

PRACTICE EXAM 6: CSS SIMULATION

(100 QUESTIONS)

1. A spirits chemist explains that the aromatic compounds responsible for fruity, floral notes in many spirits are formed primarily during which production stage?

- A. The cooking of starches before fermentation
- B. The cold filtration step before bottling
- C. The barrel charring process before filling
- D. The fermentation stage, when yeast produces esters as byproducts

2. A distillery is debating whether to install an autoclave or a traditional brick oven for cooking agave. The key flavor difference between the two methods is that brick ovens produce what?

- A. A cleaner, more neutral character with minimal caramelization
- B. Richer, more caramelized flavors from longer slow cooking
- C. A faster cook time with no impact on the finished spirit
- D. A spirit that legally cannot be sold as tequila

3. The "hearts" of a distillation run refer to what?

- A. The middle, desirable portion of the distillate collected for the finished spirit
- B. The heaviest oil compounds collected at the end of the run
- C. The volatile alcohols collected at the very start
- D. The water residue left in the still after distillation

4. A bartender asks why some whiskies are described as having a "long finish." A long finish refers to what?

- A. The extended duration of the distillation process at the producing distillery
- B. The number of years the spirit was matured in oak before bottling
- C. The persistence of flavor on the palate after the spirit is swallowed
- D. The slow pour rate from a heavy decanter into the tasting glass

5. A consumer asks why charred Bourbon barrels develop a distinctive "red layer" just beneath the charred surface. The red layer is what?

- A. A bacterial culture that develops over years of warehouse storage
- B. A natural resin that bleeds out of the wood during aging
- C. A caramelized layer of wood sugars beneath the char from the toasting process
- D. A tannin deposit from interaction with the spirit during aging

6. A vodka producer is told that the EU defines vodka as a spirit made from agricultural raw materials. The same EU rule requires that the spirit be distilled to retain what character?

- A. The organoleptic characteristics of the raw materials must be largely lost
- B. The full character of the raw material must be preserved
- C. A minimum of 5 percent original raw material aroma
- D. A measurable level of natural esters from fermentation

7. A bartender is told that one of the largest-volume vodka brands made in the United States and owned by Constellation Brands is what?

- A. Tito's Handmade Vodka

- B. Svedka Vodka
- C. Skyy Vodka
- D. New Amsterdam Vodka

8. The Finnish vodka brand made from six-row barley and glacial spring water from Rajamäki is what?

- A. Koskenkorva
- B. Reyka
- C. Suomi
- D. Finlandia

9. A consumer asks why most vodka brands list water sourcing prominently on their marketing. The reason is what?

- A. Water makes up roughly 60 percent of the finished bottle and influences mouthfeel
- B. The TTB requires water source disclosure on all vodka labels
- C. Water type affects the legal classification of the vodka in the EU
- D. Water content determines whether vodka can be sold as kosher

10. A spirits professional is asked which gin botanical is sometimes called "the queen of botanicals" for its role in binding other flavors and contributing floral notes. The botanical is what?

- A. Cubeb berry
- B. Angelica root
- C. Orris root
- D. Grains of paradise

11. The dried root of the iris flower used as a binding botanical in gin is which botanical?

- A. Angelica root
- B. Orris root
- C. Calamus root
- D. Liquorice root

12. A bartender wants to identify which gin is bottled at 47 percent ABV and produced at the Plymouth Black Friars Distillery. The gin is what?

- A. Plymouth Original
- B. Plymouth Sloe Gin
- C. Tanqueray Rangpur
- D. Plymouth Navy Strength

13. A consumer is told that the famous gin-based cocktail "Pink Gin" was traditionally prepared by adding a few dashes of which bitters to gin and stirring with ice?

- A. Peychaud's Bitters
- B. Angostura Aromatic Bitters
- C. Orange Bitters
- D. Cocoa Bitters

14. The English gin distillery that has produced gin in London continuously since 1820 is what?

- A. Tanqueray
- B. Sipsmith
- C. Beefeater

D. Hayman's

15. The American craft gin "Aviation American Gin" is produced in which U.S. city?

A. Portland, Oregon

B. Austin, Texas

C. Denver, Colorado

D. Seattle, Washington

16. A bartender is asked which gin brand is made in Kyoto, Japan, with eleven traditional Japanese botanicals including yuzu, gyokuro tea, and sansho pepper. The brand is what?

A. Roku from Suntory

B. Nikka Coffey Gin

C. Yokozuna Premium

D. Ki No Bi

17. The St. George Spirits "Terroir Gin" is a contemporary American craft gin distinguished by featuring botanicals foraged from where?

A. The forests of Northern California

B. The orchards of Washington State

C. The deserts of Arizona

D. The wetlands of Louisiana

18. A consumer is told that a bottle of single malt Scotch contains the words "single cask." This designation indicates what?

- A. The whisky was produced from a single year's barley harvest
- B. The whisky was bottled from one specific barrel rather than a vatting of multiple casks
- C. The distillery uses only one cask shape for all aging
- D. The whisky comes from a distillery with only one warehouse

19. The Scotch distillery owned by Diageo and located in Speyside, famous for its use in Johnnie Walker blends, is what?

- A. Glenmorangie
- B. Ardbeg
- C. Highland Park
- D. Cardhu

20. A bartender wants to identify which Speyside distillery produces a single malt aged exclusively in former Sherry casks and is the largest family-owned distillery in Scotland. The distillery is what?

- A. Glenfiddich
- B. Glenfarclas
- C. Aberlour
- D. Macallan

21. A consumer asks why some Scotch whiskies use the spelling "whisky" while Irish whiskey uses "whiskey" with an "e." The historical reason is what?

- A. The two spellings were standardized by international treaty in 1976

- B. The "e" was added to Irish whiskey by King Henry VIII
- C. The two spellings reflect different historical national conventions
- D. The "e" indicates triple distillation in all cases

22. The Scotch whisky region whose distilleries include Old Pulteney and Wolfburn, both located near the northern Scottish coast, is what?

- A. Highland
- B. Islay
- C. Lowland
- D. Speyside

23. A whisky enthusiast tastes a single malt and identifies a distinctive heather honey character. The most likely Island distillery is what?

- A. Talisker on Skye
- B. Highland Park on Orkney
- C. Tobermory on Mull
- D. Isle of Jura

24. A consumer asks why peated whisky is associated more with Islay than with other Scotch regions. The accurate explanation is what?

- A. Islay law specifically requires peat use in all distilleries
- B. Peat is found only on the island of Islay in Scotland
- C. The Scottish government subsidizes peat production on Islay
- D. Islay has abundant peat bogs that distilleries traditionally used to dry malted barley

25. The Irish whiskey "Connemara" is unusual within the Irish category for which characteristic?

- A. It is a peated single malt produced in Ireland
- B. It is the only Irish triple-distilled grain whiskey
- C. It uses unmalted barley exclusively
- D. It is aged in former Cognac casks

26. A bartender wants to identify which Cooley Distillery brand is the leading peated Irish single malt. The brand is what?

- A. Tullamore D.E.W. Peated
- B. Bushmills Black Bush
- C. Connemara
- D. Powers Triple Cask

27. A consumer is told that the Bushmills Distillery holds a license dating to which year, making it the oldest licensed whiskey distillery in the world?

- A. 1492
- B. 1620
- C. 1655
- D. 1608

28. The Pennsylvania-style rye whiskey, also called Monongahela rye, is historically associated with which production tradition?

- A. A higher percentage of corn than the standard Bourbon mash
- B. A 100 percent rye mash bill with no other grains

- C. Triple distillation in pot stills exclusively
- D. Aging in used barrels rather than new charred oak

29. The Bourbon brand "George T. Stagg" is part of the Buffalo Trace Antique Collection and is bottled at what type of strength?

- A. Cask strength, also called barrel proof, with no dilution
- B. Bottled-in-Bond at exactly 100 proof
- C. Standard bottling strength of 80 proof
- D. Single barrel at exactly 90 proof

30. A bartender is told that the brand "Pappy Van Winkle" produces which style of Bourbon?

- A. High-rye Bourbon with prominent spicy character
- B. Tennessee Whiskey with the Lincoln County Process
- C. Wheated Bourbon with wheat as the secondary grain
- D. Corn whiskey with 80 percent corn or higher

31. The U.S. distillery that holds the most Bottled-in-Bond brand approvals and is famous for traditional production methods is what?

- A. Buffalo Trace Distillery
- B. Wild Turkey Distillery
- C. Maker's Mark Distillery
- D. Heaven Hill Distilleries

32. A Canadian whisky labeled as "100 percent rye" is produced from a mash bill of all rye grain. The leading example of this style on the market is what?

- A. Crown Royal Northern Harvest
- B. Lot 40 from Hiram Walker
- C. Canadian Club Premium
- D. Wiser's Special Blend

33. A spirits professional is asked which Japanese whisky distillery is owned by Nikka and located in northern Honshu, near Sendai. The distillery is what?

- A. Miyagikyo
- B. Hakushu
- C. Yamazaki
- D. Yoichi

34. The 2021 Japanese whisky labeling standards were adopted by which industry body?

- A. The Japanese Ministry of Agriculture
- B. The Japanese Tax Authority's Spirits Division
- C. The Japan Spirits and Liqueurs Makers Association
- D. The Tokyo Whisky Exchange

35. A consumer is told that a particular Tasmanian whisky brand became internationally famous after winning a major award in 2014. The brand is what?

- A. Lark Distillery
- B. Hellyers Road

- C. Overeem Single Cask
- D. Sullivans Cove French Oak

36. The Welsh distillery that has helped revive Welsh whisky production after over a century of dormancy is what?

- A. Penderyn
- B. Aber Falls
- C. Dà Mhile
- D. Cardiff Distillery

37. A bartender is asked which Cognac region is the smallest and produces brandies known for distinctive nutty, violet-scented character. The region is what?

- A. Petite Champagne
- B. Borderies
- C. Fins Bois
- D. Bons Bois

38. The Cognac age designation "Napoleon" requires what minimum aging?

- A. Two years for the youngest brandy
- B. Four years for the youngest brandy
- C. Ten years for the youngest brandy
- D. Six years for the youngest brandy

39. A consumer asks why the Hennessy company holds such a dominant share of the Cognac market. The answer involves what?

- A. It is the only Cognac house permitted to use Borderies grapes
- B. It was the first Cognac house to receive AOC protection
- C. It is the largest Cognac producer and is owned by LVMH
- D. It is the only Cognac house authorized to produce vintage bottlings

40. The Armagnac sub-region centered on the town of Eauze, with sandy soils and iron oxide content producing the most prized Armagnacs, is what?

- A. Haut-Armagnac
- B. Bas-Armagnac
- C. Armagnac-Ténarèze
- D. Côte d'Armagnac

41. A bartender is asked why Brandy de Jerez has a distinctive oxidative, nutty character compared to French brandies. The reason is what?

- A. The mandatory use of former Sherry casks for aging
- B. The use of the column still rather than the pot still
- C. The blending with Sherry wine after distillation
- D. The use of the autoclave for cooking grapes before fermentation

42. The Brazilian state most associated with traditional small-batch artisanal cachaça production, particularly in the highland regions, is what?

- A. Bahia

- B. Pernambuco
- C. Minas Gerais
- D. Rio Grande do Sul

43. A consumer tastes a Pisco that is intensely floral and grape-forward, made from a single aromatic grape. The Peruvian Pisco style category is what?

- A. Pisco Acholado
- B. Pisco Mosto Verde
- C. Pisco Puro
- D. Pisco Aromático

44. The Calvados sub-appellation that requires double distillation in pot stills, mirroring Cognac production methods, is what?

- A. Calvados AOC
- B. Calvados Pays d'Auge AOC
- C. Calvados Domfrontais AOC
- D. Calvados de Normandie AOC

45. A spirits professional is asked which Italian liqueur made from green walnuts has a distinctive bitter, nutty, herbal character. The product is what?

- A. Nocino
- B. Frangelico
- C. Strega
- D. Galliano

46. The Royal Navy daily rum ration was famously diluted with water beginning in 1740 by Admiral Edward Vernon. The water-diluted ration was named after which feature of the admiral's personal style?

- A. His grizzled beard
- B. His weathered uniform
- C. His grogram cloak
- D. His leather boots

47. A consumer asks why Demerara rum often displays such intense, full-bodied character compared to lighter Caribbean rums. The reason is what?

- A. The use of very small barrels for accelerated aging
- B. The fermentation with imported French champagne yeasts
- C. The use of pot stills exclusively at the Diamond Distillery
- D. The use of historic stills including a wooden Coffey still and several other unique vessels

48. A bartender wants to identify which Caribbean rum-producing nation is most strongly associated with the founding distillery dated to 1703. The nation is what?

- A. Jamaica
- B. Barbados
- C. Trinidad
- D. Cuba

49. The historic Bermuda rum brand famous for its "Black Seal" expression and the Dark and Stormy cocktail is what?

- A. Mount Gay

- B. Appleton
- C. Gosling's
- D. Pusser's

50. A consumer is told that the rum brand Pusser's was originally created to commemorate which historical tradition?

- A. The Royal Navy daily rum ration that ended in 1970
- B. The Caribbean trade route between Jamaica and London
- C. The British capture of Bermuda in the 17th century
- D. The Spanish-American War rum requisitions

51. A spirits professional explains that the difference between "agricole" rum and standard rum lies in the raw material. Agricole rum is made from what?

- A. Triple-distilled molasses with high sugar content
- B. Concentrated cane syrup that has been boiled down
- C. Aged sugarcane stalks fermented for several weeks
- D. Fresh sugarcane juice from immediately pressed cane

52. A bartender is asked which Brazilian sugarcane spirit brand is among the leading premium cachaça exports. The brand is what?

- A. Caipira Premium
- B. Leblon Cachaça
- C. Brasileira Authentica
- D. Carioca Single Estate

53. The Haitian cane spirit Clairin became internationally available after which Italian importer began exporting it in 2014?

- A. Bonomi
- B. Vinitaly
- C. Velier
- D. Italrum

54. A consumer asks why blue Weber agave specifically is required for tequila production. The reason is what?

- A. The species was identified by botanist Franz Weber in the 1890s and selected for high sugar content and rapid maturation
- B. It is the only agave species that can grow in the Jalisco climate
- C. It is the only agave species protected by Mexican federal law
- D. It is the only agave species approved by the World Trade Organization

55. The cooked agave piñas crushed by stone wheel or roller mill produce a sweet liquid called what?

- A. Mezcal joven
- B. Mosto verde
- C. Tibicos
- D. Aguamiel

56. A consumer is told that a particular tequila is distilled in a "diffuser" rather than traditional methods. A diffuser is what?

- A. A traditional copper still with high reflux capability

- B. A vapor infusion column that gently extracts agave character
- C. An industrial extraction system using hot water and chemicals to pull sugars from raw or barely cooked agave
- D. A modern pot still with computer-controlled temperature

57. The mezcal category created in 2006 to recognize the most aged commercial expressions is what?

- A. Mezcal Reposado
- B. Mezcal Añejo Ancestral
- C. Mezcal Cristalino
- D. Mezcal Joven Reserva

58. A bartender wants to identify which agave species is the foundation of approximately 90 percent of all mezcal production. The species is what?

- A. Espadín (*Agave angustifolia*)
- B. Tobalá (*Agave potatorum*)
- C. Tepeztate (*Agave marmorata*)
- D. Madrecuixe (*Agave karwinskii*)

59. The Sotol Denomination of Origin protects production exclusively in three Mexican states. Those three states are what?

- A. Sonora, Sinaloa, and Baja California
- B. Jalisco, Nayarit, and Colima
- C. Coahuila, Tamaulipas, and Nuevo León
- D. Chihuahua, Coahuila, and Durango

60. A spirits professional explains that the bacanora category was illegal in Mexico from 1915 until what year?

- A. 1976
- B. 1992
- C. 2000
- D. 2008

61. A consumer asks why Chartreuse is one of the few liqueurs known to develop in the bottle over decades. The accurate explanation is what?

- A. The cork allows micro-oxidation that softens the spirit gradually
- B. The recipe contains active yeast that continues fermenting
- C. The high alcohol content slowly extracts compounds from the glass
- D. The complex botanical content allows continued chemical evolution after bottling

62. The two main expressions of Chartreuse are Green and Yellow. The strength of Yellow Chartreuse is what?

- A. 55 percent ABV
- B. 40 percent ABV
- C. 47 percent ABV
- D. 35 percent ABV

63. A bartender is asked which Italian aperitivo was created in 1860 by Gaspare Campari and originally colored with cochineal-derived carmine. The product is what?

- A. Campari

- B. Aperol
- C. Cynar
- D. Punt e Mes

64. The Italian amaro Cynar is uniquely flavored with which primary botanical?

- A. Saffron from Tuscany
- B. Wormwood from the Alps
- C. Artichoke (*Cynara scolymus*)
- D. Bitter orange from Sicily

65. A consumer asks why the recipe for Bénédictine bears the letters D.O.M. on the label. The accurate explanation is what?

- A. The letters refer to a 19th-century distillery owner
- B. The letters are an abbreviation of the Latin name for the herbs
- C. The letters mark the original production date
- D. The letters stand for Deo Optimo Maximo, a Latin phrase meaning "To God, Most Good, Most Great"

66. The German herbal liqueur Jägermeister was created in which year?

- A. 1846
- B. 1934
- C. 1898
- D. 1912

67. A bartender wants to identify which Danish liqueur is famous as the secret ingredient in the original Singapore Sling cocktail recipe. The product is what?

- A. Cherry Heering
- B. Akvavit Aalborg
- C. Linie Original
- D. Crème de Cherry

68. A consumer is told that Maraschino liqueur is most commonly produced today by which Italian family-owned company?

- A. Carpano
- B. Stock
- C. Luxardo
- D. Distillerie Nardini

69. The French liqueur made from black raspberries, herbs, honey, and Cognac, distinguished by its distinctive round bottle, is what?

- A. Crème de Mûre
- B. Crème de Cassis
- C. Framboise Lambic
- D. Chambord

70. A bartender is asked which Italian liqueur is produced in Piedmont and is distinguished by being made primarily from hazelnuts. The product is what?

- A. Strega

- B. Frangelico
- C. Galliano
- D. Sambuca

71. A spirits professional is asked which classic French aperitif quinquina is the favorite drink of the late Queen Mother of England. The product is what?

- A. Dubonnet
- B. Lillet Blanc
- C. Suze Saveur d'Autrefois
- D. Cocchi Americano

72. The Italian aromatized wine "Punt e Mes" is famous for what distinctive character?

- A. Its honey-like sweetness from added saffron
- B. Its delicate floral character from chamomile
- C. Its bright orange color from saffron
- D. Its added bitterness from extra cinchona

73. A bartender wants to identify which Sherry style is aged biologically under flor and is the driest, palest expression. The Sherry style is what?

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

74. The Madeira style that is sweetest among the four classic styles is what?

- A. Sercial
- B. Malmsey
- C. Verdelho
- D. Bual

75. A consumer asks why Port and Sherry are technically wines rather than spirits. The reason is what?

- A. They are made from grape wine fortified with grape spirit but remain wine in their essential character
- B. They are bottled at less than 10 percent ABV
- C. They are produced in regions where spirits cannot legally be made
- D. They are aged in glass demijohns rather than oak

76. A bartender is told that the Sherry style "Pedro Ximénez" is famous for its very dark color and intense sweetness. This sweetness comes from what?

- A. The use of fortifying brandy with added sugar syrup
- B. Late-harvest Pedro Ximénez grapes that have been left on the vine
- C. The addition of Moscatel grape concentrate to the base wine
- D. Sun-drying of Pedro Ximénez grapes on straw mats before fermentation

77. The classic Manhattan cocktail is built on which combination of ingredients?

- A. Bourbon, dry vermouth, and orange bitters
- B. Gin, sweet vermouth, and Angostura bitters
- C. Rye or Bourbon, sweet vermouth, and Angostura bitters

D. Cognac, sweet vermouth, and Peychaud's bitters

78. A consumer is told that the original Negroni was created in Florence around 1919 when Count Camillo Negroni asked his bartender to strengthen which drink?

- A. The Boulevardier
- B. The Americano cocktail
- C. The Old Fashioned
- D. The Sazerac

79. The Aperol Spritz combines Prosecco, Aperol, and which third ingredient served over ice in a wine glass with an orange slice?

- A. Soda water
- B. Tonic water
- C. Bitter lemon
- D. Ginger beer

80. A bartender wants to identify which classic cocktail is built on rye whiskey, absinthe rinse, sugar, and Peychaud's bitters. The cocktail is what?

- A. Old Fashioned
- B. Vieux Carré
- C. Sazerac
- D. Sidecar

81. The classic Last Word cocktail combines equal parts gin, lime juice, maraschino liqueur, and which fourth ingredient?

- A. Crème de Violette
- B. Yellow Chartreuse
- C. Green Chartreuse
- D. Bénédictine

82. A consumer is told that the cocktail family known as the "sour family" is built on a 2:1:1 ratio. Those three components in the standard ratio are what?

- A. Two parts spirit, one part citrus, one part sweetener
- B. Two parts spirit, one part vermouth, one part bitters
- C. Two parts citrus, one part spirit, one part sweetener
- D. Two parts sweetener, one part spirit, one part citrus

83. A bartender is asked which classic gin sour is built on gin, lemon juice, and honey syrup. The cocktail is what?

- A. The Aviation
- B. The Bee's Knees
- C. The White Lady
- D. The Last Word

84. The classic Whiskey Sour traditionally calls for which optional ingredient added for a frothy texture?

- A. A dash of orange bitters
- B. A spoonful of brown sugar syrup

- C. Three drops of Angostura bitters
- D. An egg white

85. A consumer asks which classic Cuban cocktail is built on rum, fresh lime juice, simple syrup, and fresh mint, with soda water added at the end. The cocktail is what?

- A. Daiquiri
- B. Cuba Libre
- C. Hemingway Special
- D. Mojito

86. The Margarita is built on tequila, lime juice, and orange liqueur. The most traditional ratio of these three ingredients in classic preparations is what?

- A. Equal parts of all three ingredients
- B. Two parts tequila, one part lime juice, one part orange liqueur
- C. Three parts tequila, one part lime juice, two parts orange liqueur
- D. One part tequila, two parts lime juice, one part orange liqueur

87. A bartender wants to identify the classic cocktail built on rum, lime juice, and simple syrup in the standard sour family ratio. The cocktail is what?

- A. Daiquiri
- B. Mojito
- C. Hurricane
- D. Cuba Libre

88. The classic French 75 cocktail was named after which historical military object?

- A. A French naval cannon from the 17th century
- B. A 75-mile march during World War I
- C. A 75-millimeter French field gun from World War I
- D. A 75-day siege of Paris

89. A bartender is asked which classic tiki cocktail is built on light rum, Coco Lopez coconut cream, and pineapple juice. The cocktail is what?

- A. Painkiller
- B. Mai Tai
- C. Piña Colada
- D. Zombie

90. The classic Painkiller cocktail, originating in the British Virgin Islands, is built on which signature rum brand?

- A. Pusser's Rum
- B. Mount Gay Eclipse
- C. Bacardi Superior
- D. Gosling's Black Seal

91. A bartender wants to identify which Caribbean cocktail is traditionally built on Cuban rum, cola, and a squeeze of fresh lime. The cocktail is what?

- A. El Presidente
- B. Hemingway Daiquiri

C. Mojito Especial

D. Cuba Libre

92. The classic Moscow Mule cocktail is built on vodka, lime juice, and which other ingredient, traditionally served in a copper mug?

A. Tonic water

B. Ginger beer

C. Soda water

D. Lemonade

93. A bartender is told that Sasha Petraske is one of the most important figures of the modern cocktail renaissance. He founded which influential New York City bar in 1999?

A. Milk & Honey

B. Pegu Club

C. Death & Co

D. Employees Only

94. A consumer asks which historical figure published the very first cocktail book in 1862 and is considered the father of American mixology. The person is what?

A. Harry Johnson

B. Charles H. Baker

C. Jerry Thomas

D. David Embury

95. The cocktail technique of "fat washing" is best described as what?

- A. Filtering the cocktail through cheesecloth to remove particulate matter
- B. Pouring the cocktail through a mesh strainer twice for extra clarity
- C. Skimming the surface foam from a finished shaken cocktail
- D. Infusing a spirit with fat (such as bacon or butter), freezing, and removing the solidified fat

96. A bartender is asked which traditional French syrup made from almonds is essential to many classic tiki cocktails including the Mai Tai. The product is what?

- A. Falernum
- B. Orgeat
- C. Grenadine
- D. Crème de Cacao

97. The traditional pomegranate-based syrup used in classic cocktails (in its authentic form, not the colored corn syrup commercial version) is what?

- A. Falernum
- B. Orgeat
- C. Grenadine
- D. Curaçao syrup

98. A bartender wants to identify which Caribbean spiced syrup is used in classic tiki cocktails, traditionally containing almond, ginger, lime, clove, and rum. The product is what?

- A. Falernum
- B. Orgeat

- C. Grenadine
- D. Pimento dram

99. A consumer asks which technique allows bartenders to create modern cocktails with intense flavor and visually clear appearance, often using milk or agar to remove cloudiness. The technique is what?

- A. Carbonation
- B. Clarification
- C. Sous-vide infusion
- D. Smoking with hardwood

100. A spirits professional is asked which essential bar tool is used for crushing solid ingredients like mint, sugar cubes, or fruit at the bottom of a mixing vessel. The tool is what?

- A. Hawthorne strainer
- B. Bar spoon
- C. Jigger
- D. Muddler

PRACTICE EXAM 6: ANSWER KEY AND EXPLANATIONS

1. D — Esters are formed primarily during fermentation when yeast produces these flavor compounds as natural byproducts. Esters are responsible for many of the fruity and floral aromas in spirits, and different yeast strains produce different ester profiles, which is why yeast selection is critical for character-driven spirits.
2. B — Brick ovens (hornos) cook agave slowly for several days, producing rich, caramelized flavors from the gradual breakdown and Maillard reactions of the agave sugars. Autoclaves cook faster under pressure but produce less of this caramelized character, which is why traditional tequila producers prefer brick ovens for premium expressions.
3. A — The hearts are the middle, desirable portion of the distillate that the distiller collects for the finished spirit, after cutting away the harsh heads and oily tails. This heart cut contains the cleanest, most balanced ethanol and congener composition and represents the distiller's craft.
4. C — A long finish refers to the persistence of flavor on the palate after the spirit is swallowed, with the finest spirits typically displaying long, complex, evolving finishes. The length and quality of the finish is one of the most important indicators of overall spirit quality.
5. C — The "red layer" beneath the char in a Bourbon barrel is a caramelized layer of wood sugars created during the toasting process that precedes the heavy charring. This layer contributes much of the vanilla, caramel, and toffee character that defines Bourbon's flavor profile.
6. A — EU vodka regulation requires that the spirit be distilled to a strength at which the organoleptic characteristics of the raw materials are largely lost, producing a neutral character. This requirement is what legally distinguishes vodka from other spirits where raw material character is preserved.
7. B — Svedka Vodka is a large-volume Swedish-origin brand owned by Constellation Brands and is one of the leading mass-market vodkas in the U.S. market. Its volume and Constellation ownership make it a major commercial force in the American vodka category.
8. D — Finlandia is the Finnish vodka made from Finnish six-row barley and glacial spring water from a source in Rajamäki. Its clean, slightly sweet character with notes of grain reflects the distinctive raw materials and pristine water source.
9. A — Water makes up roughly 60 percent of the finished bottle of vodka and influences mouthfeel, texture, and overall character. This is why premium vodka brands prominently market their water

sourcing, since water genuinely affects the finished product even if some marketing claims are exaggerated.

10. C — Orris root, derived from the dried root of the iris flower, is sometimes called "the queen of botanicals" for its role in binding other flavors and contributing floral notes. It is expensive and slow to produce since the roots must be aged for years before use, but it is considered essential to the classic gin profile.
11. B — Orris root is the dried root of the iris flower used as a binding botanical in gin. It serves a similar technical function to angelica root, helping integrate other flavor compounds and providing structural depth to the finished spirit.
12. D — Plymouth Navy Strength is bottled at 57 percent ABV (114 proof), the historical Royal Navy strength. It is produced at the Black Friars Distillery in Plymouth, England, where Plymouth Gin has been made since 1793.
13. B — The classic Pink Gin was traditionally prepared by adding a few dashes of Angostura Aromatic Bitters to gin and stirring with ice. The bitters tinted the gin pink and gave the cocktail its name, originating in the British Royal Navy where it was used as a medicinal tonic.
14. C — Beefeater is the English gin distillery that has produced gin in London continuously since 1820 and is the only major gin still actually distilled within London city limits. Its consistent London production is one of its key brand identifiers.
15. A — Aviation American Gin is produced in Portland, Oregon, and is considered a leading example of the contemporary American craft gin style. The brand became internationally famous after being acquired by actor Ryan Reynolds, who helped raise its profile globally.
16. D — Ki No Bi is the Japanese gin made in Kyoto with eleven traditional Japanese botanicals including yuzu, gyokuro tea, and sansho pepper. Produced by The Kyoto Distillery, it represents the Japanese craft gin movement's emphasis on local botanicals.
17. A — St. George Spirits Terroir Gin is distinguished by featuring botanicals foraged from the forests of Northern California, including Douglas fir and California bay laurel. The gin is designed to evoke the specific landscape of its production region.
18. B — A "single cask" designation indicates the whisky was bottled from one specific barrel rather than a vatting of multiple casks. Each single cask bottling has unique characteristics that come from the specific barrel and warehouse conditions where it aged.
19. D — Cardhu is the Speyside Scotch distillery owned by Diageo and is famous as one of the heart malts of the Johnnie Walker blended Scotch range. The distillery has produced single malt for over 200 years and is one of the oldest in the Speyside region.

20. B — Glenfarclas is the Speyside distillery that produces single malt aged exclusively in former Sherry casks and is the largest family-owned distillery in Scotland. The Grant family has owned and operated Glenfarclas for six generations.
21. C — The two spellings reflect different historical national conventions, with "whisky" generally used in Scotland, Canada, and Japan, while "whiskey" with an "e" is used in Ireland and the United States. The conventions are not consistently applied but represent traditional regional preferences.
22. A — The Highland region includes the area around Caithness in northern Scotland where Old Pulteney and Wolfburn are located. Both distilleries are coastal and produce malts with distinctive maritime character that reflect their northern coastal location.
23. B — Highland Park on Orkney is famous for producing single malts with distinctive heather honey character, using locally cut peat from the Hobbister Moor. The brand's distinctive flavor profile makes it one of the most identifiable Island malts.
24. D — Islay has abundant peat bogs that distilleries traditionally used to dry malted barley, infusing the grain with phenolic compounds that survive distillation and aging. The geological abundance of peat on Islay is the historical reason for the regional association with peat-flavored whisky.
25. A — Connemara is unusual within the Irish whiskey category for being a peated single malt produced in Ireland. Most Irish whiskey is unpeated, but Connemara represents a small revival of historical peated Irish production.
26. C — Connemara is the leading peated Irish single malt produced at the Cooley Distillery (now owned by Beam Suntory). It demonstrates that peating is permitted in Irish whiskey production, even though most Irish brands use unpeated malt.
27. D — Bushmills holds a license dating to 1608, making it the oldest licensed whiskey distillery in the world. The license was granted by King James I and gives Bushmills its claim to historical primacy in legal whiskey distilling.
28. B — Pennsylvania-style rye whiskey, also called Monongahela rye, is historically associated with a 100 percent rye mash bill with no other grains. This is more rye-intensive than the legal minimum of 51 percent that defines American rye whiskey today.
29. A — George T. Stagg is part of the Buffalo Trace Antique Collection and is bottled at cask strength (also called barrel proof) with no dilution from the barrel. Each annual release is bottled at whatever proof the barrels happen to be when selected, typically well above 120 proof.
30. C — Pappy Van Winkle is famous as a wheated Bourbon, using wheat as the secondary grain in place of rye. The wheated mash bill produces a softer, sweeter character that has helped make the brand one of the most sought-after Bourbons in the world.

31. D — Heaven Hill Distilleries holds the most Bottled-in-Bond brand approvals in the U.S. industry and is famous for traditional production methods. Heaven Hill produces multiple Bottled-in-Bond brands including Henry McKenna 10 Year, Old Fitzgerald, and Heaven Hill 7 Year.
32. B — Lot 40 is the Hiram Walker expression made from a mash bill of 100 percent rye, distinguishing it from typical Canadian whisky blends that use only small percentages of rye. It represents one of the most rye-forward Canadian whiskies on the market.
33. A — Miyagikyo is the Nikka distillery located in northern Honshu near Sendai. It produces single malts with a softer, more elegant character that contrasts with the bolder Yoichi style produced at Nikka's other major distillery in Hokkaido.
34. C — The 2021 Japanese whisky labeling standards were adopted by the Japan Spirits and Liqueurs Makers Association as voluntary industry standards. They require that any product labeled "Japanese whisky" must be made and aged in Japan according to specific standards.
35. D — Sullivans Cove French Oak Cask single malt was named World's Best Single Malt at the World Whiskies Awards in 2014. The Tasmanian distillery's win marked the first time a non-Scottish, non-Japanese whisky had won the title.
36. A — Penderyn is the Welsh single malt distillery that has helped revive Welsh whisky production after over a century of dormancy. Founded in 2000, it was the first Welsh whisky distillery to operate in over 100 years.
37. B — Borderies is the smallest Cognac cru and is located north of the town of Cognac. It is known for producing brandies with distinctive nutty, violet-scented character that distinguishes it from the more chalky-soiled crus of Grande and Petite Champagne.
38. D — Cognac labeled "Napoleon" requires that the youngest brandy be aged at least six years. This designation sits between VSOP (4 years) and XO (10 years since 2018) in the prestige hierarchy.
39. C — Hennessy is the largest Cognac producer in the world and is owned by LVMH (Moët Hennessy Louis Vuitton), giving it both production scale and luxury market positioning. Its dominance reflects both volume and prestige in the global Cognac market.
40. B — Bas-Armagnac is centered on Eauze and has sandy soils with iron oxide content that produce the most prized Armagnacs. The region is generally considered to make the finest Armagnacs, with prominent fruit character and elegant aging potential.
41. A — Brandy de Jerez has its distinctive oxidative, nutty character because of the mandatory use of former Sherry casks for aging. The Sherry seasoning of the casks contributes notes of dried fruit, nuts, and oxidative complexity that distinguish it from French brandies aged in fresh oak.
42. C — Minas Gerais is the Brazilian state most associated with traditional small-batch artisanal cachaça production, particularly in its highland regions. The state contains many of the most respected traditional cachaça producers in Brazil.

43. D — Pisco Aromático is a Peruvian Pisco style made from a single aromatic grape variety such as Italia, Moscatel, Albilla, or Torontel. These aromatic varieties produce intensely floral, perfumed Piscos that contrast with the more neutral Quebranta-based Piscos.
44. B — Calvados Pays d'Auge AOC requires double distillation in pot stills, mirroring Cognac production methods. It is the most prestigious Calvados sub-appellation and uses a higher proportion of bittersweet cider apples than other Calvados appellations.
45. A — Nocino is the traditional Italian liqueur made from green walnuts, with a distinctive bitter, nutty, herbal character. It is traditionally made in summer by macerating unripe walnuts in spirit and is most associated with the Emilia-Romagna region.
46. C — Admiral Edward Vernon's nickname "Old Grog" came from the grogram cloak he typically wore. The diluted rum ration he introduced in 1740 was named "grog" after his nickname and became an essential element of British naval life.
47. D — The Diamond Distillery in Guyana operates several historic stills found nowhere else, including the only working wooden Coffey still in the world along with various other unique vessels. These historic stills contribute to the distinctive intense, full-bodied character of Demerara rums.
48. B — Mount Gay Distillery in Barbados traces its founding to 1703 and is often called the world's oldest rum brand. Barbados is the historical birthplace of commercial rum production, dating to the 1640s.
49. C — Gosling's is the historic Bermuda rum brand famous for its "Black Seal" expression and the Dark and Stormy cocktail (which combines Gosling's Black Seal with ginger beer). The brand has been produced in Bermuda since the early 19th century.
50. A — Pusser's Rum was created to commemorate the Royal Navy daily rum ration that ended on July 31, 1970 (Black Tot Day). The brand uses recipes from the original Royal Navy specifications and pays a portion of its profits to the Royal Navy Sailors' Fund.
51. D — Agricole rum is made from fresh sugarcane juice from immediately pressed cane, distinguishing it from molasses-based rums. The fresh juice produces the bright, grassy, vegetal character that defines the agricole style and is protected by AOC regulation in Martinique.
52. B — Leblon Cachaça is among the leading premium cachaça brands in international export markets. The brand is produced in Minas Gerais and uses traditional small-batch methods for premium positioning.
53. C — Velier is the Italian importer that began bottling and exporting Clairin from selected Haitian producers in 2014, introducing the spirit to international audiences. The Clairin project has earned a passionate following among rum enthusiasts who value its raw, terroir-driven character.

54. A — Blue Weber agave (*Agave tequilana* Weber, variedad azul) was identified by German botanist Franz Weber in the 1890s and selected for tequila production because of its high sugar content and relatively rapid maturation. These agronomic advantages made it the dominant cultivar for the category.
55. D — Aguamiel ("honey water") is the sweet liquid extracted from cooked agave piñas after they are crushed by stone wheel or roller mill. This sugar-rich liquid is then fermented to produce the wash that will be distilled into tequila or mezcal.
56. C — A diffuser is an industrial extraction system that uses hot water and chemicals to pull sugars from raw or barely cooked agave, bypassing traditional cooking entirely. The method is much more efficient but produces a notably more neutral character than horno or autoclave cooking.
57. B — Mezcal Añejo Ancestral. Mezcal aging categories were established to mirror the tequila system, including extended aging recognition.
58. A — Espadín (*Agave angustifolia*) is the foundation of approximately 90 percent of all mezcal production. Its relatively quick maturation (6 to 8 years) and versatile character make it the workhorse agave of the mezcal category.
59. D — The Sotol Denomination of Origin protects production exclusively in Chihuahua, Coahuila, and Durango — the three high desert states where the *Dasyliirion* plant grows. The DO reflects the natural range of the desert spoon plant from which sotol is made.
60. B — Bacanora was illegal in Mexico from 1915 until 1992, when the prohibition was finally lifted in Sonora. The category received Denomination of Origin protection in 2000, allowing traditional producers to operate openly for the first time in generations.
61. D — Chartreuse is one of the few spirits known to develop in the bottle over decades because its complex botanical content (130 different herbs and plants) allows continued chemical evolution after bottling. The complex interactions among botanicals continue to develop over time, similar to how fine wine evolves in storage.
62. B — Yellow Chartreuse is bottled at 40 percent ABV, while Green Chartreuse is bottled at 55 percent ABV. The lower strength of Yellow Chartreuse produces a sweeter, milder, more accessible character than its more powerful Green counterpart.
63. A — Campari is the Italian aperitivo created in 1860 by Gaspare Campari and originally colored with carmine derived from cochineal insects. The brand switched to artificial coloring in 2006 to standardize production and reduce reliance on the insect-derived dye.
64. C — Cynar is uniquely flavored with artichoke (*Cynara scolymus*), from which the name derives. The vegetal, earthy bitterness of artichoke gives Cynar a distinctive character unlike anything else in the Italian amaro category.

65. D — The letters D.O.M. on the Bénédictine bottle stand for Deo Optimo Maximo, Latin for "To God, Most Good, Most Great." The phrase reflects the brand's marketing connection to monastic tradition rather than any actual ingredient or recipe component.
66. B — Jägermeister was created in 1934 from a recipe of 56 herbs, blossoms, roots, and fruits. The brand's name means "master hunter" in German, and the deer logo references St. Hubertus, the patron saint of hunters.
67. A — Cherry Heering is the Danish cherry liqueur famous as the secret ingredient in the original Singapore Sling cocktail recipe. Created in 1818, it remains one of the most distinctive cherry liqueurs in the world.
68. C — Luxardo is the most famous Italian family-owned company producing Maraschino liqueur today. The Luxardo family has been making Maraschino since 1821 and is considered the benchmark producer for the category.
69. D — Chambord is the French liqueur made from black raspberries, herbs, honey, and Cognac, distinguished by its distinctive round bottle. Produced in the Loire Valley, it has become a staple of premium dessert and brunch cocktails.
70. B — Frangelico is the Italian liqueur produced in Piedmont and made primarily from hazelnuts. Bottled in a distinctive monk-shaped bottle, it has become one of the most recognizable Italian liqueurs internationally.
71. A — Dubonnet was reportedly the favorite drink of the late Queen Mother of England, who was famously fond of the Dubonnet Cocktail (Dubonnet and gin). The Queen Mother helped maintain the brand's reputation in the British market throughout her long life.
72. D — Punt e Mes is the Italian aromatized wine famous for its added bitterness from extra cinchona content. The name translates to "point and a half" in Piedmontese dialect, referring to the original recipe of one point of sweetness and half a point of bitterness.
73. C — Fino is the Sherry style aged biologically under flor (a layer of yeast that protects the wine from oxidation) and is the driest, palest expression. The flor produces notably dry, pale, slightly tangy character that defines the Fino style.
74. B — Malmsey is the sweetest of the four classic Madeira styles, followed by Bual, Verdelho, and Sercial in decreasing order of sweetness. Each style corresponds to a traditional grape variety with distinctive sweetness characteristics.
75. A — Port and Sherry are technically wines because they are made from grape wine fortified with grape spirit but remain wine in their essential character. They are classified as fortified wines rather than spirits and are regulated under wine production rules.

76. D — Pedro Ximénez Sherry is famous for its very dark color and intense sweetness, which comes from sun-drying the Pedro Ximénez grapes on straw mats before fermentation. This concentration process produces some of the sweetest commercial wines in the world.
77. C — The classic Manhattan is built on rye or Bourbon, sweet vermouth, and Angostura bitters in a 2:1 spirit-to-vermouth ratio, stirred with ice and garnished with a maraschino cherry. It is the archetypal stirred cocktail of American mixology.
78. B — The original Negroni was created when Count Camillo Negroni asked his bartender to strengthen his Americano cocktail by replacing the soda water with gin. The change transformed a refreshing aperitivo into one of the most iconic stirred cocktails in the world.
79. A — The Aperol Spritz combines Prosecco, Aperol, and soda water served over ice in a wine glass with an orange slice. The soda water provides additional dilution and effervescence beyond the Prosecco, making the drink especially refreshing.
80. C — The Sazerac is built on rye whiskey, an absinthe rinse of the chilled glass, sugar, and Peychaud's bitters, finished with a lemon peel. Created in New Orleans in the 1830s, it is the official cocktail of the city.
81. C — The Last Word combines equal parts gin, lime juice, maraschino liqueur, and Green Chartreuse. Created at the Detroit Athletic Club in the early 20th century, the cocktail was rediscovered during the modern cocktail renaissance.
82. A — The classic 2:1:1 sour family ratio is two parts spirit, one part citrus, and one part sweetener. This template applies to the Whiskey Sour, Margarita, Daiquiri, Sidecar, and many other sour family classics.
83. B — The Bee's Knees is built on gin, lemon juice, and honey syrup in the classic sour ratio. Created during American Prohibition, the cocktail used honey to mask the harsh character of bootleg gin and remains a popular gin sour today.
84. D — A traditional Whiskey Sour calls for an egg white as an optional ingredient added for a frothy texture. The egg white creates a smooth, creamy foam on top of the cocktail and adds silky mouthfeel to the finished drink.
85. D — The Mojito is the classic Cuban cocktail built on rum, fresh lime juice, simple syrup, fresh mint, and soda water added at the end. It is one of the most popular Cuban cocktails worldwide and requires muddling the mint to release its essential oils.
86. B — The most traditional Margarita ratio is two parts tequila, one part lime juice, and one part orange liqueur (typically Cointreau), following the classic 2:1:1 sour family template. This ratio produces a balanced cocktail that showcases the tequila character.

87. A — The Daiquiri is built on rum, lime juice, and simple syrup in the standard 2:1:1 sour family ratio. Created in Cuba in the late 19th century, it is one of the foundational sour family classics and a benchmark drink for evaluating bartender technique.
88. C — The French 75 was named after a 75-millimeter French field gun used in World War I. The cocktail was created in Paris during the war and was reportedly named for the kick the cocktail delivers, comparing it to the artillery piece.
89. C — The Piña Colada is built on light rum, Coco Lopez coconut cream, and pineapple juice. Created in Puerto Rico in the 1950s, it is one of the most popular tropical cocktails in the world and is the official drink of Puerto Rico.
90. A — The classic Painkiller from the British Virgin Islands is built on Pusser's Rum, pineapple juice, orange juice, and coconut cream, garnished with grated nutmeg. The Pusser's brand has trademarked the Painkiller name and recipe.
91. D — The Cuba Libre is the Caribbean cocktail traditionally built on Cuban rum, cola, and a squeeze of fresh lime. Created during the Spanish-American War period, the name means "Free Cuba" and reflects the political moment of its creation.
92. B — The Moscow Mule is built on vodka, lime juice, and ginger beer, traditionally served in a copper mug. Created in 1941 in Los Angeles, the cocktail helped popularize vodka in the American market and is one of the foundational vodka highballs.
93. A — Sasha Petraske founded Milk & Honey in Manhattan in 1999 and is one of the most influential pioneers of the modern cocktail renaissance. The bar's emphasis on classic technique, fresh ingredients, and historical recipes helped reset standards for craft bartending worldwide.
94. C — Jerry Thomas published the first cocktail book, *How to Mix Drinks, or The Bon-Vivant's Companion*, in 1862 and is widely considered the father of American mixology. He worked at the Metropolitan Hotel in New York and other prestigious bars during the Golden Age of Cocktails.
95. D — Fat washing involves infusing a spirit with fat (such as bacon or butter), freezing the mixture, and removing the solidified fat. The technique borrows from modernist cuisine and produces flavors impossible to achieve through traditional infusion methods.
96. B — Orgeat is the traditional French syrup made from almonds, sugar, and a touch of orange flower water. It is essential to many tiki cocktails including the Mai Tai and contributes a distinctive nutty sweetness and creamy mouthfeel.
97. C — Authentic grenadine is the traditional pomegranate-based syrup, although many commercial versions today are simply colored corn syrup. Real grenadine made from pomegranate juice provides tart, fruity character that the artificial versions lack.

98. A — Falernum is the Caribbean spiced syrup used in classic tiki cocktails, traditionally containing almond, ginger, lime, clove, and rum. It adds layers of complexity to drinks like the Corn 'n' Oil and various tiki creations.
99. B — Clarification is the modern technique that allows bartenders to create cocktails with intense flavor and visually clear appearance, often using milk or agar to remove cloudiness. Milk-clarification, agar-clarification, and centrifuge methods all produce remarkably clear cocktails with concentrated flavor.
100. D — The muddler is the bar tool used for crushing solid ingredients like mint, sugar cubes, or fruit at the bottom of a mixing vessel. Its club-shaped design allows the bartender to apply pressure without tearing herbs or releasing bitter compounds.