines by proximity to geographic features
- B. Norte (northern), Central (middle), and Sur (southern) classify wines by latitude
- C. Secano (dry-farmed) and Riego (irrigated) classify wines by viticultural practice
- D. Reserva, Gran Reserva, and Premium classify wines by aging duration in oak

54. A winemaker in Burgundy decides NOT to put her Meursault through malolactic fermentation. What effect will this decision have on the finished wine compared to a version that underwent full MLF?

- A. The wine will have more buttery, creamy character and softer acidity
- B. The wine will develop more pronounced oak flavors from the barrel aging
- C. The wine will retain higher acidity and a crisper, more linear palate profile
- D. The wine will show deeper color and more tannic structure on the palate

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

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

56. Which of the following is the primary reason that Champagne rosé is unique among European rosé wines?

- A. It is the only rosé that must undergo malolactic fermentation by law
- B. It requires a minimum of 36 months aging before release to market
- C. It is produced exclusively from Chardonnay grapes with extended skin contact
- D. It is the only major European appellation where blending red and white wine to make rosé is legally permitted

57. In Argentina, which white grape variety produces highly aromatic wines with rose petal and geranium aromas, with the finest examples coming from the high-altitude vineyards of Salta and Cafayate?

- A. Torrontés
- B. Pedro Ximénez
- C. Albariño
- D. Muscat of Alexandria

58. A wine professional encounters a wine from the Pfalz region of Germany that is labeled "Spätburgunder." Which internationally known grape variety is Spätburgunder?

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

59. Which Bordeaux appellation is famous for producing the world's most celebrated botrytized sweet wines from Sémillon, Sauvignon Blanc, and Muscadelle, with Château d'Yquem designated as the sole Premier Cru Supérieur?

- A. Pomerol
- B. Sauternes
- C. Pessac-Léognan
- D. Saint-Julien

60. A wine professional is asked to identify the most common cause of a wine bottle arriving at the table with the cork partially pushed out, brownish color in a young wine, and aromas of stewed fruit. Which storage fault has most likely occurred?

- A. Light strike from prolonged ultraviolet exposure through clear glass
- B. Cork taint from TCA contamination producing musty cardboard aromas
- C. Reduction from excessive lees contact without racking during production
- D. Heat damage from storage at temperatures exceeding 25°C for an extended period

61. Which of the following wine regions is located at the highest average vineyard elevation in the world, with commercial vineyards reaching 1,700 to 2,000 meters or more above sea level?

- A. Ribera del Duero, Spain
- B. Mosel, Germany
- C. Cafayate/Salta, Argentina
- D. Barossa Valley, Australia

62. Under responsible beverage alcohol service standards, which of the following is an acceptable form of government-issued identification for verifying a guest's age in the United States?

- A. A valid, unexpired state-issued driver's license or identification card
- B. A credit card with the guest's printed name and birth year
- C. A student identification card from an accredited university
- D. A photocopy of a passport presented on a mobile phone screen

63. A producer in the Southern Rhône blends Grenache, Syrah, and Mourvèdre to create a red wine. This classic combination is commonly referred to by which abbreviation?

- A. BGM blend
- B. GCS blend
- C. SVG blend
- D. GSM blend

64. A wine made from Nerello Mascalese grown on the volcanic slopes of Mount Etna in Sicily is most often compared to wines from which other region due to its pale color, high acidity, and aromatic transparency?

- A. Barossa Valley Shiraz for its power and concentration
- B. Burgundy Pinot Noir for its elegance, transparency, and sense of place
- C. Napa Valley Cabernet Sauvignon for its tannic structure and dark fruit
- D. Rioja Tempranillo for its vanilla-oak character and soft tannins

65. A Champagne label shows the designation "Extra Brut." Where does this fall on the Champagne sweetness scale relative to Brut and Brut Nature?

- A. It is sweeter than Brut and drier than Extra Dry

- B. It is the sweetest designation available for Champagne
- C. It falls between Brut Nature (driest) and Brut, with 0 to 6 g/L dosage
- D. It is identical to Brut Nature with zero residual sugar

66. A wine student is learning about the three tiers of wine aromas. Which of the following is an example of a secondary aroma, developed during fermentation or winemaking rather than from the grape or bottle aging?

- A. Butter and cream from diacetyl produced during malolactic fermentation
- B. Leather and tobacco developed during extended bottle maturation
- C. Passion fruit and gooseberry derived from the Sauvignon Blanc grape variety
- D. Truffle and forest floor aromas from decades of bottle evolution

67. Which grape variety is the most widely planted in the world's vineyards by total hectares under vine?

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

68. In the Champagne dosage scale, a wine labeled "Demi-Sec" contains how many grams of residual sugar per liter?

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

69. Which winemaking adjustment is commonly used in warm-climate regions where grapes lose too much natural acidity during ripening, involving the addition of an acid to the must before fermentation?

- A. Acidification, typically with tartaric acid
- B. Chaptalization, typically with beet or cane sugar
- C. Malolactic fermentation to soften excessive acid levels
- D. Cold stabilization to precipitate excess tartaric acid crystals

70. A wine professional evaluates a young Sauvignon Blanc and notes that the wine appears pale straw with a slight green tint, the aromas are intensely fruity with citrus and cut grass, and the acidity is vibrant and mouth-watering. What does the green tint in the color most likely indicate?

- A. The wine has been affected by oxidation during aging
- B. The wine was produced from botrytis-affected grapes harvested late
- C. The wine is young and was likely produced in a cool climate
- D. The wine contains excessive residual sugar from stopped fermentation

71. Which term describes the volume and weight sensation of wine on the palate, influenced by alcohol, glycerol, residual sugar, and extract?

- A. Finish
- B. Body
- C. Complexity
- D. Typicity

72. A wine labeled "Vino Nobile di Montepulciano DOCG" is produced in Tuscany from Sangiovese under the local name Prugnolo Gentile. How does this wine relate to the grape variety called Montepulciano?

- A. They are the same grape variety grown in different Italian regions

- B. Vino Nobile is a blend of Sangiovese and the Montepulciano grape variety
- C. The Montepulciano grape is the dominant variety in Vino Nobile blends
- D. They are unrelated — Vino Nobile is named after the Tuscan town, not the grape variety

73. Which of the following accurately states the minimum percentage of grapes that must come from the named vintage year when a vintage date appears on a U.S. wine label?

- A. 95 percent
- B. 85 percent
- C. 75 percent
- D. 100 percent

74. A biodynamic producer uses preparation 501 — cow horn filled with crushed quartz — applied to her vines at specific times coordinated with astronomical cycles. Which philosophy underlies this practice?

- A. Modern organic chemistry developed by the USDA in the 1990s
- B. Ancient Roman viticultural practices revived by Italian researchers
- C. Rudolf Steiner's 1924 agricultural philosophy treating the farm as a holistic ecosystem
- D. French terroir theory developed by INAO for appellation classification

75. In the context of food and wine pairing, what structural effect does salt in food have on the perception of tannin in a red wine?

- A. Salt amplifies tannin perception, making the wine taste more astringent
- B. Salt has no measurable effect on tannin perception in wine
- C. Salt converts tannin into a bitter compound that clashes with the food
- D. Salt softens the perception of tannin, reducing astringency

76. A Washington State wine labeled "Columbia Valley AVA" must contain what minimum percentage of grapes from that designated area?

- A. 75 percent
- B. 85 percent
- C. 95 percent
- D. 100 percent

77. Which of the following factors most directly contributes to the formation of "legs" or "tears" on the inside of a wine glass after swirling?

- A. The alcohol content of the wine, through the Marangoni effect
- B. The glycerol concentration creating a viscous film on the glass
- C. The tannin level binding with proteins deposited on the glass surface
- D. The residual sugar adhering to the glass through molecular attraction

78. A wine professional studies the Douro Valley and learns that Port wine must be made from grapes grown in the demarcated Douro region but was historically aged and shipped from which city?

- A. Lisbon
- B. Funchal
- C. Coimbra
- D. Vila Nova de Gaia (across the river from Porto)

79. Which Italian DOCG designation was introduced in 2014 as the top tier of the Chianti Classico quality hierarchy, requiring estate-grown grapes and a minimum of 30 months aging?

- A. Chianti Classico Riserva

- B. Chianti Classico Superiore
- C. Chianti Classico Gran Selezione
- D. Chianti Classico Single Vineyard

80. Under U.S. dram shop laws, which of the following scenarios could result in legal liability for the establishment and the server?

- A. Serving alcohol to a visibly intoxicated guest who subsequently causes a drunk-driving accident
- B. Serving a guest who later develops a medical condition unrelated to alcohol
- C. Declining to serve a guest who becomes angry and leaves a negative review
- D. Serving a moderate amount of wine to an adult guest who drives home safely

81. Which Washington State wine region features a warm, dry, semi-arid continental climate east of the Cascade Mountains where nearly all vineyards require irrigation?

- A. Willamette Valley
- B. Columbia Valley
- C. Puget Sound
- D. Rouge Valley

82. A winery in Stellenbosch, South Africa, produces a red wine blended from Cabernet Sauvignon, Merlot, Cabernet Franc, and Pinotage. When Pinotage is included in a Bordeaux-style blend, the wine is sometimes referred to by which informal South African term?

- A. Meritage
- B. Bordeaux Blend
- C. Stellenbosch Red
- D. Cape Blend

83. A wine labeled "Muscadet Sèvre et Maine Sur Lie" from the western Loire Valley indicates that the wine was produced using which technique to add richness and a subtle yeasty character?

- A. Aging on the spent yeast cells (lees) before bottling
- B. Fortification with grape spirit during fermentation
- C. Extended maceration on the grape skins for tannin extraction
- D. Secondary fermentation in bottle using the traditional method

84. Which of the following statements about the geographic distribution of the world's major wine regions is correct?

- A. Most quality wine production occurs between 10 and 25 degrees latitude
- B. The Southern Hemisphere produces wine only between 20 and 30 degrees latitude
- C. Most quality wine production falls between 30 and 50 degrees latitude in both hemispheres
- D. Wine can only be produced commercially above 45 degrees latitude in both hemispheres

85. A wine professional encounters a bottle from the Campania region of Italy labeled "Fiano di Avellino DOCG." What type of wine does this designation produce?

- A. A powerful, tannic red wine from the Aglianico grape variety
- B. An aromatic white wine from the Fiano grape with honey and hazelnut notes
- C. A sparkling rosé wine produced using the Charmat method
- D. A sweet dessert wine from sun-dried Greco grapes

86. A candidate is studying the 2009 EU wine classification harmonization. What was the purpose of this regulatory change across all member states?

- A. To eliminate all national wine classifications and create a single EU wine label

- B. To require all EU wines to display grape variety names on the front label
- C. To standardize sweetness terminology across all European wine-producing countries
- D. To harmonize wine classification into two geographic tiers — PDO and PGI — while allowing countries to retain traditional terminology

87. Which of the following practices is unique to biodynamic viticulture and distinguishes it from standard organic viticulture?

- A. The use of specific preparations timed to astronomical and lunar cycles
- B. The prohibition of all synthetic chemical pesticides in the vineyard
- C. The use of cover crops between vineyard rows to promote biodiversity
- D. The requirement to verify origin, variety, and vintage on the wine label

88. Which single vineyard in the Champagne region produces the most prestigious sparkling wine within the Côte des Blancs, and what grape variety would dominate wines from this sub-region?

- A. Pinot Noir from the Montagne de Reims
- B. Pinot Meunier from the Vallée de la Marne
- C. Chardonnay from the Côte des Blancs
- D. Pinot Noir from the Côte des Bar

89. A wine collector notices that a Riesling stored in a clear glass bottle near a window has developed aromas of wet wool and cooked cabbage. Which storage-related fault is most likely responsible?

- A. Heat damage from prolonged exposure to temperatures above 25°C
- B. Cork taint from TCA contamination of the natural cork closure
- C. Oxidation from a dried-out cork allowing excessive air into the bottle
- D. Light strike from prolonged exposure to ultraviolet light through the clear glass

90. Which of the following is a correct statement about the relationship between grape skin thickness and wine style?

- A. Thick-skinned grapes produce lighter-colored wines with lower tannin levels
- B. Thick-skinned grapes produce deeply colored, firmly structured wines with higher tannin
- C. Skin thickness has no measurable effect on wine color or tannin concentration
- D. Thin-skinned grapes are more resistant to *Botrytis cinerea* than thick-skinned varieties

91. A guest asks the sommelier to explain the difference between "Reserva" on a Spanish Rioja label versus "Reserve" on a California Cabernet Sauvignon label. Which response is most accurate?

- A. Spanish Reserva has a strict legal definition requiring specific aging periods, while U.S. Reserve has no legal definition and is used at the producer's discretion
- B. Both terms have identical legal definitions requiring a minimum of 36 months of aging
- C. U.S. Reserve is more strictly regulated than Spanish Reserva under TTB guidelines
- D. Both terms are purely marketing designations with no legal meaning in either country

92. A producer in Beaujolais wants to label a wine with the name of one of the ten Cru Beaujolais villages. Which of the following is one of these designated Cru villages?

- A. Pouilly-Fuissé
- B. Chablis
- C. Morgon
- D. Gevrey-Chambertin

93. A wine from the Alentejo region of southern Portugal is deeply colored, full-bodied, and contains the grape variety Alicante Bouschet. What distinguishes this variety from most other red wine grapes?

- A. It is the only red grape variety that does not contain any tannins

- B. It is a hybrid between *Vitis vinifera* and a native American species
- C. It is exclusively used in the production of fortified Port wines
- D. It is a teinturier variety with red flesh in addition to red skin

94. Which of the following correctly identifies the sub-regions of the Côte d'Or in Burgundy and the wine styles they are primarily associated with?

- A. Côte de Nuits is primarily devoted to white wines while Côte de Beaune focuses on reds
- B. Côte de Nuits is primarily devoted to red wines (Pinot Noir) while Côte de Beaune is celebrated for both red and white wines (Chardonnay)
- C. Both sub-regions produce exclusively white wines from Chardonnay and Aligoté
- D. Both sub-regions produce exclusively red wines from Pinot Noir and Gamay

95. Under Chilean wine labeling regulations, what minimum percentage of the named grape variety must a wine contain to use a varietal designation?

- A. 75 percent
- B. 85 percent
- C. 80 percent
- D. 90 percent

96. What is the primary function of the cage (muselet) that secures the cork on a bottle of sparkling wine?

- A. To prevent counterfeiting by displaying the producer's logo
- B. To indicate the sweetness level of the sparkling wine inside
- C. To prevent the cork from being expelled by the internal pressure of approximately 5 to 6 atmospheres
- D. To protect the cork from light damage during storage and shipping

97. In the context of the grapevine's annual growth cycle, what is the term for the period of metabolic inactivity during winter when the vine sheds its leaves and stores energy reserves in its roots and trunk?

- A. Véraison
- B. Fruit set
- C. Budbreak
- D. Dormancy

98. Which style of Port wine is aged for extended periods in small oak barrels (pipes), losing color and fresh fruit character while developing oxidative complexity with nutty, caramel, and toffee notes?

- A. Ruby Port
- B. Tawny Port
- C. Vintage Port
- D. White Port

99. A wine professional must identify which of the following regions produces wines that are labeled by grape variety rather than by geographic appellation — a practice unusual among major French wine regions.

- A. Alsace
- B. Bordeaux
- C. Champagne
- D. Burgundy

100. Which wine region established in 1756 is one of the oldest formally demarcated and protected wine regions in the world?

- A. Bordeaux
- B. Burgundy
- C. Chianti
- D. The Douro Valley

PRACTICE EXAM 3: ANSWER KEY AND EXPLANATIONS

1. D — Noble rot is caused by *Botrytis cinerea* under specific favorable conditions: morning humidity or mist promotes fungal infection, followed by warm, dry afternoons that desiccate the infected berries rather than allowing destructive gray rot to develop. This concentrates sugars, acids, and flavor compounds while adding distinctive honey, apricot, and marmalade aromas. The same organism causes destructive gray rot when conditions remain persistently wet.
2. B — Rasteau is a Southern Rhône appellation within the Côtes du Rhône-Villages hierarchy, where Grenache dominates blends with Syrah and Mourvèdre as typical partners. The Southern Rhône has a Mediterranean climate — hotter and drier than the Northern Rhône — and produces predominantly blended wines rather than the single-variety Syrah wines of the north. Rasteau also produces Vin Doux Naturel.
3. C — TDN (1,1,6-trimethyl-1,2-dihydronaphthalene) is the compound responsible for the kerosene or petrol character that develops in Riesling during bottle aging. It forms through the chemical degradation of carotenoid precursors in the grape skin and is more pronounced in wines from warmer vintages and warmer sites. This petrol note is considered a hallmark of mature Riesling, not a fault.
4. A — The grape variety is not a mandatory element on EU wine labels — it is optional. Many European wines, particularly from France, Italy, and Spain, do not display the grape variety at all, relying instead on the appellation name to communicate varietal information to knowledgeable consumers. Mandatory elements include the quality category, appellation name, bottler's name and address, country of origin, volume, alcohol content, and allergen declarations.
5. D — Sediment in a mature Barolo is entirely normal and expected — it consists of precipitated tannins and anthocyanins that have polymerized and fallen out of solution during extended bottle aging. The correct approach is to stand the bottle upright for 24 to 48 hours, then decant gently over a light source, stopping when the first wisps of sediment appear in the neck. Sediment is not a fault and does not indicate storage problems.
6. A — The three permitted grape varieties in Champagne are Pinot Noir (the most widely planted, contributing body and structure), Chardonnay (contributing elegance and finesse), and Pinot Meunier (contributing fruitiness and approachability). Most Champagne is a blend of all three, though single-variety expressions exist as Blanc de Blancs (100 percent Chardonnay) and Blanc de Noirs (Pinot Noir and/or Pinot Meunier).

7. C — The defining distinction of Amarone della Valpolicella is the appassimento technique — harvested grapes (primarily Corvina, Rondinella, and Molinara) are dried in temperature-controlled rooms for approximately three to four months before pressing and fermentation. This concentrates sugars and flavors, producing a full-bodied, high-alcohol (typically 15 to 16 percent), intensely flavored dry red wine that is fundamentally different from standard Valpolicella.
8. B — The Maipo Valley is Chile's most historic and prestigious red wine region, located immediately south of Santiago. The sub-zones of Alto Maipo (Andean foothills) and Puente Alto produce Cabernet Sauvignon of exceptional structure, elegance, and age-worthiness that rivals top Bordeaux. Almaviva, Don Melchor, and Viñedo Chadwick are among the most acclaimed wines produced here.
9. A — Alsace is the only major French wine region that labels its wines by grape variety rather than by appellation name, making its labels more similar to New World practice than to the rest of France. The four noble varieties — Riesling, Gewürztraminer, Pinot Gris, and Muscat — are the only grapes permitted in Alsace Grand Cru wines. This varietal labeling tradition is unique among France's major regions.
10. D — Franciacorta DOCG is produced using the traditional method (*méthode traditionnelle*), with secondary fermentation in bottle and extended lees aging, primarily from Chardonnay and Pinot Nero (Pinot Noir). Franciacorta is widely considered Italy's finest sparkling wine and is frequently compared to Champagne in quality and complexity. It is distinct from Prosecco, which uses the Charmat method with the Glera grape.
11. C — In Ribera del Duero, Tempranillo is known locally as Tinto Fino or Tinta del País. The grape produces darker, more concentrated, more structured wines here than in Rioja, reflecting Ribera del Duero's higher altitude (700 to 1,000 meters) and more extreme continental climate with dramatic diurnal temperature variation. Tinta Roriz is the Portuguese name, and Aragonez is used in the Alentejo.
12. B — Muscat (in its various forms, including Muscat Blanc à Petits Grains) is classified as an aromatic variety — its wines are primarily defined by the grape's own intensely floral, perfumed aromatic compounds (monoterpenes such as linalool and geraniol) rather than by terroir or winemaking. Chardonnay, Melon de Bourgogne, and Trebbiano are all classified as neutral varieties that reflect their winemaking and terroir more than inherent grape aromatics.
13. A — Pierce's disease is a fatal bacterial infection (caused by *Xylella fastidiosa*) transmitted by the glassy-winged sharpshooter insect. The bacteria colonize the vine's water-conducting xylem vessels, blocking water transport and causing leaf scorch, vine decline, and death. There is no cure — infected vines must be removed. Pierce's disease is particularly problematic in warm-climate regions such as southern California and parts of Texas.
14. D — Chablis is Burgundy's northernmost outpost, located approximately 100 kilometers northwest of the Côte d'Or. It produces exclusively Chardonnay on Kimmeridgian limestone — ancient

marine limestone studded with fossilized oyster shells — in a style that emphasizes minerality, high acidity, and lean precision. This style contrasts sharply with the richer, oak-influenced Chardonnays of the Côte de Beaune.

15. C — Large diurnal temperature variation benefits wine grape production because warm daytime temperatures promote sugar accumulation, phenolic development, and flavor maturation, while cool nighttime temperatures slow the vine's metabolic respiration of organic acids, preserving the acidity that gives wine freshness, structure, and aging potential. Regions prized for significant diurnal variation include Mendoza, Ribera del Duero, and parts of Oregon.
16. B — Grüner Veltliner is Austria's signature white grape, and the profile of white pepper, green bean, lentil, and citrus with a crisp, peppery finish is its classic aromatic fingerprint. It accounts for approximately one-third of Austria's vineyard area and produces wines ranging from light, everyday whites to powerful, age-worthy single-vineyard bottlings from the Wachau, Kamptal, and Kremstal regions.
17. A — French oak (*Quercus petraea*) is tighter-grained than American oak (*Quercus alba*), which means it releases its flavor compounds more gradually and subtly, contributing delicate toast, vanilla, and spice notes. American oak's wider grain structure allows faster, more aggressive extraction, contributing more pronounced vanilla, coconut, dill, and butterscotch flavors. Both types are used worldwide, and the choice is a critical stylistic decision.
18. D — Deep sandy soils are credited with protecting some Australian vineyards — particularly in parts of the Barossa Valley and McLaren Vale — from phylloxera. Sand prevents the phylloxera louse from moving through the soil to reach vine roots because the loose, shifting particles collapse around the insect and prevent its tunneling. This is also why some sandy vineyard sites in other countries (such as Colares in Portugal) have remained phylloxera-free.
19. B — The faint musty aroma of wet cardboard combined with muted, flat fruit character is the classic presentation of cork taint caused by TCA (2,4,6-trichloroanisole). TCA cannot be resolved by decanting, warming, or any other intervention — the contamination is permanent and irreversible. The appropriate response is to replace the bottle. TCA is detectable at concentrations as low as 2 to 5 parts per trillion.
20. C — The traditional method (*méthode traditionnelle*, also called *méthode champenoise* in Champagne) involves conducting a secondary fermentation inside individual sealed bottles by adding the liqueur de tirage, followed by extended lees aging, riddling (*remuage*) to consolidate sediment, and disgorgement (*dégorgement*) to expel it. This method produces the finest and most complex sparkling wines, including Champagne, Cava, and Franciacorta.
21. B — Primitivo is most widely planted in Puglia, the "heel" region of southern Italy, where it produces rich, high-alcohol reds with ripe dark fruit character. DNA research confirmed that Primitivo is genetically identical to California's Zinfandel and Croatia's Crljenak Kaštelanski. Primitivo di Manduria DOC is the most important appellation for the variety in Italy.

22. D — The timing of spirit addition is the fundamental determinant of whether a fortified wine will be sweet or dry. Adding spirit during fermentation kills the yeast and preserves unfermented sugar, producing a sweet wine (as in Port). Adding spirit after fermentation is complete — when all sugar has already been converted to alcohol — produces a dry wine (as in dry Sherry styles like Fino). This principle applies to all fortified wines.
23. A — High altitude provides two primary benefits for wine quality in Mendoza's Uco Valley. Intense ultraviolet exposure at elevation thickens grape skins, increasing color and tannin extraction. Cool nighttime temperatures — dropping significantly from daytime highs due to rapid heat loss at altitude — slow the vine's respiration of acids, preserving natural acidity and aromatic freshness. This combination produces wines with both concentration and vibrancy.
24. C — Bolgheri Sassicaia DOC is produced primarily from Cabernet Sauvignon (with some Cabernet Franc), reflecting the Bordeaux-variety focus of coastal Tuscany. Sassicaia was the original Super Tuscan wine, created by Marchese Mario Incisa della Rocchetta, and was eventually granted its own DOC in recognition of its quality and significance. Bolgheri's warm maritime climate produces a style distinct from inland Sangiovese-based Tuscany.
25. B — Temperature is the single most important wine storage factor, with the ideal range being 10 to 15°C. More critical than the exact degree is consistency — temperature fluctuations cause wine and air inside the bottle to expand and contract, potentially working the cork loose and allowing oxygen ingress. A constant 14°C is far superior to a cellar that swings between 8°C and 22°C with the seasons.
26. D — Amontillado is defined by its unique dual aging process: it begins life as a Fino, aging biologically under a protective layer of flor yeast, but the flor eventually dies (either naturally or through additional fortification), and the wine then continues aging oxidatively without the flor's protection. This produces a wine combining the nutty, saline delicacy of Fino with the richer, amber-toned depth of oxidative Oloroso-style maturation.
27. A — Malolactic fermentation converts sharp malic acid (the acid of green apples) into softer lactic acid (the acid of dairy products), reducing perceived acidity and often adding a creamy or buttery texture through the production of diacetyl. MLF is standard for virtually all red wines and is a stylistic choice for whites — commonly used for Chardonnay but almost never for aromatic varieties like Riesling and Sauvignon Blanc.
28. C — The deep, glacially carved Finger Lakes moderate the extreme continental climate of upstate New York by absorbing heat during summer and releasing it during winter, protecting lakeside vineyards from devastating freeze damage and extending the growing season. Without the thermal buffering of these deep lakes, *Vitis vinifera* varieties would struggle to survive the region's harsh winters.
29. B — The Swartland, a Mediterranean-climate region north of Cape Town, has become the epicenter of South Africa's old-vine Chenin Blanc renaissance. The region's ancient, unirrigated,

dry-farmed bush vines — many 40 to 60 years old or older — produce wines of extraordinary depth, texture, and complexity that have earned international acclaim. The Swartland also produces excellent Syrah and Grenache.

30. D — Balance is the quality assessment term that describes the harmonious integration of all structural components so that no single element dominates or detracts from the overall impression. A wine can be high in acidity, high in tannin, and high in alcohol and still be balanced — if the fruit concentration and overall intensity are sufficient to integrate those structural elements. Balance is always assessed relative to the wine's style.
31. A — Russian River Valley is the Sonoma County AVA most closely associated with cool-climate Pinot Noir and Chardonnay. The fog that pours through the Petaluma Gap from the Pacific each morning creates cool growing conditions that are ideally suited to these Burgundian varieties. Alexander Valley and Dry Creek Valley are warmer inland AVAs known for Cabernet Sauvignon and Zinfandel, respectively.
32. C — Soave Classico DOC is the white wine produced primarily from the Garganega grape in the historic hillside core zone of the Soave appellation in the Veneto. The "Classico" designation indicates the original, higher-quality area rather than the larger, expanded zone on the surrounding plains. Soave Classico typically produces wines with more concentration, almond character, and citrus-driven freshness.
33. B — The Walker Bay region, specifically the Hemel-en-Aarde Valley, has earned international acclaim for producing outstanding Pinot Noir that is often regarded as South Africa's finest. The cool maritime climate, influenced by proximity to the Atlantic Ocean near the town of Hermanus, provides the moderate temperatures and gentle growing conditions that Pinot Noir requires. Chardonnay is also excellent here.
34. A — Shoot thinning is the viticultural practice of removing excess shoots early in the growing season to reduce canopy density and concentrate the vine's energy and resources into fewer, higher-quality clusters. This improves air circulation, light penetration, and fruit quality. Bâtonnage is lees stirring, débouillage is juice settling, and racking is separating wine from sediment.
35. D — Off-dry Riesling is an ideal pairing for spicy Thai cuisine because its residual sweetness directly counteracts the burning sensation of capsaicin (the compound responsible for chili heat), while its high acidity cuts through rich coconut-based sauces, refreshing the palate between bites. Full-bodied tannic red wines would clash with spicy food because heat amplifies the perception of tannin and alcohol.
36. C — Grosses Gewächs (GG), meaning "great growth," is the designation for dry wines from the VDP's highest vineyard tier, Grosse Lage (grand cru equivalent). GG wines are always dry, always from a single classified vineyard site, and always from one of the approved noble grape varieties. The VDP classification is voluntary and not part of official German wine law but is widely recognized as the pinnacle of German dry wine quality.

37. B — Hawke's Bay is the North Island region with a warm climate suited to Bordeaux varieties — Cabernet Sauvignon, Merlot, and Cabernet Franc — as well as Syrah. The Gimblett Gravels sub-region, with its free-draining, heat-retaining alluvial gravel soils, has become New Zealand's most prestigious red wine site. Central Otago is on the South Island, and Martinborough is a smaller North Island region known for Pinot Noir.
38. A — Standard table wine typically contains 11 to 15 percent ethanol by volume, though some full-bodied wines from warm climates may reach 16 percent or slightly higher. Fortified wines such as Port and Sherry range from 15 to 22 percent. Lightly sparkling wines like Moscato d'Asti may be as low as 5 to 5.5 percent. The 11 to 15 percent range encompasses the vast majority of still table wines worldwide.
39. D — The longer designation "Conegliano Valdobbiadene Prosecco Superiore DOCG" indicates that the wine comes from the historic, superior hillside zone in Treviso province — the original heartland of Prosecco production — and meets stricter quality standards than wines from the broader Prosecco DOC. Within the DOCG, the Rive (single-vineyard) designation and the Cartizze subzone represent even higher quality levels.
40. B — The Benguela Current is a cold ocean current flowing northward along South Africa's Atlantic coast that moderates temperatures in the Western Cape wine regions through cooling breezes and morning fog. This maritime cooling allows South Africa to produce wines with more freshness and finesse than its latitude (33 to 34 degrees south) would otherwise suggest. The warm Agulhas Current flows along the Indian Ocean side.
41. A — A standard bottle of Champagne contains approximately 5 to 6 atmospheres of pressure — roughly equivalent to the tire pressure of a London double-decker bus. This significant internal pressure is why sparkling wine bottles are made with thicker glass and why proper opening technique is essential for safety. An uncontrolled cork ejected at this pressure can cause serious injury.
42. C — Vintage (millésimé) Champagne must age on its lees for a minimum of 36 months before disgorgement under appellation regulations. This extended lees contact contributes the bready, biscuity, toasty autolytic complexity that distinguishes vintage Champagne from non-vintage, which requires only 12 months minimum. Many prestige cuvées age for five to ten years or more on their lees.
43. B — Tokaji Eszencia is the rarest and most extraordinary expression of Tokaji — made from the free-run juice that drains naturally under the weight of collected aszú berries without any pressing. This liquid has residual sugar levels that can exceed 450 grams per liter and may ferment for years to reach only 2 to 4 percent alcohol. Eszencia is served by the spoonful and has an aging potential measured in centuries.
44. D — Lombardy's Franciacorta DOCG produces Italy's most acclaimed traditional method sparkling wines from Chardonnay and Pinot Nero. Franciacorta requires secondary fermentation

in bottle with extended lees aging and is frequently compared to Champagne in quality and complexity. Prosecco uses the Charmat method, and Asti uses a single-fermentation tank method to preserve Moscato's fresh aromatics.

45. C — Monastrell is the Spanish name for the grape variety known as Mourvèdre in France. It is a thick-skinned, late-ripening variety that thrives in the warm Mediterranean climates of southeastern Spain (Jumilla, Yecla) and southern France (Bandol, Southern Rhône). In Bandol, Mourvèdre must constitute at least 50 percent of the red wine blend and produces dark, structured, savory wines.
46. A — Oregon's 90 percent minimum varietal requirement reflects the state's philosophical commitment to varietal authenticity and its deliberate alignment with Burgundy's emphasis on purity of expression. This self-imposed standard exceeds the federal 75 percent requirement and signals Oregon's focus on producing wines that genuinely represent their named grape variety. The rule applies to most varieties, with Cabernet Sauvignon being a notable exception.
47. D — Château Haut-Brion is located in Graves (now within the Pessac-Léognan appellation), making it the sole First Growth estate from outside the Médoc in the 1855 Classification. Its inclusion reflected the wine's extraordinary reputation and market price at the time. The other four First Growths — Lafite Rothschild, Latour, Margaux, and Mouton Rothschild — are all located within the Médoc.
48. B — While oak alternatives (chips, staves, spirals) can replicate many of the flavor compounds contributed by barrels — vanilla, toast, spice — they cannot reproduce the slow, controlled oxygen exchange that barrel aging provides through the porous wood. This micro-oxygenation is a key factor in the softening of tannins, stabilization of color, and gradual development of complexity that occurs during traditional barrel aging.
49. A — Coonawarra is the South Australian region most closely associated with premium Cabernet Sauvignon grown on terra rossa soil — a thin layer of red, iron-rich earth over a well-drained limestone base. This distinctive two-layer soil structure provides excellent drainage and contributes mineral complexity to the wines. Coonawarra Cabernet is typically elegant and structured with a distinctive minty-eucalyptus character.
50. C — Sagrantino is known for producing one of the most tannic red wines in Italy — and indeed in the world. Sagrantino di Montefalco DOCG, from Umbria, yields wines of massive, intensely structured character that require significant aging to soften. The grape's phenolic content is exceptionally high, producing powerful astringency that distinguishes it from all other major Italian red varieties.
51. D — The five basic tastes detectable by receptors in the human mouth are sweet, sour (acid), salty, bitter, and umami (savory). Astringency is a tactile sensation detected by the trigeminal nerve, not a taste. Spicy heat is also a trigeminal response, not a taste. Understanding this distinction between tastes and tactile sensations is important for accurate wine evaluation terminology.

52. B — Xinomavro is the most important indigenous red grape variety of northern Greece, produced primarily in the appellations of Naoussa and Amyndeon in Macedonia. The name means "acid black," reflecting the grape's naturally high acidity and deep color. Xinomavro has been compared to Nebbiolo for its firm tannins, high acidity, and capacity for extended aging, with classic aromas of red cherry, tomato, olive, and dried herbs.
53. A — Chile's 2011 classification system overlays the traditional north-south regional designations with three east-west categories: Costa (coastal zones cooled by Pacific influence), Entre Cordilleras (the traditional central valley between the coastal range and the Andes), and Andes (the Andean foothills with high altitude and extreme diurnal variation). This system recognizes that east-west position within a region significantly influences wine style.
54. C — By not putting her Meursault through malolactic fermentation, the winemaker preserves the wine's naturally higher malic acid levels, resulting in a crisper, more linear, more acidic palate profile. MLF converts sharp malic acid into softer lactic acid and produces diacetyl (buttery character), so skipping it retains the wine's lean, vibrant acidity without the creamy, buttery notes associated with full MLF.
55. B — Brunello di Montalcino DOCG must be produced from 100 percent Sangiovese, known locally as Brunello. No blending with other varieties is permitted. The wine requires a minimum of 50 months of total aging (62 months for Riserva), including at least 24 months in oak. Brunello is one of Italy's most prestigious and strictly regulated wines.
56. D — Champagne rosé is unique among European wines because it is the only major European appellation where blending red and white wine to make rosé is legally permitted. In virtually all other European PDO regions, rosé must be produced through direct pressing or limited skin contact with red grapes — blending is prohibited. Some Champagne producers also use the saignée method, but the blending option is the distinctive legal exception.
57. A — Torrontés is Argentina's most distinctive white grape variety, producing highly aromatic wines with aromas of rose petal, geranium, peach, and Muscat-like floral intensity. The finest examples come from the high-altitude vineyards of Salta and Cafayate in northwestern Argentina, where vines may be planted at 1,700 to 2,000 meters or higher — among the highest commercial vineyards in the world.
58. C — Spätburgunder is the German name for Pinot Noir, and Germany is producing increasingly world-class examples — particularly from the Pfalz, Baden, and the Ahr Valley. As climate change extends growing seasons and increases average temperatures, German Spätburgunder has gained depth, concentration, and international acclaim. The variety now accounts for over 11 percent of Germany's total vineyard area.
59. B — Sauternes is the Bordeaux appellation famous for producing the world's most celebrated botrytized sweet wines from Sémillon (the dominant variety), Sauvignon Blanc, and Muscadelle. Château d'Yquem holds the unique designation of Premier Cru Supérieur — the sole estate at the

top of the 1855 Sauternes Classification. The confluence of the cold Ciron tributary with the warmer Garonne creates the morning mists essential for noble rot development.

60. D — A partially pushed cork, brownish color in a young wine, and aromas of stewed or cooked fruit are the classic indicators of heat damage (maderization) caused by storage at temperatures exceeding approximately 25°C for extended periods. Heat causes the wine and air inside the bottle to expand, pushing the cork out, and triggers chemical reactions that degrade color, aroma, and flavor. Heat damage is irreversible.
61. C — The Cafayate/Salta region of northwestern Argentina contains some of the highest commercial vineyards in the world, with plantings reaching 1,700 to 2,000 meters or more above sea level. Torrontés is the signature white grape at these extreme elevations, though Malbec and Cabernet Sauvignon are also grown. The intense UV exposure and dramatic diurnal temperature variation at these altitudes produce wines of extraordinary concentration and aromatic intensity.
62. A — A valid, unexpired state-issued driver's license or identification card is an acceptable form of government-issued identification for age verification in the United States. Other acceptable forms include a valid passport and military identification card. Credit cards, student IDs, photocopies of documents, and expired identification are generally not acceptable. Establishments should follow their state's specific requirements and their own policies.
63. D — GSM stands for Grenache, Syrah, and Mourvèdre — the classic Southern Rhône blending combination. Grenache provides the foundation of fruit, alcohol, and body. Syrah contributes color, structure, and peppery complexity. Mourvèdre adds depth, tannin, and gamey, earthy character. This blend is used throughout the Southern Rhône, Languedoc, and has been widely adopted in Australia, California, and South Africa.
64. B — Nerello Mascalese from Mount Etna is most often compared to Burgundy Pinot Noir because of its pale color, high acidity, aromatic transparency, and ability to express the specifics of its volcanic terroir with remarkable clarity. The comparison extends to Etna's emerging contrade (named vineyard sites) system, which parallels Burgundy's climat classification. The style is the opposite of the deeply colored, powerful wines associated with Barossa Shiraz or Napa Cabernet.
65. C — Extra Brut falls between Brut Nature (the absolute driest, with 0 to 3 g/L residual sugar) and standard Brut (0 to 12 g/L), with a dosage level of 0 to 6 grams per liter. It represents a very dry style with minimal sweetness. The full progression from driest to sweetest is: Brut Nature, Extra Brut, Brut, Extra Dry, Sec, Demi-Sec, and Doux.
66. A — Butter and cream aromas from diacetyl are secondary aromas produced during malolactic fermentation — a winemaking process, not a grape-derived or aging-derived characteristic. Secondary aromas include all aromas generated during fermentation and winemaking: yeast-derived notes (bread, biscuit), MLF notes (butter, cream), and oak-derived notes (vanilla, toast). Primary aromas come from the grape, and tertiary aromas develop during bottle aging.

67. D — Cabernet Sauvignon is the most widely planted grape variety in the world by total hectares under vine. Its global dominance reflects its adaptability to diverse climates and its role as the backbone of premium red wines from Bordeaux, Napa Valley, Coonawarra, Maipo Valley, Stellenbosch, and dozens of other regions. Merlot is the second most planted, and Chardonnay is the most widely planted white variety.
68. B — Demi-Sec Champagne contains 32 to 50 grams of residual sugar per liter, making it one of the sweetest commonly available Champagne styles. Despite the name "half-dry," Demi-Sec is perceptibly sweet and is traditionally paired with desserts, particularly fruit-based pastries. Only Doux (50+ g/L) is sweeter. The counterintuitive sweetness terminology of Champagne is frequently tested on the CSW exam.
69. A — Acidification — typically achieved by adding tartaric acid to the must before fermentation — is the common winemaking adjustment used in warm-climate regions where grapes lose natural acidity through rapid metabolic respiration during hot growing seasons. This intervention restores the acid balance needed for freshness, microbial stability, and aging potential. Chaptalization is the opposite adjustment — adding sugar to increase alcohol in cool climates.
70. C — A pale straw color with a slight green tint in a white wine is characteristic of youth and cool-climate origin. The green tint comes from chlorophyll-related compounds that are more prevalent in grapes from cooler growing conditions and dissipate with age. As white wines mature, they typically progress from green-tinged straw through gold to deeper amber. An oxidized wine would show premature golden or brownish color.
71. B — Body is the term that describes the overall volume, weight, and texture sensation of wine on the palate, influenced by alcohol (the primary contributor), glycerol, residual sugar, tannin, and extract. Wines are described on a scale from light-bodied through medium-bodied to full-bodied. Finish refers to the persistence of flavors after swallowing, complexity refers to the number and interplay of distinct characteristics, and typicity refers to how faithfully a wine represents its variety and region.
72. D — *Vino Nobile di Montepulciano* and the Montepulciano grape are entirely unrelated. *Vino Nobile* is a Sangiovese-based wine (under the local name Prugnolo Gentile) from the Tuscan town of Montepulciano. The Montepulciano grape is a completely different variety grown in central-eastern Italy, primarily in Abruzzo (Montepulciano d'Abruzzo DOC). This is one of the most common points of confusion in Italian wine and is frequently tested.
73. A — Under U.S. TTB regulations, if a vintage year appears on a wine label, a minimum of 95 percent of the wine must come from grapes harvested in that stated year. This is one of the strictest vintage requirements in the world and ensures that vintage-dated wines genuinely represent the conditions of a specific growing season. The 95 percent threshold is distinct from the 85 percent AVA requirement and the 75 percent varietal requirement.

74. C — Biodynamic viticulture is based on the agricultural philosophy of Rudolf Steiner, who in 1924 outlined principles treating the farm as a self-sustaining, holistic ecosystem connected to astronomical and lunar rhythms. The specific preparations (numbered 500 through 508) and their coordination with celestial cycles are the defining characteristics that distinguish biodynamics from conventional organic farming. Demeter International is the global certifying body.
75. D — Salt in food softens the perception of tannin in red wine, reducing the astringent, drying sensation on the palate. This is the structural interaction that underlies classic pairings of tannic red wines with salted, cured meats and aged hard cheeses. Along with protein and fat, salt is one of the food components that mitigates tannin astringency, making tannic wines more approachable and food-friendly.
76. B — Under TTB regulations, if an AVA is named on a wine label, a minimum of 85 percent of the grapes must come from that designated area. This applies uniformly to all AVAs, including the Columbia Valley. The same 85 percent threshold applies to all AVA designations in the United States, regardless of the state in which they are located.
77. A — The formation of legs or tears on the inside of a wine glass is primarily driven by the Marangoni effect, which is caused by the difference in surface tension between alcohol and water. As alcohol evaporates more quickly from the thin film of wine on the glass, the remaining liquid has higher water content and greater surface tension, causing it to pull upward and form droplets that run back down as legs. Higher alcohol content produces more prominent legs.
78. D — While Port wine must be produced from grapes grown in the demarcated Douro Valley, it was historically aged and shipped from lodges (warehouses) in Vila Nova de Gaia, the town across the Douro River from Porto (Oporto). This historical practice gave Port its name. Today, many producers also age Port in the Douro Valley itself, but the Vila Nova de Gaia connection remains central to Port's identity and history.
79. C — Chianti Classico Gran Selezione was introduced in 2014 as the top tier of the Chianti Classico quality hierarchy. It requires estate-grown grapes (not purchased fruit), a minimum of 30 months of aging, and approval by a tasting panel. Gran Selezione sits above Chianti Classico Riserva (24 months minimum) and standard Chianti Classico (12 months minimum) in the three-tier system.
80. A — Under U.S. dram shop laws, serving alcohol to a visibly intoxicated guest who subsequently causes a drunk-driving accident can result in legal liability for the establishment, the server, and potentially the manager. Dram shop liability extends responsibility for alcohol-related harm beyond the intoxicated individual to those who provided the alcohol. This is why recognizing intoxication and refusing further service is both an ethical and legal obligation.
81. B — The Columbia Valley AVA encompasses the vast majority of Washington State's vineyard area, located east of the Cascade Mountains in a warm, dry, semi-arid continental climate that receives only 15 to 20 centimeters of annual rainfall. Nearly all vineyards require irrigation, which

gives growers precise control over water stress and vine vigor. The Willamette Valley is in Oregon, not Washington.

82. D — Cape Blend is the informal South African term for a Bordeaux-style red wine blend that includes Pinotage — South Africa's unique crossing of Pinot Noir and Cinsault. The inclusion of Pinotage in the blend gives the wine a distinctly South African identity, distinguishing it from standard Bordeaux blends and Meritage wines. The term does not have a strict legal definition but is widely used in the industry.
83. A — The "Sur Lie" designation on a Muscadet label indicates that the wine was aged on its spent yeast cells (lees) for an extended period before bottling. This lees contact adds richness, body, and a subtle yeasty, bready complexity to what would otherwise be a very lean, neutral wine from the Melon de Bourgogne grape. The technique is similar to bâtonnage in principle but involves leaving the lees undisturbed rather than stirring them.
84. C — Most of the world's quality wine production falls between 30 and 50 degrees latitude in both hemispheres. This band provides the combination of sufficient warmth for grape ripening, seasonal variation to allow a dormancy period, and moderate enough temperatures to preserve acidity and aromatic complexity. Wine can be produced outside this range, but it becomes increasingly challenging at extreme latitudes.
85. B — Fiano di Avellino DOCG produces an aromatic white wine from the Fiano grape variety, characterized by aromas of honey, hazelnut, white flowers, and pear. It is one of Campania's finest white wines and has gained international recognition for its complexity and aging potential. Taurasi DOCG (also in Campania) is the powerful red wine produced from Aglianico, not Fiano.
86. D — The 2009 EU wine classification harmonization consolidated the various national systems into two unified geographic tiers — PDO (Protected Designation of Origin) for the highest-quality wines and PGI (Protected Geographical Indication) for the broader quality tier — while allowing each member country to retain its traditional terminology alongside the EU designations. France retained AOP/AOC and IGP, Italy retained DOCG/DOC and IGT, and Spain retained DO/DOCa and Vino de la Tierra.
87. A — The use of specific preparations (numbered 500 through 508), timed to astronomical and lunar cycles, is the defining practice that distinguishes biodynamic viticulture from standard organic viticulture. Both prohibit synthetic chemicals, and both may use cover crops and natural pest management. But the preparations — such as cow horn manure (500) and cow horn quartz (501) — and their cosmic timing are unique to biodynamics. Demeter International certifies biodynamic producers.
88. C — The Côte des Blancs is the Champagne sub-region primarily planted to Chardonnay, producing wines of elegance, finesse, and mineral character. Blanc de Blancs Champagnes — made entirely from Chardonnay — frequently source their grapes from Grand Cru villages in the

Côte des Blancs. The Montagne de Reims is primarily Pinot Noir, and the Vallée de la Marne is known for Pinot Meunier.

89. D — Light strike is the storage fault caused by prolonged exposure to ultraviolet light, particularly in wines stored in clear or light-colored glass bottles. UV light triggers photochemical reactions that break down riboflavin and amino acids in wine, producing sulfur-containing compounds with aromas of wet wool, cooked cabbage, and a general sulfurous off-odor. This is one of the primary reasons most wines are bottled in dark-colored glass.
90. B — Thick-skinned grape varieties such as Cabernet Sauvignon, Syrah, and Mourvèdre contain higher concentrations of anthocyanins (color pigments) and tannins in their skins, producing deeply colored, firmly structured wines with significant tannic grip and aging potential. Thin-skinned varieties such as Pinot Noir, Gamay, and Grenache produce lighter-colored wines with softer tannins and more delicate structure.
91. A — Spanish Reserva has a strict legal definition under Spanish wine law, requiring a minimum of 36 months of total aging with at least 12 months in oak for red wines. The U.S. term "Reserve" has no federal legal definition and is used entirely at the producer's discretion — it may indicate a winery's top bottling or may be purely a marketing designation with no specific aging or quality requirements.
92. C — Morgon is one of the ten Cru Beaujolais villages, which also include Moulin-à-Vent, Fleurie, Brouilly, Côte de Brouilly, Chiroubles, Juliéna, Saint-Amour, Chénas, and Régnié. These ten Crus produce wines of far greater depth, complexity, and aging potential than Beaujolais Nouveau or basic Beaujolais-Villages. Pouilly-Fuissé is in the Mâconnais, Chablis and Gevrey-Chambertin are in northern Burgundy.
93. D — Alicante Bouschet is a teinturier variety — meaning it has red-colored flesh in addition to red skin, unlike most red wine grape varieties which have clear, colorless flesh and derive their color entirely from skin contact during maceration. This characteristic gives Alicante Bouschet exceptionally deep color and makes it a valuable blending component. It is widely planted in Portugal's Alentejo region.
94. B — The Côte de Nuits, the northern section of the Côte d'Or, is primarily devoted to red wines from Pinot Noir and contains the majority of Burgundy's red Grand Crus. The Côte de Beaune, the southern section, is celebrated for both red and white wines, with the Grand Cru white vineyards of Montrachet and Corton-Charlemagne producing some of the world's most expensive Chardonnay.
95. A — Chile requires a minimum of 75 percent of the named grape variety for varietal designation on wine labels. This matches the U.S. federal standard and is lower than the 85 percent required in Australia, New Zealand, the EU, and South Africa, and lower than the 80 percent required in Argentina. These varying thresholds are frequently tested on the CSW exam.

96. C — The primary function of the muselet (wire cage) is to prevent the cork from being expelled by the significant internal pressure inside a sparkling wine bottle — approximately 5 to 6 atmospheres. Without the cage securing the cork, the pressure would eventually force the cork out, resulting in loss of carbonation and a potential safety hazard. The cage should never be fully removed before the cork is ready to be extracted.
97. D — Dormancy is the period of metabolic inactivity during winter when the grapevine sheds its leaves (after leaf senescence in autumn), ceases growth, and stores energy reserves in its root system and trunk for the following spring's budbreak. Winter is also the traditional season for pruning, which removes the previous year's growth and establishes the bud framework for the next vintage.
98. B — Tawny Port is the style aged for extended periods in small oak barrels (pipes of approximately 550 liters), where gradual oxidative aging causes the wine to lose its deep ruby color and fresh fruit character while developing the nutty, caramel, toffee, and butterscotch complexity that defines the tawny style. Tawny Ports with indication of age (10, 20, 30, 40 Year) represent blends averaging the stated number of years.
99. A — Alsace is the only major French wine region that labels its wines by grape variety rather than by appellation name. This practice is unusual in France, where most regions rely on the appellation to communicate varietal information. Alsace wines prominently display the grape name — Riesling, Gewürztraminer, Pinot Gris, Muscat — on the front label, making them immediately accessible to consumers familiar with New World labeling conventions.
100. D — The Douro Valley in Portugal, formally demarcated in 1756 by the Marquis of Pombal, is one of the oldest officially protected wine regions in the world. This demarcation predates France's AOC system by nearly two centuries and was established to protect the authenticity and quality of Port wine by defining the geographic boundaries within which grapes for Port could be grown. The Douro remains a UNESCO World Heritage Site.