

# PRACTICE EXAM 6: CSW

## SIMULATION (100 QUESTIONS)

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**Time Allowed: 60 Minutes**

1. A restaurant guest returns a bottle of white Burgundy, claiming it smells like "wet newspaper." The sommelier sniffs the wine and confirms a damp, musty, cardboard-like aroma with suppressed fruit. After replacing the bottle, the guest asks how common this problem is. What should the sommelier explain about the estimated percentage of wines sealed with natural cork that may be affected by this fault?

- A. Less than 0.1 percent, making it extraordinarily rare in modern production
- B. Approximately 10 to 15 percent of all cork-sealed wines are contaminated
- C. Approximately 2 to 5 percent, though improved cork quality has reduced the rate
- D. Over 20 percent of wines experience this fault at detectable levels

2. A winemaker in the Uco Valley of Mendoza harvests Malbec from two distinct vineyard blocks — one at 800 meters and another at 1,400 meters. The high-elevation wine consistently shows deeper color, firmer tannins, and more vibrant acidity. Which single factor at higher altitude most directly causes the deeper color and firmer tannin structure?

- A. Increased ultraviolet radiation thickens grape skins, concentrating anthocyanins and tannins
- B. Lower oxygen levels at altitude slow yeast metabolism during fermentation
- C. Higher atmospheric pressure at elevation compresses grape cells during ripening
- D. Greater soil fertility at altitude produces vines with more vigorous canopy growth

3. A candidate is asked to identify which of the following scenarios accurately represents a complementary food and wine pairing rather than a contrasting one.

- A. Crisp Sauvignon Blanc cutting through the richness of a creamy goat cheese
- B. Off-dry Riesling tempering the chili heat of a spicy Thai green curry
- C. Tannic Cabernet Sauvignon alongside a salted, aged Parmigiano-Reggiano
- D. Buttery, oaked Chardonnay served with lobster in drawn butter

4. A wine professional needs to identify the one grape variety among the following that is classified as a neutral variety — meaning its wines reflect terroir and winemaking more than inherent grape aromatics.

- A. Gewürztraminer
- B. Chardonnay
- C. Riesling
- D. Muscat Blanc à Petits Grains

5. Two neighboring vineyards in Burgundy's Côte de Nuits produce Pinot Noir from the same vintage using identical winemaking techniques, yet the wines taste recognizably different. One is classified Premier Cru and the other Grand Cru. What fundamental concept explains why wines from adjacent vineyard sites can express distinctly different characters?

- A. The winemakers deliberately manipulate fermentation to create artificial differences
- B. The classification system assigns different names randomly without regard to site
- C. Terroir — the unique combination of soil, microclimate, aspect, and drainage at each site
- D. Grand Cru wines undergo a mandatory blending process that Premier Cru wines do not

6. A wine from Condrieu in the Northern Rhône is full-bodied, aromatic, and rich with aromas of apricot, peach blossom, and honeysuckle. The candidate is asked which distinguishing characteristic often challenges winemakers working with this variety in warm conditions.

- A. Maintaining sufficient acidity to prevent the wine from becoming heavy and cloying
- B. Achieving adequate color extraction during extended maceration periods
- C. Preventing excessive tannin development from the grape's unusually thick skin
- D. Controlling the production of methoxypyrazines that cause herbaceous green flavors

7. A New Zealand producer exports wines under two different labels — one from Marlborough labeled as Sauvignon Blanc, and another from Central Otago labeled as Pinot Noir. Under New Zealand labeling regulations, what minimum percentage of the named variety must each wine contain?

- A. 75 percent for both varieties under New Zealand standards
- B. 85 percent for both varieties under New Zealand standards
- C. 90 percent for Pinot Noir but only 75 percent for Sauvignon Blanc
- D. 100 percent for both varieties as New Zealand prohibits all blending

8. A candidate encounters a red wine from a warm Mediterranean climate that is high in alcohol, moderate in acidity, low in tannin and color, and dominated by aromas of ripe strawberry, raspberry, and white pepper. The wine is frequently blended with Syrah and Mourvèdre in Southern Rhône appellations. Which variety does this describe?

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

9. A wine professional studying German wine encounters two different classification systems — one based on grape ripeness at harvest and another based on vineyard site quality. Which answer correctly pairs each system with its basis?

- A. The Prädikat system classifies by vineyard site; the VDP system classifies by ripeness
- B. Both systems classify wines exclusively based on the age of the vine
- C. The Prädikat system classifies by grape ripeness at harvest; the VDP system classifies by vineyard site hierarchy
- D. Both systems are identical and classify wines by geographic origin only

10. A winemaker in Champagne decides to produce a rosé Champagne by blending still red wine from Pinot Noir into a white base wine before secondary fermentation. Is this blending approach legal under Champagne appellation regulations?

- A. Yes — Champagne is the only major European appellation where blending red and white wine to produce rosé is legally permitted
- B. No — Champagne regulations prohibit blending and require the saignée method for all rosé
- C. Yes — but only if the red wine component does not exceed 5 percent of the total blend
- D. No — all European appellations including Champagne permit blending for rosé production

11. A wine collector opens a bottle of 2004 Hunter Valley Sémillon. Despite being 20 years old and never having seen oak, the wine displays complex aromas of toast, honey, lanolin, and beeswax that were absent when the wine was young. What accounts for this transformation?

- A. Slow chemical reactions during extended bottle aging developed these complex tertiary characteristics without any oak influence
- B. Residual yeast cells in the bottle spontaneously generated oak-like compounds over time
- C. The glass bottle itself leached toast and honey compounds into the wine during storage
- D. Exposure to small amounts of oxygen through the screw cap created these aromas rapidly

12. A producer in Spain's Rías Baixas region makes a white wine from a grape variety that is also grown across the border in Portugal's Vinho Verde region under a slightly different name. Which pair correctly identifies this variety under both its Spanish and Portuguese names?

- A. Tempranillo (Spain) and Tinta Roriz (Portugal)
- B. Albariño (Spain) and Alvarinho (Portugal)
- C. Garnacha (Spain) and Touriga Nacional (Portugal)
- D. Monastrell (Spain) and Baga (Portugal)

13. A wine from Vouvray in the Loire Valley is described as "moelleux" on the label. What does this French term indicate about the wine's style?

- A. The wine is sweet, typically produced from late-harvested or botrytis-affected Chenin Blanc grapes
- B. The wine is bone-dry with no residual sugar and high minerality
- C. The wine is a fully sparkling (mousseux) version produced by the traditional method
- D. The wine is a red wine produced from Cabernet Franc in the Touraine style

14. A sommelier is building a wine list that includes wines from three different appellations, each representing a different style of Nebbiolo. Which set correctly groups three appellations where Nebbiolo is the required or dominant grape variety?

- A. Barolo, Chianti Classico, and Etna Rosso
- B. Barbaresco, Amarone, and Taurasi
- C. Barolo, Barbaresco, and Roero
- D. Brunello di Montalcino, Vino Nobile di Montepulciano, and Gattinara

15. A wine professional encounters a Portuguese wine labeled "Bairrada DOC" produced from the Baga grape. Which structural characteristic most distinguishes Baga from other Portuguese red varieties and has earned it comparisons to Nebbiolo?

- A. Extremely low tannin with delicate floral aromatics and pale, translucent color
- B. Very high residual sugar with moderate alcohol and a distinctly sweet finish
- C. Moderate tannin with intense tropical fruit and a short, fruity finish
- D. Powerfully high tannin combined with high acidity, requiring significant aging to soften

16. A candidate encounters a wine from the Alentejo region of southern Portugal. The wine is deeply colored and the producer notes that one grape variety in the blend has red-colored flesh in addition to red skin. Which variety is this teinturier grape?

- A. Touriga Nacional
- B. Alicante Bouschet
- C. Trincadeira
- D. Aragonez

17. Which of the following correctly identifies the specific geographic feature that makes the Santa Maria Valley and Sta. Rita Hills AVAs in Santa Barbara County, California, unusually cool compared to most California wine regions?

- A. Their valleys run east-west rather than the typical north-south orientation, channeling cold Pacific air and fog directly inland
- B. Their vineyards are planted at elevations above 2,000 meters, creating Alpine conditions
- C. They are located in the rain shadow of the Sierra Nevada, blocking warm air from the interior
- D. Their proximity to glacial lakes moderates temperature through thermal buffering effects

18. A candidate encounters a wine from Austria's Neusiedlersee region that is intensely sweet, golden, and complex with honey, apricot, and botrytis character. The wine falls between Beerenauslese and Trockenbeerenauslese in richness and is historically associated with the town of Rust. What is this wine called?

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

19. A wine producer in Tuscany wants to create a red wine blending Sangiovese with 30 percent Cabernet Sauvignon aged in French barriques. This blend does not conform to any existing DOC or DOCG regulations in the area. Under which classification would this wine most likely be released?

- A. DOCG Chianti Classico Gran Selezione
- B. DOC Brunello di Montalcino
- C. IGT Toscana
- D. DOCG Vino Nobile di Montepulciano

20. A candidate is studying the impact of barrel size on wine character and learns that a winemaker in Alsace ages her Riesling in large 1,200-liter foudres rather than 225-liter barriques. What is the primary stylistic consequence of using the larger vessel?

- A. The foudre imparts strong vanilla and coconut flavors that dominate the wine
- B. The foudre imparts minimal oak flavor because the ratio of wood surface to wine volume is much lower
- C. The foudre accelerates oxidation, producing a deliberately oxidized style
- D. The foudre has no effect on the wine because all oak vessels contribute identical character

21. A wine from the Naoussa appellation in northern Greece is described as having high acidity, firm tannins, and aromas of tomato, dried herbs, and red cherry. The candidate is told this variety has been compared to Nebbiolo. Which variety is it?

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

22. A wine professional studies the Champagne production process and learns that the term "assemblage" describes a specific and critical step. At which point in production does assemblage occur, and what does it involve?

- A. After riddling, when the chef de cave removes sediment from each bottle individually
- B. During dosage, when sugar is added to the wine to adjust the final sweetness level
- C. After bottling, when the bottles are arranged in the riddling racks for sediment consolidation
- D. Before secondary fermentation, when the chef de cave blends base wines from different varieties, vineyards, and vintages to create the final cuvée

23. A viticulturist in a cool maritime climate notices that tight-clustered varieties in her vineyard are more susceptible to fungal disease than loose-clustered varieties. Which specific characteristic of tight clusters creates this vulnerability?

- A. Tight clusters contain fewer seeds, which reduces the plant's natural antifungal defenses
- B. Tight clusters trap moisture and restrict air circulation, creating conditions that favor fungal growth
- C. Tight clusters produce higher sugar levels that attract fungal spores from neighboring vineyards
- D. Tight clusters ripen more slowly, exposing the fruit to cold temperatures that promote mildew

24. A wine professional encounters an Italian wine labeled "Chianti Classico DOCG" displaying a black rooster (Gallo Nero) symbol on the neck band. What does this symbol specifically represent?

- A. The wine was produced by a single estate using exclusively estate-grown organic grapes
- B. The wine has been aged for the Gran Selezione minimum of 30 months before release
- C. The wine comes from the historic Chianti Classico zone and meets its independent DOCG standards
- D. The wine was approved by a special tasting panel reserved for Chianti's most expensive bottlings

25. A candidate encounters a sweet wine from Germany labeled "Eiswein" and a sweet wine from Canada labeled "Icewine." Both are produced from grapes frozen on the vine. Which key regulatory difference exists between German Eiswein and Canadian Icewine regarding the minimum freezing temperature?

- A. German Eiswein requires minus 12°C while Canadian Icewine requires only minus 4°C
- B. Both require identical freezing temperatures of minus 10°C with no variation permitted
- C. Canadian Icewine requires minus 15°C while German Eiswein requires only minus 5°C
- D. German Eiswein requires approximately minus 7°C while Canadian Icewine requires minus 8°C or colder

26. A winemaker in Bordeaux's Pessac-Léognan appellation produces a dry white wine from a blend of Sauvignon Blanc and Sémillon. What structural role does each variety play in this classic blend?

- A. Sauvignon Blanc contributes acidity and aromatic intensity while Sémillon adds body, richness, and waxy texture
- B. Sémillon provides all the acidity while Sauvignon Blanc contributes residual sugar
- C. Both varieties contribute identical characteristics and are interchangeable in the blend
- D. Sauvignon Blanc adds tannin structure while Sémillon provides the wine's color depth

27. A wine from the Anderson Valley AVA in Mendocino County, California, has attracted investment from several Champagne houses that have established operations there. What characteristic of this region makes it particularly suited to sparkling wine production?

- A. Its warm, dry climate produces grapes with extremely high sugar levels for sweet sparkling wine
- B. Its volcanic soils are identical to those found in the Champagne region of France
- C. Its cool, fog-influenced climate produces grapes with the high acidity and moderate sugar ideal for sparkling wine
- D. Its proximity to Napa Valley allows blending with warmer-climate Cabernet Sauvignon grapes

28. A wine professional studying wine service is asked at what approximate rate the human liver metabolizes alcohol. Which answer is correct?

- A. Three standard drinks per hour for an average adult
- B. One standard drink per hour for an average adult
- C. Five standard drinks per hour for an average adult
- D. The liver does not metabolize alcohol — it is eliminated through breathing

29. A candidate encounters a bottle of Vintage Port from the 2016 declared vintage. The wine was bottled after approximately two years in wood and has been in the collector's cellar since. Based on conventional wisdom about Vintage Port aging, when should this wine be at its earliest window of optimal drinking maturity?

- A. It is ready to drink immediately upon purchase with no further aging needed
- B. Within three to five years of the vintage date for a fresh, primary fruit character
- C. After exactly 10 years in the collector's cellar regardless of vintage conditions
- D. After approximately 15 to 20 years of bottle aging, developing complex secondary and tertiary character

30. A winemaker in Rioja uses American oak barrels for aging her Tempranillo-based Reserva. Compared to a producer who uses French oak, which specific flavor compounds will American oak contribute more prominently?

- A. More pronounced vanilla, coconut, and dill flavors due to American oak's wider grain
- B. More subtle toast, cedar, and spice notes characteristic of tight-grained wood
- C. Identical flavor contributions since all oak species produce the same compounds
- D. Stronger tannin extraction but no aromatic contribution to the finished wine

31. A wine student encounters the term "skin contact" in the context of a white wine from Friuli-Venezia Giulia in northeastern Italy. The wine has an amber-orange color, tannic texture, and oxidative complexity that differs dramatically from conventional white winemaking. What category of wine does this describe?

- A. Rosé wine produced using the saignée method of limited maceration
- B. Fortified wine produced by adding grape spirit during fermentation
- C. Orange wine — a white wine produced with extended maceration on the skins, similar to red winemaking
- D. Ice wine produced from grapes frozen on the vine before pressing

32. A candidate studying Sherry encounters a style described as "the rarest and most enigmatic" — a wine that begins aging under flor but unexpectedly loses its flor and transitions to oxidative aging, combining the finesse of Amontillado with the body of Oloroso. What style is this?

- A. Fino
- B. Manzanilla
- C. Cream
- D. Palo Cortado

33. A wine professional encounters a label from the Willamette Valley that reads "Dundee Hills AVA." In the context of Oregon's wine geography, what is the relationship between Dundee Hills and the Willamette Valley?

- A. Dundee Hills is an entirely separate region from the Willamette Valley
- B. Dundee Hills is a nested sub-AVA within the larger Willamette Valley AVA
- C. Dundee Hills is the parent appellation that contains the Willamette Valley within it
- D. Dundee Hills and Willamette Valley are two names for the same identical geographic area

34. A winemaker in Sonoma County's Alexander Valley produces a Cabernet Sauvignon and wants to include the AVA name on the label. Under TTB regulations, what minimum percentage of grapes must come from Alexander Valley for this claim?

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

35. A candidate encounters a wine from Galicia in northwestern Spain and reads that this Atlantic-influenced region has more in common climatically with the Loire Valley or Vinho Verde than with the hot, dry interior of Spain. Which grape variety is the signature white variety of this region's Rías Baixas DO?

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

36. A wine from Roussillon in southern France is classified as a Vin Doux Naturel (VDN) from the Banyuls appellation. The wine is Grenache-based, sweet, and high in alcohol. What technique was used to preserve its sweetness?

- A. Grapes were frozen on the vine and pressed while frozen for sugar concentration
- B. Fermentation was stopped by chilling the wine to near-freezing temperatures
- C. Noble rot concentrated sugars in the berries before harvest and pressing
- D. Grape spirit was added during fermentation to kill the yeast and preserve unfermented sugar

37. A candidate studying the Bordeaux 1855 Classification learns that one famous sweet wine estate holds a unique designation above all other classified Sauternes properties. Which estate and designation is this?

- A. Château Margaux, designated Premier Cru Exceptionnel
- B. Château d'Yquem, designated Premier Cru Supérieur
- C. Château Latour, designated Hors Classe in the 1855 ranking
- D. Château Pétrus, designated Premier Grand Cru Classé A

38. A viticulturist is selecting a rootstock for a new vineyard planting on well-drained limestone soils in a region with moderate drought stress. From which group of species are most commercial rootstocks derived?

- A. American *Vitis* species including *riparia*, *rupestris*, and *berlandieri*
- B. European *Vitis vinifera* varieties selected for disease tolerance
- C. Asian *Vitis amurensis* varieties adapted to extreme cold conditions
- D. Australian native vine species resistant to all soil-borne pathogens

39. A wine professional encounters a bottle of traditional method sparkling wine from outside the Champagne region. The label uses the term "méthode traditionnelle" rather than "méthode champenoise." Why is the term "méthode champenoise" not used?

- A. The traditional method used outside Champagne requires a completely different production process
- B. Only wines from non-EU countries are permitted to use the term "méthode champenoise"
- C. The term "méthode champenoise" is legally restricted to wines produced within the Champagne appellation
- D. "Méthode traditionnelle" indicates a higher quality standard than "méthode champenoise"

40. A wine student encounters two Austrian wine classification systems — the Prädikat system based on grape ripeness and the DAC system based on regional typicity. A wine labeled "Kamptal DAC Grüner Veltliner" represents which system?

- A. The Prädikat system classifying the wine by its sugar level at harvest
- B. The VDP system borrowed from Germany to classify vineyard sites
- C. The DAC system defining the wine as typical of the Kamptal region's characteristic style and variety
- D. The EU PGI designation indicating a broad geographic indication without varietal requirements

41. A candidate studying the wines of the Veneto encounters a wine labeled "Recioto della Valpolicella DOCG." How does Recioto differ from Amarone della Valpolicella, given that both use the appassimento drying technique with the same grape varieties?

- A. Recioto uses different grape varieties than Amarone
- B. Recioto is sweet because fermentation is stopped before all sugar is consumed, while Amarone is fermented to dryness
- C. Recioto uses grapes dried for a shorter period than Amarone
- D. Recioto is a dry white wine while Amarone is a sweet red wine

42. A winemaker in Chablis decides to age her Grand Cru Chardonnay in stainless steel rather than oak. Compared to a producer who uses oak barrels for Grand Cru Chablis, what stylistic difference will the stainless steel approach produce?

- A. The stainless steel wine will emphasize pure minerality, citrus, and chalk character without oak-derived vanilla or toast
- B. The stainless steel wine will develop more buttery, creamy character than the oak-aged version
- C. Both approaches produce identical results because the terroir overwhelms all winemaking choices
- D. The stainless steel wine will show deeper color and more tannin than the oak-aged version

43. A sommelier is advising a guest who has ordered grilled lamb chops with rosemary and wants a wine pairing recommendation. Based on the complementary pairing principle, which wine would best match this dish's savory, herbal, and protein-rich character?

- A. Off-dry Riesling Spätlese with floral aromatics and residual sweetness
- B. Light, crisp Muscadet Sur Lie served ice-cold with lemon garnish
- C. Intensely sweet Sauternes with honey and apricot botrytis character
- D. Peppery, medium-bodied Syrah from the Northern Rhône with herbal and savory notes

44. A candidate encounters a Port wine labeled "20 Year Tawny." The candidate mistakenly believes this means the wine was produced in a single year exactly 20 years before bottling. What is the correct interpretation of the age statement?

- A. The wine was aged for exactly 20 years in a single barrel from one harvest
- B. The wine is from a single vintage declared precisely 20 years before release
- C. The wine is a multi-vintage blend crafted to taste like a wine of approximately 20 years of age
- D. The number indicates the solera tier from which the wine was drawn

45. A wine from the Côte de Beaune is labeled "Corton-Charlemagne Grand Cru." Based on this label, which grape variety was used and what level of the Burgundy classification does it represent?

- A. Pinot Noir at the Premier Cru level of the hierarchy
- B. Chardonnay at the Grand Cru level — the highest tier of the Burgundy hierarchy
- C. A blend of Chardonnay and Aligoté at the village level
- D. Gamay at the regional Bourgogne level

46. A wine professional encounters a Chilean wine labeled with the designation "Costa" under the 2011 east-west classification system. What does this designation indicate about the wine's geographic origin within the region?

- A. The wine comes from high-altitude Andean foothill vineyards with extreme diurnal variation
- B. The wine comes from the traditional central valley floor between the coastal and Andean ranges
- C. The wine comes from a vineyard that was irrigated using Pacific Ocean desalinated water
- D. The wine comes from a coastal zone cooled by Pacific Ocean influence

47. A candidate encounters a dessert wine from the Loire Valley labeled "Bonnezeaux AOP." Based on appellation knowledge, which grape variety produces this wine and through which concentration method?

- A. Chenin Blanc concentrated by noble rot (*Botrytis cinerea*)
- B. Sauvignon Blanc concentrated by freezing on the vine
- C. Melon de Bourgogne concentrated by sun-drying after harvest
- D. Cabernet Franc concentrated by extended hang time without botrytis

48. A winemaker produces a sparkling wine using the Charmat method with the Glera grape in the Veneto region of Italy. The wine is fresh, fruity, with green apple and white flower aromas and a gentle, frothy mousse. Which specific wine is being described?

- A. Franciacorta from Lombardy
- B. Lambrusco from Emilia-Romagna
- C. Prosecco
- D. Asti Spumante from Piedmont

49. A wine student learns that the cold Humboldt Current flows northward along the Pacific coast of South America, providing natural cooling to vineyard areas near the coast. In which country does this current significantly influence wine growing conditions by moderating temperatures in regions such as Casablanca Valley and San Antonio Valley?

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

50. A candidate encounters a wine from the McLaren Vale region of South Australia. The wine is a rich, full-bodied Shiraz with aromas of blackberry, dark chocolate, and licorice. Which climate type characterizes McLaren Vale?

- A. Cool continental with extreme winter cold and a very short growing season
- B. Cool maritime with significant fog influence from nearby Antarctic currents
- C. Alpine climate with vineyards planted above 1,500 meters elevation
- D. Warm maritime Mediterranean moderated by the Gulf of St. Vincent

51. A wine professional is explaining to a trainee why sparkling wine bottles are made with thicker, heavier glass than still wine bottles. What is the primary engineering reason for this design?

- A. The thicker glass must withstand the internal pressure of approximately 5 to 6 atmospheres of dissolved CO<sub>2</sub>
- B. The thicker glass improves the wine's aging potential by blocking more ultraviolet light
- C. The thicker glass prevents temperature fluctuations during cellar storage
- D. The thicker glass is purely a marketing decision to convey a premium image

52. A producer in Barossa Valley bottles a Shiraz-Viognier blend — a practice inspired by a traditional technique from a specific Northern Rhône appellation. Which appellation originated this practice of co-fermenting a small percentage of Viognier with Syrah?

- A. Hermitage
- B. Cornas
- C. Côte-Rôtie
- D. Saint-Joseph

53. A candidate encounters a wine labeled "Amarone della Valpolicella DOCG" and reads that the wine must be aged for a minimum period before release. What is the minimum aging requirement for standard Amarone?

- A. 12 months with no oak requirement
- B. 24 months from January 1 following the harvest year
- C. 38 months including 18 months in oak
- D. 50 months including 24 months in oak

54. A wine professional encounters an Australian wine label that states both a grape variety and a vintage year. Under Australian labeling regulations, what minimum percentage rules apply to both claims?

- A. 75 percent for variety and 85 percent for vintage
- B. 85 percent for variety and 95 percent for vintage
- C. 90 percent for variety and 100 percent for vintage
- D. 85 percent for both variety and vintage

55. A candidate studying responsible beverage alcohol service is asked which of the following is NOT an acceptable form of identification for age verification in the United States.

- A. A student identification card from an accredited university
- B. A valid state-issued driver's license
- C. A current, unexpired United States passport
- D. A valid military identification card

56. A winemaker in the Rheingau region of Germany produces a dry Riesling from a Grosse Lage vineyard site. Under the VDP classification, what term will appear on the label to designate this as a dry wine from the highest vineyard tier?

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

57. A wine professional studying the Douro Valley encounters the term "aguardente." In the context of Port wine production, what is aguardente?

- A. The Portuguese term for the base wine before fortification occurs

B. A clear, neutral grape spirit at approximately 77 percent alcohol added during fermentation to produce Port

C. The indigenous yeast strain used exclusively for Douro Valley winemaking

D. The traditional name for the large oak barrels used for Tawny Port aging

58. A candidate studying the wines of Piedmont learns that a specific DOCG produces both a still, sweet red wine and a dry, high-alcohol red wine — both made from the same grape varieties using the same appassimento drying technique. Which pair of wines represents this relationship?

A. Barolo and Barbaresco

B. Barbera d'Asti and Dolcetto d'Alba

C. Gavi and Roero Arneis

D. Recioto della Valpolicella (sweet) and Amarone della Valpolicella (dry)

59. A wine professional encounters a wine from Stellenbosch, South Africa, produced from a grape crossing created in 1925 by Professor Abraham Perold. The wine has aromas of dark fruit, banana, coffee, and tar. The guest asks what the parent varieties of this crossing are. What is the correct answer?

A. Pinot Noir and Cinsault, creating the grape known as Pinotage

B. Cabernet Sauvignon and Syrah, creating the grape known as Cape Red

C. Chenin Blanc and Colombard, creating the grape known as Steen

D. Merlot and Malbec, creating the grape known as Stellenbosch Blend

60. A candidate studying the EU wine classification system encounters a wine from Spain labeled "Vino de la Tierra de Castilla." At which tier of the EU classification hierarchy does this wine sit?

A. PDO (Protected Designation of Origin) — the highest quality tier

B. Wine without geographic indication — the most basic category

C. DOCG equivalent — requiring an official tasting panel review

D. PGI (Protected Geographical Indication) — the second tier below PDO

61. A candidate encounters two wines from the same Burgundy village — one labeled "Meursault" and another labeled "Meursault Premier Cru Les Perrières." What structural distinction in the Burgundy classification separates these two wines?

A. Both are at the same level; the vineyard name is optional marketing

B. The Premier Cru comes from a designated, named vineyard site of proven superior quality within the village

C. The village-level wine is always made from Pinot Noir while Premier Cru is always Chardonnay

D. Premier Cru wines must be blended from multiple vineyards while village wines are single-vineyard

62. A wine from Tokaji in Hungary is labeled "Aszú" and must meet a minimum residual sugar requirement under current regulations. What is this minimum?

A. 60 grams per liter of residual sugar

B. 90 grams per liter of residual sugar

C. 180 grams per liter of residual sugar

D. 120 grams per liter of residual sugar

63. A guest at a restaurant sends back a wine, saying "I just don't like it — it's too dry for my taste." The sommelier notes that the wine is sound with no faults. According to professional wine service protocol, should the wine be replaced?

A. The wine should not be replaced based on style preference alone — the tasting pour is for detecting faults, not for deciding if you enjoy the wine

B. The wine must always be replaced regardless of the reason the guest is dissatisfied

C. The sommelier should add sugar to the wine to adjust it to the guest's preference

D. The wine should be decanted aggressively until the dryness dissipates naturally

64. A wine professional encounters a bottle from the Kamptal DAC in Austria and reads that this region, along with the neighboring Kremstal DAC and the Wachau, produces Austria's finest expressions of which two grape varieties?

- A. Blaufränkisch and Zweigelt
- B. Sauvignon Blanc and Pinot Blanc
- C. Grüner Veltliner and Riesling
- D. Muscat and Gewürztraminer

65. A viticulturist is planting a vineyard in a cool Northern Hemisphere climate and wants to maximize sunlight exposure on the grape clusters. Which slope aspect and row orientation would best achieve this goal?

- A. North-facing slopes with rows running east-west to minimize direct sunlight
- B. South-facing slopes with rows running north-south to maximize sun exposure throughout the day
- C. West-facing slopes with rows running diagonally to capture only afternoon light
- D. East-facing slopes with no specific row orientation to avoid excessive morning heat

66. A sommelier is training new staff on the proper sequence for wine service in a restaurant. After the bottle has been presented to the host for visual confirmation, what step comes next?

- A. Pour full glasses for all guests beginning with the person to the host's left
- B. Open the bottle at the table and offer a small tasting pour to the host
- C. Remove the wine to a separate preparation area for opening away from the table
- D. Describe the wine's tasting notes in detail before opening the bottle

67. A wine student encounters a Sardinian wine labeled "Cannonau di Sardegna DOC." The student is asked to identify the grape variety's synonyms used in France and Spain. Which answer correctly provides both synonyms?

- A. Nebbiolo (France) and Tempranillo (Spain)
- B. Mourvèdre (France) and Monastrell (Spain)
- C. Syrah (France) and Garnacha (Spain)
- D. Grenache (France) and Garnacha (Spain)

68. A wine from Priorat DOQ in Catalonia is produced primarily from old-vine Garnacha and Cariñena on steep slate hillsides. Which Spanish wine region shares the same highest-tier classification (DOCa/DOQ) as Priorat?

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

69. A candidate studying South African wine encounters the acronym "WO" on a wine label. What does this designation stand for, and what does it verify?

- A. "Wine Original" — indicating the wine is a first-edition limited release
- B. "Wine of Origin" — verifying geographic origin, grape variety, and vintage accuracy
- C. "Winemaker's Option" — indicating the winemaker's preferred style of production
- D. "Western Origin" — indicating the wine comes exclusively from the Western Cape

70. A wine professional studying the concept of "vintage variation" learns that this phenomenon is more pronounced in some climate types than others. In which type of climate is vintage variation typically most significant?

- A. Maritime and cool continental climates where growing season weather is less predictable
- B. Warm Mediterranean climates where conditions are consistent year after year
- C. Tropical climates near the equator where temperature never varies significantly
- D. Desert climates where the complete absence of rainfall eliminates weather-related variation

71. A producer in the Southern Rhône blends Grenache, Syrah, Mourvèdre, Cinsault, and several other varieties into a complex, powerful red wine from an appellation that permits up to 13 grape varieties. The vineyards are covered with large rounded stones. Which appellation is this?

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

72. A wine professional encounters an Italian wine from Lombardy produced using the traditional method with Chardonnay and Pinot Nero, aged on its lees for 18 months. Which DOCG designation does this sparkling wine most likely carry?

- A. Prosecco Superiore DOCG
- B. Asti Spumante DOCG
- C. Franciacorta DOCG
- D. Trento DOC

73. A wine from Paso Robles AVA on California's Central Coast is produced from Syrah, Grenache, and Mourvèdre. What characteristic of this region's climate produces wines with both ripe fruit concentration and firm natural acidity?

- A. The warm, maritime influence of the nearby Pacific Ocean provides constant humidity
- B. Extreme diurnal temperature variation — hot days for ripening and cool nights for acid preservation
- C. High elevation above 2,000 meters creates Alpine growing conditions
- D. Heavy rainfall throughout the growing season maintains vine hydration and fruit dilution

74. A candidate encounters a Champagne label showing "Brut" as the sweetness designation. What range of residual sugar does this indicate?

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

75. A wine professional encounters a German wine label showing "Pfalz" as the region and "Grauburgunder" as the variety. What is the internationally recognized name for this grape?

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

76. A wine student encounters the concept of "acidity" in wine and learns that two different measurements are used to quantify it. Which answer correctly distinguishes between pH and total acidity (titratable acidity)?

- A. pH measures the amount of residual sugar while total acidity measures the amount of tannin
- B. pH and total acidity are identical measurements expressed in different units
- C. pH measures the strength or intensity of acidity while total acidity measures the total concentration of all acids
- D. pH measures exclusively tartaric acid while total acidity measures only malic acid

77. A sommelier encounters a guest who wants to pair wine with a classic Roquefort blue cheese course. Based on the celebrated French tradition of contrasting pairings, which wine style would be the most traditional recommendation?

- A. A bone-dry, unoaked Chablis with mineral character and high acidity
- B. Sauternes — a sweet, botrytized wine whose sweetness contrasts with the cheese's pungent saltiness
- C. A young, tannic Cabernet Sauvignon with firm structure and dark fruit
- D. A light, fruity Beaujolais Nouveau served slightly chilled

78. A winemaker in the Northern Rhône produces a white wine from a blend of Marsanne and Roussanne in the Hermitage appellation. What style does white Hermitage typically exhibit?

- A. Rich, full-bodied, and age-worthy with aromas of peach, almond, and beeswax
- B. Light, crisp, and herbaceous with aromas of cut grass and gooseberry
- C. Intensely sweet with botrytis character and honey-saffron complexity
- D. Lightly sparkling with gentle effervescence and fresh citrus character

79. A wine student encounters the concept of "lees aging" and learns that it contributes specific sensory characteristics to wine. Which of the following is a flavor descriptor most commonly associated with extended lees contact?

- A. Green bell pepper from methoxypyrazine compounds
- B. Black pepper from rotundone concentration in the grape skin
- C. Petrol or kerosene from TDN formation during bottle aging
- D. Bread dough, biscuit, and brioche from yeast autolysis

80. A candidate encounters a bottle of wine from the Okanagan Valley in British Columbia, Canada. The wine is a concentrated Cabernet Sauvignon from the warm southern end of the valley near Oliver. What geographic feature moderates this valley's extreme continental climate and allows successful grape growing?

- A. The Sierra Nevada mountain range blocking Arctic air masses
- B. The Gulf Stream providing warm ocean currents to the Pacific coast
- C. Okanagan Lake, whose thermal mass buffers winter freeze damage and moderates temperatures
- D. Geothermal hot springs that warm the soil beneath the vineyard rows

81. A wine professional studying Italian wine regions encounters a wine from the Abruzzo region. The wine is deeply colored, full-bodied, and fruit-forward. The grape variety shares its name with a Tuscan town but is a completely different grape from the Sangiovese used in that town's wine. Which wine is this?

- A. Montepulciano d'Abruzzo — made from the Montepulciano grape, not from Sangiovese
- B. Vino Nobile di Montepulciano — made from the Montepulciano grape in Tuscany
- C. Chianti Classico — made from Sangiovese in the Montepulciano commune
- D. Brunello di Montalcino — made from Montepulciano in the Montalcino commune

82. A candidate is studying the concept of "press wine" versus "free-run juice" in red winemaking and learns that most winemakers blend varying proportions of press wine back into the free-run. What quality does press wine add to the final blend?

- A. Reduced tannin and lighter color for a more elegant finished wine
- B. Additional tannin, color, and concentration that can increase structure and depth
- C. Higher residual sugar to produce a sweeter, more approachable wine
- D. Increased volatile acidity to add aromatic complexity and sherry-like character

83. A wine from the Clare Valley in South Australia is a dry Riesling displaying intense lime, grapefruit, and mineral character with piercing acidity. The producer has sealed the wine with a screw cap. Why have many premium Australian Riesling producers adopted screw caps?

- A. Screw caps accelerate the development of the petrol character prized in aged Riesling
- B. Australian law requires all Riesling to be sealed with screw caps since 2005
- C. Screw caps are considered less attractive but are mandated by export regulations
- D. Screw caps eliminate the risk of cork taint while preserving Riesling's delicate aromatic purity

84. A wine labeled "Cru Beaujolais" from the village of Moulin-à-Vent is produced from which grape variety, and how does this wine compare in quality to Beaujolais Nouveau?

- A. Pinot Noir — similar in quality and style to Beaujolais Nouveau
- B. Grenache — lighter and less complex than Beaujolais Nouveau
- C. Gamay — significantly more structured, complex, and age-worthy than Beaujolais Nouveau
- D. Syrah — a heavily oaked, powerful wine with no resemblance to Nouveau

85. A wine professional encounters a Portuguese wine labeled "Dão DOC." The wine is an elegant, structured red dominated by which grape variety that is also essential to premium Port blends?

- A. Touriga Nacional
- B. Baga
- C. Trincadeira
- D. Alicante Bouschet

86. A candidate encounters a German wine labeled "Mosel Riesling Kabinett." According to the Prädikat system, what is the defining characteristic of the Kabinett classification?

- A. It is the lightest Prädikat level, made from grapes harvested at normal maturity, with chaptalization prohibited
- B. It requires grapes affected by noble rot with a minimum must weight of 150 Oechsle
- C. It mandates a minimum of 24 months aging in oak before release to market
- D. It is a dry-only classification that prohibits any residual sugar in the finished wine

87. A candidate encounters a wine from Virginia that is establishing the state as a credible East Coast wine producer. Which red grape variety has shown the strongest potential in Virginia's humid continental climate, producing fragrant, medium-bodied wines?

- A. Pinot Noir
- B. Nebbiolo
- C. Malbec
- D. Cabernet Franc

88. A wine professional encounters a Sicilian wine labeled "Marsala Superiore Ambra Secco." Based on Marsala's classification system, what do these three descriptors indicate about the wine?

- A. A ruby-colored, sweet wine aged for a minimum of five years in solera
- B. An amber-colored, dry wine aged for a minimum of two years
- C. A gold-colored, semi-sweet wine aged for a minimum of one year
- D. A ruby-colored, dry wine aged for a minimum of ten years in barrel

89. A viticulturist in Burgundy is considering whether to practice green harvesting (*vendange verte*) in her Premier Cru vineyard during an abundant vintage. At what stage of the growing season should this intervention be performed for maximum effectiveness?

- A. During harvest, by selecting only the ripest clusters for pressing
- B. During winter dormancy, by pruning additional buds from the previous year's canes
- C. Before *véraison*, by removing entire clusters so the vine concentrates resources into remaining fruit
- D. After bottling, by discarding a portion of the finished wine to improve the remaining stock

90. A wine student encounters a wine from Mendocino County's Anderson Valley AVA. Several Champagne houses have established operations here for sparkling wine production. What environmental characteristic attracts these producers?

- A. A cool, fog-influenced climate that produces grapes with high acidity and moderate sugar ideal for sparkling wine base
- B. Warm, dry conditions that produce high-sugar grapes for powerful, fruity sparkling wine
- C. Volcanic soils identical to those found in Reims, the capital of Champagne
- D. A long, hot growing season that allows Glera grapes to reach maximum ripeness

91. A candidate encounters a sweet wine from Germany labeled "Beerenauslese" (BA). Which concentration method and grape condition are required for this Prädikat level?

- A. Grapes must be frozen on the vine at minus 7°C and pressed while still frozen
- B. Grapes must be dried on straw mats for three months before pressing and fermentation
- C. Grapes must be from individually selected normal-maturity clusters without botrytis
- D. Grapes must be individually selected overripe and botrytis-affected berries with high sugar concentration

92. A wine professional encounters a South American wine from Uruguay. The wine is deeply colored, full-bodied, and produced from the country's signature grape variety that originated in southwestern France. Which variety and French appellation represent this grape's origin?

- A. Malbec from Cahors
- B. Tannat from Madiran
- C. Carménère from Bordeaux
- D. Cabernet Franc from the Loire Valley

93. A candidate encounters a wine from the Wachau region of Austria labeled "Federspiel." At what range of alcohol content does this middle tier of the Wachau classification fall?

- A. Maximum 11.5 percent alcohol
- B. Minimum 12.5 percent alcohol
- C. Between 11.5 and 12.5 percent alcohol
- D. Between 14 and 16 percent alcohol

94. A wine professional is asked to explain why the same *Botrytis cinerea* organism can either destroy a grape crop or produce one of the world's greatest dessert wines. What environmental factor determines the outcome?

- A. The conditions during and after infection — alternating morning humidity with warm, dry afternoons produces noble rot, while persistent dampness causes destructive gray rot
- B. The grape variety determines the outcome — *Botrytis* is always beneficial on white grapes and always destructive on red grapes
- C. The age of the vine determines the outcome — old vines always produce noble rot while young vines produce gray rot
- D. The soil type determines the outcome — limestone soils produce noble rot while clay soils produce gray rot

95. A candidate encounters a wine from the Pfalz region of Germany that is a full-bodied, deeply colored red wine labeled "Spätburgunder." The Pfalz is one of Germany's most important regions for this variety. What internationally known grape variety is Spätburgunder?

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

96. A wine professional encounters a guest who has consumed several glasses of wine and is becoming visibly intoxicated — speaking louder, showing impaired coordination, and becoming argumentative. What is the server's legal obligation under dram shop laws?

- A. Continue serving and document the guest's behavior for the establishment's records
- B. Refuse further alcohol service to prevent potential liability for alcohol-related harm
- C. Offer the guest stronger spirits to help them reach a state of relaxation more quickly
- D. Transfer responsibility to the bartender and leave the table area immediately

97. A candidate encounters a wine from the Côte de Nuits in Burgundy labeled "Romanée-Conti." Based solely on this label, at which level of the Burgundy hierarchy is this wine classified?

- A. Regional Bourgogne — the broadest, most basic tier
- B. Village-level — from the commune of Vosne-Romanée
- C. Grand Cru — the highest tier, identified by the vineyard name alone without a village designation
- D. Premier Cru — identified by both the village name and the vineyard name

98. A wine professional is advising a colleague on proper cellar conditions and emphasizes that one specific storage factor is more important than all others. Which factor does the professional identify as most critical?

- A. Temperature — consistent and cool (10–15°C) with minimal fluctuation
- B. Light — total darkness at all times with no exceptions for cellar access
- C. Vibration — complete absence of any movement within 50 meters of the cellar
- D. Humidity — maintained at exactly 75 percent with no more than 1 percent variation

99. A candidate studying Italian wine encounters a wine from Campania labeled "Fiano di Avellino DOCG." Alongside Greco di Tufo DOCG, these two white wines represent the finest white wine production of which southern Italian region?

- A. Puglia
- B. Sicily
- C. Campania
- D. Basilicata

100. A wine professional encounters a bottle from the Niagara Peninsula in Ontario, Canada, that is labeled "VQA Riesling Icewine." What specific role does the VQA designation play for Canadian Icewine?

- A. VQA is a marketing term with no regulatory significance for Icewine quality
- B. VQA (Vintners Quality Alliance) regulates Icewine production with strict standards including natural freezing requirements, minimum must weight, and harvest temperature verification
- C. VQA indicates that the wine was produced using artificial cryoextraction technology
- D. VQA certifies that the wine was blended from multiple provinces for consistency

# PRACTICE EXAM 6: ANSWER KEY AND EXPLANATIONS

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1. C — Cork taint caused by TCA (2,4,6-trichloroanisole) affects approximately 2 to 5 percent of wines sealed with natural cork, though improvements in cork production and quality control have reduced this rate in recent years. The compound is detectable at extraordinarily low concentrations — as little as 2 to 5 parts per trillion — making it one of the most potent sensory-active contaminants known. This failure rate is one of the primary reasons many producers have adopted alternative closures.
2. A — Increased ultraviolet radiation at higher altitudes is the single factor most directly responsible for deeper color and firmer tannins. UV exposure stimulates the production of anthocyanins and tannins in grape skins as a natural defense mechanism, effectively thickening the skins and concentrating phenolic compounds. The cooler nighttime temperatures at altitude separately account for the preserved acidity through reduced acid respiration.
3. D — A buttery, oaked Chardonnay served with lobster in drawn butter is a complementary pairing — both the wine and the food share rich, buttery, creamy characteristics that amplify and harmonize with each other. Contrasting pairings, by comparison, balance opposing elements — such as acidity cutting through richness or sweetness counteracting salt. The Sauvignon Blanc/goat cheese and Riesling/Thai curry examples are contrasting pairings.
4. B — Chardonnay is classified as a neutral variety — meaning its wines are more influenced by terroir and winemaking decisions than by inherent grape aromatics. This neutrality is precisely what makes Chardonnay so versatile, reflecting its growing conditions and winemaking treatment more transparently than aromatic varieties. Gewürztraminer, Riesling, and Muscat are all classified as aromatic varieties with intense, grape-derived aromatic profiles.
5. C — Terroir is the fundamental concept that explains why wines from adjacent vineyard sites can express distinctly different characters even when made from the same grape by the same winemaker. The unique combination of soil composition, drainage, microclimate, aspect, altitude, and exposure at each individual site creates conditions that influence vine growth and grape character in ways that are reflected in the finished wine. This is the foundational philosophy of Burgundy's vineyard classification.
6. A — Viognier's primary challenge in warm conditions is maintaining sufficient acidity to prevent the wine from becoming heavy, flabby, and cloying. The variety is naturally low in acidity and tends to lose what little acidity it has rapidly in warm climates. Without careful management —

including precise harvest timing and sometimes acidification — Viognier can produce wines that are aromatically impressive but structurally unbalanced.

7. B — New Zealand requires a minimum of 85 percent of the named grape variety for all varietal designations on wine labels, regardless of the specific variety. This standard applies uniformly to both Sauvignon Blanc and Pinot Noir and matches the requirements of Australia, South Africa, and the EU. It is stricter than the U.S. federal standard (75 percent) and Chile's requirement (75 percent).
8. D — Grenache is the variety that matches this complete profile: high alcohol, moderate acidity, low tannin and color, ripe strawberry and raspberry fruit, white pepper notes, and prominence as the dominant blending partner with Syrah and Mourvèdre in Southern Rhône wines. Grenache thrives in hot, dry, windy Mediterranean climates and is the backbone of Châteauneuf-du-Pape.
9. C — The Prädikat system classifies wines by the ripeness (sugar level) of grapes at harvest — from Kabinett through TBA — while the VDP (Verband Deutscher Prädikatsweingüter) system classifies wines by vineyard site quality in a Burgundy-inspired hierarchy from Gutswein through Grosse Lage. These two systems coexist in German wine and address different aspects of wine quality and identity.
10. A — Champagne is the only major European appellation where blending red and white wine to produce rosé is legally permitted. In virtually all other European PDO regions, rosé must be produced through direct pressing or limited skin contact with red grapes. Some Champagne producers also use the saignée method, but the blending option is the distinctive legal exception.
11. A — Hunter Valley Sémillon's remarkable transformation during extended bottle aging — developing toast, honey, lanolin, and beeswax complexity despite never touching oak — results entirely from slow chemical reactions during bottle aging. These tertiary characteristics develop through the gradual breakdown and recombination of the wine's original compounds over years and decades in a sealed, reduced environment.
12. B — Albariño is the Spanish name and Alvarinho is the Portuguese name for the same grape variety grown on both sides of the Iberian border. In Spain, it is the signature grape of Rías Baixas DO in Galicia; in Portugal, it produces the finest single-varietal wines of the Vinho Verde DOC, particularly from the Monção and Melgaço sub-regions.
13. A — "Moelleux" is a French term indicating a sweet wine, typically produced from late-harvested or botrytis-affected grapes. In Vouvray, moelleux wines are made from Chenin Blanc that has achieved high sugar levels through extended hang time, often with noble rot influence. The Vouvray sweetness spectrum runs from sec (dry) through demi-sec (off-dry) to moelleux (sweet) to liquoreux (intensely sweet).
14. C — Barolo, Barbaresco, and Roero are all Piedmontese DOCGs that require Nebbiolo as the sole or dominant grape variety. Barolo and Barbaresco are 100 percent Nebbiolo, while Roero DOCG

permits a minimum of 95 percent. Chianti Classico uses Sangiovese, Amarone uses Corvina-based blends, and Taurasi uses Aglianico — none of which are Nebbiolo.

15. D — Baga's distinguishing characteristics are powerfully high tannin combined with high natural acidity, creating a wine that requires significant aging to soften — much like Nebbiolo. This combination of firm tannic structure and bright acid backbone is what has earned Baga comparisons to Nebbiolo and positioned Bairrada DOC as a source of Portugal's most structured, age-worthy red wines.
16. B — Alicante Bouschet is the teinturier grape variety with red-colored flesh in addition to red skin — unlike most red wine grapes, which have clear, colorless flesh and derive their color entirely from skin contact during maceration. This characteristic gives Alicante Bouschet exceptionally deep color and makes it a valuable blending component in the Alentejo and other regions.
17. A — The Santa Maria Valley and Sta. Rita Hills AVAs in Santa Barbara County feature valleys that run east-west rather than the typical north-south orientation found in most California coastal ranges. This transverse orientation channels cold Pacific air and fog directly inland through the valley openings, creating exceptionally cool conditions that are ideal for Pinot Noir and Chardonnay.
18. D — Ausbruch is the historic Austrian sweet wine category from the Neusiedlersee region, specifically associated with the town of Rust (Ruster Ausbruch). It falls between Beerenauslese and Trockenbeerenauslese in richness and is produced from botrytis-affected grapes grown near the shallow Neusiedlersee lake, whose humidity creates ideal conditions for noble rot development.
19. C — A Sangiovese-Cabernet Sauvignon blend aged in French barriques that does not conform to existing DOC or DOCG regulations would most likely be released as IGT Toscana. This classification was created largely to accommodate the innovative Super Tuscan wines that used non-traditional varieties or methods. Despite being the lower classification, many IGT Toscana wines command prices exceeding DOCG bottlings.
20. B — A large 1,200-liter foudre imparts minimal oak flavor because the ratio of wood surface area to wine volume is dramatically lower than in a standard 225-liter barrique. Less wine contacts the wood proportionally, resulting in far more subtle oak influence. This is why producers who want gentle aging with minimal oak character — such as those in Alsace, the Southern Rhône, and parts of Piedmont — use large-format vessels.
21. D — Xinomavro is the most important indigenous red grape of northern Greece, produced primarily in Naoussa and Amyndeon. The name means "acid black," reflecting the grape's naturally high acidity and deep color. Its combination of firm tannins, high acidity, and capacity for extended aging has drawn frequent comparisons to Nebbiolo, with classic aromas of red cherry, tomato, dried herbs, and olive.

22. D — Assemblage occurs before secondary fermentation, when the chef de cave blends base wines from different grape varieties (Pinot Noir, Chardonnay, Pinot Meunier), different vineyards and villages, and — for non-vintage Champagne — different harvest years to create the final cuvée. This blending skill is considered one of the most critical aspects of maintaining a Champagne house's consistent style across variable vintages.
23. B — Tight grape clusters trap moisture between the closely packed berries and restrict air circulation within the bunch, creating a warm, humid microenvironment that is ideal for the development of fungal diseases such as Botrytis cinerea (gray rot) and powdery mildew. Loose clusters allow better ventilation and faster drying after rain, significantly reducing disease pressure.
24. C — The black rooster (Gallo Nero) symbol on the neck band is the identifying mark of Chianti Classico DOCG — the historic heartland of the broader Chianti zone. It indicates that the wine comes from this specific, independently regulated DOCG and meets its own stricter production standards, which are separate from the broader Chianti DOCG.
25. D — German Eiswein regulations require grapes to freeze at approximately minus 7°C, while Canadian Icewine (VQA) requires a stricter minimum of minus 8°C or colder. This slight difference in freezing temperature thresholds reflects each country's regulatory approach, though both require natural freezing on the vine — artificial cryoextraction is prohibited under both systems.
26. A — In the classic dry white Bordeaux blend, Sauvignon Blanc contributes acidity, aromatic intensity, and herbaceous freshness, while Sémillon contributes body, richness, weight, and a waxy, lanolin-like texture. This complementary partnership — with Sauvignon Blanc providing the structure and aromatics and Sémillon providing the flesh and texture — produces some of France's finest and most age-worthy dry white wines.
27. C — Anderson Valley's cool, fog-influenced climate produces grapes with the high acidity and moderate sugar levels that are ideal for sparkling wine production — the same characteristics that make Champagne's cool climate suitable for this purpose. Several major Champagne houses, including Roederer (Roederer Estate) and LVMH (Domaine Chandon), have established California sparkling wine operations in this region.
28. B — The human liver metabolizes alcohol at a relatively fixed rate of approximately one standard drink per hour for an average adult. This rate cannot be accelerated by coffee, cold showers, exercise, or any other intervention — the only factor that reduces blood alcohol concentration is time. Understanding this fixed metabolic rate is essential for responsible beverage service.
29. D — Vintage Port is bottled young (after approximately two years in wood) and requires decades of bottle aging to reach optimal maturity. A 2016 Vintage Port would typically not reach its earliest drinking window until approximately 2031 to 2036 — roughly 15 to 20 years after the vintage. The finest examples can age for 40 to 80 years, developing extraordinary complexity.

30. A — American oak (*Quercus alba*) is wider-grained and more porous than French oak, which means it releases its flavor compounds more aggressively, contributing more pronounced vanilla, coconut, and dill flavors. This bolder oak character has been a defining element of traditional Rioja Reserva and Gran Reserva styles for generations. French oak contributes more subtle toast, cedar, and spice.
31. C — Orange wine is a white wine produced with extended maceration on the grape skins — essentially using red winemaking techniques with white grapes. This extended skin contact extracts phenolic compounds that give the wine its amber-orange color, tannic texture, and oxidative complexity. Friuli-Venezia Giulia in northeastern Italy is at the forefront of this revival, particularly with the Ribolla Gialla grape.
32. D — Palo Cortado is the rarest and most enigmatic Sherry style — a wine that begins aging biologically under flor (like Fino) but unexpectedly loses its flor and transitions to oxidative aging (like Oloroso). This dual evolution produces a wine that combines the aromatic finesse and nutty delicacy of Amontillado with the full body and rich depth of Oloroso.
33. B — Dundee Hills is a nested sub-AVA within the larger Willamette Valley AVA in Oregon. The Willamette Valley contains seven sub-AVAs, including Dundee Hills, Eola-Amity Hills, Ribbon Ridge, and Chehalem Mountains, each with distinct soil types and mesoclimates. Using a more specific nested AVA indicates grapes from a more precisely defined area within the parent appellation.
34. A — Under TTB regulations, if an AVA is named on a wine label, a minimum of 85 percent of the grapes must come from that designated area. This threshold applies uniformly to all AVAs in the United States, including Alexander Valley. The 85 percent AVA requirement is distinct from the 75 percent varietal minimum and the 95 percent vintage minimum.
35. C — Albariño is the signature white grape variety of the Rías Baixas DO in Galicia, Spain's cool, rainy, Atlantic-influenced northwestern corner. It produces aromatic, crisp wines with aromas of peach, apricot, citrus, and saline minerality. The same variety is grown across the Portuguese border in Vinho Verde as Alvarinho.
36. D — Banyuls is a Vin Doux Naturel (VDN) produced by adding grape spirit (mutage) during fermentation to kill the yeast and preserve the natural grape sugar. This fortification technique is the defining production method for all VDN appellations, including Banyuls, Maury, Rivesaltes, and Muscat de Beaugues-de-Venise. Banyuls is Grenache-based and often compared to Port.
37. B — Château d'Yquem holds the unique designation of Premier Cru Supérieur in the 1855 Classification of Sauternes and Barsac — the sole estate at the apex of this hierarchy, ranked above all other classified Sauternes properties. No other estate in the Sauternes classification holds this supreme designation. Château Pétrus (Pomerol) has no classification, and Château Margaux and Latour are classified in the separate Médoc system.

38. A — Most commercial rootstocks used worldwide are derived from American *Vitis* species — primarily *Vitis riparia*, *Vitis rupestris*, and *Vitis berlandieri* — which are naturally resistant to the phylloxera root louse. Rootstocks are selected based on soil type, desired vigor, drought tolerance, and disease resistance to match the specific conditions of each vineyard site.
39. C — The term "méthode champenoise" is legally restricted to wines produced within the Champagne appellation under EU regulations. Sparkling wines produced using the identical technique outside Champagne must use the term "méthode traditionnelle" (or country-specific equivalents such as "metodo classico" in Italy). The production process is identical — only the permitted terminology differs.
40. C — The DAC (Districtus Austriae Controllatus) system defines the characteristic wine style — including the required grape variety — that represents each designated region. Kamptal DAC Grüner Veltliner indicates a wine that is typical of the Kamptal region, produced from Grüner Veltliner in the style that the DAC regulations define. This approach prioritizes regional identity and typicity.
41. B — Both Recioto and Amarone use the same appassimento drying technique with the same grape varieties (Corvina, Rondinella, Molinara), but the critical difference is that Recioto is sweet because fermentation is stopped before all sugar is consumed, while Amarone is fermented to dryness (or near-dryness), converting virtually all sugar into alcohol. This distinction produces two fundamentally different wine styles from the same dried-grape starting material.
42. A — Aging Chablis Grand Cru in stainless steel rather than oak produces a wine that emphasizes the pure expression of Kimmeridgian limestone terroir — chalky minerality, lean citrus, and wet-stone character — without the vanilla, toast, and spice notes that oak aging contributes. This stylistic choice is a matter of winemaking philosophy, and both approaches have passionate advocates among Chablis's top producers.
43. D — A peppery, medium-bodied Northern Rhône Syrah with herbal and savory notes is a complementary pairing with grilled lamb chops with rosemary. Both the wine and the food share savory, herbal, and peppery characteristics that amplify and harmonize with each other. The protein and fat in the lamb also soften the Syrah's moderate tannins, creating structural balance.
44. C — The age indication on a Tawny Port (10, 20, 30, or 40 Year) represents a multi-vintage blend that has been carefully crafted by the winemaker to taste like a wine of approximately the stated age. It is not a vintage declaration and does not mean all wine in the bottle is exactly that age. This blending approach ensures consistency and is verified by the IVDP regulatory body.
45. B — Corton-Charlemagne is a Grand Cru vineyard in the Côte de Beaune producing white wine exclusively from Chardonnay. The Grand Cru designation represents the highest tier of the Burgundy classification hierarchy. Along with Montrachet, Bâtard-Montrachet, and Chevalier-Montrachet, Corton-Charlemagne produces some of the most expensive and age-worthy Chardonnays in the world.

46. D — Under Chile's 2011 east-west classification system, "Costa" designates wines from coastal zones that are cooled by Pacific Ocean influence — fog, marine breezes, and the cold Humboldt Current. This is the coolest of the three east-west categories, contrasting with "Entre Cordilleras" (the traditional central valley) and "Andes" (the high-altitude Andean foothills).
47. A — Bonnezeaux AOP is a prestigious sweet wine appellation in the Anjou-Saumur sub-region of the Loire Valley, producing luscious wines from Chenin Blanc concentrated by noble rot (*Botrytis cinerea*). Along with Quarts de Chaume, Bonnezeaux represents the finest botrytized sweet wine production of the Loire Valley. Chenin Blanc's high natural acidity provides the structural backbone that balances the intense sweetness.
48. C — Prosecco is the Italian sparkling wine produced using the Charmat (tank) method from the Glera grape, primarily in the Veneto and Friuli-Venezia Giulia regions. The tank method preserves Glera's fresh, fruity, floral character with aromas of green apple, pear, white flowers, and a gentle, frothy mousse. Prosecco ranges from the broad Prosecco DOC to the superior Conegliano Valdobbiadene DOCG.
49. B — The cold Humboldt Current flows northward along Chile's Pacific coast, providing natural cooling to vineyard areas near the coast. This maritime influence is particularly significant in regions such as Casablanca Valley and San Antonio Valley (including Leyda), where morning fog and cool ocean breezes create conditions ideal for cool-climate varieties like Sauvignon Blanc, Chardonnay, and Pinot Noir.
50. D — McLaren Vale has a warm maritime Mediterranean climate moderated by the Gulf of St. Vincent. This maritime influence tempers the heat that would otherwise dominate at McLaren Vale's latitude, producing rich, full-bodied Shiraz, Grenache, and Cabernet Sauvignon with both ripe fruit concentration and enough freshness to maintain balance.
51. A — Sparkling wine bottles must be constructed with thicker, heavier glass to withstand the significant internal pressure of approximately 5 to 6 atmospheres of dissolved carbon dioxide. Standard still wine bottles are not engineered for this pressure and would risk rupturing or exploding. The heavier glass is a critical safety requirement, not merely an aesthetic or marketing choice.
52. C — Côte-Rôtie is the Northern Rhône appellation that originated the practice of co-fermenting a small percentage of Viognier (up to 20 percent by regulation) with Syrah. This technique stabilizes Syrah's color through co-pigmentation and adds aromatic lift of floral and apricot notes. The practice has been adopted by Syrah/Shiraz producers in Australia, California, and other New World regions.
53. B — Standard Amarone della Valpolicella DOCG requires a minimum of 24 months of aging from January 1 following the harvest year. Amarone Riserva requires 48 months. These aging periods allow the powerful, concentrated wine — with its typically 15 to 16 percent alcohol and dense fruit — to develop complexity and integrate its substantial tannin structure.

54. D — Under Australian labeling regulations, both varietal and vintage claims require a minimum of 85 percent. If a grape variety is named on the label, at least 85 percent of the wine must be made from that variety. If a vintage year is stated, at least 85 percent must be from that year. Australia's Label Integrity Program verifies the accuracy of all such claims.
55. A — A student identification card from an accredited university is NOT an acceptable form of identification for age verification in the United States. Acceptable forms include a valid state-issued driver's license or ID card, a current unexpired passport, and a valid military identification card. Student IDs, credit cards, and photocopies of documents do not meet legal requirements for alcohol purchase verification.
56. C — Grosses Gewächs (GG) is the VDP designation for dry wines from the highest-classified vineyard tier, Grosse Lage. The GG designation guarantees that the wine is dry and comes from a top-tier vineyard site, produced from an approved noble grape variety. This is the pinnacle of German dry wine quality within the VDP's voluntary classification system.
57. B — Aguardente is the clear, neutral grape spirit at approximately 77 percent alcohol that is added to partially fermented Port wine during production. This high-proof addition kills the active yeast, halting fermentation and preserving the remaining unfermented grape sugar. The timing and quantity of aguardente addition is one of the most critical decisions in Port production.
58. D — Recioto della Valpolicella (sweet) and Amarone della Valpolicella (dry) are the pair of wines that represent this relationship — both are produced in the Veneto from the same grape varieties (Corvina, Rondinella, Molinara) using the same appassimento drying technique. Recioto is sweet because fermentation is stopped early; Amarone is dry because fermentation proceeds to completion. Note: these are Veneto wines, not Piedmontese, despite the question's initial framing.
59. A — Pinotage was created in 1925 by Professor Abraham Perold at the University of Stellenbosch by crossing Pinot Noir with Cinsault (then known as Hermitage in South Africa). The name "Pinotage" combines "Pino" from Pinot Noir and "tage" from Hermitage. It is a cross unique to South Africa, producing full-bodied wines with dark fruit, banana, coffee, and tar character.
60. D — "Vino de la Tierra" is the Spanish equivalent of the EU's PGI (Protected Geographical Indication) designation — the second tier below PDO (Protected Designation of Origin). It covers broader geographic areas with fewer production restrictions than DO or DOCa wines. In the EU framework, PGI sits above basic wine without geographic indication but below the strictest PDO tier.
61. B — In the Burgundy classification, the Premier Cru wine comes from a designated, named vineyard site of proven superior quality within the village, while the village-level wine may come from any vineyard within the commune that is not classified as Premier Cru or Grand Cru. Premier Cru wines carry both the village name and the vineyard name on the label, indicating a specific site of recognized quality.

62. D — Current Hungarian regulations require a minimum residual sugar of 120 grams per liter for all Tokaji Aszú, effectively setting a single quality standard at the level formerly associated with 5-puttonyos wines. This simplified the previous graduated system that ranged from 3 to 6 puttonyos. Tokaji Eszencia, the rarest expression, can exceed 450 grams per liter.
63. A — According to professional wine service protocol, the tasting pour is an opportunity to check for wine faults — cork taint, oxidation, heat damage, or other defects — not to decide whether the guest enjoys the style of wine they ordered. A sound wine that simply does not match the guest's taste preference is not a faulty wine, and replacement is not required under standard protocol.
64. C — The Kamptal, Kremstal, and Wachau regions — all located along the Danube River in Lower Austria — produce Austria's finest expressions of Grüner Veltliner and Riesling. These two grape varieties are the pillars of Austrian white wine quality, and the Danube Valley's combination of continental climate, steep terraced vineyards, and diverse soil types creates ideal conditions for both.
65. B — In a cool Northern Hemisphere climate, south-facing slopes receive the most direct sunlight, providing the maximum heat and light needed for grape ripening at challenging latitudes. North-south row orientation maximizes sunlight capture on both sides of the canopy throughout the day as the sun moves from east to west. This combination optimizes photosynthesis and fruit maturation.
66. B — After the bottle has been presented to the host for visual confirmation of the correct wine, vintage, and producer, the next step is to open the bottle at the table and offer a small tasting pour (approximately 30 to 50 milliliters) to the host. The host evaluates the wine for faults, signals approval, and then the server pours for the other guests before filling the host's glass last.
67. D — Cannonau (Sardinia) is the same grape variety as Grenache (France) and Garnacha (Spain). All three names refer to the same genetically identical variety — one of the most widely planted red grapes in the world. Sardinia's historical ties to Spain explain the variety's presence on the island, and some researchers believe Cannonau may have originated there.
68. C — Rioja is the other Spanish wine region that shares the highest-tier DOCa classification with Priorat. Rioja received DOCa status in 1991, and Priorat (DOQ in Catalan) followed in 2003. No other Spanish wine region currently holds this prestigious designation, which requires a sustained track record of exceptional quality and strict oversight.
69. B — WO stands for "Wine of Origin" — South Africa's geographic indication system administered by the Wine and Spirit Board. The WO system verifies the accuracy of claims about geographic origin, grape variety, and vintage year on wine labels. South Africa's Integrity and Sustainability (IAS) seal additionally verifies compliance with environmental sustainability standards.
70. A — Vintage variation is typically most significant in maritime and cool continental climates where growing season weather is inherently less predictable — fluctuations in temperature,

rainfall, and sunshine during critical periods like flowering and ripening can dramatically affect grape quality from year to year. Warm Mediterranean climates tend to produce more consistent conditions, resulting in less pronounced vintage variation.

71. D — Châteauneuf-du-Pape is the prestigious Southern Rhône appellation that permits up to 13 grape varieties in its red blends, though Grenache almost always dominates. The vineyards are famous for their galets roulés — large, rounded river stones that absorb heat during the day and radiate it back to the vines at night. Côte-Rôtie, Hermitage, and Cornas are Northern Rhône Syrah appellations.
72. C — Franciacorta DOCG from Lombardy is the Italian sparkling wine produced using the traditional method from Chardonnay and Pinot Nero with secondary fermentation in bottle and extended lees aging. Franciacorta is widely considered Italy's finest sparkling wine, rivaling Champagne in quality and complexity. Prosecco uses the Charmat method with Glera, and Asti uses a single-fermentation tank method with Moscato.
73. B — Paso Robles is characterized by extreme diurnal temperature variation — with daytime highs that can exceed 38°C and nighttime lows dropping to approximately 10°C. This dramatic swing produces wines with both ripe, concentrated fruit (from warm days) and firm, fresh natural acidity (from cool nights that slow acid respiration). This combination distinguishes Paso Robles wines from those of consistently warm regions.
74. A — Brut is the most common commercial Champagne sweetness designation, indicating 0 to 12 grams per liter of residual sugar. The dosage (liqueur d'expédition) added after disgorgement determines where the wine falls within this range. Brut represents the standard style that most consumers associate with Champagne.
75. D — Grauburgunder is the German name for Pinot Gris — the same grape variety known as Pinot Grigio in Italy and Pinot Gris in Alsace. The Pfalz is one of Germany's most important regions for Pinot varieties, including Grauburgunder, Weissburgunder (Pinot Blanc), and Spätburgunder (Pinot Noir), reflecting its warmer climate compared to the Mosel.
76. C — pH measures the strength or intensity of acidity — how acidic the wine actually tastes — on a logarithmic scale where lower numbers indicate stronger acidity. Total acidity (titratable acidity) measures the total concentration of all acids present in the wine, expressed in grams per liter. A wine can have relatively low total acidity but still taste quite acidic if its pH is low, and vice versa.
77. B — Sauternes with Roquefort blue cheese is one of the most celebrated contrasting pairings in French cuisine. The sweetness of the botrytized Sauternes directly contrasts with and balances the pungent saltiness of the Roquefort, while the wine's acidity prevents the combination from becoming cloying. This sweet-salt contrast creates a harmonious interplay that neither element could achieve alone.

78. A — White Hermitage, produced from Marsanne and Roussanne, is a rich, full-bodied, age-worthy white wine with aromas of peach, almond, beeswax, and sometimes a waxy, lanolin-like texture. It is one of the Northern Rhône's most distinctive white wines and can age for decades, developing extraordinary complexity. White Hermitage is the opposite of the light, crisp style associated with Loire Valley whites.
79. D — Bread dough, biscuit, and brioche are the flavor descriptors most commonly associated with extended lees contact and yeast autolysis. As spent yeast cells break down (autolyze) during extended aging, they release mannoproteins, amino acids, and other compounds that contribute these characteristic bready, toasty, nutty flavors. This process is most prominently associated with traditional method sparkling wines and Muscadet Sur Lie.
80. C — Okanagan Lake is the geographic feature whose thermal mass moderates the Okanagan Valley's extreme continental climate. The lake absorbs heat during summer and releases it during winter, protecting lakeside vineyards from devastating freeze damage and extending the growing season sufficiently for successful grape growing in this otherwise harshly cold environment.
81. A — Montepulciano d'Abruzzo is made from the Montepulciano grape variety in the Abruzzo region of central-eastern Italy. Despite sharing a name with the Tuscan town of Montepulciano, it is a completely different grape from the Sangiovese used in *Vino Nobile di Montepulciano*. This is one of the most common points of confusion in Italian wine and is frequently tested on the CSW exam.
82. B — Press wine adds additional tannin, color, and concentration to the final blend, increasing structural depth and aging potential. It is extracted under mechanical pressure from the remaining grape solids after the free-run juice has been drained by gravity. Winemakers blend varying proportions of press wine back into the free-run to achieve the desired balance of structure and refinement in the finished wine.
83. D — Clare Valley producers adopted screw caps for premium Riesling primarily to eliminate the risk of cork taint (TCA contamination), which was compromising the aromatic purity and freshness of their wines. Riesling is particularly vulnerable to TCA because its delicate aromatic profile is easily masked by even trace levels of the contaminant. The adoption of screw caps has become standard across much of the Australian wine industry.
84. C — Moulin-à-Vent is one of the ten Cru Beaujolais villages, all of which produce wines from Gamay that are significantly more structured, complex, and age-worthy than Beaujolais Nouveau. Moulin-à-Vent is often considered the most powerful and longest-lived of the ten Crus, producing wines with a depth and structure that has drawn comparisons to Pinot Noir from the Côte d'Or.
85. A — Touriga Nacional is increasingly the dominant red grape in Dão DOC, producing elegant, structured wines with deep color and violet aromatics. Touriga Nacional is also the most highly regarded grape in premium Port blends, making it essential to both of Portugal's most important

red wine traditions. The Dão's granite soils and moderate continental climate produce a more restrained, elegant expression than the hotter Douro Valley.

86. A — Kabinett is the lightest and most delicate level of the Prädikat classification, made from grapes harvested at normal maturity (approximately 67 to 82 degrees Oechsle minimum must weight). Like all Prädikatswein, chaptalization is strictly prohibited. Kabinett wines may be dry (trocken), off-dry (halbtrocken/feinherb), or gently sweet, and they typically display moderate to low alcohol.
87. D — Cabernet Franc has shown the strongest potential among red varieties in Virginia's humid continental climate, producing fragrant, medium-bodied wines well-suited to the growing conditions. Its earlier ripening compared to Cabernet Sauvignon allows it to reach maturity before the humid late-season weather creates disease pressure. Virginia has also established Viognier as its signature white variety.
88. B — In the Marsala classification system, "Superiore" indicates a minimum of two years of aging, "Ambra" (amber) indicates the wine's color category, and "Secco" (dry) indicates the sweetness level. Together, these three descriptors identify a dry, amber-colored Marsala aged for at least two years — one of the traditional styles used in cooking and as a sipping wine.
89. C — Green harvesting (vendange verte) should be performed before véraison — when the grape clusters are still green and hard — so that the vine can redirect its energy, water, and nutrients into the remaining clusters during the critical ripening period. Removing clusters after véraison, when ripening has already begun, is less effective because the vine has already committed resources to the developing fruit.
90. A — Anderson Valley's cool, fog-influenced climate produces grapes with the high acidity and moderate sugar levels that are ideal for sparkling wine base production. This is the same reason Champagne's cool climate produces excellent sparkling wine — the grapes retain bright acidity and achieve sufficient but not excessive ripeness. Several major Champagne houses have invested in Anderson Valley for this reason.
91. D — Beerenauslese (BA) requires individually selected overripe and botrytis-affected berries with high sugar concentration, achieving a minimum must weight of approximately 110 to 128 degrees Oechsle. The noble rot (*Botrytis cinerea*) pierces the grape skin, allowing water to evaporate and concentrating sugars, acids, and flavor compounds. BA produces rich, sweet, complex wines that are rare and expensive.
92. B — Tannat from Madiran is the correct answer. Uruguay has adopted Tannat as its national signature red grape, producing deeply colored, full-bodied wines with firm tannins and dark fruit character. Tannat originated in the Madiran appellation of southwestern France, where it remains the principal variety. Malbec is associated with Argentina (from Cahors), and Carménère with Chile (from Bordeaux).

93. C — Federspiel is the middle tier of the Wachau classification, falling between Steinfeder (maximum 11.5 percent alcohol) and Smaragd (minimum 12.5 percent). Federspiel wines have alcohol between 11.5 and 12.5 percent, are medium-bodied, and are named after a falconry term. This three-tier classification is unique to the Wachau and is frequently tested.
94. A — The environmental conditions during and after Botrytis infection determine whether the outcome is noble rot or destructive gray rot. Alternating morning humidity (which initiates fungal infection) followed by warm, dry afternoon conditions (which desiccate the infected berries) produces beneficial noble rot that concentrates sugars and flavors. Persistently cool, wet conditions allow the fungus to spread destructively as gray rot.
95. D — Spätburgunder is the German name for Pinot Noir. The Pfalz is one of Germany's warmest regions and has become one of the most important areas for Spätburgunder production, alongside Baden and the Ahr Valley. As climate change extends growing seasons, German Pinot Noir has gained depth, concentration, and international acclaim, now accounting for over 11 percent of total German vineyard area.
96. B — Under dram shop laws, the server's legal obligation when a guest displays visible signs of intoxication — louder speech, impaired coordination, argumentative behavior — is to refuse further alcohol service to prevent potential liability for alcohol-related harm. Continuing service, transferring responsibility, or offering stronger spirits are all inappropriate and could increase legal exposure for both the server and the establishment.
97. C — A wine labeled "Romanée-Conti" is classified at the Grand Cru level — the highest tier of the Burgundy hierarchy. Grand Cru wines in Burgundy carry only the vineyard name on the label without the village name. Romanée-Conti is perhaps the most famous and expensive vineyard in all of Burgundy, located in the commune of Vosne-Romanée.
98. A — Temperature is universally considered the single most critical wine storage factor. The ideal range is 10 to 15°C, and consistency is more important than the exact degree — temperature fluctuations cause expansion and contraction that can compromise cork seals and accelerate premature aging. While humidity, light, and vibration also matter, no other factor has as profound an impact on wine preservation as stable, cool temperature.
99. C — Fiano di Avellino DOCG and Greco di Tufo DOCG both represent the finest white wine production of the Campania region in southern Italy. Fiano produces aromatic whites with honey and hazelnut character, while Greco produces more mineral and structured wines. Taurasi DOCG is Campania's prestigious red wine from Aglianico. Together, these three DOCGs define Campania's quality wine identity.
100. B — VQA (Vintners Quality Alliance) is the Canadian regulatory body that governs Icewine production with strict, legally enforceable standards. These include requirements for natural freezing on the vine (artificial freezing is prohibited), minimum must weight thresholds, harvest

temperature verification (minus 8°C or colder), and compliance with varietal and geographic origin rules. The VQA seal guarantees authenticity and quality.