

PRACTICE EXAM 4: CSW

SIMULATION (100 QUESTIONS)

Time Allowed: 60 Minutes

1. A winemaker in the Northern Rhône wants to produce a red wine from the Cornas appellation. According to appellation regulations, which grape variety must she use and what blending restrictions apply?

- A. 100 percent Syrah with no white grape varieties permitted in the blend
- B. Syrah with up to 20 percent Viognier permitted for co-fermentation
- C. A blend of Syrah and Grenache in proportions determined by the producer
- D. Syrah with mandatory inclusion of at least 10 percent Mourvèdre for structure

2. A candidate tastes a red wine with high acidity, firm tannins, and aromas of sour cherry, dried herbs, tomato leaf, and leather. The wine is from Tuscany and is labeled with a DOCG designation. Based on this aromatic and structural profile, which grape variety most likely dominates this wine?

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

3. A vineyard in Champagne is located in a village classified as Premier Cru. What percentage rating does this village hold on the historical quality scale used to classify Champagne villages?

- A. 100 percent, indicating the highest-rated vineyard sites
- B. 90 to 99 percent, indicating high-quality but not top-rated sites
- C. 80 to 89 percent, indicating mid-level village quality
- D. 70 to 79 percent, indicating entry-level classification status

4. A sommelier is advising a guest who wants to pair wine with a rich, fatty duck confit. According to food and wine pairing principles, why would a wine with high acidity be an effective partner for this dish?

- A. High acidity amplifies the fatty flavors, creating a richer overall experience
- B. Acidic wines suppress the guest's appetite, preventing overconsumption
- C. High acidity neutralizes fat by converting it into a less caloric compound
- D. Acidity cuts through the richness and refreshes the palate between bites

5. A wine labeled "IGP Pays d'Oc" from southern France displays the grape variety Viognier on the front label. What does the IGP designation indicate about this wine's regulatory classification?

- A. It is classified at the highest French quality tier with strict appellation rules
- B. It is a basic table wine with no geographic indication of any kind
- C. It has a protected geographic indication with broader rules than AOP, allowing varietal labeling
- D. It is a sparkling wine produced using the traditional method in the Languedoc

6. A viticulturist is comparing two vineyard sites for planting Pinot Noir. Site A has deep, fertile clay soils with abundant water. Site B has shallow, well-drained limestone soils that force vine roots to penetrate deep for moisture. Which site would generally produce higher-quality grapes, and why?

- A. Site B, because moderate water stress limits vigor and concentrates flavor in smaller berries
- B. Site A, because abundant water and nutrients produce larger, juicier berries with higher yields
- C. Site B, because limestone prevents all vine diseases from affecting the root system

D. Site A, because fertile soil produces thicker-skinned grapes with more phenolic compounds

7. Which of the following correctly identifies the grape variety that serves as both one of the three permitted grapes in Champagne production and the primary red grape of Burgundy's Côte de Nuits?

A. Chardonnay

B. Pinot Noir

C. Gamay

D. Pinot Meunier

8. A wine professional encounters a Portuguese wine labeled "10 Year Tawny Port." What does the age indication on this label specifically mean?

A. All wine in the bottle was produced exactly ten years before the bottling date

B. The wine was aged for a minimum of ten years in a single barrel before bottling

C. The wine is from a single vintage that was harvested precisely ten years ago

D. The wine is a blend of different ages crafted to taste like a wine of approximately ten years of age

9. A candidate is studying German wine law and encounters the term "Qualitätswein" on a label from the Pfalz region. Which statement accurately describes a wine at this classification level?

A. It must achieve its alcohol entirely from natural grape sugar without any chaptalization

B. It is classified at the Prädikatswein level, equivalent to Grand Cru in Burgundy

C. It is a quality wine from a designated region where chaptalization is permitted

D. It is a basic table wine with no geographic or quality requirements whatsoever

10. Which grape variety, widely planted across the Mediterranean basin, produces wines that are typically high in alcohol, moderate in acidity, and low in tannin and color, with aromas of strawberry, raspberry, and white pepper?

- A. Grenache
- B. Cabernet Sauvignon
- C. Nebbiolo
- D. Malbec

11. A winery in Stellenbosch, South Africa, produces a wine from the country's unique grape crossing created in 1925. The wine has aromas of dark fruit, banana, coffee, and a smoky, tarry character. A guest asks the sommelier which two parent varieties were crossed to create this grape. What is the correct answer?

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

12. A producer in the Willamette Valley of Oregon wants to label a wine as "Pinot Noir" under Oregon state law. What is the minimum percentage of Pinot Noir the wine must contain?

- A. 75 percent, matching the federal TTB standard
- B. 90 percent, as required by Oregon state law for most varieties
- C. 85 percent, matching the AVA origin percentage requirement
- D. 100 percent, as Oregon prohibits all blending for varietal-labeled wines

13. A candidate reads that a particular appellation in the Southern Rhône permits up to 13 grape varieties in its red blends, though Grenache almost always dominates. Which appellation is being described?

- A. Hermitage
- B. Côte-Rôtie
- C. Châteauneuf-du-Pape
- D. Cornas

14. What is the primary reason that most dry Sherry styles — Fino, Manzanilla, Amontillado, Oloroso, and Palo Cortado — are produced from the Palomino Fino grape rather than Pedro Ximénez?

- A. Palomino Fino is a neutral variety that produces dry base wines ideally suited to the solera aging process
- B. Pedro Ximénez is prohibited by Jerez DO regulations for any dry Sherry style
- C. Palomino Fino develops flor more readily due to its higher natural sugar content
- D. Pedro Ximénez produces wines with excessive tannin that conflict with barrel aging

15. In the context of wine evaluation, a candidate tastes a ten-year-old red Burgundy and detects aromas of truffle, mushroom, dried leaves, and forest floor alongside fading red fruit. These aromas are best classified as which category?

- A. Primary aromas derived from the Pinot Noir grape variety itself
- B. Secondary aromas produced during fermentation and oak aging
- C. Varietal aromas that intensify as the wine ages in bottle
- D. Tertiary aromas developed through extended bottle aging

16. A wine professional studying Australian wine learns that a particular region in New South Wales produces a unique style of Sémillon — harvested early, fermented in stainless steel, bottled at 10 to 11 percent alcohol, and capable of aging for decades. Which region is this?

- A. Barossa Valley
- B. Hunter Valley
- C. Margaret River
- D. Yarra Valley

17. Which of the following correctly pairs an Italian wine with the region in which it is produced?

- A. Barolo — Tuscany
- B. Brunello di Montalcino — Piedmont
- C. Amarone della Valpolicella — Veneto
- D. Chianti Classico — Lombardy

18. A vineyard owner in Burgundy owns a small parcel within the vineyard of Le Montrachet. How would a wine from this parcel be classified in the Burgundy hierarchy?

- A. Grand Cru — the highest tier, labeled with only the vineyard name
- B. Premier Cru — requiring both village and vineyard name on the label
- C. Village-level — labeled with the commune name of Puligny-Montrachet
- D. Regional — labeled as Bourgogne Blanc without vineyard designation

19. A wine student reads that a specific sweet wine from the Loire Valley is produced from Chenin Blanc grapes affected by noble rot in the appellation of Quarts de Chaume. Which broader sub-region of the Loire contains this appellation?

- A. Centre Loire
- B. Pays Nantais
- C. Touraine
- D. Anjou-Saumur

20. Which of the following measurements quantifies the total concentration of all acids present in a wine, expressed in grams per liter?

- A. pH
- B. Total acidity (titratable acidity)
- C. Residual sugar
- D. Brix

21. A producer in the Langhe hills of Piedmont makes a wine from the Dolcetto grape. Despite its name meaning "little sweet one," what style does Dolcetto wine typically exhibit?

- A. Intensely sweet with high residual sugar and low alcohol content
- B. Semi-sweet with a prominent spritz and floral aromatics
- C. Dry, soft, and fruity with low acidity for everyday consumption
- D. Bone-dry with extremely high tannin requiring decades of aging

22. A winemaker in Bordeaux's Left Bank commune of Pauillac produces a red wine dominated by Cabernet Sauvignon. What type of soil characterizes this commune and provides the excellent drainage that Cabernet Sauvignon requires?

- A. Deep gravel deposits on a well-drained terraced benchland
- B. Heavy clay soils that retain moisture during dry growing seasons
- C. Volcanic basalt and pumice from ancient geological activity
- D. Chalky Kimmeridgian limestone with fossilized marine deposits

23. A wine professional encounters a wine from the Priorat DOQ region of Catalonia. The wine is deeply concentrated, mineral-intense, and produced from old-vine Garnacha on steep terraced slopes. What distinctive soil type defines this region?

- A. Terra rossa — red iron-rich earth over limestone bedrock
- B. Albariza — brilliant white, chalky, calcium-rich soil
- C. Galets roulés — large, rounded river stones covering the surface
- D. Llicorella — dark, fissured slate that forces deep root penetration

24. A candidate studying Champagne encounters the term "NV" or "Non-Vintage" on a label. What does this designation specifically communicate about the wine?

- A. The wine was produced entirely from a single exceptional harvest year
- B. The wine is a deliberate blend of wines from multiple harvest years to maintain consistent house style
- C. The wine was produced from second-pressing juice not suitable for vintage designation
- D. The wine has not undergone the minimum 36 months of lees aging required for vintage status

25. Which red grape variety is considered Austria's most important indigenous red grape, producing medium- to full-bodied wines with dark fruit and a distinctive peppery character, primarily in the Burgenland region?

- A. Blaufränkisch
- B. Zweigelt
- C. St. Laurent
- D. Spätburgunder

26. A guest at a restaurant asks the sommelier what the "Contains Sulfites" statement on a wine label means. Which response is most accurate?

- A. The wine was produced using only organic farming methods with no sulfur applications
- B. The wine has an unusually high level of sulfites compared to conventional wines
- C. The wine was imported and required additional preservatives during shipping
- D. The wine contains more than 10 parts per million of sulfites, as nearly all wines do naturally

27. Which of the following wine regions is located in the far northwest corner of Spain, has a cool, rainy Atlantic climate, and is the benchmark region for the Albariño grape variety?

- A. Ribera del Duero
- B. Rías Baixas
- C. Priorat
- D. Jumilla

28. A candidate is studying the wine laws of multiple countries and needs to identify which country requires the highest minimum percentage of the named grape variety for varietal labeling among the following options.

- A. United States (75 percent federal standard)
- B. Argentina (80 percent)
- C. Australia (85 percent)
- D. Chile (75 percent)

29. A wine from the Finger Lakes region of New York displays intense lime, green apple, and mineral character with piercing acidity and moderate alcohol. Based on this profile and regional association, which grape variety was most likely used?

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

30. A candidate encounters a Chianti Classico wine displaying the term "Gran Selezione" on the label. What specific requirements distinguish this tier from standard Chianti Classico?

- A. The wine must be produced from 100 percent Sangiovese with no blending partners
- B. The wine must include at least 20 percent international varieties such as Cabernet Sauvignon
- C. The wine must be aged for a minimum of 60 months with 24 months in oak barrels
- D. The wine must be produced from estate-grown grapes and aged for a minimum of 30 months

31. In the context of the physiology of taste, which sensory pathway is responsible for the majority of what we perceive as wine "flavor" — the complex aromas of fruit, spice, earth, and oak detected while wine is in the mouth?

- A. Gustatory perception through taste receptor cells on the tongue
- B. Retronasal olfaction — aromas traveling from the mouth to the olfactory epithelium
- C. Trigeminal nerve stimulation detecting temperature and texture
- D. Orthonasal olfaction — aromas sniffed directly through the nostrils from the glass

32. Which of the following accurately describes the purpose and function of the liqueur d'expédition (dosage) added after disgorgement in traditional method sparkling wine production?

- A. It adjusts the final sweetness level of the sparkling wine, determining its classification from Brut Nature to Doux
- B. It provides the yeast and sugar needed to initiate secondary fermentation in the bottle
- C. It stabilizes the wine's color and prevents oxidation during extended bottle aging
- D. It introduces cultured lactic acid bacteria to initiate malolactic fermentation

33. A wine from the Douro Valley of Portugal is a dry, unfortified red wine produced from Touriga Nacional, Touriga Franca, and Tinta Roriz. How does this wine differ from Port wine produced in the same region from the same grape varieties?

- A. The dry wine uses different grape varieties than those permitted for Port production
- B. The dry wine is produced in a different geographic region than Port wine
- C. The dry wine completes fermentation without the addition of grape spirit, while Port is fortified during fermentation
- D. The dry wine must be aged for a minimum of five years before release, unlike Port

34. A wine professional is organizing a wine cellar and needs to determine the ideal storage humidity range to prevent natural cork closures from drying out while avoiding excessive mold growth on labels. What is the recommended range?

- A. 20 to 40 percent humidity for maximum label preservation
- B. 40 to 55 percent humidity for balanced protection
- C. 85 to 95 percent humidity for maximum cork hydration
- D. 60 to 80 percent humidity for optimal cork and label condition

35. Which of the following accurately describes the climate classification of the Bordeaux wine region and the primary risk this climate type creates during the growing season?

- A. Continental climate with the primary risk of extreme winter cold damaging dormant vines
- B. Maritime climate with the primary risk of rain and humidity promoting fungal disease
- C. Mediterranean climate with the primary risk of drought stress from insufficient rainfall
- D. Alpine climate with the primary risk of late spring frost destroying new shoot growth

36. A winemaker in the Barossa Valley produces a Shiraz from vines that were planted in the 1860s. These ancient vines survived because phylloxera never reached this part of South Australia. What characteristic do wines from these extremely old vines typically display compared to wines from young vines?

- A. Lower yields of more concentrated, complex fruit with greater depth and intensity
- B. Higher yields of lighter, more delicate fruit with prominent floral aromatics
- C. Identical quality to young vines since vine age has no effect on wine character
- D. Reduced color intensity due to declining anthocyanin production in aging plant tissue

37. A candidate encounters a wine labeled "Vinho Verde" from northern Portugal. Which statement accurately describes the typical style of this wine?

- A. Full-bodied, oak-aged red wine with high tannin and dark fruit character
- B. Sweet, fortified wine produced using the estufagem heating process
- C. Light, crisp, high-acid white wine that may retain a slight natural spritz
- D. Intensely sweet botrytis-affected wine from Alvarinho grapes dried on straw mats

38. A wine professional is studying the different methods of rosé production and learns that one specific method is generally prohibited for still rosé in Europe but is legally permitted in Champagne. Which method is this?

- A. The direct press method producing pale rosé with minimal skin contact
- B. Blending red and white wine together to produce rosé
- C. The saignée method bleeding juice after short maceration with red grape skins
- D. Carbonic maceration of whole red grape clusters for fruity rosé character

39. A candidate encounters the term "Cru Bourgeois" in the context of Bordeaux wine classification. What does this designation represent?

- A. The highest classification of Bordeaux estates, equivalent to First Growth status
- B. A classification of estates in Saint-Émilion based on periodic reassessment
- C. A classification of Sauternes and Barsac sweet wine estates from 1855
- D. A classification of Médoc estates ranking below the 1855 Classified Growths

40. In the production of Canadian Icewine, at what minimum temperature must grapes freeze naturally on the vine before they can be harvested and pressed?

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

41. A guest asks a sommelier to explain why a 2018 Mosel Riesling Kabinett has only 8 percent alcohol while a 2018 Napa Valley Chardonnay has 14.5 percent. Which factor most directly explains this difference?

- A. The Mosel producer added water to reduce alcohol during fermentation
- B. The Napa Valley producer used a different yeast strain that produces more alcohol
- C. German Kabinett wines are fortified with grape spirit to lower their alcohol content
- D. The Mosel grapes were harvested at lower sugar levels, while the Napa grapes achieved much higher ripeness

42. A viticulturist practicing biodynamic farming applies preparation 500 to her vineyard. What is preparation 500 composed of, and how is it applied?

- A. Crushed quartz in a cow horn, sprayed on the vine canopy to enhance photosynthesis
- B. Cow manure fermented in a buried cow horn, applied to the soil in dilute spray form
- C. Dried nettle leaves composted with oak bark, spread between vine rows as mulch
- D. Yarrow blossoms steeped in rainwater, applied to grape clusters before véraison

43. Which of the following regions represents the world's southernmost commercial wine-producing area, known for Pinot Noir in a continental climate with extreme diurnal temperature variation?

- A. Martinborough, New Zealand
- B. Tasmania, Australia
- C. Central Otago, New Zealand
- D. Patagonia, Argentina

44. A candidate studying Italian wine encounters a wine labeled "Lambrusco Grasparossa di Castelvetro DOC." What style of wine does high-quality Lambrusco represent?

- A. A dry, tangy, violet-scented sparkling red wine from Emilia-Romagna
- B. A full-bodied, oaked Sangiovese from the hills of central Tuscany
- C. A sweet, fortified Muscat wine from the coast of Sardinia
- D. A still, deeply tannic Nebbiolo from the Alpine foothills of Piedmont

45. A wine professional is explaining the concept of terroir to a guest and mentions that it encompasses more than just soil. Which of the following most completely defines terroir?

- A. The specific soil type and mineral composition of an individual vineyard plot
- B. The total natural environment of a vineyard — climate, soil, topography, altitude, and aspect — and its interaction with human choices of variety and practice
- C. The winemaking techniques used in the cellar to express a particular vineyard's character
- D. The grape variety planted in a specific location and its genetic adaptation to that site

46. A candidate encounters a bottle of sparkling wine from Trentino-Alto Adige in northern Italy labeled "Trento DOC." Which production method and primary grape varieties are associated with this appellation?

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

47. A wine professional encounters a wine from Bandol, an appellation in Provence known for producing serious, age-worthy red wines. Which grape variety must constitute at least 50 percent of red Bandol blends by regulation?

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

48. Under the 1855 Classification of the wines of the Médoc, how many tiers (growths) were established to rank the top red wine estates?

- A. Three tiers from First Growth through Third Growth
- B. Four tiers from First Growth through Fourth Growth
- C. Five tiers from First Growth through Fifth Growth
- D. Six tiers from First Growth through Sixth Growth

49. A wine student encounters the term "Vin Santo" on a Tuscan wine label. Which production method distinguishes Vin Santo from conventional still white wine?

- A. Grapes are frozen on the vine and pressed while frozen to concentrate flavors
- B. The wine undergoes secondary fermentation in bottle to create a sparkling style
- C. The wine is fortified with grape spirit during fermentation to preserve residual sugar
- D. Grapes are dried for several months before slow fermentation in small sealed barrels called caratelli

50. A candidate studying the Champagne dosage scale encounters a bottle labeled "Brut Nature." What does this designation specifically indicate about the wine's sugar content?

- A. The wine contains 0 to 12 grams per liter of residual sugar, the standard Brut level

- B. The wine contains 0 to 3 grams per liter of residual sugar with no dosage added
- C. The wine contains 12 to 17 grams per liter, classified as Extra Dry
- D. The wine contains 32 to 50 grams per liter, classified as Demi-Sec

51. Which of the following viticultural threats is a bacterial disease spread by an insect vector, has no cure, requires removal of infected vines, and is particularly problematic in warm wine regions such as southern California?

- A. Pierce's disease
- B. Phylloxera
- C. Powdery mildew
- D. Downy mildew

52. A wine professional is studying the Mosel and learns that the region's most prized vineyard sites share a specific combination of geographic features that allow Riesling to ripen at extreme northerly latitudes. Which combination is correct?

- A. Flat valley floors with deep alluvial clay providing moisture retention
- B. North-facing gentle slopes with granite soils absorbing rainfall
- C. Steep south-facing slopes on slate soils with reflected heat from the river
- D. High-altitude plateaus with volcanic soils and protection from ocean winds

53. A winemaker in the Central Coast of California produces Rhône-style wines from Syrah, Grenache, and Mourvèdre. Which specific AVA within this area is known for extreme diurnal temperature variation, with daytime highs exceeding 38°C and nighttime lows dropping to 10°C?

- A. Sta. Rita Hills
- B. Santa Maria Valley
- C. Russian River Valley

D. Paso Robles

54. A candidate studying New Zealand wine learns that most of the country's vineyard area is planted to a single grape variety that produces an explosively aromatic style that has become a global benchmark. Which variety accounts for this dominance?

A. Pinot Noir

B. Sauvignon Blanc

C. Chardonnay

D. Riesling

55. A wine professional encounters a wine from the Campania region of Italy labeled "Greco di Tufo DOCG." What type of wine does this designation produce?

A. A mineral, structured white wine from the Greco grape variety

B. A sweet, fortified red wine from the Aglianico grape variety

C. A sparkling rosé wine from the Piediroso grape variety

D. A deeply tannic red wine aged for a minimum of 48 months in oak

56. Which of the following correctly describes the three-tier hierarchy established within the Chianti Classico DOCG, from most basic to most prestigious?

A. Joven, Crianza, and Reserva

B. DOC, DOCG, and IGT

C. Chianti Classico, Chianti Classico Riserva, and Chianti Classico Gran Selezione

D. Annata, Selezione, and Monopole

57. A wine professional is studying how climate type influences varietal selection and learns that varieties such as Grenache, Mourvèdre, Tempranillo, and Nero d'Avola all thrive in a specific climate type. Which climate type favors these heat-tolerant, drought-resistant varieties?

- A. Cool maritime with significant fog and ocean influence
- B. Extreme continental with harsh winters and very short growing seasons
- C. Cool continental with large diurnal variation and limestone soils
- D. Mediterranean with warm, dry summers and mild, wet winters

58. A guest at a tasting event asks the sommelier to explain the difference between orthonasal and retronasal olfaction during wine evaluation. Which response is correct?

- A. Orthonasal detects aromas through the ears while retronasal uses the fingertips
- B. Orthonasal detects aromas through the nostrils from the glass, while retronasal detects aromas traveling from the mouth through the nasopharynx
- C. Orthonasal detects flavors on the tongue while retronasal detects aromas in the lungs
- D. Orthonasal and retronasal are identical pathways that detect the same compounds simultaneously

59. A producer in the Wachau region of Austria makes a Grüner Veltliner with 12 percent alcohol. Under the Wachau classification system, which category does this wine fall into?

- A. Federspiel, the medium-bodied tier with alcohol between 11.5 and 12.5 percent
- B. Smaragd, the most powerful tier with minimum 12.5 percent alcohol
- C. Steinfeder, the lightest tier with maximum 11.5 percent alcohol
- D. Kabinett, the entry-level tier in the Austrian Prädikat system

60. Which one of the following Champagne terms specifically refers to a wine made entirely from red-skinned grape varieties — Pinot Noir and/or Pinot Meunier — with no Chardonnay included?

- A. Blanc de Blancs
- B. Brut Nature
- C. Blanc de Noirs
- D. Rosé de Saignée

61. A winemaker in the Colchagua Valley of Chile produces a red wine with aromas of dark chocolate, coffee, green pepper, and a distinctive smoky-herbal character. The wine was misidentified as Merlot in Chilean vineyards until DNA analysis in 1994. Which variety is this?

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

62. A wine student encounters a bottle from the Nahe region of Germany. What distinguishing characteristic of this region's terroir produces an unusually wide range of Riesling styles from a single appellation?

- A. A single uniform soil type of deep alluvial clay throughout the region
- B. Exclusive use of American oak barrels that impart vanilla character
- C. The warmest average temperatures of any German wine-growing region
- D. Exceptional diversity of soil types — slate, volcanic rock, sandstone, and clay — within a small area

63. Which of the following Italian DOCG wines requires the longest minimum aging period before release, at 62 months total including at least 24 months in oak?

- A. Barolo Riserva and Brunello di Montalcino Riserva
- B. Chianti Classico Gran Selezione
- C. Barbaresco Riserva
- D. Vino Nobile di Montepulciano Riserva

64. A wine professional encounters the term "estufagem" while studying Madeira wine production. Which of the following best describes this process and its alternative?

- A. A cold stabilization technique that removes tartaric acid crystals from the wine
- B. A rapid filtration method that clarifies the wine before bottling under pressure
- C. A deliberate heating process using either heated tanks (estufas) or warm attic rooms (canteiro)
- D. A fortification method that adds grape spirit at various stages of fermentation

65. A guest asks a sommelier which type of wine glass would best serve a complex, aged Champagne that the guest wants to appreciate for its aromatic depth rather than just its bubbles. What should the sommelier recommend?

- A. A narrow, traditional flute to maximize bubble preservation and visual display
- B. A wider tulip-shaped glass or white wine glass that allows aromas to develop more fully
- C. A large Bordeaux-style red wine glass to maximize air contact and oxidation
- D. A small shot glass to concentrate the wine's carbonation and effervescence

66. A wine from Santorini is produced from sun-dried Assyrtiko grapes, resulting in a sweet, amber-colored wine with concentrated flavors of honey, dried fig, and caramel. What is this traditional sweet wine called?

- A. Vin Santo (Italian dessert wine from Tuscany)
- B. Tokaji Eszencia (Hungarian botrytis-affected dessert wine)
- C. Sauternes (French botrytis-affected dessert wine from Bordeaux)
- D. Vinsanto (Greek sun-dried grape dessert wine from Santorini)

67. Under the regulations of the Barolo DOCG, what is the minimum total aging period required for standard (non-Riserva) Barolo from November 1 of the harvest year?

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

68. Which South American country is the fifth-largest wine-producing country in the world, has Malbec as its flagship grape variety, and is distinguished by vineyards at elevations ranging from 600 to over 1,500 meters?

- A. Chile
- B. Uruguay
- C. Argentina
- D. Brazil

69. A wine professional encounters a German wine label with the term "Grosses Gewächs" (GG). Which combination of characteristics does this designation guarantee about the wine?

- A. It is a sweet wine from individually selected botrytis-affected berries
- B. It is a dry wine from the VDP's highest-classified vineyard site (Grosse Lage)
- C. It is a sparkling wine produced using the traditional method in the Sekt category
- D. It is an off-dry wine from the Spätlese Prädikat level in the official German system

70. A candidate studying responsible beverage alcohol service learns that a particular category of laws holds establishments and servers legally liable for injuries caused by intoxicated patrons they served. What are these laws called?

- A. Dram shop laws
- B. Prohibition statutes
- C. Appellation control regulations
- D. Minimum drinking age acts

71. A wine student encounters the term "carbonic maceration" and learns it is the technique most closely associated with a specific French wine region and its most famous product. Which region and wine are being described?

- A. Champagne and its prestige cuvée sparkling wines
- B. Bordeaux and its Left Bank Cabernet Sauvignon blends
- C. Alsace and its Vendange Tardive sweet Riesling wines
- D. Beaujolais and its Nouveau-style Gamay wines

72. Which of the following wine faults produces aromas described as barnyard, sweaty saddle, and Band-Aid, and is caused by a wild yeast that is particularly associated with red wines aged in used oak barrels?

- A. Volatile acidity caused by Acetobacter bacteria
- B. Brettanomyces producing 4-ethylphenol and 4-ethylguaiacol
- C. Cork taint caused by 2,4,6-trichloroanisole contamination
- D. Oxidation caused by excessive oxygen exposure during aging

73. A wine from the Côte de Beaune in Burgundy is labeled "Meursault." Based on this appellation name alone, which grape variety was used to produce this wine?

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

74. A candidate studying wine chemistry learns that a specific compound in wine is responsible for the sensation of warmth or heat on the palate and serves as a carrier that helps release volatile aroma molecules from the wine's surface. Which compound is this?

- A. Ethanol
- B. Glycerol
- C. Tartaric acid
- D. Anthocyanin

75. A winery in Hawke's Bay, New Zealand, produces a red wine primarily from Cabernet Sauvignon, Merlot, and Cabernet Franc grown on the Gimblett Gravels. What soil characteristic makes this sub-region particularly suited to Bordeaux varieties?

- A. Deep volcanic ash that retains moisture throughout the dry growing season
- B. Heavy clay soils that cool vine roots during the warmest summer months
- C. Chalky limestone with fossilized marine deposits similar to Champagne
- D. Free-draining, heat-retaining alluvial gravels that create a warm microclimate

76. A wine from Rioja is labeled "Reserva." How long must the wine have been aged before release, and what is the minimum oak requirement?

- 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

77. A sommelier is training servers on the proper technique for presenting and opening a wine bottle at the table. Which step should occur immediately after cutting and removing the foil capsule?

- A. Insert the worm of the corkscrew into the center of the cork and twist steadily until one turn remains visible
- B. Present the label to the guest for visual confirmation of the correct wine
- C. Pour a full glass for each guest at the table starting with the host
- D. Wipe the rim of the bottle with a clean cloth before presenting the cork

78. A wine from Georgia (the country) is produced by fermenting and aging the wine in a large, egg-shaped clay vessel buried in the ground. What is this traditional vessel called?

- A. Amphora
- B. Caratelli
- C. Qvevri
- D. Foudre

79. Which grape variety is the most widely planted white variety in Germany, accounting for approximately 23 percent of total plantings, and produces virtually all of the country's finest wines across every Prädikat level?

- A. Müller-Thurgau
- B. Silvaner
- C. Grüner Veltliner
- D. Riesling

80. A server observes that a guest has become increasingly loud, is slurring words, and is having difficulty maintaining focus. According to responsible beverage alcohol service principles, what is the server's immediate obligation?

- A. Continue serving but switch to lower-alcohol wine to reduce intake
- B. Refuse further alcohol service respectfully but firmly
- C. Offer one final drink and then cut off service permanently
- D. Ask the guest's companions to monitor and control their friend's consumption

81. A candidate encounters a Sardinian wine labeled "Vermentino di Gallura DOCG." What distinguishes this wine from standard Vermentino di Sardegna DOC?

- A. It is a sweet wine made from botrytis-affected Vermentino grapes dried in the sun
- B. It is a sparkling wine produced using the Charmat method for immediate consumption
- C. It comes from the Gallura sub-region in northeastern Sardinia and meets stricter DOCG production standards
- D. It is a red wine produced from a dark-skinned mutation of the Vermentino grape

82. In the context of food and wine pairing, which principle explains why high-acid wines such as Sauvignon Blanc and Chablis are considered the most food-friendly and versatile at the table?

- A. Acidity cuts through richness and refreshes the palate, creating balance with fatty, oily, and rich dishes
- B. Acidic wines suppress all other flavors in food, allowing the wine to dominate
- C. High acidity makes wine sweeter, which complements all food regardless of preparation
- D. Acidic wines produce a chemical reaction with food that eliminates all unpleasant flavors

83. A candidate is studying the wines of Uruguay and encounters the country's signature red grape variety, originally from southwestern France's Madiran appellation. Which grape variety is this?

- A. Malbec
- B. Carménère
- C. Cabernet Franc
- D. Tannat

84. Which of the following correctly states the legal drinking age in the United States as established by federal legislation?

- A. 18 years of age

- B. 21 years of age
- C. 19 years of age
- D. 25 years of age

85. A candidate studying Spanish wine law encounters the term "Vino de Pago." What does this highest-tier classification designate?

- A. A cooperative wine produced by multiple growers within a DO region
- B. A bulk wine produced for export markets with no geographic requirements
- C. A single-estate wine from an individually recognized vineyard of exceptional quality
- D. A basic table wine classification below the Vino de la Tierra designation

86. A winemaker decides to harvest her Riesling grapes at the Spätlese level of ripeness. According to the German Prädikat system, what does Spätlese literally translate to, and what does this indicate about the grapes?

- A. "Late harvest" — grapes picked at a riper level than Kabinett with more concentration
- B. "Selected harvest" — individually picked berries affected by noble rot
- C. "Ice wine" — grapes harvested and pressed while naturally frozen on the vine
- D. "Dry berry selection" — shriveled, raisin-like berries with extreme sugar concentration

87. A wine professional studying the Margaret River region of Western Australia learns that it is most closely compared to which European wine region for its Cabernet Sauvignon-Merlot blends and maritime climate?

- A. Barossa Valley for its old-vine Shiraz and warm Mediterranean climate
- B. Burgundy for its Pinot Noir and cool continental growing conditions
- C. Champagne for its sparkling wine production and chalky limestone soils
- D. Bordeaux for its Cabernet-Merlot blends and maritime-influenced growing conditions

88. A candidate encounters a wine from Emilia-Romagna in Italy that is lightly sparkling, violet-scented, and tangy, produced from a grape of the same name using the Charmat method. Which wine is being described?

- A. Prosecco
- B. Lambrusco
- C. Franciacorta
- D. Asti Spumante

89. Which of the following accurately describes the environmental conditions that distinguish noble rot from destructive gray rot, even though both are caused by the same organism, *Botrytis cinerea*?

- A. Noble rot requires alternating morning humidity followed by warm, dry afternoons, while gray rot develops under persistently cool, wet conditions
- B. Noble rot occurs only on red grape varieties, while gray rot affects only white varieties
- C. Noble rot requires application of a chemical spray, while gray rot occurs naturally
- D. Noble rot develops in hot desert climates, while gray rot requires freezing temperatures

90. A candidate studying the wines of Austria learns about a specific sweet wine category from the Neusiedlersee region, historically associated with the town of Rust, that falls between Beerenauslese and Trockenbeerenauslese in richness. What is this wine called?

- A. Strohwein
- B. Eiswein
- C. Ausbruch
- D. Steinfeder

91. Which of the following describes the correct function of the enzyme aldehyde dehydrogenase (ALDH) in alcohol metabolism?

- A. It converts ethanol into acetaldehyde in the stomach lining
- B. It breaks down glucose into ethanol during alcoholic fermentation
- C. It absorbs alcohol through the small intestine wall into the bloodstream
- D. It converts toxic acetaldehyde into harmless acetate in the liver

92. A wine professional encounters a wine from the Bairrada DOC in Portugal. Which indigenous grape variety is most associated with this region, known for its thick skin, late ripening, and powerfully tannic character often compared to Nebbiolo?

- A. Touriga Nacional
- B. Baga
- C. Alvarinho
- D. Trincadeira

93. A producer in the Uco Valley of Mendoza, Argentina, farms vineyards at 1,300 meters elevation. Which irrigation method did Argentine vineyards historically rely upon before the adoption of modern drip irrigation technology?

- A. Flood irrigation using snowmelt from the Andes channeled through ancient canal systems
- B. Dry farming with no irrigation, relying entirely on natural rainfall
- C. Underground spring-fed systems that deliver water directly to vine root zones
- D. Overhead sprinkler systems designed to also protect against frost damage

94. Which of the following wines requires the producer to "declare" the vintage — a decision made independently by each house, typically only three to four times per decade — and requires decades of bottle aging to reach maturity?

- A. Tawny Port with indication of age (10, 20, 30 Year)
- B. Non-vintage Champagne blended from multiple harvest years
- C. Vintage Port (Vintage Vintage Port)
- D. Late Bottled Vintage (LBV) Port filtered for immediate consumption

95. A wine professional studying the Loire Valley encounters the term "pétillant" on a Vouvray wine label. What does this term indicate about the wine's style?

- A. The wine is a still wine that has undergone full malolactic fermentation
- B. The wine is a deeply sweet botrytis-affected dessert wine
- C. The wine is a bone-dry white aged in new French oak barriques
- D. The wine is lightly sparkling with gentle effervescence

96. A wine student is comparing the Australian and New Zealand labeling requirements for varietal designation. Both countries require what minimum percentage of the named grape variety?

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

97. A candidate encounters a wine from the Rheingau region of Germany produced exclusively from Riesling and labeled "Grosses Gewächs." Based on the VDP classification, which two attributes are guaranteed by this designation?

- A. The wine is sweet and from a village-level vineyard site (Ortswein)
- B. The wine is dry and from the highest-classified vineyard tier (Grosse Lage)
- C. The wine is off-dry and from a premier cru equivalent vineyard (Erste Lage)
- D. The wine is sparkling and from a regional designation (Gutswein)

98. A wine labeled "Rosso di Montalcino DOC" is produced in the same commune as Brunello di Montalcino but is released earlier and at a lower price point. What is the relationship between these two wines?

- A. Rosso is produced from a completely different grape variety than Brunello
- B. Rosso is a white wine while Brunello is exclusively a red wine
- C. Both are 100 percent Sangiovese, but Rosso has shorter aging requirements and is more accessible
- D. Rosso is a sparkling wine from the same grape used in Brunello's still wine production

99. A candidate studying the Burgundy classification system encounters a wine labeled "Bourgogne Rouge." At which level of the Burgundy hierarchy does this wine sit?

- A. Village level, indicating grapes from a single named commune
- B. Premier Cru, indicating grapes from a designated vineyard site
- C. Grand Cru, the highest classification with only the vineyard name on the label
- D. Regional level, the broadest and most basic tier of the Burgundy hierarchy

100. A wine professional is studying the concept of "typicity" as it applies to wine quality assessment. Which of the following best defines this term?

- A. How faithfully a wine expresses the characteristics expected of its grape variety and region of origin
- B. The total number of distinct aromas and flavors detectable in a wine during evaluation
- C. The length of time that flavors and sensations persist after the wine is swallowed
- D. The overall weight and texture sensation of the wine on the palate during tasting

PRACTICE EXAM 4: ANSWER KEY AND EXPLANATIONS

1. A — Cornas is the Northern Rhône appellation that requires 100 percent Syrah with no white grape varieties permitted in the blend. This distinguishes it from Côte-Rôtie, which allows up to 20 percent Viognier for co-fermentation, and from Hermitage, which permits small amounts of Marsanne and Roussanne. Cornas produces bold, tannic, powerfully structured wines that are among the purest expressions of Syrah in the world.
2. C — Sangiovese is Italy's most widely planted red grape and the dominant variety in virtually all Tuscan DOCG wines. Its classic profile — high acidity, firm tannins, and aromas of sour cherry, dried herbs, tomato leaf, and leather — is the signature of wines such as Chianti Classico, Brunello di Montalcino, and Vino Nobile di Montepulciano. Nebbiolo (Piedmont) and Aglianico (Campania) share some structural traits but produce distinctly different aromatic profiles.
3. B — Premier Cru Champagne villages are rated 90 to 99 percent on the historical quality scale, indicating high-quality but not top-rated sites. Grand Cru villages are rated at 100 percent and represent the 17 highest-rated vineyard sites in Champagne. This percentage-based village classification system is unique to Champagne and is distinct from Burgundy's vineyard-based classification.
4. D — High acidity in wine cuts through the richness of fatty foods and refreshes the palate between bites, creating a balanced, harmonious dining experience. This is one of the most fundamental food and wine pairing principles — acidity counteracts richness rather than amplifying it. It is the reason that high-acid wines such as Riesling, Sauvignon Blanc, and Sangiovese are among the most food-friendly varieties.
5. C — IGP (Indication Géographique Protégée) is the second tier of the EU wine classification, below AOP/PDO, offering broader geographic designation and greater flexibility in grape variety selection and winemaking methods. IGP Pays d'Oc covers the Languedoc region of southern France and permits varietal labeling — making it one of France's most commercially important categories. It is not the highest tier (AOP) nor a basic table wine (Vin de France).
6. A — Site B with shallow, well-drained limestone soils would generally produce higher-quality grapes because moderate water stress forces vines to limit vegetative growth and direct energy toward fruit development, producing smaller berries with more concentrated flavors, thicker skins, and higher phenolic content. Fertile, water-abundant soils promote excessive vigor — large canopies, large berries, and dilute flavors — which is the enemy of quality in wine grape production.

7. B — Pinot Noir serves dual roles as one of the three permitted grapes in Champagne production (contributing body, structure, and red fruit character) and as the exclusive red grape of Burgundy's Côte de Nuits. In Champagne, Pinot Noir is the most widely planted variety and is the dominant grape in Blanc de Noirs. In the Côte de Nuits, it produces the world's most celebrated and expensive Pinot Noir wines.
8. D — The age indication on a Tawny Port (10, 20, 30, or 40 Year) represents a blend of wines from multiple vintages that has been carefully crafted to taste like a wine of approximately the stated age. It is not a vintage declaration — the wines are blended to a style, not from a single harvest. This blending approach ensures consistency across bottlings and is verified by the IVDP (Instituto dos Vinhos do Douro e do Porto).
9. C — Qualitätswein (QbA) is a quality wine from one of Germany's 13 designated wine-growing regions where chaptalization is permitted to increase alcohol if the grapes did not achieve sufficient natural sugar. This distinguishes it from Prädikatswein, where chaptalization is strictly prohibited and all alcohol must come from natural grape sugar. QbA is the workhorse category of German wine and accounts for the largest share of production.
10. A — Grenache (Garnacha in Spain) is one of the most widely planted red varieties in the world, producing wines that are typically high in alcohol, moderate in acidity, and relatively low in tannin and color. Its aromatic profile emphasizes red fruit — strawberry, raspberry, cherry — along with spice and a distinctive white pepper note. It is the dominant variety in Châteauneuf-du-Pape, Priorat, and many Southern Rhône blends.
11. D — Pinotage was created in 1925 by Professor Abraham Perold at the University of Stellenbosch by crossing Pinot Noir with Cinsault (then known as Hermitage in South Africa — hence the name "Pino-tage"). It is unique to South Africa and produces full-bodied wines with the distinctive dark fruit, banana, coffee, smoke, and tar character described. Knowing both parent varieties is essential for the CSW exam.
12. B — Oregon state law requires a minimum of 90 percent of the named grape variety for varietal designation on wine labels, significantly exceeding the federal TTB standard of 75 percent. This stricter requirement reflects Oregon's philosophical alignment with Burgundy and its commitment to varietal authenticity. Cabernet Sauvignon is a notable exception, following the federal 75 percent rule.
13. C — Châteauneuf-du-Pape is the prestigious Southern Rhône appellation that permits up to 13 grape varieties in its red blends, though Grenache almost always dominates, typically supplemented by Syrah, Mourvèdre, and Cinsault. The extensive list of permitted varieties reflects the region's blending tradition and its historically diverse vineyard plantings. Hermitage, Côte-Rôtie, and Cornas are all Northern Rhône appellations dominated by Syrah.
14. A — Palomino Fino is a neutral grape variety that produces clean, relatively bland base wines with moderate alcohol — characteristics that make it ideally suited to the solera aging process, where

the wine's character is developed through flor growth and oxidative aging rather than from the grape itself. Pedro Ximénez and Moscatel are reserved primarily for sweet Sherry styles due to their higher sugar potential and aromatic intensity.

15. D — The aromas of truffle, mushroom, dried leaves, and forest floor alongside fading red fruit are classic tertiary aromas — characteristics that develop through slow chemical reactions during extended bottle aging, including oxidation, reduction, and the transformation of primary and secondary compounds. A ten-year-old red Burgundy is at an ideal stage to display these developed, evolved characteristics alongside its remaining fruit.
16. B — The Hunter Valley in New South Wales produces this unique style of Sémillon — harvested early at low sugar levels, fermented in stainless steel with no oak contact, and bottled young at 10 to 11 percent alcohol. Young Hunter Sémillon is lean and austere, but with a decade or more of bottle aging, it transforms into one of Australia's most distinctive wines, developing toast, honey, lanolin, and beeswax complexity.
17. C — Amarone della Valpolicella is produced in the Veneto region of northeastern Italy using the appassimento (grape-drying) technique. Barolo is from Piedmont (not Tuscany), Brunello di Montalcino is from Tuscany (not Piedmont), and Chianti Classico is from Tuscany (not Lombardy). Correctly pairing Italian wines with their regions is a frequently tested skill on the CSW exam.
18. A — Le Montrachet is one of Burgundy's most famous Grand Cru vineyards — the highest tier of the classification hierarchy. Grand Cru wines carry only the vineyard name on the label without the village name. A wine from Le Montrachet would be labeled simply "Montrachet" and represents the pinnacle of white Burgundy. There are 33 Grand Cru vineyards in Burgundy, accounting for approximately 1 to 2 percent of total production.
19. D — Quarts de Chaume is located within the Anjou-Saumur sub-region of the Loire Valley. It produces luscious, botrytis-affected sweet wines from Chenin Blanc and is one of the Loire's most prestigious dessert wine appellations. Anjou-Saumur is also home to Savennières (powerful dry Chenin Blanc) and Bonnezeaux (another botrytized sweet wine appellation).
20. B — Total acidity (also called titratable acidity) measures the total concentration of all acids present in the wine, expressed in grams per liter. It reflects how much acid is physically present in the solution. pH, by contrast, measures the strength or intensity of the acidity — how acidic the wine tastes. Both measurements are important to winemakers, and the distinction between them may appear on the CSW exam.
21. C — Despite its name meaning "little sweet one," Dolcetto produces dry wines that are soft, fruity, and low in acidity — designed for everyday consumption rather than long-term aging. The name likely refers to the sweetness of the grapes on the vine rather than to the finished wine style. Dolcetto d'Alba and Dogliani are the most important appellations for this variety in Piedmont.

22. A — Pauillac and the other major Left Bank communes of the Médoc are characterized by deep gravel deposits — alluvial soils left by ancient river activity — that provide excellent drainage and heat retention. These warm, well-drained soils particularly favor Cabernet Sauvignon, which requires a long growing season and benefits from the radiant heat stored and released by the gravel. Clay soils characterize the Right Bank.
23. D — Llicorella is the distinctive dark, fissured slate soil that defines Priorat's steep, terraced vineyards. This poor, mineral-rich soil forces vine roots to penetrate deep into the fractured rock for moisture and nutrients, producing extremely low yields of intensely concentrated, mineral-driven fruit. Llicorella is to Priorat what terra rossa is to Coonawarra — a terroir-defining soil type tested on the CSW exam.
24. B — Non-Vintage (NV) Champagne is a deliberate blend of wines from multiple harvest years, crafted by the chef de cave to maintain a consistent house style regardless of vintage variation. The absence of a vintage date does not indicate lower quality — many of the finest Champagnes are NV, and maintaining consistent style across variable vintages is considered one of the greatest skills in Champagne production.
25. A — Blaufränkisch is Austria's most important indigenous red grape variety, producing medium- to full-bodied wines with dark fruit, spice, and a distinctive peppery character. It thrives in the warmer Burgenland region of eastern Austria, particularly in Mittelburgenland DAC (sometimes called "Blaufränkischland"). Zweigelt is more widely planted but is a crossing (Blaufränkisch × St. Laurent), not an indigenous variety.
26. D — The "Contains Sulfites" statement is required on all U.S. wine labels for wines containing more than 10 parts per million of sulfites. Since sulfites are a natural byproduct of fermentation, virtually all wines contain them — including organic and natural wines. The statement does not indicate unusually high levels or that the wine is non-organic; it is a universal labeling requirement for consumer information.
27. B — Rías Baixas is located in Galicia, the far northwestern corner of Spain, and has a cool, rainy Atlantic climate that is dramatically different from Spain's interior regions. It is the benchmark region for Albariño, producing aromatic, crisp wines with aromas of peach, apricot, citrus, and saline minerality. The same grape is grown across the border in Portugal's Vinho Verde as Alvarinho.
28. C — Among the countries listed, Australia requires the highest minimum percentage at 85 percent for varietal labeling. This matches the requirements of New Zealand, South Africa, and the EU. The United States and Chile both require 75 percent, and Argentina requires 80 percent. These varying thresholds are a commonly tested topic on the CSW exam.
29. A — Riesling is the grape variety most closely associated with the Finger Lakes region of New York, where the deep glacially carved lakes moderate the extreme continental climate. Finger Lakes Riesling typically displays intense lime, green apple, and mineral character with piercing

acidity and moderate alcohol — a profile that has established the region as America's most important Riesling area outside the Pacific Northwest.

30. D — Chianti Classico Gran Selezione, introduced in 2014 as the top tier of the Chianti Classico hierarchy, requires estate-grown grapes (not purchased fruit) and a minimum of 30 months of aging. It sits above Chianti Classico Riserva (24 months) and standard Chianti Classico (12 months). The estate-grown requirement distinguishes Gran Selezione from the lower tiers, which may use purchased grapes.
31. B — Retronasal olfaction is the sensory pathway responsible for the vast majority of what we perceive as wine "flavor" while the wine is in the mouth. Volatile aromatic compounds travel from the back of the oral cavity upward through the nasopharynx to the olfactory epithelium, where they are detected by approximately 6 to 10 million receptor neurons. The tongue detects only five basic tastes; the nose detects the complex aromatic identity.
32. A — The liqueur d'expédition (dosage) is the mixture of wine and sugar added after disgorgement to adjust the final sweetness level of a traditional method sparkling wine. The amount of sugar in the dosage determines the wine's classification on the Champagne sweetness scale — from Brut Nature (no dosage, 0 to 3 g/L) through Brut, Extra Dry, Sec, Demi-Sec, and Doux. The liqueur de tirage is the separate addition that initiates secondary fermentation.
33. C — Douro DOC dry red wines complete fermentation without the addition of grape spirit — all sugar is converted to alcohol by yeast, producing a dry, unfortified table wine. Port, by contrast, is fortified with aguardente during fermentation, which kills the yeast and preserves unfermented sugar. Both wines use the same indigenous grape varieties and come from the same demarcated region — the difference is entirely in the winemaking process.
34. D — The ideal wine storage humidity range is 60 to 80 percent. This range keeps natural cork closures adequately hydrated (preventing them from drying out and losing their seal) while minimizing the risk of excessive mold growth on labels and external surfaces. Humidity below 60 percent risks cork shrinkage, and humidity above 80 percent promotes label damage and mold without providing additional benefit to cork integrity.
35. B — Bordeaux has a maritime climate, moderated by the Atlantic Ocean and the Gulf Stream. The primary risk of this climate type during the growing season is rain and humidity, which promote fungal diseases such as downy mildew, powdery mildew, and Botrytis (in its destructive gray rot form). This maritime influence also creates significant vintage variation, making Bordeaux's quality highly dependent on specific weather conditions each year.
36. A — Wines from extremely old vines (vieilles vignes) typically display lower yields and more concentrated, complex fruit with greater depth and intensity. As vines age, they naturally produce fewer clusters, and the reduced crop load means the vine's resources are concentrated into fewer berries. Old-vine wines are prized for their complexity, depth, and the sense of place they convey.

37. C — Vinho Verde ("green wine") from northern Portugal is typically a light, crisp, high-acid white wine with low to moderate alcohol (often 8 to 11 percent) that may retain a slight natural spritz from residual carbon dioxide. The "green" refers to the wine's youthful, fresh character rather than its color. The primary white grape varieties include Alvarinho, Loureiro, Trajadura, and Avesso.
38. B — Blending red and white wine together to produce rosé is generally prohibited for still rosé throughout Europe — but is legally permitted in Champagne, making it the only major European appellation with this exception. Some Champagne producers use this blending method to produce rosé Champagne, while others use the saignée method. The direct press method is a separate technique used for still rosé in regions such as Provence.
39. D — Cru Bourgeois is a classification of Médoc estates ranking below the 1855 Classified Growths. It recognizes quality estates that were not included in the original 1855 Classification and provides a quality tier for wines that represent excellent value from the Médoc. The classification has been revised several times and provides consumers with a reliable quality indicator below the Classed Growth level.
40. A — Canadian Icewine regulations require that grapes freeze naturally on the vine at a minimum temperature of minus 8 degrees Celsius or colder before they can be harvested and pressed. This strict temperature requirement — verified at the time of harvest — ensures genuine concentration through natural freezing. Artificial freezing methods (cryoextraction) are prohibited under Canadian VQA Icewine regulations.
41. D — The difference in alcohol levels is directly explained by the different sugar levels in the grapes at harvest. Mosel Riesling for Kabinett is harvested at relatively low ripeness (67 to 82 degrees Oechsle), producing a wine with only 7 to 9 percent alcohol. Napa Valley Chardonnay is harvested at much higher ripeness, with sufficient sugar to produce 14.5 percent alcohol after complete fermentation. Sugar level at harvest is the primary determinant of potential alcohol.
42. B — Preparation 500 consists of cow manure that has been fermented in a cow horn buried in the ground over winter, then unearthed in spring, diluted in water through vigorous stirring (dynamization), and applied to the vineyard soil as a fine spray. It is intended to stimulate soil microbial activity and root growth. Preparation 501 (crushed quartz in a cow horn) is applied to the vine canopy rather than the soil.
43. C — Central Otago in New Zealand is the world's southernmost commercial wine-producing region, located at approximately 45 degrees south latitude. It has a continental climate — unusual for New Zealand — with hot summers, cold winters, and extreme diurnal temperature variation. Central Otago has become one of the world's most celebrated regions for Pinot Noir, producing wines with concentrated dark fruit and mineral complexity.
44. A — High-quality Lambrusco is a dry, tangy, violet-scented sparkling red wine produced in Emilia-Romagna. Though historically dismissed as simple, sweet fizz, serious dry Lambrusco — particularly from Grasparossa di Castelvetro and Sorbara — has earned critical acclaim. These

wines are designed for pairing with the rich cuisine of Emilia-Romagna, including cured meats, aged Parmigiano-Reggiano, and rich meat ragù.

45. B — Terroir encompasses the total natural environment of a vineyard — climate (macro, meso, and micro), soil, topography, altitude, aspect, hydrology, and the surrounding ecosystem — and its interaction with the human choices of grape variety and viticultural practice. It is not limited to soil alone, nor is it purely a winemaking concept. Terroir explains why two vineyards separated by a single road can produce recognizably different wines.
46. D — Trento DOC produces traditional method sparkling wines from Chardonnay and Pinot Noir (Pinot Nero) in the Trentino-Alto Adige region of northern Italy. These wines undergo secondary fermentation in bottle with extended lees aging and are widely regarded as among Italy's finest sparkling wines, rivaling both Champagne and Franciacorta in quality. The cool Alpine climate provides ideal conditions for sparkling wine base grape production.
47. A — Mourvèdre is the grape variety that must constitute at least 50 percent of red Bandol blends by appellation regulation. Bandol, in Provence, is Mourvèdre's most prestigious French home and produces dark, structured, savory, age-worthy red wines that require a minimum of 18 months of aging in oak. This is one of the few appellations in France where Mourvèdre dominates the blend.
48. C — The 1855 Classification of the wines of the Médoc established five tiers (growths) to rank the top red wine estates, from First Growth (Premiers Crus) through Fifth Growth (Cinquièmes Crus). The ranking was based on the prices the wines commanded at the time. The only change in the classification's history was the elevation of Château Mouton Rothschild from Second to First Growth in 1973.
49. D — Vin Santo is a traditional Tuscan dessert wine produced by drying grapes (typically Trebbiano and Malvasia) for several months after harvest, then pressing the concentrated juice and fermenting it slowly in small sealed barrels called caratelli for a minimum of three years. The slow fermentation and oxidative aging in warm attic spaces produce an amber, nutty, complex sweet wine distinct from any other Italian dessert wine style.
50. B — Brut Nature (also called Zero Dosage or Non-Dosé) is the driest designation on the Champagne sweetness scale, indicating that no dosage was added after disgorgement and the wine contains 0 to 3 grams per liter of residual sugar. This is drier than Extra Brut (0 to 6 g/L) and standard Brut (0 to 12 g/L). Brut Nature represents the purest expression of the base wine without sweetness adjustment.
51. A — Pierce's disease is a bacterial infection (caused by *Xylella fastidiosa*) that is spread by insect vectors — primarily the glassy-winged sharpshooter — and has no cure once a vine is infected. The bacteria block the vine's water-conducting vessels, causing leaf scorch, decline, and death. Infected vines must be removed. It is particularly problematic in warm regions such as southern California and parts of Texas.

52. C — The Mosel's most prized vineyard sites combine steep south-facing slopes (which maximize sun exposure at this extreme northerly latitude), blue-gray Devonian slate soils (which absorb heat during the day and radiate it at night), and proximity to the river (which reflects additional light and moderates temperature extremes). This combination of features allows Riesling to ripen fully in one of the world's coolest major wine regions.
53. D — Paso Robles AVA in San Luis Obispo County on California's Central Coast is known for extreme diurnal temperature variation, with daytime highs that can exceed 38°C while nighttime lows drop to 10°C. This dramatic temperature swing produces wines with both ripe fruit concentration and firm natural acidity. The region has gained prominence for Rhône-variety wines — particularly Syrah, Grenache, and Mourvèdre — as well as Cabernet Sauvignon and Zinfandel.
54. B — Sauvignon Blanc is by far the most widely planted grape variety in New Zealand, accounting for the majority of the country's vineyard area and production. Marlborough Sauvignon Blanc has become a global phenomenon — its explosively aromatic style, with intense passion fruit, grapefruit, and cut grass character, redefined international expectations for the variety and established New Zealand's international wine reputation.
55. A — Greco di Tufo DOCG produces a mineral, structured white wine from the Greco grape variety in Campania. Alongside Fiano di Avellino DOCG, it represents one of the region's two finest white wine appellations. Greco di Tufo is typically more mineral-driven and structured than Fiano, with citrus, almond, and stony character. Taurasi DOCG is Campania's prestigious red wine, produced from Aglianico.
56. C — The Chianti Classico DOCG three-tier hierarchy, from most basic to most prestigious, is: Chianti Classico (minimum 12 months aging), Chianti Classico Riserva (minimum 24 months aging), and Chianti Classico Gran Selezione (minimum 30 months aging with estate-grown grapes required). This hierarchy was completed in 2014 with the introduction of the Gran Selezione tier and is specific to Chianti Classico, not the broader Chianti DOCG.
57. D — Mediterranean climate — characterized by warm, dry summers and mild, wet winters — favors heat-tolerant, drought-resistant varieties such as Grenache, Mourvèdre, Tempranillo, and Nero d'Avola. These varieties thrive in conditions where rainfall during the growing season is minimal, sunshine is abundant, and temperatures are consistently warm. The Southern Rhône, much of Spain and Portugal, southern Italy, and parts of California all experience Mediterranean conditions.
58. B — Orthonasal olfaction occurs when volatile aromatic compounds travel directly through the nostrils to the olfactory epithelium — this is the pathway used when sniffing the wine in the glass. Retronasal olfaction occurs when aromas travel from the back of the oral cavity through the nasopharynx to the same olfactory receptors — this pathway is activated when wine is in the mouth. Retronasal olfaction accounts for the majority of what we perceive as wine "flavor."

59. A — A Grüner Veltliner with 12 percent alcohol falls within the Federspiel category of the Wachau classification, which spans 11.5 to 12.5 percent alcohol. Steinfeder is the lightest tier with a maximum of 11.5 percent, and Smaragd is the most powerful with a minimum of 12.5 percent. This three-tier system is unique to the Wachau and classifies wines by body and alcohol level rather than by ripeness or vineyard hierarchy.
60. C — Blanc de Noirs ("white from blacks") specifically refers to a Champagne made entirely from red-skinned grape varieties — Pinot Noir and/or Pinot Meunier — with no Chardonnay included. The juice is separated from the skins quickly to prevent color extraction, producing a white or very pale gold sparkling wine. Blanc de Blancs is its counterpart, made entirely from Chardonnay.
61. B — Carménère was long misidentified as Merlot in Chilean vineyards until DNA analysis in 1994 revealed it as a distinct Bordeaux variety. Its characteristic aromas of dark chocolate, coffee, green pepper, and smoky-herbal character distinguish it from true Merlot. Carménère has since become Chile's signature red grape and one of the most famous cases of varietal misidentification in wine history.
62. D — The Nahe region of Germany produces an unusually wide range of Riesling styles from a single appellation because of its exceptional diversity of soil types — including slate, volcanic rock (from ancient volcanic activity), sandstone, and clay — within a relatively small area. This geological diversity means that neighboring vineyards can produce Rieslings with remarkably different character, giving the Nahe an unusual breadth of styles.
63. A — Both Barolo Riserva and Brunello di Montalcino Riserva require 62 months of total aging, including at least 24 months in oak — the longest minimum aging requirements for any Italian DOCG wines. Standard Barolo requires 38 months, and standard Brunello requires 50 months. These extended aging periods reflect the tannic, structured character of both Nebbiolo and Sangiovese in their most prestigious expressions.
64. C — Estufagem is the deliberate heating process unique to Madeira wine production. It can be conducted either in heated tanks (estufas) at temperatures of 45 to 50°C for several months, or through the gentler canteiro method, where wines are stored in casks in warm attic rooms (lodges) for years or decades. This controlled heating gives Madeira its distinctive caramelized, nutty character and its virtually indestructible longevity.
65. B — For a complex, aged Champagne where the guest wants to appreciate aromatic depth, a wider tulip-shaped glass or a quality white wine glass is recommended over a narrow flute. The wider bowl provides more surface area for aromas to develop and be concentrated toward the nose. While the traditional flute preserves bubbles effectively, it restricts aromatic expression — a tradeoff that favors the wider glass for serious tasting.
66. D — Vinsanto is the traditional sweet wine of Santorini, produced from sun-dried Assyrtiko grapes. The drying concentrates sugars and flavors, producing an amber-colored, intensely sweet wine with flavors of honey, dried fig, coffee, and caramel. It is distinct from Italian Vin Santo

(which uses Trebbiano and Malvasia dried indoors) and from Tokaji Eszencia (which uses botrytis-affected Furmint).

67. A — Standard Barolo DOCG requires a minimum of 38 months of total aging from November 1 of the harvest year, including at least 18 months in wood. Barolo Riserva requires 62 months total. Barbaresco requires 26 months (50 for Riserva). These specific aging requirements are among the most frequently tested details in the Italian wine section of the CSW exam.
68. C — Argentina is the fifth-largest wine-producing country in the world, with Malbec as its flagship grape variety and vineyards planted at extraordinary elevations ranging from 600 to over 1,500 meters in the Andean foothills. The Uco Valley in Mendoza has become the epicenter of high-altitude viticulture, with vines at 900 to 1,500 meters producing wines of concentration, freshness, and mineral complexity.
69. B — Grosses Gewächs (GG) is the VDP designation for dry wines from the highest-classified vineyard tier (Grosse Lage), equivalent to Burgundy's Grand Cru. GG wines are always dry and always from a single Grosse Lage vineyard, produced from 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.
70. A — Dram shop laws hold establishments and their employees legally liable for injuries or damages caused by intoxicated patrons to whom they served alcohol. If a server continues serving a visibly intoxicated guest who subsequently causes harm — such as a drunk-driving accident — the server, the establishment, and potentially the manager may face civil liability and, in some jurisdictions, criminal charges.
71. D — Carbonic maceration is most closely associated with Beaujolais and its Nouveau-style wines from the Gamay grape. In this technique, whole, uncrushed clusters are placed in a sealed CO₂-filled tank, where intracellular enzymatic fermentation begins inside each intact berry without yeast involvement. This produces the light-bodied, fruity, low-tannin wines with distinctive bubblegum and banana aromas that define Beaujolais Nouveau.
72. B — *Brettanomyces* is the wild yeast genus responsible for producing 4-ethylphenol and 4-ethylguaiacol — compounds that generate barnyard, sweaty saddle, Band-Aid, and medicinal off-flavors. Brett is particularly associated with red wines aged in used oak barrels, as the porous wood can harbor the organism even after thorough cleaning. The CSW exam generally treats *Brettanomyces* as a fault.
73. C — Meursault is a village appellation in the Côte de Beaune sub-region of Burgundy that is renowned for producing some of the world's finest white Burgundy from Chardonnay. The village's south-facing limestone slopes produce rich, full-bodied Chardonnay with aromas of butter, hazelnut, and citrus. On the Burgundy exam, knowing which village appellations produce white versus red wine is essential.

74. A — Ethanol is the compound responsible for the sensation of warmth or heat on the palate (detected by the trigeminal nerve) and serves as a carrier that helps release volatile aroma molecules from the wine's surface into the headspace above the glass. Higher alcohol levels increase the perception of body, viscosity, and warmth. Ethanol typically ranges from 8 to 16 percent by volume in table wines.
75. D — The Gimblett Gravels is characterized by free-draining, heat-retaining alluvial gravel soils deposited by the ancient Ngaruroro River. These stony soils absorb solar heat during the day and radiate it back to the vines during cool evenings, creating a warm microclimate ideally suited to Bordeaux varieties that require sustained warmth for full phenolic and flavor maturity. It has become New Zealand's most prestigious red wine site.
76. B — Spanish Reserva requires a minimum of 36 months of total aging with at least 12 months in oak barrels for red wines. This sits between Crianza (24 months total, 6 months in oak) and Gran Reserva (60 months total, 18 months in oak). These aging requirements are legally defined and strictly enforced — unlike the term "Reserve" in most New World countries, which has no legal definition.
77. A — After cutting and removing the foil capsule, the next step in proper wine service is to insert the worm of the corkscrew into the center of the cork and twist steadily until approximately one spiral turn remains visible. The label presentation should have occurred when the bottle was first brought to the table, before any opening began. The cork is extracted using the lever, and only then is a tasting pour offered.
78. C — A qvevri is the traditional Georgian clay vessel — large, egg-shaped, and buried in the ground — used for fermenting and aging wine. This ancient technique has been practiced in Georgia for approximately 8,000 years and was recognized by UNESCO as an Intangible Cultural Heritage. Qvevri are distinct from Roman-style amphorae and from Italian caratelli used for Vin Santo production.
79. D — Riesling is the most widely planted white variety in Germany, accounting for approximately 23 percent of total plantings, and produces virtually all of the country's finest wines across every Prädikat level from Kabinett through Trockenbeerenauslese. Müller-Thurgau has more total plantings in some calculations but is used primarily for everyday commercial wines rather than premium bottlings.
80. B — When a guest displays clear signs of intoxication — increased loudness, slurred speech, and difficulty maintaining focus — the server's immediate obligation under responsible beverage alcohol service standards is to refuse further alcohol service respectfully but firmly. Switching to lower-alcohol beverages, offering "one more drink," or delegating responsibility to companions are not acceptable alternatives to the server's legal obligation.
81. C — Vermentino di Gallura DOCG is distinguished from standard Vermentino di Sardegna DOC by its specific geographic origin in the Gallura sub-region of northeastern Sardinia and its

compliance with stricter DOCG production standards, including lower maximum yields and higher minimum quality thresholds. As the higher classification, DOCG wines must also pass an official tasting panel review with a numbered government seal.

82. A — High-acid wines are considered the most food-friendly because acidity cuts through richness and refreshes the palate, creating balance with fatty, oily, and rich dishes. The mouth-watering, salivating sensation triggered by acidity cleanses the palate between bites and prevents the heavy, coated feeling that rich food can produce. This is why Sauvignon Blanc, Chablis, Riesling, and Sangiovese are among the most versatile food-pairing wines.
83. D — Tannat is Uruguay's signature red grape variety, originally from southwestern France's Madiran appellation. It produces deeply colored, full-bodied wines with firm tannins, dark fruit, and a distinctive earthy, leathery character. Modern Uruguayan winemaking — particularly micro-oxygenation — has helped soften the variety's naturally aggressive tannins while preserving its powerful identity.
84. B — The legal drinking age in the United States is 21, established by the National Minimum Drinking Age Act of 1984. This is the highest minimum drinking age among major wine-producing countries — most European countries, Australia, New Zealand, and South Africa set the age at 18. Serving alcohol to anyone under 21 in the United States is a criminal offense with serious consequences for both the server and the establishment.
85. C — *Vino de Pago* is the highest tier of Spain's wine classification system, reserved for single-estate wines from individually recognized vineyards of exceptional quality. Only a small number of estates — primarily in Castilla-La Mancha and Navarra — have received this designation. *Vinos de Pago* must meet stringent production standards and be bottled exclusively at the estate, reflecting a terroir-focused philosophy similar to Burgundy's Grand Cru concept.
86. A — *Spätlese* literally translates to "late harvest" in German, indicating grapes that were picked at a riper level than *Kabinett*, with higher sugar concentration and more body and flavor intensity. *Spätlese* wines may be produced in dry (*trocken*), off-dry (*halbtrocken*), or sweet styles. *Beerenauslese* means "selected berry harvest," *Eiswein* means "ice wine," and *Trockenbeerenauslese* means "dry berry selection."
87. D — Margaret River in Western Australia is most closely compared to Bordeaux for its Cabernet Sauvignon-Merlot blends and its maritime-influenced climate. The region's proximity to the Indian and Southern Oceans creates a moderate, temperate growing season that produces wines with elegance, structure, and balance similar to Left Bank Bordeaux. Margaret River also produces excellent Chardonnay and Sauvignon Blanc-Sémillon blends.
88. B — Lambrusco is the lightly sparkling, violet-scented, tangy wine from Emilia-Romagna produced from various Lambrusco grape sub-varieties using the Charmat method. *Grasparossa di Castelvetro* is one of the most respected Lambrusco sub-varieties, producing dry, deeply colored

wines with more structure than typical Lambrusco. Prosecco uses Glera, Franciacorta uses Chardonnay and Pinot Nero, and Asti uses Moscato.

89. A — Noble rot and destructive gray rot are both caused by *Botrytis cinerea*, but the environmental conditions determine the outcome. Noble rot requires alternating conditions — morning humidity or mist promotes initial infection, followed by warm, dry afternoon conditions that desiccate the infected berries, concentrating sugars and flavors. Persistently cool, wet conditions allow the fungus to spread destructively as gray rot, ruining the fruit.
90. C — Ausbruch is the historic sweet wine category specific to the Neusiedlersee region of Austria, particularly associated with the town of Rust (Ruster Ausbruch). It falls between Beerenauslese and Trockenbeerenauslese in richness and is produced from botrytis-affected grapes grown near the shallow Neusiedlersee lake, whose humidity creates ideal conditions for noble rot development.
91. D — Aldehyde dehydrogenase (ALDH) is the enzyme that converts toxic acetaldehyde into harmless acetate in the liver. This is the second step of alcohol metabolism — after alcohol dehydrogenase (ADH) has first converted ethanol into acetaldehyde. Individuals with genetic variations that reduce ALDH activity experience more intense reactions to alcohol because acetaldehyde accumulates to higher levels.
92. B — Baga is the indigenous grape variety most associated with the Bairrada DOC in Portugal. It is known for its thick skin, late ripening, and powerfully tannic character that has drawn frequent comparisons to Nebbiolo — both grapes share high acidity, high tannin, and a requirement for significant aging to soften. Bairrada is also an important producer of traditional method sparkling wine.
93. A — Argentine vineyards historically relied on flood irrigation using snowmelt from the Andes Mountains, channeled through an ancient system of canals and ditches dating back to indigenous peoples and later developed by Spanish colonists. This traditional method provided reliable water in the arid climate where annual rainfall is only 150 to 250 millimeters — far below the minimum needed for grape growing. Modern drip irrigation is increasingly replacing flood irrigation.
94. C — Vintage Port (Vintage Port) is the pinnacle of Port production, made only in exceptional years that are "declared" by individual houses — a decision made independently, typically only three to four times per decade. Vintage Port is aged two to three years in wood, then bottled unfiltered, and requires decades of bottle aging to reach maturity. It throws heavy sediment and must be decanted before serving.
95. D — "Pétillant" on a Vouvray wine label indicates that the wine is lightly sparkling with gentle effervescence — less carbonation than a fully sparkling (mousseux) wine. Vouvray is one of the Loire Valley's most versatile appellations, producing Chenin Blanc in every style from still and dry (sec) through off-dry (demi-sec) to sweet (moelleux), as well as both pétillant and mousseux sparkling versions.

96. A — Both Australia and New Zealand require a minimum of 85 percent of the named grape variety for varietal designation on wine labels. This matches the requirements of South Africa and the EU. The 85 percent standard is stricter than the United States and Chile (both 75 percent) and Argentina (80 percent), and less strict than Oregon's 90 percent state requirement.
97. B — Grosses Gewächs (GG) guarantees two specific attributes: the wine is dry and it comes from the VDP's highest-classified vineyard tier, Grosse Lage (grand cru equivalent). GG wines are always made from approved noble grape varieties and represent the pinnacle of dry German wine. The designation is part of the voluntary VDP classification system, not official German wine law.
98. C — Both Rosso di Montalcino DOC and Brunello di Montalcino DOCG are produced from 100 percent Sangiovese in the same commune of Montalcino. Rosso has shorter aging requirements and is typically released earlier at a lower price point, making it the more accessible, everyday counterpart to the more powerful, longer-aged Brunello. Many producers use Rosso di Montalcino as an entry point to their Brunello program.
99. D — Bourgogne Rouge sits at the regional level — the broadest and most basic tier of the Burgundy classification hierarchy. Grapes for Bourgogne Rouge can come from anywhere within the Burgundy region, without being tied to a specific village, Premier Cru vineyard, or Grand Cru site. The hierarchy ascends from Regional (Bourgogne) through Village through Premier Cru to Grand Cru.
100. A — Typicity refers to how faithfully a wine expresses the characteristics expected of its grape variety and region of origin. A wine with strong typicity tastes like what it claims to be — a Sancerre that tastes like Sancerre, a Barolo that tastes like Barolo. It is one of five widely recognized markers of wine quality, alongside complexity, concentration, balance, and length (finish).