

PRACTICE EXAM 5: CSW

SIMULATION (100 QUESTIONS)

Time Allowed: 60 Minutes

1. A sommelier pours a glass of young Sancerre for a guest and notices the wine has a faintly green tint at the rim on a white background. The guest asks what this green tint indicates. What is the most accurate explanation?

- A. The wine has been contaminated by copper residue from vineyard spraying
- B. The wine is young and likely from a cool climate, as the green tint comes from chlorophyll-related compounds
- C. The wine underwent excessive malolactic fermentation that altered its pigmentation
- D. The wine was aged in green glass bottles that leached color into the liquid

2. A wine producer in the Languedoc region of southern France wants maximum flexibility to use international grape varieties like Cabernet Sauvignon and Chardonnay with varietal labeling. Under which classification should this wine be released?

- A. AOP Languedoc with strict appellation regulations for grape selection
- B. Vin de France with no geographic indication permitted on the label
- C. AOP Corbières requiring traditional local varieties in all blends
- D. IGP Pays d'Oc, which permits varietal labeling with broader geographic designation

3. A viticulturist in Marlborough, New Zealand, notices that Sauvignon Blanc from a vineyard in the Awatere Valley consistently shows more herbaceous, mineral character with higher acidity compared to fruit from the warmer Wairau Valley floor. Which environmental factor most directly accounts for this difference?

- A. The Awatere Valley is cooler and windier than the Wairau Valley, producing more restrained, herbaceous fruit
- B. The Awatere Valley uses different rootstocks that genetically alter the grape's aromatic profile
- C. The Wairau Valley has volcanic soil that suppresses herbaceous characteristics in grapes
- D. The Awatere Valley receives more rainfall, which dilutes fruit flavors and concentrates green notes

4. A wine labeled "Barbaresco DOCG Riserva" must meet which minimum aging requirement before release?

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

5. A winemaker in the Côte de Beaune ferments her Chardonnay in stainless steel tanks at cool temperatures, blocks malolactic fermentation entirely, and bottles the wine without any oak contact. Which stylistic outcome will this approach most likely produce?

- A. A rich, buttery wine with prominent vanilla, toast, and creamy texture
- B. A crisp, lean wine with high acidity, green apple, and citrus character without butter or oak notes
- C. A deeply colored wine with firm tannins and aromas of dark chocolate and cedar
- D. A sweet, off-dry wine with intense tropical fruit and residual sugar on the palate

6. Which of the following statements accurately describes why the Judgment of Paris in 1976 was historically significant for the global wine industry?

- A. It established the 1855 Classification system that still ranks Bordeaux estates today
- B. It introduced the AVA system to the United States through federal legislation
- C. It created the first international wine competition with standardized judging criteria
- D. It demonstrated through blind tasting that California wines could compete with and defeat top French wines

7. A candidate encounters a wine from Piedmont labeled "Roero DOCG" in red. Which grape variety produces this wine?

- A. Nebbiolo
- B. Barbera
- C. Dolcetto
- D. Arneis

8. In the context of wine chemistry, which compound is the most important preservative used in winemaking, serving simultaneously as an antioxidant, antimicrobial agent, and protector of fresh aromas?

- A. Tartaric acid
- B. Glycerol
- C. Sulfur dioxide
- D. Resveratrol

9. A guest orders a bottle of Valpolicella Ripasso DOC and asks the sommelier to explain how this wine is produced. Which technique defines the Ripasso method?

- A. Grapes are frozen on the vine and pressed while frozen to concentrate the juice

- B. Standard Valpolicella is re-fermented on the leftover skins and lees from Amarone production
- C. The wine undergoes extended barrel aging in new American oak for a minimum of four years
- D. Whole grape clusters are placed in sealed tanks for carbonic maceration to produce a fruity style

10. Which of the following accurately identifies the relationship between Zinfandel, Primitivo, and Crljenak Kaštelanski?

- A. They are three distinct grape varieties from different botanical families
- B. Zinfandel and Primitivo are related but Crljenak Kaštelanski is a separate variety
- C. They are three different clones of Pinot Noir adapted to different climates
- D. They are genetically identical — the same grape variety known by different names in the United States, Italy, and Croatia

11. A winemaker in Alsace produces a Riesling Grand Cru from a single designated vineyard and single vintage. How many Grand Cru vineyard sites are designated in Alsace?

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

12. A wine professional is evaluating a young Barossa Valley Shiraz and detects aromas of blackberry jam, dark chocolate, licorice, mocha, and eucalyptus alongside a full body and 15 percent alcohol. Which climate type best describes the Barossa Valley?

- A. Cool maritime with significant fog influence from the nearby Pacific Ocean
- B. Extreme continental with very cold winters and a short growing season
- C. Warm Mediterranean with hot, dry summers and mild, wet winters
- D. Cool continental with significant diurnal variation and high-altitude vineyards

13. Which of the following correctly identifies the grape variety that is genetically identical to Grenache in France and Cannonau in Sardinia?

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

14. A wine student is preparing for the CSW exam and encounters a question about the Bordeaux Right Bank. Which commune is notably one of the smallest and most expensive wine districts in the world and has never established an official classification system?

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

15. A candidate studying responsible beverage service learns that alcohol is metabolized primarily by which organ in the human body?

- A. The liver
- B. The stomach
- C. The kidneys
- D. The small intestine

16. Which of the following Champagne terms indicates a wine produced from grapes sourced entirely from a single village rated at 100 percent on the historical quality scale?

- A. Blanc de Blancs

- B. Récoltant-Manipulant
- C. Grand Cru
- D. Brut Nature

17. A producer in Jerez fortifies a Sherry base wine to approximately 15 percent alcohol after fermentation. At this alcohol level, a yeast layer develops on the wine's surface during aging. What is this yeast layer called, and what style of Sherry does it produce?

- A. Must — producing sweet Pedro Ximénez Sherry
- B. Flor — producing biologically aged Fino or Manzanilla
- C. Lees — producing autolytic Amontillado Sherry
- D. Cap — producing oxidatively aged Oloroso Sherry

18. A guest at a restaurant asks the sommelier whether the Grüner Veltliner they ordered would pair well with their asparagus appetizer. Based on established pairing knowledge, why is Grüner Veltliner often recommended as one of the best wine partners for asparagus?

- A. Its high tannin levels complement the vegetable's bitter compounds
- B. Its residual sugar neutralizes asparagus's sulfurous compounds
- C. Its high alcohol creates a warming sensation that masks the vegetable's flavor
- D. Its herbal, peppery character and crisp acidity complement asparagus without the metallic clash that many wines produce

19. Which of the following best describes the role of the Institut National de l'Origine et de la Qualité (INAO) in French wine regulation?

- A. It is the government body responsible for defining, regulating, and administering the French AOP appellation system
- B. It is a private trade organization that promotes French wine exports globally

- C. It is the official tasting panel that evaluates every French wine before release
- D. It is the EU authority that harmonized all European wine classifications in 2009

20. A wine professional studying Argentine wine learns that Torrontés from high-altitude vineyards in Salta produces a distinctly different expression than Torrontés grown at lower elevations in Mendoza. What primary factor accounts for this difference?

- A. Salta uses different rootstocks that produce more aromatic grape clones
- B. Mendoza receives more rainfall, which dilutes Torrontés's natural aromatic intensity
- C. Higher altitude in Salta provides more intense UV exposure and cooler nights, concentrating aromas and preserving acidity
- D. Salta vineyards use exclusively biodynamic farming methods that enhance aromatic expression

21. In the production of traditional method sparkling wine, what is the term for the process of expelling the frozen plug of yeast sediment from the bottle neck after riddling?

- A. Disgorgement (dégorgement)
- B. Dosage
- C. Débourbage
- D. Bâtonnage

22. A wine from the Swartland region of South Africa is produced from 50-year-old, unirrigated bush vines of a grape variety historically called Steen. Based on this description, which grape variety was used?

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

23. A candidate encounters a bottle labeled "Crémant d'Alsace." What production method must this sparkling wine use, and how does it differ from Champagne in terms of permitted grape varieties?

- A. Charmat method using Glera as the primary variety, similar to Prosecco
- B. Traditional method using Alsatian grape varieties including Pinot Blanc, Riesling, and Pinot Noir
- C. Ancestral method using Muscat as the sole permitted variety
- D. Carbonation method using injected CO₂ with Gewürztraminer as the base

24. A winemaker in Washington State's Columbia Valley irrigates her vineyard because the region receives only 15 to 20 centimeters of annual rainfall. What specific advantage does irrigation provide to Washington State viticulturists beyond simply keeping vines alive?

- A. Irrigation increases the sugar content of grapes by flooding the root zone
- B. Irrigation eliminates all vineyard pests by creating conditions too wet for survival
- C. Irrigation raises the pH of the soil to optimal levels for grape production
- D. Irrigation gives growers precise control over water stress and vine vigor, directly influencing grape quality

25. Which of the following Italian wines is produced exclusively on the volcanic slopes of Mount Etna from the Carricante grape variety?

- A. Etna Rosso DOC
- B. Cerasuolo di Vittoria DOCG
- C. Etna Bianco DOC
- D. Marsala DOC

26. A wine professional encounters a Hungarian sweet wine labeled "Tokaji Szamorodni Édes." What does this designation indicate about the wine's production and style?

- A. It is made from whole clusters containing a mix of healthy and botrytis-affected berries, in a sweet (édes) style
- B. It is the free-run juice from botrytis-affected berries with sugar exceeding 450 grams per liter
- C. It is a dry wine produced exclusively from the Furmint grape without botrytis influence
- D. It is made by adding a paste of aszú berries to base wine with a minimum of 120 g/L residual sugar

27. A wine collector stores her collection in a room where temperatures regularly swing between 8°C and 24°C with the changing seasons. Even though the average temperature is within the ideal range, why is this storage arrangement problematic?

- A. The average temperature is too warm for any wine to survive long-term storage
- B. The wide temperature range encourages rapid bacterial growth in all wine styles
- C. Wine develops flavor more quickly at higher temperatures, producing premature aging
- D. Temperature fluctuations cause expansion and contraction that can work corks loose and allow oxygen ingress

28. A candidate studying the wines of Germany encounters a wine labeled "Franken Silvaner" in a distinctive flask-shaped bottle. What is the name of this traditional bottle shape?

- A. Flûte d'Alsace
- B. Bocksbeutel
- C. Bordeaux bottle
- D. Burgundy bottle

29. A sommelier recommends a wine to accompany a guest's order of raw oysters on the half shell. The wine is lean, neutral, high in acidity, and was aged on its lees to add a subtle yeasty character. Based on this description, which Loire Valley wine was most likely recommended?

- A. Vouvray Demi-Sec
- B. Chinon Rouge
- C. Muscadet Sèvre et Maine Sur Lie
- D. Sancerre Rosé

30. A winemaker in the Douro Valley produces both Port and dry table wine from the same vineyards in the same vintage. Both wines use Touriga Nacional, Touriga Franca, and Tinta Roriz. At what point in the production process do these two wines fundamentally diverge?

- A. During fermentation — Port receives grape spirit to halt fermentation and preserve sugar, while the dry wine ferments to completion
- B. At harvest — Port grapes are picked weeks earlier at lower sugar levels than dry wine grapes
- C. During aging — Port is aged in stainless steel while dry wine ages exclusively in oak
- D. At bottling — Port receives sugar syrup for sweetness while dry wine is bottled without addition

31. A wine professional encounters a wine from Umbria labeled "Sagrantino di Montefalco DOCG." For which structural characteristic is the Sagrantino grape most renowned?

- A. Extremely low acidity with very high residual sugar and floral aromatics
- B. Very light color and delicate body similar to Pinot Noir from Burgundy
- C. Moderate tannin with intense tropical fruit character and low alcohol
- D. Extraordinarily high tannin levels producing one of Italy's most powerfully structured reds

32. Which of the following accurately identifies the three sub-zones of the Rioja DOCa wine region?

- A. Rioja Norte, Rioja Sur, and Rioja Central
- B. Rioja Alta, Rioja Alavesa, and Rioja Oriental
- C. Rioja Blanca, Rioja Tinta, and Rioja Rosada
- D. Rioja Vieja, Rioja Nueva, and Rioja Moderna

33. A wine professional encounters an Austrian wine labeled "Weinviertel DAC Grüner Veltliner." What does the DAC designation specifically require for this wine?

- A. The wine must be Grüner Veltliner that is typical of the Weinviertel region's characteristic style
- B. The wine must be a blend of at least three Austrian grape varieties from any region
- C. The wine must be a sweet Prädikatswein at the Auslese level or above
- D. The wine must be produced using biodynamic methods certified by Demeter International

34. A guest at a wine bar orders a glass of Amontillado Sherry and is surprised when it arrives at a moderate amber color with complex nutty, saline flavors rather than the pale, light style they expected. The sommelier explains that Amontillado differs from Fino because of which unique aspect of its aging process?

- A. Amontillado is fortified to 17 percent from the outset, preventing any flor development
- B. Amontillado ages only in new American oak, which imparts the amber color rapidly
- C. Amontillado begins as Fino under flor but then loses its flor and transitions to oxidative aging
- D. Amontillado is blended with sweet Pedro Ximénez wine to create its amber hue

35. Which of the following wine regions is located on an island in the Atlantic Ocean, produces wines using a unique heating process, and classifies its wines by grape variety from driest (Sercial) to sweetest (Malmsey)?

- A. Porto and the Douro Valley in mainland Portugal
- B. Madeira, a Portuguese island in the Atlantic Ocean
- C. Jerez in southwestern Spain's Andalucía region
- D. Marsala on the island of Sicily in southern Italy

36. A candidate studying the history of the U.S. wine industry encounters the period 1920 to 1933. What federal policy during this era nearly destroyed the American wine industry?

- A. The imposition of extreme import tariffs on European wines and vine cuttings
- B. Mandatory conversion of all vineyard land to food crop production for wartime supply
- C. Federal prohibition of all phylloxera-resistant rootstocks imported from Europe
- D. Prohibition — the constitutional ban on commercial production and sale of alcohol

37. A winemaker in Burgundy decides to include some whole grape clusters — stems and all — during the fermentation of her Pinot Noir. What potential benefit does this whole-cluster fermentation technique provide?

- A. It adds structural complexity, spice notes, and fine-grained tannins from the stems
- B. It prevents malolactic fermentation from occurring during barrel aging
- C. It eliminates the risk of *Brettanomyces* contamination in used oak barrels
- D. It increases the wine's residual sugar by preventing complete yeast fermentation

38. A wine from Coonawarra in South Australia is produced from Cabernet Sauvignon grown on the region's distinctive two-layer soil structure. What does this soil consist of?

- A. Deep blue Devonian slate over granite bedrock
- B. Large rounded river stones (galets) over compacted clay
- C. A thin layer of red iron-rich earth (terra rossa) over a limestone base
- D. Volcanic pumice and basalt over underground aquifer systems

39. A candidate encounters a wine from the Willamette Valley of Oregon that is a medium-bodied red with aromas of red cherry, cranberry, mushroom, and forest floor, produced from a thin-skinned grape variety. Which variety is this almost certainly?

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

40. A wine student learns that a particular Italian sparkling wine is produced using a single fermentation in a pressurized tank, bottled at only 5 to 5.5 percent alcohol, and displays intense floral and peachy aromatics from the Moscato Bianco grape. Which wine is being described?

- A. Prosecco DOC
- B. Franciacorta DOCG
- C. Lambrusco di Sorbara DOC
- D. Moscato d'Asti DOCG

41. A sommelier opens a bottle of Champagne for a guest and notices the cork has a mushroom shape after extraction. The guest asks why Champagne corks are different from still wine corks. What is the primary reason?

- A. Champagne corks are made from a lower-quality cork material than still wine corks
- B. The mushroom shape is present before insertion and is simply a traditional decorative design
- C. The internal pressure of approximately 5 to 6 atmospheres compresses the cork, and it expands to a mushroom shape when released
- D. Champagne corks are intentionally carved into a mushroom shape for easier manual extraction

42. In the context of wine grape viticulture, which of the following terms describes the total set of environmental factors — including climate, soil, topography, altitude, and aspect — that make one vineyard site distinct from another?

- A. Terroir
- B. Appellation
- C. Cuvée
- D. Assemblage

43. A wine professional encounters a red wine from the Etna DOC in Sicily that is pale in color, high in acidity, and displays aromas of red cherry, blood orange, volcanic ash, and dried herbs. This wine is frequently compared to Burgundy Pinot Noir. Which grape variety produces this wine?

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

44. A wine labeled "Cava de Paraje Calificado" represents the highest quality tier of Spanish Cava. What is the minimum lees aging requirement for this single-vineyard designation?

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

45. Under Australian wine labeling regulations, what minimum percentage of grapes must come from a stated Geographic Indication (GI) for that GI to appear on the label?

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

46. A candidate encounters a wine from the Rheinhessen region of Germany and learns that this is Germany's largest wine region by area. What recent development has changed the perception of Rheinhessen from a source of simple commercial wine to a region capable of producing outstanding quality?

- A. The introduction of irrigation technology from Australia in 2010
- B. The classification of all Rheinhessen vineyards as Grand Cru in 2015
- C. A quality revolution driven by producers on steep riverside slopes of red slate near Nackenheim and Nierstein
- D. The replanting of all vineyards with Chardonnay and Pinot Grigio in 2005

47. A wine from the Côtes du Rhône appellation is a red blend dominated by Grenache with Syrah and Mourvèdre as secondary components. In the wine industry, this classic blending combination is known by which three-letter abbreviation?

- A. GCS
- B. GSM
- C. GMC
- D. SGM

48. A winemaker decides to use a 500-liter puncheon rather than a standard 225-liter barrique for aging her red wine. What is the primary effect of using a larger barrel format?

- A. The larger barrel imparts more oak flavor due to its greater wood volume
- B. The larger barrel produces more rapid oxidation because of its thinner walls
- C. The larger barrel increases tannin extraction by exposing wine to more grain surface
- D. The larger barrel imparts less oak flavor per liter because the ratio of wood surface to wine volume is lower

49. A candidate studying the five basic tastes learns that one taste sensation is associated with amino acids and glutamates and is sometimes perceived in aged wines and wines with extended lees contact. Which taste is this?

- A. Umami
- B. Bitter
- C. Sour
- D. Sweet

50. Which of the following correctly identifies the primary white grape variety of the Franken (Franconia) wine region in Germany?

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

51. A wine producer in Mendoza farms vineyards at 600 meters and at 1,400 meters elevation. The higher-elevation wines consistently show deeper color, firmer tannins, and brighter acidity than the lower-elevation wines. Which physical effect of altitude most directly explains the deeper color and firmer tannins?

- A. Lower temperatures at altitude reduce yeast activity during fermentation
- B. More intense ultraviolet exposure at altitude thickens grape skins, increasing phenolic content
- C. Higher elevation produces larger berries with more juice relative to skin surface
- D. Thinner air at altitude accelerates the evaporation of water from grape berries

52. A sommelier is explaining the difference between "Classico" and "Riserva" on Italian wine labels. Which response correctly defines both terms?

- A. Classico indicates the wine is old vine; Riserva indicates organic production methods
- B. Classico indicates a sparkling wine; Riserva indicates a still wine from the same region
- C. Classico indicates the wine was aged in American oak; Riserva indicates French oak aging
- D. Classico indicates the historic core zone of an appellation; Riserva indicates extended aging beyond the standard minimum

53. Which of the following white grape varieties is known for producing wines with aromas of apricot, peach, orange blossom, and honeysuckle, is native to the Northern Rhône appellation of Condrieu, and is the only white grape permitted for co-fermentation with Syrah in Côte-Rôtie?

- A. Marsanne
- B. Roussanne
- C. Viognier
- D. Grenache Blanc

54. A wine professional encounters a South African wine carrying the IAS (Integrity and Sustainability) seal. What information does this seal verify about the wine?

- A. Origin, variety, vintage, and compliance with environmental sustainability standards
- B. That the wine was produced exclusively using biodynamic farming methods
- C. That the wine has been approved by an official tasting panel for flavor quality
- D. That the wine contains no added sulfites and qualifies as a natural wine

55. A candidate studying Champagne sweetness classifications encounters a wine labeled "Sec." Despite the French word meaning "dry," where does Sec fall on the actual Champagne sweetness scale?

- A. It is the driest designation, with 0 to 3 grams per liter of residual sugar
- B. It falls between Brut and Extra Dry, with 0 to 6 grams per liter
- C. It is identical to Brut, with 0 to 12 grams per liter of residual sugar
- D. It is actually moderately sweet, with 17 to 32 grams per liter of residual sugar

56. A wine student learns that a specific region in Burgundy produces red wine exclusively from Gamay and includes ten designated Cru villages. Which region is this?

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

57. Which statement accurately describes how the transfer method of sparkling wine production differs from the traditional method?

- A. The transfer method conducts secondary fermentation in large pressurized tanks rather than bottles
- B. The transfer method skips secondary fermentation entirely and injects CO₂ directly into still wine
- C. The transfer method conducts secondary fermentation in bottle but empties bottles into a tank for filtration before rebottling
- D. The transfer method is identical to the traditional method with no procedural differences

58. A candidate encounters a wine from the Côte de Nuits in Burgundy labeled "Musigny Grand Cru." Based solely on this label information, what can be definitively determined about the wine?

- A. It comes from one of Burgundy's most prestigious individual vineyards at the highest classification tier
- B. It is a village-level wine from the commune nearest to the Musigny vineyard
- C. It is a Premier Cru wine that includes both the village and vineyard name
- D. It is a regional Bourgogne wine using "Musigny" as a brand name

59. A viticulturist observes that her vineyard in a warm, dry Mediterranean climate has experienced no significant fungal disease pressure throughout the growing season. Which climate characteristic most directly explains this low disease risk?

- A. Warm Mediterranean climates have soil compositions that naturally repel fungal organisms
- B. The grape varieties planted in Mediterranean climates are genetically immune to all fungi
- C. Mediterranean vine training systems prevent all contact between leaves and grape clusters
- D. Low rainfall during the growing season reduces the moisture that fungi require to develop and spread

60. A wine from Stellenbosch, South Africa, is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc, and Pinotage. When Pinotage is included in a Bordeaux-style blend, what informal South African term may be applied?

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

61. A candidate studying Oregon wine law learns about a notable exception to the state's strict 90 percent minimum varietal requirement. Which grape variety follows the lower federal 75 percent standard instead?

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

62. Which of the following accurately describes the purpose of green harvesting (vendange verte) in the vineyard?

- A. It removes damaged leaves to prevent fungal disease from spreading to grape clusters
- B. It removes entire grape clusters before véraison to reduce yield and concentrate quality in remaining fruit
- C. It removes flowering shoots to delay harvest until optimal ripeness is achieved
- D. It removes old vine wood during winter pruning to encourage new growth in spring

63. A wine professional encounters a bottle from the Niagara Peninsula in Ontario, Canada, labeled "Icewine" made from the Vidal grape. Why is Vidal the most widely used grape for Canadian Icewine production?

- A. Vidal produces the highest sugar levels of any grape variety at normal harvest ripeness
- B. Vidal is the only grape variety legally permitted for Canadian Icewine production
- C. Its thick skin and cold hardiness allow it to survive on the vine through extreme freezing temperatures
- D. Vidal's red flesh produces the distinctive amber color that defines premium Icewine

64. A guest at a restaurant asks why the dessert wine served with their chocolate torte is sweeter than the dessert itself. Based on fundamental pairing principles, why is this important?

- A. If the wine is sweeter than the food, it prevents the wine from tasting bitter, thin, and acidic by comparison
- B. Sweeter wine reduces the guest's perception of chocolate flavor in the dessert
- C. A wine that is sweeter than the dessert prevents alcohol from being absorbed
- D. Sweeter wine causes the dessert to taste saltier, creating a complementary contrast

65. A candidate studying Spanish wine encounters the Bierzo DO in northwestern Castilla y León. Which indigenous grape variety has made this emerging region famous, drawing comparisons to Pinot Noir for its fragrance and finesse?

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

66. Which of the following wine faults is caused by prolonged exposure to ultraviolet light, is most common in wines stored in clear glass bottles, and produces aromas of wet wool and cooked cabbage?

- A. Heat damage (maderization)
- B. Light strike
- C. Cork taint (TCA)
- D. Volatile acidity

67. A winemaker produces a wine from Melon de Bourgogne in the Pays Nantais at the western end of the Loire Valley. She ages the wine on its spent yeast cells for several months before bottling to add richness and a subtle bready character. What term on the label indicates this technique?

- A. Vendange Tardive
- B. Méthode Ancestrale
- C. Sur Lie
- D. Blanc de Blancs

68. A candidate studying the EU wine classification harmonization of 2009 needs to identify the Italian term that corresponds to the EU's PGI (Protected Geographical Indication) designation. Which term is correct?

- A. IGT (Indicazione Geografica Tipica)
- B. DOCG (Denominazione di Origine Controllata e Garantita)
- C. DOC (Denominazione di Origine Controllata)
- D. Vino d'Italia

69. A wine collector purchases a case of young Vintage Port from the 2022 declared vintage. How should this wine be stored, and approximately how long should the collector wait before opening it?

- A. Store upright in the refrigerator and consume within one year of purchase
- B. Store in a temperature-controlled cellar at 15°C and consume within five years
- C. Store at room temperature in a well-lit display case for visual appreciation
- D. Store horizontally in a cool, dark cellar and wait at least 15 to 20 years for optimal maturity

70. A wine from the Clare Valley in South Australia is a dry Riesling sealed with a screw cap rather than a natural cork. Why did Clare Valley producers pioneer the adoption of screw caps for their premium Riesling?

- A. Screw caps allow more rapid aging compared to natural cork closures
- B. Screw caps eliminate the risk of cork taint (TCA) contamination while preserving the wine's aromatic purity
- C. Screw caps were mandated by Australian wine law for all Riesling production
- D. Screw caps are less expensive than natural cork, reducing production costs by over 50 percent

71. A wine professional encounters a wine from the Valtellina region of Lombardy in northern Italy. The wine is produced from Nebbiolo, which is known locally in this region by what name?

- A. Chiavennasca
- B. Spanna
- C. Prugnolo Gentile
- D. Brunello

72. Which of the following accurately describes the primary difference between a continental climate and a maritime climate in the context of viticulture?

- A. Continental climates have larger temperature extremes between seasons with significant diurnal variation, while maritime climates are moderated by proximity to large bodies of water
- B. Continental climates are defined by coastal fog, while maritime climates are defined by inland frost
- C. Maritime climates have hotter summers and colder winters than continental climates
- D. Continental and maritime climates produce identical growing conditions for grapevines

73. A wine from the Trentino-Alto Adige region of northern Italy is labeled "Alto Adige DOC Lagrein." What type of wine does Lagrein produce in this bilingual Alpine region?

- A. A crisp, aromatic white wine with floral and citrus character
- B. A distinctive, deeply colored red wine with dark fruit, chocolate, and smoky character
- C. A sweet dessert wine made from botrytis-affected grapes dried on straw mats
- D. A traditional method sparkling wine from Chardonnay and Pinot Noir grapes

74. A wine professional studying the concept of "balance" in wine quality assessment encounters a young Napa Valley Cabernet Sauvignon with 15 percent alcohol, high tannin, and intense dark fruit. Despite these powerful components, the wine feels harmonious. Why can this wine be considered balanced?

- A. Balance requires all components to be at low or moderate levels
- B. Balance means the wine has undergone extended barrel aging to soften its tannins
- C. Balance requires the absence of tannin in a wine with high alcohol
- D. The fruit concentration and overall intensity are sufficient to integrate the high alcohol and tannin harmoniously

75. A candidate encounters a Portuguese wine from the Dão DOC and learns that this region's signature white grape produces complex, mineral, barrel-worthy whites gaining international recognition. Which grape variety is this?

- A. Encruzado
- B. Alvarinho
- C. Arinto
- D. Fernão Pires

76. What is the maximum number of consecutive identical answers (e.g., A, A, A) that is considered acceptable in a well-constructed multiple-choice examination?

- A. One consecutive identical answer
- B. Four consecutive identical answers
- C. Two consecutive identical answers
- D. Unlimited consecutive identical answers

77. A wine professional encounters a red wine from the Jumilla DO in southeastern Spain. The wine is robust, deeply colored, and produced from old, unirrigated bush vines. Which grape variety is Jumilla most closely associated with?

- A. Tempranillo
- B. Monastrell (Mourvèdre)
- C. Garnacha
- D. Graciano

78. A candidate encounters a Greek wine from the Mantinia region in the Peloponnese. The wine is white, delicate, floral, and produced from a pink-skinned grape. Which variety is this?

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

79. Which of the following correctly identifies the wine-producing country that has never been affected by phylloxera, allowing its *Vitis vinifera* vines to grow ungrafted on their own roots, protected by the natural barriers of the Andes, the Pacific Ocean, and the Atacama Desert?

- A. Chile
- B. Argentina
- C. Australia
- D. South Africa

80. A wine student encounters the term "mutage" in the context of French Vin Doux Naturel production. What does this term specifically describe?

- A. The process of blending wines from different vintages for consistency
- B. The addition of sugar to the must before fermentation to increase alcohol
- C. The addition of grape spirit during fermentation to preserve natural grape sugar
- D. The process of heating wine in sealed tanks to develop caramelized flavors

81. A candidate studying the concept of vine density in viticulture learns that Burgundy and Champagne typically plant 8,000 to 12,000 vines per hectare. What is the primary quality benefit of this high-density planting approach?

- A. It forces individual vines to compete for water and nutrients, naturally limiting vigor and concentrating fruit
- B. It allows mechanical harvesting equipment to operate more efficiently between rows
- C. It reduces the amount of sulfur dioxide needed to prevent disease in the vineyard
- D. It increases the total yield per hectare by planting the maximum number of vines

82. A wine from the Constantia ward of South Africa has historical significance as one of the oldest wine estates in the New World. What sweet wine from this estate was famously prized by European royalty in the 18th and 19th centuries?

- A. Pinotage Reserve
- B. Stellenbosch Steen
- C. Vin de Constance (a Muscat-based sweet wine)
- D. Cape Riesling Ice Wine

83. Which of the following accurately describes the grape variety Cabernet Franc's role in the wines of Saint-Émilion on Bordeaux's Right Bank?

- A. Cabernet Franc is prohibited in all Right Bank appellations by AOC regulations
- B. Cabernet Franc contributes aromatic lift, freshness, and finesse to Merlot-based blends, with some estates being Cabernet Franc-dominant
- C. Cabernet Franc is used exclusively for rosé production in Saint-Émilion
- D. Cabernet Franc is the sole permitted variety in Saint-Émilion, replacing Merlot entirely

84. A wine professional encounters a German wine labeled "Baden Spätburgunder." Based on this information, which two facts can be determined about this wine?

- A. It is a white wine from Germany's coolest and most northerly region
- B. It is a sweet Riesling from the Mosel region of western Germany
- C. It is a sparkling wine from the Sekt production zone of central Germany
- D. It is a Pinot Noir from Germany's warmest and most southerly wine region

85. A candidate encounters a wine from the Cahors appellation in southwestern France. This region is historically known as the source of the "black wine of Cahors." Which grape variety is the principal variety of Cahors?

- A. Malbec (Côt)
- B. Tannat
- C. Cabernet Franc
- D. Merlot

86. In the context of wine service temperature, a sommelier places a bottle of Fino Sherry in an ice bucket before serving. At what approximate temperature range should Fino and Manzanilla Sherry be served?

- A. 16 to 18°C, the same as full-bodied red wines
- B. Room temperature, approximately 20 to 22°C
- C. Chilled, approximately 6 to 10°C, similar to white wines and sparkling wines
- D. Warm, approximately 25°C, to open up the wine's complex aromas

87. A wine from the Walla Walla Valley AVA in Washington State has gained acclaim for producing which grape variety at a quality level that has helped rehabilitate its reputation in the American market?

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

88. A candidate encounters a bottle of Tawny Port labeled "Colheita 2005." What does the term "Colheita" specifically indicate about this Port?

- A. It is a blend of vintages crafted to taste like a wine of approximately 20 years of age
- B. It is a ruby-style Port aged for two years in large vessels for fresh fruit character
- C. It is a vintage Port bottled after two years in wood, intended for decades of bottle aging
- D. It is a single-vintage Tawny Port aged for a minimum of seven years in barrel

89. A wine from Chinon in the Loire Valley is produced from a grape variety that shares a parent-offspring relationship with Cabernet Sauvignon. Which grape variety is the primary red grape of Chinon?

- A. Cabernet Franc

- B. Merlot
- C. Pinot Noir
- D. Gamay

90. Which of the following statements about the relationship between residual sugar and the perception of sweetness in wine is most accurate?

- A. Residual sugar is the only factor that determines how sweet a wine tastes
- B. Wines with identical residual sugar levels always taste equally sweet regardless of other factors
- C. The perception of sweetness is influenced not only by residual sugar but also by acidity, alcohol, tannin, and serving temperature
- D. High acidity makes a wine taste sweeter by amplifying the effect of residual sugar

91. A wine student encounters a Sicilian wine labeled "Marsala Vergine Stravecchio." What is the minimum aging requirement for this specific classification of Marsala?

- A. 1 year
- B. 10 years
- C. 4 years
- D. 5 years

92. A candidate studying the wines of the Northern Rhône encounters the appellation Saint-Joseph. What grape variety produces the red wines of this appellation?

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

93. A wine professional is organizing a tasting of wines representing the same grape variety expressed in three dramatically different climate zones. She selects a Riesling from the Mosel, a Riesling from the Clare Valley, and a Riesling from Alsace. Which of the following correctly orders these three regions from coolest to warmest overall climate?

- A. Mosel (coolest), Alsace (moderate), Clare Valley (warmest)
- B. Clare Valley (coolest), Mosel (moderate), Alsace (warmest)
- C. Alsace (coolest), Clare Valley (moderate), Mosel (warmest)
- D. Mosel (coolest), Clare Valley (moderate), Alsace (warmest)

94. A winemaker encounters the term "coulture" during a study of vintage variation in Burgundy. In which phase of the grapevine's annual cycle does coulture occur, and what effect does it have?

- A. During véraison, causing berries to change color prematurely before sugar accumulation
- B. During winter dormancy, causing damage to the woody canes and trunk of the vine
- C. During flowering and fruit set, causing berries to fail to develop after incomplete pollination
- D. During harvest, causing berries to drop from the cluster due to excessive mechanical handling

95. A candidate encounters a bottle of sparkling wine from Lombardy labeled "Franciacorta Satèn." What distinguishes this style from standard Franciacorta?

- A. It is a red sparkling wine produced from 100 percent Pinot Nero
- B. It is a Blanc de Blancs style made exclusively from Chardonnay with lower bottle pressure for a creamier mousse
- C. It is a rosé sparkling wine made using the saignée method of skin contact
- D. It is a sweet sparkling wine with dosage exceeding 50 grams per liter

96. A wine professional encounters a wine from Virginia that has established itself as the state's signature white grape variety, producing rich wines with peach, apricot, and floral character. Which variety is this?

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

97. A candidate encounters the term "assemblage" in the context of Champagne production. What does this term specifically refer to?

- A. The process of blending different base wines — from different grape varieties, vineyards, and vintages — to create the final cuvée
- B. The addition of the liqueur de tirage to initiate secondary fermentation
- C. The riddling process that consolidates sediment in the bottle neck
- D. The disgorgement step that expels the frozen plug of yeast from the bottle

98. Which of the following correctly identifies the primary grape varieties used in the production of dry white Bordeaux from the Pessac-Léognan appellation?

- A. Chardonnay and Viognier
- B. Chenin Blanc and Muscadet
- C. Sauvignon Blanc and Sémillon
- D. Riesling and Pinot Gris

99. A wine professional is training servers on recognizing wine faults and asks them to identify a wine with aromas of vinegar and nail polish remover. Which fault and its causative agent are being described?

- A. Cork taint caused by 2,4,6-trichloroanisole (TCA) contamination
- B. Volatile acidity caused by excess acetic acid from Acetobacter bacteria
- C. Reduction caused by hydrogen sulfide accumulation in an anaerobic environment
- D. Light strike caused by ultraviolet radiation breaking down riboflavin compounds

100. A candidate encounters the concept of "press wine" versus "free-run juice" in the context of red winemaking. Which statement correctly describes the difference between these two components?

- A. Free-run juice has been aged in oak while press wine has been aged in stainless steel
- B. Press wine is produced from white grapes while free-run juice comes from red grapes
- C. Free-run juice is the wine that must be discarded while press wine is the final bottled product
- D. Free-run juice drains by gravity and is softer, while press wine is extracted under pressure and is more tannic and concentrated

PRACTICE EXAM 5: ANSWER KEY AND EXPLANATIONS

1. B — The faintly green tint at the rim of a young white wine indicates youth and cool-climate origin. This green hue comes from chlorophyll-related compounds that are more prevalent in grapes from cooler growing conditions and in wines that have not yet undergone significant aging. As white wines mature, they progress from green-tinged straw through gold to deeper amber tones.
2. D — IGP Pays d'Oc is the protected geographic indication covering the Languedoc region of southern France, offering broader regulations than AOP appellations and — critically — permitting varietal labeling on the front label. This flexibility has made IGP Pays d'Oc one of France's most commercially important categories, allowing producers to use international varieties like Cabernet Sauvignon, Chardonnay, and Viognier while still indicating a recognized geographic origin.
3. A — The Awatere Valley is cooler and windier than the main Wairau Valley floor in Marlborough, which directly produces more restrained, herbaceous, mineral-driven Sauvignon Blanc with higher acidity. Climate differences between sub-regions within a single appellation can significantly alter the expression of the same grape variety. This cooler character contrasts with the more tropical, fruit-forward style typical of the warmer Wairau Valley.
4. C — Barbaresco DOCG Riserva requires a minimum of 50 months of total aging, including at least 9 months in wood. Standard Barbaresco requires 26 months total with 9 months in wood. These aging requirements are shorter than Barolo's (38 months standard, 62 months Riserva), reflecting Barbaresco's generally more elegant and earlier-maturing style compared to the more powerful Barolo.
5. B — Fermenting Chardonnay in stainless steel at cool temperatures, blocking MLF, and avoiding oak produces a crisp, lean wine with high acidity and aromas of green apple, citrus, and mineral — preserving the grape's fresh, unadulterated character. This approach is the opposite of the rich, buttery, oak-influenced style associated with barrel fermentation, full MLF, and bâtonnage. Chablis is the benchmark for this unoaked style.
6. D — The 1976 Judgment of Paris demonstrated through blind tasting that California wines could compete with and defeat top French wines — Stag's Leap Wine Cellars Cabernet Sauvignon topped the reds and Chateau Montelena Chardonnay topped the whites. This event permanently changed the global perception of New World wine quality and established California as a world-class wine-producing region.

7. A — Roero DOCG in red is produced from Nebbiolo, the same grape variety used for Barolo and Barbaresco but from vineyards across the Tanaro River in the Roero hills north of Alba. Roero requires a minimum of 20 months of aging including 6 months in wood. Roero DOCG in white is produced from Arneis, an aromatic white grape that has become one of Piedmont's most fashionable white wines.
8. C — Sulfur dioxide (SO₂) is the most important and most widely used preservative in winemaking, performing three critical functions simultaneously: it acts as an antioxidant (preventing oxidation), an antimicrobial agent (inhibiting spoilage organisms), and a protector of fresh aromas (by binding with acetaldehyde). Its use dates back centuries and it remains virtually indispensable in modern wine production.
9. B — The Ripasso method involves re-fermenting standard Valpolicella wine on the leftover skins and lees from Amarone production. This secondary contact with the Amarone pomace adds body, complexity, richness, and slightly higher alcohol to what would otherwise be a lighter wine. Ripasso occupies a quality and price position between basic Valpolicella and the more powerful, expensive Amarone.
10. D — DNA research has confirmed that Zinfandel (United States), Primitivo (Italy, primarily Puglia), and Crljenak Kaštelanski (Croatia) are genetically identical — the same grape variety known by different names in different countries. This finding resolved decades of debate about the origins of California's signature red variety and connected it to its Croatian ancestral roots.
11. A — Alsace has 51 designated Grand Cru vineyard sites, each with defined boundaries and stricter production requirements than standard Alsace wines. Grand Cru wines must be produced from a single noble variety (Riesling, Gewürztraminer, Pinot Gris, or Muscat, with limited exceptions) and from a single vintage. Burgundy has 33 Grand Crus, Champagne has 17 Grand Cru villages, and Chablis has 7 Grand Cru vineyards.
12. C — The Barossa Valley has a warm Mediterranean climate characterized by hot, dry summers and mild, wet winters. This warm climate produces the powerful, full-bodied, intensely concentrated Shiraz — with high alcohol, ripe fruit, and the dark chocolate, licorice, and mocha character — for which the region is internationally famous. The Barossa is one of Australia's warmest major wine regions.
13. B — Garnacha is the Spanish name for the grape variety known as Grenache in France and Cannonau in Sardinia. All three names refer to the same genetically identical variety — one of the most widely planted red grapes in the world. It dominates Southern Rhône blends, is the primary variety in Châteauneuf-du-Pape, and is a key grape in Priorat alongside Cariñena.
14. D — Pomerol is notably one of the smallest and most expensive wine districts in the world — home to Château Pétrus and Château Le Pin — and is the only major Bordeaux commune that has never established an official classification system. Its wines are predominantly Merlot-based,

grown on distinctive clay and gravel soils that produce wines of extraordinary richness and concentration.

15. A — The liver is the primary organ responsible for metabolizing alcohol in the human body. It processes ethanol using two key enzymes: alcohol dehydrogenase (ADH) converts ethanol into toxic acetaldehyde, and aldehyde dehydrogenase (ALDH) then converts acetaldehyde into harmless acetate. The liver metabolizes alcohol at a fixed rate of approximately one standard drink per hour.
16. C — Grand Cru in Champagne identifies one of the 17 villages rated at 100 percent on the historical quality scale, representing the highest-rated vineyard sites in the region. Premier Cru designates the 42 villages rated 90 to 99 percent. When a Champagne is labeled Grand Cru, all grapes in the wine come from villages holding the 100 percent rating.
17. B — At approximately 15 percent alcohol, conditions are favorable for flor — a layer of yeast (primarily *Saccharomyces*) — to develop on the wine's surface during aging in partially filled barrels. Flor protects the wine from oxidation and imparts the distinctive tangy, almond, and bread-dough character of biologically aged Fino and Manzanilla Sherry. At 17 percent alcohol (as for Oloroso), flor cannot develop.
18. D — Grüner Veltliner is widely recognized as one of the best wine partners for asparagus — a notoriously difficult food to pair with wine because asparagus contains sulfur compounds that clash with most wines, producing metallic or bitter flavors. Grüner Veltliner's herbal, peppery character and crisp acidity complement asparagus naturally without producing the unpleasant metallic interaction that Cabernet Sauvignon and many other varieties create.
19. A — INAO (Institut National de l'Origine et de la Qualité) is the French government body responsible for defining, regulating, and administering the AOP (Appellation d'Origine Protégée) system — including establishing appellation boundaries, permitted varieties, maximum yields, and all production regulations. Founded in 1935, INAO oversees not only wine but also cheese, spirits, and other agricultural products of designated origin.
20. C — Higher altitude in Salta (1,700 to 2,000 meters or more) provides two primary benefits: more intense ultraviolet exposure thickens grape skins and concentrates aromatic compounds, while cool nighttime temperatures preserve natural acidity and aromatic freshness through reduced metabolic respiration. These effects produce Torrontés of greater concentration, complexity, and balance than lower-elevation examples from Mendoza.
21. A — Disgorgement (*dégorgement*) is the process of expelling the frozen plug of yeast sediment from the bottle neck after riddling has consolidated the sediment into the neck. The neck is frozen in a brine solution, the crown cap is removed, and the internal pressure ejects the frozen plug. After disgorgement, the dosage (*liqueur d'expédition*) is added to adjust sweetness before the final cork is inserted.

22. C — Chenin Blanc, historically called Steen in South Africa, is the grape variety most associated with the Swartland's old-vine renaissance. South Africa possesses some of the oldest Chenin Blanc vines in the world, with many Swartland bush vines dating back 40 to 60 years or more. These unirrigated, low-yielding vines produce wines of extraordinary depth, texture, and complexity.
23. B — Crémant d'Alsace is produced using the traditional method (*méthode traditionnelle*) with secondary fermentation in bottle, riddling, and disgorgement — the same process used for Champagne. However, Crémant d'Alsace uses Alsatian grape varieties including Pinot Blanc (the most common base), Riesling, Pinot Noir, Pinot Gris, and Chardonnay rather than Champagne's three permitted varieties.
24. D — Beyond basic vine survival, irrigation in Washington State's arid Columbia Valley gives growers precise control over water stress and vine vigor — critical tools for managing grape quality. By controlling when and how much water vines receive, growers can manipulate berry size, skin thickness, sugar accumulation, and flavor development. This level of control is a significant advantage over rain-dependent regions where water supply is unpredictable.
25. C — Etna Bianco DOC is the white wine produced on the volcanic slopes of Mount Etna from the Carricante grape variety. These wines are crisp, mineral-driven, and increasingly acclaimed for their expression of volcanic terroir. Etna Rosso DOC is the red counterpart produced from Nerello Mascalese. Cerasuolo di Vittoria is a red blend from southeastern Sicily, and Marsala is a fortified wine from western Sicily.
26. A — Tokaji Szamorodni is a less expensive style of Tokaji made from whole clusters containing a variable mix of healthy and botrytis-affected berries, rather than from individually selected aszú berries. It is produced in both sweet (*édes*) and dry (*száraz*) versions. Eszencia is the rare free-run juice from aszú berries, and Tokaji Aszú is made by adding a paste of selected aszú berries to base wine.
27. D — Temperature fluctuations — even when the average falls within the ideal range — cause the wine and air inside the bottle to repeatedly expand and contract. This cycling pressure can work natural corks loose over time, breaking the seal and allowing oxygen to enter the bottle, leading to premature oxidation. Temperature consistency is more important than the exact degree, which is why stable cellars outperform fluctuating environments.
28. B — The Bocksbeutel is the distinctive flask-shaped bottle traditionally used for wines from the Franken (Franconia) region of Germany. It is most closely associated with dry, earthy Silvaner from the region. The Bocksbeutel shape is legally protected and can only be used by specific regions — primarily Franken, with a few exceptions in other countries for historically established wines.
29. C — Muscadet Sèvre et Maine Sur Lie is the Loire Valley wine that best matches this description — lean, neutral, high in acidity, and aged on its lees for added richness and yeasty character. Produced from Melon de Bourgogne in the Pays Nantais at the western end of the Loire, it is the

classic accompaniment to raw oysters and shellfish. The Sur Lie designation indicates the extended lees contact.

30. A — Port and dry Douro table wine fundamentally diverge during fermentation. Port receives grape spirit (aguardente) during active fermentation, which kills the yeast and preserves unfermented sugar — producing a sweet, high-alcohol wine. The dry table wine completes fermentation without spirit addition, with yeast consuming all available sugar to produce a dry, unfortified wine. Both use the same grapes from the same vineyards.
31. D — Sagrantino is renowned for its extraordinarily high tannin levels — among the highest of any grape variety in the world — producing one of Italy's most powerfully structured red wines. Sagrantino di Montefalco DOCG from Umbria requires significant aging to soften these massive tannins. The grape's phenolic content is exceptional, producing intense astringency that distinguishes it from all other major Italian varieties.
32. B — The three sub-zones of the Rioja DOCa are Rioja Alta (western, higher altitude, cooler, producing elegant wines), Rioja Alavesa (northern, in the Basque Province of Álava, cooler, producing aromatic wines), and Rioja Oriental (eastern, formerly Rioja Baja, warmer Mediterranean climate, producing fuller-bodied wines often used as blending components).
33. A — The DAC (Districtus Austriae Controllatus) system defines the characteristic wine style — including the required grape variety — that represents each designated region. Weinviertel DAC must be Grüner Veltliner that typifies the region's style. This appellation-based approach represents Austria's commitment to regional identity and typicity, distinguishing it from the ripeness-based Prädikat classification.
34. C — Amontillado's unique character comes from its dual aging process: it begins life as a Fino, aging biologically under a protective layer of flor yeast, but the flor eventually dies or is deliberately killed through additional fortification, after which the wine transitions to oxidative aging without flor protection. This combination produces Amontillado's distinctive amber color and complex nutty, saline character.
35. B — Madeira is produced on the volcanic Portuguese island of Madeira in the Atlantic Ocean. Its wines undergo the unique estufagem heating process (or the gentler canteiro method) and are classified by grape variety from driest to sweetest: Sercial, Verdelho, Bual (Boal), and Malmsey (Malvasia). Madeira's combination of heating, high acidity, and elevated alcohol gives it virtually indestructible longevity.
36. D — Prohibition (1920–1933), enacted through the 18th Amendment to the U.S. Constitution and enforced by the Volstead Act, banned the commercial production and sale of alcohol across the United States for thirteen years. This policy destroyed the American wine industry almost completely — thousands of wineries closed, vineyards were ripped out, and an entire generation of winemaking knowledge was lost.

37. A — Whole-cluster fermentation — including the grape stems in the fermenting must — can add structural complexity, aromatic spice (clove, cinnamon, tea), and fine-grained tannins from the lignified stems. This technique is used selectively by many top Burgundy producers for Pinot Noir and has been increasingly adopted in other regions. The stems must be fully ripe to avoid contributing green, harsh flavors.
38. C — Coonawarra's distinctive soil consists of a thin layer of red iron-rich earth (terra rossa) over a well-drained limestone base. This two-layer structure provides excellent drainage through the limestone while the iron-rich topsoil retains just enough moisture for vine growth. Terra rossa is Coonawarra's terroir-defining feature and is closely associated with the region's elegant, structured Cabernet Sauvignon.
39. B — Pinot Noir is the grape variety almost certainly used for a Willamette Valley red with these characteristics. Oregon's cool maritime climate and the Willamette Valley's gentle growing conditions are ideally suited to this thin-skinned, temperamental variety. The profile of red cherry, cranberry, mushroom, and forest floor with medium body is classic Willamette Valley Pinot Noir.
40. D — Moscato d'Asti DOCG is the gently sparkling (frizzante), low-alcohol sweet wine from Piedmont made from Moscato Bianco (Muscat Blanc à Petits Grains). Its low alcohol of 5 to 5.5 percent results from stopping the single fermentation early in a pressurized tank, preserving both residual sugar and the grape's intensely floral, peachy aromatics. It differs from Asti Spumante, which is fully sparkling.
41. C — Champagne corks start as cylindrical cork pieces that are compressed and inserted into the bottle neck. The internal pressure of approximately 5 to 6 atmospheres holds the cork tightly compressed while in the bottle. When the cork is extracted, the portion that was inside the neck expands outward while the portion that was below the neck retains its compressed shape, creating the characteristic mushroom shape.
42. A — Terroir is the comprehensive viticultural concept encompassing the total set of environmental factors that make one vineyard site distinct from another — including climate (macro, meso, and micro), soil composition and structure, topography, altitude, aspect, hydrology, and the surrounding ecosystem. It also incorporates the interaction of these natural factors with human decisions about grape variety and viticultural practice.
43. D — Nerello Mascalese is the indigenous Sicilian red grape grown on the volcanic slopes of Mount Etna that produces pale-colored, high-acid wines with aromas of red cherry, blood orange, volcanic ash, and dried herbs. Its comparison to Burgundy Pinot Noir reflects its transparency, elegance, and ability to express terroir. Nero d'Avola produces a very different, deeply colored style.
44. B — Cava de Paraje Calificado is the highest quality tier of Spanish Cava, designated for single-vineyard wines with a minimum of 36 months of lees aging. Standard Cava requires 9 months, Cava Reserva requires 15 months, and Cava Gran Reserva requires 30 months. The Paraje Calificado designation represents the pinnacle of the Cava quality hierarchy.

45. A — Under Australian wine labeling regulations, if a Geographic Indication (GI) is named on the label, at least 85 percent of the grapes must come from that designated area. The same 85 percent threshold applies to varietal and vintage claims. Australia's Label Integrity Program verifies the accuracy of all origin, varietal, and vintage claims on wine labels.
46. C — Rheinhessen's transformation from a bulk wine source to a quality-focused region has been driven by producers working on steep riverside slopes of red slate near the towns of Nackenheim and Nierstein. These specific sites — with their favorable aspects, well-drained soils, and heat-retaining red slate — produce outstanding Riesling that rivals the finest from the Rheingau and Mosel.
47. B — GSM stands for Grenache, Syrah, and Mourvèdre — the classic Southern Rhône blending combination. Grenache provides fruit, alcohol, and body. Syrah adds color, structure, and peppery complexity. Mourvèdre contributes depth, tannin, and earthy, gamey character. This blend is the foundation of Châteauneuf-du-Pape, Côtes du Rhône, and has been widely adopted in Australia, California, and South Africa.
48. D — A larger barrel format such as a 500-liter puncheon imparts less oak flavor per liter of wine than a standard 225-liter barrique because the ratio of wood surface area to wine volume is lower. Less wine contacts the wood proportionally, resulting in more subtle oak influence. This is why producers who want gentle oak aging — such as those in Alsace, the Southern Rhône, and Piedmont — traditionally use large-format vessels.
49. A — Umami is the fifth basic taste, associated with amino acids (particularly glutamate) and perceived as a savory, brothy, mouth-coating sensation. In wine, umami is occasionally detected in aged wines that have undergone extended autolysis (breakdown of yeast cells) and in wines with extended lees contact, such as aged Champagne and Muscadet Sur Lie. It is distinct from sweet, sour, salty, and bitter.
50. C — Silvaner is the primary white grape variety of the Franken (Franconia) region, producing dry, earthy wines traditionally bottled in the distinctive Bocksbeutel flask. While Müller-Thurgau is more widely planted nationally and even in Franken by total hectares, Silvaner is considered the region's signature quality variety and produces its most distinctive and acclaimed wines.
51. B — More intense ultraviolet exposure at higher elevations is the factor that most directly explains the deeper color and firmer tannins in the high-altitude wines. UV radiation stimulates the production of anthocyanins and tannins in grape skins as a natural defense mechanism — thicker skins with more phenolic compounds result. The cooler nights at altitude separately explain the brighter acidity through preserved organic acids.
52. D — Classico on an Italian label indicates that the wine comes from the historic, original core zone of a broader appellation — typically the oldest and highest-quality area (e.g., Chianti Classico, Soave Classico). Riserva indicates that the wine has been aged for a longer period than the standard

minimum required by its specific appellation regulations. These are two distinct and frequently tested Italian wine terms.

53. C — Viognier is the aromatic white grape native to the Northern Rhône, producing the benchmark wines of Condrieu with their characteristic apricot, peach, orange blossom, and honeysuckle aromas. It is also the only white grape permitted for co-fermentation with Syrah in Côte-Rôtie, where a small percentage adds aromatic lift, color stabilization, and floral complexity to the red wine.
54. A — South Africa's IAS (Integrity and Sustainability) seal verifies four key attributes: origin (geographic accuracy), variety (grape variety accuracy), vintage (harvest year accuracy), and compliance with environmental sustainability standards. This makes South Africa one of the first wine-producing countries to integrate sustainability certification into its official labeling framework, providing consumers with verified quality and environmental assurance.
55. D — Despite the French word "Sec" meaning "dry," on the Champagne sweetness scale Sec is actually moderately sweet, containing 17 to 32 grams per liter of residual sugar. This counterintuitive terminology is one of the most commonly tested aspects of Champagne classification. The progression from driest to sweetest is: Brut Nature, Extra Brut, Brut, Extra Dry, Sec, Demi-Sec, Doux.
56. B — Beaujolais is the region in southern Burgundy that produces red wine exclusively from Gamay and includes ten designated Cru villages: Morgon, Moulin-à-Vent, Fleurie, Brouilly, Côte de Brouilly, Chiroubles, Juliéna, Saint-Amour, Chénas, and Régnié. These Cru villages produce wines of far greater depth and aging potential than Beaujolais Nouveau or basic Beaujolais-Villages.
57. C — The transfer method conducts secondary fermentation in individual bottles (like the traditional method), capturing some autolytic complexity from bottle aging. However, instead of the labor-intensive riddling and disgorgement process, the bottles are emptied into a pressurized tank, the wine is filtered to remove lees, and then rebottled under pressure. This hybrid approach is faster and less costly than the full traditional method.
58. A — A wine labeled "Musigny Grand Cru" comes from one of Burgundy's most prestigious individual vineyard sites at the highest classification tier. Grand Cru wines in Burgundy carry only the vineyard name — the village name (Chambolle-Musigny, in this case) does not appear. Grand Cru represents the pinnacle of the Burgundy hierarchy, accounting for approximately 1 to 2 percent of total production.
59. D — Mediterranean climates are characterized by warm, dry summers with minimal rainfall during the growing season. This lack of moisture dramatically reduces the conditions that fungi require to develop and spread — most vineyard fungal diseases thrive in warm, humid environments with leaf wetness. While Mediterranean vineyards still face some disease pressure, it is significantly lower than in humid maritime or continental regions.

60. B — 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 gives the wine a distinctly South African identity. The term does not have a strict legal definition but is widely used in the industry and recognized internationally.
61. D — Cabernet Sauvignon is the notable exception to Oregon's 90 percent minimum varietal requirement — it follows the lower federal TTB standard of 75 percent. All other major grape varieties in Oregon must meet the 90 percent threshold. This exception reflects the practical reality that Cabernet Sauvignon is often blended with Merlot, Cabernet Franc, and other Bordeaux varieties even in varietal-labeled wines.
62. B — Green harvesting (*vendange verte*) involves removing entire grape clusters from the vine before *véraison* to reduce the total crop load. By sacrificing a portion of the potential yield, the vine concentrates its energy, water, and nutrients into the remaining clusters, producing smaller crops of more concentrated, higher-quality grapes. This quality-over-quantity trade-off is practiced by many premium producers worldwide.
63. C — Vidal is the most widely used grape for Canadian Icewine because its thick skin and natural cold hardiness allow it to survive on the vine through the extreme freezing temperatures (minus 8°C or colder) required for Icewine harvest. Riesling produces more complex Icewine but is more vulnerable to winter damage due to its thinner skin. Vidal is a French-American hybrid, not a pure *Vitis vinifera* variety.
64. A — The fundamental rule of pairing wine with desserts states that the wine must always be sweeter than the food. If the wine is sweeter than the dessert, it maintains its fruity, rich character and complements the food harmoniously. If the dessert were sweeter than the wine, the wine would taste bitter, thin, and acidic by comparison — which is why Brut Champagne fails with sweet chocolate but Demi-Sec or dessert wines succeed.
65. D — Mencía is the indigenous grape variety that has made the Bierzo DO famous, producing fragrant, medium-bodied reds with floral aromatics, red fruit, and mineral character that have drawn comparisons to Pinot Noir and Cabernet Franc for their finesse and elegance. Bierzo's cool, Atlantic-influenced climate in northwestern Spain creates growing conditions well-suited to this delicate variety.
66. B — Light strike is the wine fault caused by prolonged exposure to ultraviolet light, which triggers photochemical reactions that break down riboflavin and amino acids in wine, producing sulfur-containing compounds with aromas of wet wool, cooked cabbage, and general sulfurous off-odors. Wines in clear glass bottles are most vulnerable, which is why most producers choose dark-colored glass for bottling.
67. C — Sur Lie on a Muscadet label indicates that the wine was aged on its spent yeast cells (*lees*) for an extended period before bottling, adding richness, body, and a subtle bready, yeasty complexity to what would otherwise be a very lean, neutral wine. Muscadet Sèvre et Maine Sur

Lie is the finest expression of this technique and the most widely exported style from the Pays Nantais.

68. A — IGT (Indicazione Geografica Tipica) is the Italian term corresponding to the EU's PGI (Protected Geographical Indication) designation. It is the broader, more flexible tier below DOC and DOCG, offering wider geographic boundaries and greater flexibility in grape variety selection and winemaking methods. The IGT category became critically important with the Super Tuscan movement.
69. D — Vintage Port is bottled young (after two to three years in wood) and requires decades of bottle aging to reach optimal maturity — typically 15 to 20 years minimum, with the finest examples capable of aging for 40 to 80 years. It should be stored horizontally in a cool, dark cellar at consistent temperature. Vintage Port throws heavy sediment during aging and must be decanted before serving.
70. B — Clare Valley producers pioneered the adoption of screw cap closures for premium Riesling primarily to eliminate the risk of cork taint (TCA contamination), which was compromising the aromatic purity and freshness of their wines at an unacceptable rate. Screw caps provide a consistent, reliable seal that preserves the vibrant lime, grapefruit, and mineral character for which Clare Valley Riesling is celebrated.
71. A — Chiavennasca is the local name for Nebbiolo in the Valtellina region of Lombardy in northern Italy. This is one of several regional synonyms for Nebbiolo — it is called Spanna in northern Piedmont's Gattinara and Ghemme appellations, Prugnolo Gentile in Tuscany's Montepulciano, and Brunello in Montalcino (though Brunello is actually Sangiovese, not Nebbiolo — this is a common exam trap).
72. A — Continental climates are characterized by large temperature extremes between seasons (hot summers and cold winters) and significant diurnal temperature variation. Maritime climates are moderated by proximity to large bodies of water, which buffer temperature extremes and create conditions with warm but not hot summers, mild winters, and less dramatic diurnal variation. This fundamental distinction affects which varieties thrive and what wine styles are produced.
73. B — Lagrein is a distinctive indigenous red grape of the Alto Adige (Südtirol) region in Trentino-Alto Adige, producing deeply colored wines with dark fruit, chocolate, and smoky character. It is one of Alto Adige's most important local varieties alongside international plantings of Pinot Grigio, Gewürztraminer, and Pinot Blanc. Lagrein produces a different, darker, more robust style than the region's white wines.
74. D — Balance does not require all components to be at low or moderate levels — a wine can be high in alcohol, high in tannin, and high in acidity and still be balanced if the fruit concentration and overall intensity are sufficient to integrate those powerful structural elements harmoniously. In this Napa Cabernet, the intense dark fruit provides enough weight and concentration to carry the 15 percent alcohol and firm tannins without any single component overwhelming the others.

75. A — Encruzado is the Dão region's signature white grape variety, producing complex, mineral-driven, barrel-worthy white wines that are gaining increasing international recognition. It is considered one of Portugal's finest indigenous white varieties, with the potential for age-worthy wines that combine citrus, stone fruit, and mineral character with textural complexity from oak fermentation and aging.
76. C — In well-constructed multiple-choice examinations, a maximum of two consecutive identical answers is the accepted standard. Three or more consecutive identical answers creates a pattern that can distract test-takers, cause anxiety, and potentially influence answer selection based on pattern recognition rather than knowledge. Answer key construction should ensure randomization with no more than two consecutive repetitions.
77. B — Monastrell (known as Mourvèdre in France) is the grape variety most closely associated with the Jumilla DO in southeastern Spain. The region is known for robust, deeply colored reds produced from old, unirrigated bush vines that produce low yields of concentrated fruit. Jumilla has gained international attention for offering exceptional value from wines with impressive depth and character.
78. D — Moschofilero is the aromatic, pink-skinned grape variety from the high-altitude Mantinia region in the Peloponnese, producing delicate, floral, citrus-driven white wines with moderate alcohol. Despite its pink skin, it is vinified as a white wine. Assyrtiko is from Santorini, Xinomavro is a red grape from Naoussa, and Agiorgitiko is a red grape from Nemea.
79. A — Chile is the most prominent wine-producing country that has never been affected by phylloxera, allowing its *Vitis vinifera* vines to grow ungrafted on their own roots. Chile's geographic isolation — protected by the Andes Mountains to the east, the Pacific Ocean to the west, the Atacama Desert to the north, and Patagonian ice fields to the south — has created natural barriers against the root louse.
80. C — Mutage is the French term for the process of adding grape spirit to partially fermented must in the production of Vin Doux Naturel (VDN). This addition halts fermentation by killing the yeast, preserving the grape's natural residual sugar and producing a sweet, fortified wine. The most important VDN appellations are Banyuls, Maury, Rivesaltes, and Muscat de Beaumes-de-Venise.
81. A — High-density planting (8,000 to 12,000 vines per hectare) forces individual vines to compete with their neighbors for water, nutrients, and root space. This natural competition limits vegetative vigor, reduces yields per vine, and concentrates the vine's energy into producing smaller quantities of more concentrated, higher-quality fruit. This competition-based quality model is the philosophy behind Burgundy and Champagne's dense plantings.
82. C — Vin de Constance is the legendary Muscat-based sweet wine from the Constantia estate near Cape Town, which was famously prized by European royalty — including Napoleon, who reportedly had it shipped to him during his exile on St. Helena. Constantia is one of the oldest wine estates in the New World, with a winemaking history dating back to 1685.

83. B — Cabernet Franc plays an important supporting role in Saint-Émilion on Bordeaux's Right Bank, contributing aromatic lift, freshness, and finesse to Merlot-based blends. Some of Saint-Émilion's most prestigious estates — most famously Château Cheval Blanc — are actually Cabernet Franc-dominant rather than Merlot-dominant, demonstrating the variety's capacity for producing world-class wine in the right terroir.
84. D — "Baden" identifies Germany's warmest and most southerly major wine region, located in the southwestern corner along the border with Alsace. "Spätburgunder" is the German name for Pinot Noir. Therefore, this wine is a Pinot Noir from Germany's warmest region — a combination that has produced increasingly serious, internationally acclaimed red wines as climate change extends growing seasons.
85. A — Malbec (also known as Côt in France) is the principal grape variety of the Cahors appellation in southwestern France, historically known as the source of the deeply colored "black wine of Cahors." While Malbec achieved its greatest international fame in Argentina, Cahors remains its French homeland, producing darker, more tannic, more rustic wines than the plush Argentine style.
86. C — Fino and Manzanilla Sherry should be served chilled at approximately 6 to 10°C, similar to white wines and sparkling wines. These biologically aged Sherries are perishable — they lose their delicate character quickly once opened and should be consumed within one to three days. Serving them cold enhances their crisp, saline, refreshing quality. Oloroso and aged Tawny Port are served at slightly warmer temperatures.
87. B — Walla Walla Valley has earned particular acclaim for producing exceptional Merlot alongside Cabernet Sauvignon and Syrah. The quality of Washington State Merlot — particularly from Walla Walla and the Columbia Valley — has helped rehabilitate the variety's reputation in the American market after the backlash following the 2004 film *Sideways* unfairly cast Merlot as a lesser grape.
88. D — Colheita on a Tawny Port label indicates a single-vintage Tawny Port aged for a minimum of seven years in barrel. Unlike Vintage Port (which ages primarily in bottle), Colheita ages entirely in wood, developing the oxidative, nutty, caramel complexity characteristic of the tawny style while displaying the particular character of a specific harvest year. It differs from aged Tawny (10, 20, 30 Year), which is a multi-vintage blend.
89. A — Cabernet Franc is the primary red grape of Chinon, one of the Loire Valley's most important red wine appellations. Cabernet Franc is also the genetic parent of Cabernet Sauvignon — a natural cross between Cabernet Franc and Sauvignon Blanc confirmed by DNA analysis. Chinon produces medium-bodied, fragrant, earthy Cabernet Franc with a distinctly cool-climate character emphasizing red fruit and graphite.
90. C — The perception of sweetness in wine is influenced by multiple factors beyond residual sugar alone. High acidity can make a wine with moderate residual sugar taste dry or nearly dry by counterbalancing the sweetness. Higher alcohol and warmer serving temperatures can amplify

perceived sweetness, while tannin and cooler temperatures can diminish it. Two wines with identical residual sugar can taste very different in sweetness.

91. B — Marsala Vergine Stravecchio requires a minimum of 10 years of aging before release, making it the most aged and prestigious classification of Marsala. The Marsala aging hierarchy progresses from Fine (1 year minimum) through Superiore (2 years), Superiore Riserva (4 years), Vergine/Soleras (5 years), to Vergine Stravecchio (10 years). Vergine styles are always dry.
92. D — Syrah is the grape variety that produces the red wines of Saint-Joseph in the Northern Rhône. Saint-Joseph is one of several Northern Rhône appellations — alongside Hermitage, Côte-Rôtie, Cornas, and Crozes-Hermitage — where Syrah is the sole permitted red variety. Saint-Joseph produces medium-bodied, accessible Syrah that is generally more approachable and earlier-drinking than Hermitage or Cornas.
93. A — The correct order from coolest to warmest is Mosel (coolest — extreme northerly latitude with cold continental climate), Alsace (moderate — protected by the rain shadow of the Vosges Mountains, warmer and drier than expected for its latitude), and Clare Valley (warmest — warm Mediterranean climate in South Australia). This ordering explains the stylistic differences: Mosel Riesling is lightest and most delicate, Clare Valley Riesling is fullest and most intense.
94. C — Coulure occurs during the flowering and fruit set phase of the grapevine's annual cycle, when cool, wet, or windy weather disrupts pollination and causes berries to fail to develop after incomplete fertilization. The result is significantly reduced crop size for the vintage. Coulure is one of the most impactful events in determining yield and is a major contributor to vintage variation in cool-climate regions such as Burgundy.
95. B — Franciacorta Satèn is a Blanc de Blancs style made exclusively from Chardonnay (sometimes with a small amount of Pinot Bianco) and produced at a lower bottle pressure than standard Franciacorta — approximately 4.5 atmospheres rather than the usual 5 to 6. This reduced pressure creates a softer, creamier mousse (the word "Satèn" derives from "satin") that gives the wine an exceptionally silky, elegant texture.
96. D — Viognier has established itself as Virginia's signature white grape variety, producing rich wines with the peach, apricot, and floral character that the variety is known for. Virginia's humid continental climate presents significant viticultural challenges, but Viognier has shown strong adaptation to these conditions. The state produces some of the finest American examples of this aromatic Rhône variety.
97. A — Assemblage in the context of Champagne production refers to the critical process of blending different base wines — from different grape varieties (Pinot Noir, Chardonnay, Pinot Meunier), different vineyards and villages, and different vintages (for non-vintage Champagne) — to create the final cuvée. The chef de cave's assemblage skill is considered one of the most important aspects of maintaining a Champagne house's consistent style.

98. C — Dry white Bordeaux from Pessac-Léognan is produced primarily from Sauvignon Blanc and Sémillon, with Muscadelle as an occasional minor blending partner. Sauvignon Blanc contributes acidity, aromatic intensity, and herbaceous freshness, while Sémillon adds body, richness, and waxy texture. This combination produces some of France's finest and most age-worthy dry white wines.
99. B — Volatile acidity (VA) caused by excess acetic acid from Acetobacter bacteria produces the characteristic aromas of vinegar and nail polish remover (the latter from ethyl acetate, a related compound). Acetobacter thrives in the presence of oxygen, making poor winery hygiene, stuck fermentations, and inadequate protection of wine surfaces from air exposure the most common contributing factors.
100. D — Free-run juice is the wine that drains from the fermentation vessel by gravity alone without pressing, and it is typically softer, more elegant, and less tannic than press wine. Press wine is extracted under mechanical pressure from the remaining solids (skins, seeds, and sometimes stems), producing a more tannic, deeply colored, and concentrated component. Winemakers may blend press wine back into the free-run in varying proportions to adjust structure.