

PRACTICE EXAM 7: CSS SIMULATION

(100 QUESTIONS)

1. A distillery produces a wash that ferments for three weeks using wild yeasts collected from the surrounding environment. This approach is most likely intended to produce what type of finished spirit?

- A. A neutral grain spirit destined for vodka production
- B. A high-ester, characterful pot still rum in the Jamaican tradition
- C. A light, clean column-distilled Canadian whisky base
- D. An unaged white agricole rum bottled within days of distillation

2. A consumer asks why some spirit categories require new oak barrels while others permit used barrels. The fundamental reason new oak is required for certain categories is what?

- A. Used barrels carry higher production costs than new barrels
- B. Used barrels are prohibited under most international trade agreements
- C. New barrels deliver more than four times the normal angel's share rate
- D. New oak contains higher concentrations of extractable flavor compounds before any prior use

3. A distiller is told that the spirit emerging from a continuous column still typically contains fewer congeners than spirit from a pot still. The reason is what?

- A. The repeated vaporization and condensation across multiple plates strips heavier compounds
- B. The column still operates at lower temperatures than a pot still
- C. The column still uses copper exclusively, which removes congeners chemically
- D. The column still requires a longer distillation time per batch

4. A consumer is told that the evaporation losses during barrel aging differ between humid and dry climates. In a hot, dry climate, the angel's share involves what?

- A. More alcohol than water evaporates, lowering the proof of the aging spirit
- B. Equal water and alcohol losses regardless of climate
- C. More water than alcohol evaporates, raising the proof of the aging spirit
- D. No measurable evaporation due to the lower humidity

5. A spirits chemist explains that the term "esters" refers to flavor compounds that contribute primarily what character to spirits?

- A. Fruity and floral notes
- B. Smoky and phenolic notes
- C. Earthy and mineral notes
- D. Bitter and tannic notes

6. A vodka producer is asked why the EU minimum bottling strength for vodka (37.5 percent ABV) is lower than the U.S. minimum (40 percent ABV). The reason is what?

- A. The EU permits a lower minimum to accommodate older European traditions
- B. The U.S. minimum was raised in 1985 to protect domestic producers
- C. The two regions established their minimums independently with different historical baselines
- D. The EU minimum applies only to vodka exports, not to domestic markets

7. A consumer is told that vodka is the best-selling distilled spirit category in the United States. The year vodka first overtook whiskey to claim that position was approximately when?

- A. The early 1950s, after World War II

- B. The late 1980s, with the rise of premium brands
- C. The mid-1990s, with the cocktail revival
- D. The mid-1970s, around 1976

8. The Polish vodka brand Wyborowa is most famous for being made primarily from which raw material?

- A. Potatoes from southern Poland
- B. Rye from central Polish farmlands
- C. Wheat blended with sugar beet
- D. A blend of barley and triticale

9. A bartender is asked which Russian vodka brand is famous for being filtered through silver and resting for thirty days before bottling. The brand is what?

- A. Stolichnaya Premium
- B. Beluga Noble
- C. Russian Standard Platinum
- D. Mamont Original

10. A consumer asks why Cîroc vodka has a slightly different character from most premium grain vodkas. The reason is what?

- A. It is made from grapes rather than grain or potatoes
- B. It is distilled in pot stills rather than column stills
- C. It is filtered through Limousin oak chips after distillation
- D. It is bottled at a lower strength than typical premium vodkas

11. A bartender is told that one juniper berry species accounts for nearly all gin production worldwide. That species is what?

- A. *Juniperus virginiana* from eastern North America
- B. *Juniperus oxycedrus* from Mediterranean regions
- C. *Juniperus phoenicea* from coastal North Africa
- D. *Juniperus communis* from Europe and Eurasia

12. A consumer asks what the legal definition of gin requires regarding flavor character. The answer is what?

- A. Gin must contain at least seven distinct botanicals by EU rules
- B. Gin must be aged in wooden barrels for at least six months
- C. Gin must have a predominant flavor of juniper
- D. Gin must be distilled in pot stills exclusively

13. A craft distillery is producing a gin and wants to distinguish its product as a London Dry. Which of the following practices would disqualify it from the London Dry designation?

- A. Distilling the spirit at less than 70 percent ABV before botanical addition
- B. Using grain-based neutral spirit from a non-UK source
- C. Adding sugar after distillation to soften the finish
- D. Using cardamom as a secondary botanical alongside juniper

14. A bartender wants to identify which gin style is unique in being made on a malt wine base rather than a neutral grain spirit base. The style is what?

- A. Genever (jenever)

- B. London Dry Gin
- C. Plymouth Gin
- D. Old Tom Gin

15. A consumer is told that Hendrick's Gin is distinguished by the post-distillation addition of which two ingredients?

- A. Lavender and orange blossom essences
- B. Cucumber and rose petal essences
- C. Yuzu and shiso leaf extracts
- D. Elderflower and chamomile distillates

16. A spirits professional is asked which gin distillery on Islay produces a craft gin featuring 22 botanicals foraged from the island itself. The distillery is what?

- A. Bruichladdich, producing The Botanist Foraged
- B. Bowmore, producing Islay Wild Gin
- C. Lagavulin, producing the original maritime gin
- D. Bruichladdich, producing The Botanist Islay Dry Gin

17. A bartender wants to identify which Spanish craft gin features Mediterranean botanicals including arbequina olive, rosemary, and basil. The gin is what?

- A. Gin Mare from Catalonia
- B. Larios 12 from Málaga
- C. Mahón Gin from Menorca
- D. Hayman's Mediterranean

18. A consumer is told that the Scotch Whisky Regulations 2009 specify a minimum aging period for any spirit to be called Scotch whisky. That minimum is what?

- A. Two years in oak casks
- B. Five years in oak casks
- C. Three years in oak casks in Scotland
- D. Six months in oak casks

19. A Scotch whisky distillery wants to use rice as part of its mash bill alongside malted barley. Under the Scotch Whisky Regulations, this practice is what?

- A. Permitted only for grain whisky destined for blending
- B. Prohibited because the only permitted cereals beyond malted barley are whole grains of other cereals such as wheat or rye
- C. Permitted only with special licensing from the Scotch Whisky Association
- D. Permitted but requires disclosure on the label

20. The Scotch whisky region known for producing some of the most heavily peated whiskies in the world, located on a small island off the west coast, is what?

- A. Mull
- B. Skye
- C. Jura
- D. Islay

21. A consumer asks why Speyside is considered the heart of Scotch whisky production despite being the smallest region by area. The reason is what?

- A. Speyside whiskies are exempted from the three-year aging rule

- B. Speyside has the only heavily chalky soils in Scotland
- C. Speyside contains the only legally protected Scotch distilleries
- D. Speyside contains roughly half of all operating Scotch whisky distilleries

22. A bartender wants to identify which Scotch distillery is famous for its sherry cask program and is among the most prestigious and expensive single malts in the world. The distillery is what?

- A. Glenfiddich
- B. Macallan
- C. Bowmore
- D. Highland Park

23. A spirits professional is asked which Speyside distillery was the world's best-selling single malt Scotch and pioneered international single malt marketing in the 1960s. The distillery is what?

- A. Glenfiddich
- B. The Glenlivet
- C. Aberlour
- D. Cragganmore

24. A consumer tastes a single malt that displays prominent peat smoke, iodine, brine, and seaweed notes. The most likely producing distillery is what?

- A. Highland Park on Orkney
- B. Glenkinchie in the Lowlands
- C. Laphroaig on Islay
- D. Glenmorangie in the Highlands

25. The Scotch whisky region containing only three operating distilleries today, including Springbank and Glen Scotia, is what?

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

26. A bartender is asked about the typical distillation method used for Irish whiskey that distinguishes it from most Scotch. The traditional Irish method involves what?

- A. Direct fire heating in pot stills
- B. Triple distillation in pot stills
- C. Single distillation in column stills
- D. Quadruple distillation in copper pot stills

27. A consumer asks which Irish whiskey category is uniquely defined by the use of both malted and unmalted barley. The category is what?

- A. Single Pot Still Irish Whiskey
- B. Single Malt Irish Whiskey
- C. Single Grain Irish Whiskey
- D. Blended Irish Whiskey

28. A bartender wants to identify the dominant Irish whiskey brand that is the best-selling Irish whiskey in the world. The brand is what?

- A. Bushmills

- B. Tullamore D.E.W.
- C. Jameson
- D. Powers Gold Label

29. A consumer is told that Bushmills holds a license dating to 1608, making it the oldest licensed distillery in the world. Bushmills is located in which part of Ireland?

- A. The Republic of Ireland, in County Cork
- B. The Republic of Ireland, in County Galway
- C. The midlands, in County Offaly
- D. Northern Ireland, in County Antrim

30. A spirits professional is asked to identify the exact corn minimum required in a Bourbon mash bill. The correct percentage is what?

- A. 50 percent corn
- B. 51 percent corn
- C. 60 percent corn
- D. 75 percent corn

31. The maximum proof at which Bourbon may be distilled before barrel entry is what?

- A. 160 proof (80 percent ABV)
- B. 140 proof (70 percent ABV)
- C. 125 proof (62.5 percent ABV)
- D. 100 proof (50 percent ABV)

32. A bartender wants to identify which Bourbon brand is famous for using wheat as the secondary grain rather than rye. The brand is what?

- A. Bulleit Bourbon
- B. Wild Turkey 101
- C. Maker's Mark
- D. Knob Creek

33. A consumer is told that the Lincoln County Process is the legal requirement that distinguishes Tennessee Whiskey from Bourbon. That process involves what?

- A. Aging exclusively in Tennessee state warehouses
- B. Distillation in a single county within Tennessee
- C. Use of mizunara oak for at least one year of aging
- D. Filtering the new-make spirit through maple charcoal before barreling

34. A Bottled-in-Bond spirit must be the product of one distiller at one distillery in one season, aged at least four years, and bottled at exactly what proof?

- A. 80 proof (40 percent ABV)
- B. 100 proof (50 percent ABV)
- C. 90 proof (45 percent ABV)
- D. 110 proof (55 percent ABV)

35. A spirits professional is asked what unique feature of Canadian whisky law allows up to 9.09 percent of additives in the finished blend. The provision permits what?

- A. The addition of other spirits, wine, sherry, or even non-Canadian whisky

- B. The use of imported French oak exclusively for aging
- C. The use of triple distillation only for premium expressions
- D. The blending of Canadian whisky with American Bourbon for export

36. A bartender wants to identify the Japanese whisky distillery founded in 1923 by Shinjiro Torii. The distillery is what?

- A. Hakushu in the Japanese Alps
- B. Yoichi in Hokkaido
- C. Yamazaki near Kyoto
- D. Miyagikyo near Sendai

37. A consumer is told that one Japanese oak species used in whisky aging imparts unique flavors of sandalwood, incense, and oriental spice. That oak is what?

- A. *Quercus alba* (American white oak)
- B. *Quercus robur* (European oak)
- C. *Quercus petraea* (sessile oak)
- D. Mizunara (*Quercus crispula*)

38. A bartender wants to identify which Indian distillery, founded in 1948 in Bangalore, is internationally recognized as a leading single malt producer. The distillery is what?

- A. Amrut
- B. Paul John
- C. Rampur
- D. McDowell's

39. A consumer asks why Kavalan whisky from Taiwan can produce mature-tasting whiskies in a few years of aging. The reason is what?

- A. The use of large barrels that accelerate oak extraction
- B. The hot, humid subtropical climate that dramatically accelerates maturation
- C. The use of triple distillation in copper pot stills
- D. The use of imported peat for malting the barley

40. The Cognac region is divided into how many recognized growing crus?

- A. Four crus
- B. Five crus
- C. Six crus
- D. Eight crus

41. The most prestigious Cognac cru, characterized by chalky limestone-rich soils at the heart of the region, is what?

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

42. A consumer is told that approximately 98 percent of Cognac vineyards are planted with which grape variety?

- A. Ugni Blanc
- B. Folle Blanche

- C. Colombar
- D. Folignan

43. A Cognac labeled XO requires what minimum aging since the 2018 standard increase?

- A. Six years
- B. Eight years
- C. Ten years
- D. Fifteen years

44. The traditional Armagnac distillation differs from Cognac in that Armagnac is typically distilled how?

- A. Twice in copper pot stills
- B. Once in a continuous column still called the alambic armagnacais
- C. Three times in glass-lined stills
- D. Once in a pot still and once in a column still

45. A grape variety unique to Armagnac among major French wine and brandy regions is what?

- A. Ugni Blanc
- B. Sauvignon Blanc
- C. Folle Blanche
- D. Baco Blanc

46. Brandy de Jerez is uniquely characterized by aging in former casks that previously held what?

- A. Sherry from Andalusia

- B. Madeira from the Portuguese island
- C. Port from the Douro Valley
- D. Tawny Marsala from Sicily

47. The Peruvian Pisco style made from grape must that has been only partially fermented is called what?

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

48. A consumer tastes a clear, unaged French apple brandy. The product is most likely what?

- A. Slivovitz from Eastern Europe
- B. Kirsch from Switzerland
- C. Mirabelle from Lorraine
- D. Calvados Blanche from Normandy

49. A bartender wants to identify which Italian fruit brandy is made from the grape skins, seeds, and stems left over after wine production. The product is what?

- A. Grappa
- B. Marc d'Champagne
- C. Strega Liquore
- D. Fragolino Vivace

50. The Royal Navy daily rum ration officially ended on July 31, 1970, a date now commemorated as what?

- A. Navy Rum Day
- B. Trafalgar Day
- C. Black Tot Day
- D. Pusser's Day

51. A spirits professional is asked which Caribbean nation produced the first commercial rum in the 1640s, marking the historical birthplace of the spirit. The nation is what?

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

52. A bartender is told that one Caribbean rum-producing nation became the world's largest rum producer by volume thanks to one major brand. The nation and brand are what?

- A. Cuba and Havana Club
- B. Jamaica and Appleton Estate
- C. Barbados and Mount Gay
- D. Puerto Rico and Bacardi

53. A consumer is told that Brazilian cachaça is legally distinguished from rum by which production requirement?

- A. It must be made from fresh sugarcane juice rather than molasses

- B. It must be aged for a minimum of three years in oak
- C. It must be bottled at exactly 38 percent ABV
- D. It must be distilled in clay pot stills exclusively

54. A bartender wants to identify which protected sugarcane spirit category from the French Caribbean is the only rum to enjoy full AOC protection. The category is what?

- A. Rhum Vieux from Guadeloupe
- B. Clairin from Haiti
- C. Rhum Agricole de la Martinique
- D. Rhum Industriel from Martinique

55. A consumer asks what the agave plant stores as its primary carbohydrate that requires cooking before fermentation. The carbohydrate is what?

- A. Inulin
- B. Sucrose
- C. Cellulose
- D. Glucose

56. A bartender is told that tequila must be made from a single specific agave species. That species is what?

- A. Agave americana variedad mexicana
- B. Agave salmiana variedad jalisco
- C. Agave angustifolia variedad oaxaca
- D. Agave tequilana Weber, variedad azul

57. The Mixto Tequila category requires a minimum percentage of agave-derived sugars equal to what?

- A. 75 percent agave sugars
- B. 51 percent agave sugars
- C. 49 percent agave sugars
- D. 100 percent agave sugars

58. A consumer is told that Tequila Reposado must be aged in oak for what duration?

- A. At least three years
- B. Less than 30 days only
- C. At least two months and up to one year
- D. Five to seven years

59. The relatively new tequila category in which aged tequila has been filtered through activated charcoal to remove its color while retaining oak character is what?

- A. Tequila Plata
- B. Tequila Joven Gold
- C. Tequila Blanco Filtrado
- D. Tequila Cristalino

60. A bartender is asked which agave species accounts for approximately 90 percent of all mezcal production. The species is what?

- A. Espadín
- B. Tobalá
- C. Tepeztate

D. Madrecuixe

61. The distinctive smoky character of traditional mezcal results from cooking the agave piñas in what?

- A. Earthen pit ovens over wood fires
- B. Modern stainless steel autoclaves
- C. Traditional brick ovens called hornos
- D. Industrial diffusers using hot water

62. A spirits professional is asked which Mexican spirit is technically not made from agave but from the desert spoon plant Dasylirion. The spirit is what?

- A. Bacanora from Sonora
- B. Raicilla from Jalisco
- C. Sotol from Chihuahua and neighbors
- D. Pulque from central Mexico

63. A consumer is told that pulque is fundamentally different from tequila and mezcal because it is what?

- A. Distilled at a lower proof than other agave spirits
- B. A fermented agave beverage that is not distilled
- C. Made exclusively from blue Weber agave
- D. Aged for at least three years before consumption

64. A bartender wants to identify which French herbal liqueur has been produced by Carthusian monks since 1737 from a recipe of 130 herbs and plants. The liqueur is what?

A. Bénédictine

- B. Galliano
- C. Strega
- D. Chartreuse

65. The Italian aperitivo Aperol was created in 1919 by the Barbieri brothers in which Italian city?

- A. Padua
- B. Milan
- C. Bologna
- D. Florence

66. A consumer is told that one Italian amaro is uniquely flavored with artichoke as its primary botanical. The amaro is what?

- A. Ramazzotti
- B. Fernet-Branca
- C. Averna
- D. Cynar

67. A bartender wants to identify which premium French orange liqueur uses Cognac as its base spirit rather than neutral grain spirit. The brand is what?

- A. Cointreau
- B. Combier
- C. Grand Marnier
- D. Curaçao Bols

68. A consumer asks why traditional amaretto has its distinctive almond character despite typically not containing actual almonds. The reason is what?

- A. The use of almond essential oils added during production
- B. The use of apricot pits, which contain compounds with almond-like flavor
- C. The use of imported almond extract from California
- D. The fermentation of almond shells in the base spirit

69. A bartender wants to identify the cream liqueur, launched in 1974, that essentially created the modern dairy cream liqueur category. The product is what?

- A. Bailey's Irish Cream
- B. Carolans Irish Cream
- C. Saint Brendan's Irish Cream
- D. Amarula Cream Liqueur

70. The famous Mexican coffee liqueur produced from arabica coffee, sugar, vanilla, and rum-based spirit is what?

- A. Patrón XO Café
- B. Tia Maria
- C. Kahlúa
- D. Sambuca Romana

71. The earliest known printed definition of "cocktail," published in 1806, required which four ingredients?

- A. Wine, sugar, water, and herbs

- B. Spirits, vermouth, citrus, and bitters
- C. Brandy, juice, sugar, and ice
- D. Spirits, sugar, water, and bitters

72. A bartender is asked what historical event drove many American bartenders abroad and spread American mixology globally. The event was what?

- A. The Civil War from 1861 to 1865
- B. American Prohibition from 1920 to 1933
- C. The Great Depression of the 1930s
- D. World War II from 1941 to 1945

73. The legendary American bartender who published the first cocktail book in 1862 and is considered the father of American mixology is what?

- A. Jerry Thomas
- B. Harry Johnson
- C. Charles H. Baker
- D. David Embury

74. A consumer is told that Sasha Petraske founded an influential New York City bar in 1999 that helped launch the modern cocktail renaissance. The bar was named what?

- A. Death & Co
- B. Pegu Club
- C. Milk & Honey
- D. Employees Only

75. A bartender wants to identify which bar tool is used to portion ingredients accurately, with the standard American version having 1.5 oz and 0.75 oz sides. The tool is what?

- A. Hawthorne strainer
- B. Mixing spoon
- C. Cobbler shaker
- D. Jigger

76. A consumer asks why Martinis should be stirred rather than shaken according to classic professional rules. The reason is what?

- A. Stirring is faster than shaking and reduces wait times
- B. Stirring preserves clarity and silky mouthfeel without aerating the spirit
- C. Shaking produces too cold a finished drink
- D. Shaking would dissolve the olive garnish

77. The classic 2:1:1 ratio of the sour family represents which proportions?

- A. Two parts citrus, one part spirit, one part sweetener
- B. Two parts sweetener, one part spirit, one part citrus
- C. Two parts spirit, one part citrus, one part sweetener
- D. Two parts ice, one part spirit, one part fruit purée

78. A bartender wants to identify the classic cocktail built on Cognac, Cointreau, and lemon juice in the sour family ratio. The cocktail is what?

- A. Sidecar
- B. White Lady

C. Aviation

D. Vieux Carré

79. The classic Negroni is built on equal parts of which three ingredients?

A. Vodka, Aperol, and dry vermouth

B. Bourbon, Campari, and sweet vermouth

C. Gin, Cynar, and bianco vermouth

D. Gin, Campari, and sweet vermouth

80. A consumer is told that the Boulevardier substitutes Bourbon or rye for the gin in a Negroni. The Boulevardier was created in which decade?

A. The 1890s

B. The 1920s

C. The 1950s

D. The 1980s

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

A. Old Fashioned

B. Vieux Carré

C. Manhattan

D. Sazerac

82. The classic French 75 cocktail is built on gin, lemon juice, simple syrup, and which sparkling wine?

- A. Prosecco
- B. Champagne
- C. Cava
- D. Asti Spumante

83. A consumer asks which classic cocktail combines vodka, Kahlúa, and fresh espresso. The cocktail is what?

- A. Black Russian
- B. White Russian
- C. Espresso Martini
- D. Mudslide

84. The Aperol Spritz combines Prosecco, Aperol, and which third ingredient served over ice in a wine glass?

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

85. A bartender wants to identify the classic Cuban cocktail built on white 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. Mojito
- D. Hemingway Special

86. The Caipirinha, Brazil's national cocktail, is built on cachaça with which two additional ingredients?

- A. Lime wedges muddled with sugar
- B. Lemon juice and simple syrup
- C. Pineapple juice and falernum
- D. Orange juice and grenadine

87. A consumer is told that the Margarita is built on tequila, lime juice, and orange liqueur in the standard sour ratio. The most traditional orange liqueur for the cocktail is what?

- A. Curaçao Bols
- B. Triple Sec house brand
- C. Grand Marnier
- D. Cointreau

88. The classic Daiquiri created in Cuba combines white rum with which other ingredients?

- A. Fresh lemon juice and grenadine syrup
- B. Fresh lime juice and simple syrup
- C. Pineapple juice and orgeat
- D. Orange juice and Cointreau

89. The Tom Collins cocktail combines gin, lemon juice, simple syrup, and which fizzy ingredient?

- A. Tonic water
- B. Ginger beer
- C. Champagne
- D. Soda water

90. The Mai Tai cocktail was created in 1944 by which legendary tiki bartender?

- A. Trader Vic (Victor Bergeron)
- B. Donn Beach (Don the Beachcomber)
- C. Steve Crane
- D. Ernest Gantt

91. A consumer asks which classic tiki cocktail is famous for combining multiple types of rum in a single elaborate drink. The cocktail is what?

- A. Painkiller
- B. Piña Colada
- C. Zombie
- D. Singapore Sling

92. The Singapore Sling is built on gin and which essential cherry liqueur?

- A. Maraschino Luxardo
- B. Cherry Heering
- C. Crème de Cerise

D. Kirschwasser

93. A bartender wants to identify which essential bar tool is used for crushing solid ingredients like mint, sugar cubes, or fruit. The tool is what?

A. Hawthorne strainer

B. Bar spoon with twisted handle

C. Jigger with two sides

D. Muddler with club shape

94. The Boston shaker consists of which two main components?

A. A metal mixing tin and a smaller mixing glass or second tin

B. A glass beaker and an aluminum lid

C. A copper jug and a stainless steel funnel

D. A plastic shaker and a metal strainer

95. A consumer is told that the U.S. legal blood alcohol concentration limit for driving for adults age 21 and over is what?

A. 0.10 percent BAC

B. 0.06 percent BAC

C. 0.08 percent BAC

D. 0.04 percent BAC

96. The U.S. standard drink contains approximately how many grams of pure alcohol?

A. 20 grams of pure alcohol

- B. 14 grams of pure alcohol
- C. 8 grams of pure alcohol
- D. 10 grams of pure alcohol

97. The liver metabolizes alcohol at approximately what rate for a typical adult?

- A. Two standard drinks per hour
- B. Half a standard drink per hour
- C. Three standard drinks per hour
- D. One standard drink per hour

98. A bartender is told that vermouth must be refrigerated after opening but most distilled spirits do not. The reason is what?

- A. Vermouth contains live cultures that must remain cold
- B. Vermouth is required by EU law to be refrigerated post-opening
- C. Vermouth is wine and oxidizes after opening, while spirits are stable due to high alcohol content
- D. Vermouth contains added sugar that ferments at warm temperatures

99. A consumer asks why bottles of distilled spirits should be stored upright rather than on their sides. The most accurate reason is what?

- A. The high alcohol content of spirits can damage cork closures over time when in continuous contact
- B. Upright storage prevents the label from fading due to liquid contact
- C. Upright storage maintains the proper distribution of natural sediment
- D. Upright storage is required by federal labeling regulations

100. The recommended professional tasting glass for whisky and most analytical spirit evaluation is which shape?

- A. A wide-bowled brandy snifter with short stem
- B. A tulip-shaped glass like the Glencairn
- C. A narrow champagne flute for aroma concentration
- D. A short rocks glass with thick sides

PRACTICE EXAM 7: ANSWER KEY AND EXPLANATIONS

1. B — High-ester, characterful pot still rums in the Jamaican tradition rely on long, wild fermentations that allow native yeasts and bacteria to develop intense ester production. This approach is the opposite of the clean, fast, controlled fermentations used for neutral spirits and is the foundation of Jamaica's funky rum style.
2. D — New oak contains higher concentrations of extractable flavor compounds (vanillin, lactones, tannins, and wood sugars) before any prior use has depleted them. After one fill, these compounds are largely extracted, which is why used barrels produce gentler, less wood-forward results and are often used by Scotch, rum, and tequila producers.
3. A — Continuous column stills strip heavier compounds through repeated vaporization and condensation across multiple plates, producing a lighter, cleaner spirit. This is why column distillation is the standard for vodka, light grain whisky, and most industrial alcohol production.
4. C — In hot, dry climates, more water than alcohol evaporates through the porous wood, raising the proof of the aging spirit over time. Kentucky and other warm continental climates show this pattern, while humid climates like Scotland's tend to lower the proof of aging spirits over the years.
5. A — Esters are flavor-active compounds that contribute primarily fruity and floral notes to spirits. They are formed during fermentation when yeast combines acids and alcohols, and different yeast strains produce different ester profiles, which is why yeast selection is critical for character-driven spirits.
6. C — The EU 37.5 percent ABV minimum and the U.S. 40 percent minimum were established independently with different historical baselines, reflecting the regulatory traditions of each region. Neither minimum is intrinsically more correct — they simply reflect different national standards that were harmonized within their respective markets.
7. D — Vodka first overtook whiskey as the best-selling distilled spirit category in the United States in the mid-1970s, around 1976. This shift reflected the rise of vodka as a versatile, neutral spirit ideal for the cocktail-driven American drinking culture of the period.
8. B — Wyborowa is the famous Polish vodka made primarily from rye grown in central Polish farmlands. Rye is a traditional Polish vodka grain and gives Wyborowa its distinctive slightly spicy, bread-like character.

9. B — Beluga Noble is the Russian vodka famous for being filtered through silver and rested for thirty days before bottling. The silver filtration is one of its most distinctive marketing features and contributes to its smooth, slightly sweet character.
10. A — Cîroc is unusual among premium vodkas in being made from grapes (specifically Mauzac Blanc and Ugni Blanc from the Cognac region) rather than from grain or potatoes. This grape base gives Cîroc a slightly different flavor profile than typical grain-based vodkas.
11. D — *Juniperus communis* is the species used in nearly all gin production worldwide. Its small dark blue seed cones, harvested predominantly from wild bushes in Europe and Eurasia, are the legally required dominant flavoring in any spirit labeled as gin.
12. C — The legal definition of gin requires that the spirit have a predominant flavor of juniper. This is the single most important rule for the category, and any spirit calling itself gin must demonstrate juniper as the dominant flavor character regardless of what other botanicals are used.
13. C — Adding sugar after distillation would disqualify a gin from the London Dry designation. London Dry rules specifically prohibit any flavoring or sweetening added after distillation — all character and any sweetness must come from botanicals introduced during the distillation process itself.
14. A — Genever (jenever) is the unique Dutch-Belgian gin style made on a malt wine base rather than a neutral grain spirit base. The malt wine gives genever a much fuller, more whisky-like character than modern London Dry styles.
15. B — Hendrick's Gin is distinguished by the post-distillation addition of cucumber and rose petal essences. These additions are what give Hendrick's its distinctive softer, more floral character compared to traditional London Dry gins and is the reason it cannot legally be labeled as London Dry.
16. D — The Botanist Islay Dry Gin is produced at Bruichladdich Distillery on Islay and features 22 botanicals foraged from the island itself in addition to nine traditional gin botanicals. Its complex herbal character reflects the island's wild flora.
17. A — Gin Mare is the Spanish craft gin produced in Catalonia featuring Mediterranean botanicals including arbequina olive, rosemary, thyme, and basil. Its distinctly savory, herbal character makes it especially well-suited to Mediterranean-inspired cocktails.
18. C — The Scotch Whisky Regulations 2009 require that any spirit calling itself Scotch whisky be aged for at least three years in oak casks in Scotland. This minimum aging is one of the foundational legal requirements for the category.
19. B — The Scotch Whisky Regulations permit only whole grains of cereals as raw materials, and rice is not among the traditional cereals used in Scotch production. Rice would not qualify as a permitted cereal under the regulations and could not be used in Scotch whisky production.

20. D — Islay is the Scottish island famous for producing some of the most heavily peated whiskies in the world, including Laphroaig, Lagavulin, and Ardbeg. The island's abundant peat bogs and traditional malting practices have made it synonymous with peat-flavored Scotch.
21. D — Speyside contains roughly half of all operating Scotch whisky distilleries despite being the smallest region by area, making it the heart of Scotch whisky production. The region's concentration of distilleries reflects its ideal water sources, barley availability, and historical distilling traditions.
22. B — Macallan is famous for its Sherry cask program and is among the most prestigious and expensive single malts in the world. Macallan's commitment to former Sherry casks produces single malts with prominent dried fruit, chocolate, and Christmas cake character.
23. A — Glenfiddich was the world's best-selling single malt Scotch and pioneered international single malt marketing in the 1960s. Before Glenfiddich's marketing, single malts were largely regional products consumed by Scots themselves.
24. C — Laphroaig on Islay is famous for producing single malts with prominent peat smoke, iodine, brine, and seaweed notes. The distillery uses heavily peated malt and traditional production methods to produce one of the most distinctively medicinal single malts in the world.
25. D — Campbeltown contains only three operating distilleries today: Springbank, Glen Scotia, and Glengyle. Once home to dozens of distilleries during the 19th century, the region collapsed in the early 20th century but retains its official status as one of the five Scotch whisky regions.
26. B — Triple distillation in pot stills is the traditional Irish whiskey method that distinguishes it from most Scotch (which is typically double-distilled). The third distillation produces a smoother, lighter spirit that is one of the defining characteristics of Irish whiskey.
27. A — Single Pot Still Irish Whiskey is uniquely defined by the use of both malted and unmalted barley at a single distillery. The unmalted barley contributes a distinctive creamy, spicy, full-bodied character that is unique to the Irish category.
28. C — Jameson is the best-selling Irish whiskey in the world by a wide margin, produced at the Midleton Distillery in County Cork. The brand's dominant position reflects decades of successful international marketing and consistent quality at accessible price points.
29. D — Bushmills is located in Northern Ireland in County Antrim, holding a license dating to 1608 that makes it the oldest licensed whiskey distillery in the world. The license was granted by King James I to Sir Thomas Phillips.
30. B — Bourbon must contain at least 51 percent corn in the mash bill. This is one of the four core legal requirements for the category, alongside production in the United States, distillation to no more than 160 proof, and aging in new charred oak at no more than 125 proof entry.

31. A — Bourbon may be distilled at no more than 160 proof (80 percent ABV) before barrel entry. This relatively low maximum ensures that the spirit retains substantial flavor character from the grains rather than being stripped to neutrality.
32. C — Maker's Mark is famous for using wheat as the secondary grain rather than rye. The wheated mash bill produces a softer, sweeter, gentler character that distinguishes Maker's Mark from rye-flavored Bourbons like Bulleit and Wild Turkey.
33. D — The Lincoln County Process involves filtering the new-make spirit through maple charcoal before barreling, and it is the legal requirement that distinguishes Tennessee Whiskey from Bourbon. Jack Daniel's and George Dickel both use this process, while Benjamin Prichard's holds a unique exemption.
34. B — A Bottled-in-Bond spirit must be bottled at exactly 100 proof (50 percent ABV), as specified in the 1897 act. This precise bottling strength is one of the four core requirements alongside one-distiller/one-season, four years of aging, and no additives.
35. A — Canadian whisky law uniquely permits up to 9.09 percent of additives in the finished blend, including other spirits, wine, sherry, or even non-Canadian whisky. This flexibility distinguishes Canadian whisky regulation from the much stricter rules governing Scotch, Irish, and American whiskies.
36. C — Yamazaki was founded in 1923 by Shinjiro Torii near Kyoto, becoming Japan's first commercial whisky distillery. The choice of Yamazaki for the location reflected the high-quality water sources in the area, which had been used for sake production for centuries.
37. D — Mizunara (*Quercus crispula*) is the Japanese oak species that imparts unique flavors of sandalwood, incense, and oriental spice when used for whisky aging. Mizunara casks are difficult to make and notoriously prone to leaking, but they have become one of the most distinctive features of Japanese whisky character.
38. A — Amrut, founded in 1948 in Bangalore, is the Indian distillery internationally recognized as a leading single malt producer. Its launch of Amrut Single Malt in 2004 helped put Indian whisky on the global map and earned the brand significant international acclaim.
39. B — Kavalan whisky from Taiwan benefits from the hot, humid subtropical climate that dramatically accelerates maturation. The aggressive climate produces remarkably mature-tasting whiskies in just a few years of aging, defying traditional expectations about whisky age and proving that climate can substitute for time.
40. C — The Cognac region is divided into six recognized growing crus: Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bons Bois, and Bois Ordinaires. The crus form roughly concentric rings around the town of Cognac itself, with prestige decreasing as you move outward.

41. C — Grande Champagne is the most prestigious Cognac cru, characterized by chalky limestone-rich soils at the heart of the region. The high chalk content produces the most elegant, age-worthy brandies and ranks Grande Champagne at the top of the prestige hierarchy.
42. A — Approximately 98 percent of Cognac vineyards are planted with Ugni Blanc, a high-acid, low-sugar grape that produces a thin, tart base wine ideal for distillation. The grape's neutrality and disease resistance have made it the dominant cultivar in Cognac for over a century.
43. C — Cognac labeled XO (Extra Old) requires that the youngest brandy be aged at least ten years since the 2018 standard increase. The previous minimum had been six years, and the change was made to increase the prestige and quality differentiation of the XO category.
44. B — Armagnac is traditionally distilled once in a continuous column still called the alambic armagnacais. This single-distillation method produces a fuller-bodied, more characterful spirit at a lower proof than Cognac's double-distilled product.
45. D — Baco Blanc is a grape variety unique to Armagnac among major French wine and brandy regions. Originally a hybrid bred for resistance to phylloxera, Baco produces brandies with distinctive fruity character and is one of the legally permitted Armagnac grape varieties.
46. A — Brandy de Jerez is uniquely characterized by aging in former casks that previously held Sherry from Andalusia. The Sherry seasoning of the casks contributes notes of dried fruit, nuts, and oxidative complexity that distinguish Brandy de Jerez from French brandies.
47. B — Pisco Mosto Verde is the Peruvian Pisco style made from grape must that has been only partially fermented, leaving residual sugar in the base wine. The result is a richer, more textured spirit that represents the most luxurious style within Peruvian Pisco production.
48. D — Calvados Blanche is the unaged French apple brandy from Normandy, distilled from cider and bottled clear without barrel aging. It is the freshest, most fruit-forward expression of Calvados and showcases the apple character before any oak influence.
49. A — Grappa is the Italian fruit brandy made from the grape skins, seeds, and stems left over after wine production (collectively called pomace). The pomace still contains residual juice and sugars that can be fermented and distilled, traditionally turning a winemaking byproduct into a salable spirit.
50. C — Black Tot Day is the date that commemorates the end of the Royal Navy daily rum ration on July 31, 1970. The end of the ration concluded over 300 years of naval rum tradition and is still observed by rum enthusiasts and former naval personnel.
51. B — Barbados produced the first commercial rum in the 1640s, marking the historical birthplace of the spirit. The island's sugar plantations developed rum as a way to use molasses byproduct, and Barbados remains central to rum heritage today.

52. D — Puerto Rico became the world's largest rum producer by volume thanks largely to Bacardi, which relocated to Puerto Rico after the Cuban Revolution and built massive production facilities at Cataño. Puerto Rico now produces more rum than any other single nation.
53. A — Brazilian cachaça is legally distinguished from rum by the requirement that it be made from fresh sugarcane juice rather than molasses. The 2013 U.S.-Brazil agreement formally recognized cachaça as a distinctive Brazilian product distinct from the rum category.
54. C — Rhum Agricole de la Martinique is the only rum to enjoy full AOC protection, governed by regulations modeled on French wine appellations. It must be made from fresh sugarcane juice and produced according to detailed terroir-based standards.
55. A — The agave plant stores its primary carbohydrate as inulin, a complex chain of fructose molecules that yeast cannot ferment directly. The plant must be cooked to break down the inulin into simple fermentable sugars before any distillation can occur.
56. D — Tequila must be made from Agave tequilana Weber, variedad azul (blue Weber agave). This single agave species is legally required for tequila production and was selected for its high sugar content and relatively rapid maturation by the German botanist Franz Weber in the 1890s.
57. B — Mixto Tequila requires a minimum of 51 percent agave-derived sugars, with the remaining 49 percent permitted to come from other sugars such as cane sugar or corn syrup. Mixto is the budget category, while 100% Agave Tequila contains only blue Weber agave sugars.
58. C — Tequila Reposado must be aged in oak for at least two months and up to one year. The brief aging produces a pale gold color and gentle oak influence while preserving most of the agave character of the underlying blanco.
59. D — Tequila Cristalino is the relatively new category in which aged tequila has been filtered through activated charcoal to remove its color while retaining the flavor character imparted by oak aging. The category has become one of the fastest-growing tequila segments in recent years.
60. A — Espadín (*Agave angustifolia*) accounts for approximately 90 percent of all mezcal production. Its relatively quick maturation and versatile character make it the workhorse agave of the mezcal category and the closest commercial relative to blue Weber agave.
61. A — The distinctive smoky character of traditional mezcal results from cooking the agave piñas in earthen pit ovens over wood fires. The pit oven cooking, which can last several days, infuses the agave with the smoke character that defines authentic mezcal.
62. C — Sotol is the Mexican spirit technically not made from agave but from the desert spoon plant *Dasyliirion*, which grows in the high desert regions of Chihuahua, Coahuila, and Durango. The plant is botanically distinct from agave despite the visual resemblance.

63. B — Pulque is fundamentally different from tequila and mezcal because it is a fermented agave beverage that is not distilled. It is consumed at 4 to 6 percent ABV and is the historical ancestor of distilled agave spirits, predating the Spanish conquest by centuries.
64. D — Chartreuse is the French herbal liqueur produced by Carthusian monks since 1737 from a recipe of 130 herbs and plants. The recipe is one of the most closely guarded secrets in the spirits industry, known only to a small number of monks at a time.
65. A — Aperol was created in 1919 by the Barbieri brothers in Padua, Italy. Despite its modern global popularity through the Aperol Spritz, the product has been continuously produced for over a century in its hometown.
66. D — 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.
67. C — Grand Marnier uses Cognac as its base spirit rather than the neutral grain spirit used in standard triple secs like Cointreau. The Cognac base gives Grand Marnier a richer, more complex character that distinguishes it from the dry, citrus-forward profile of typical triple sec.
68. B — Traditional amaretto has its distinctive almond character because it is most commonly made from apricot pits, which contain compounds with almond-like flavor. The bitter compounds in the apricot pits produce the characteristic almond-like flavor that defines the category.
69. A — Bailey's Irish Cream, launched in 1974, essentially created the modern dairy cream liqueur category by combining Irish whiskey with dairy cream, sugar, and flavoring in a stable homogenized formulation. It remains one of the best-selling liqueurs in the world.
70. C — Kahlúa is the Mexican coffee liqueur produced from arabica coffee, sugar, vanilla, and rum-based spirit. It is the foundational ingredient in the Espresso Martini, the White Russian, and dozens of other coffee-based cocktails.
71. D — The 1806 definition of "cocktail" published in *The Balance and Columbian Repository* required spirits, sugar, water, and bitters as the four essential ingredients. This four-ingredient template is preserved today in the modern Old Fashioned cocktail.
72. B — American Prohibition from 1920 to 1933 drove many of the best American bartenders abroad to Cuba, London, Paris, and other cocktail-friendly cities, spreading American mixology globally. This international diaspora established cocktail traditions that survived long after Prohibition ended.
73. A — Jerry Thomas published the first cocktail book ever printed in 1862, *How to Mix Drinks, or The Bon-Vivant's Companion*, 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.

74. C — Sasha Petraske founded Milk & Honey in Manhattan in 1999, helping launch the modern cocktail renaissance. The bar's emphasis on classic technique, fresh ingredients, and historical recipes helped reset standards for craft bartending worldwide.
75. D — The jigger is the bar tool used to portion ingredients accurately, with the standard American version having 1.5-ounce and 0.75-ounce sides. Accurate measurement with a jigger is essential to consistency in professional cocktail preparation.
76. B — Stirring preserves clarity and silky mouthfeel without aerating the spirit, which is why Martinis and other spirit-only cocktails are traditionally stirred rather than shaken. Shaking would aerate the drink and produce a cloudy, frothy result inappropriate for the classic Martini presentation.
77. C — 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.
78. A — The Sidecar is the classic Cognac-based sour, combining Cognac, Cointreau, and lemon juice in the 2:1:1 sour ratio. It is traditionally served in a sugar-rimmed glass and is one of the foundational members of the sour family.
79. D — The classic Negroni is built on equal parts gin, Campari, and sweet vermouth, stirred with ice and served in a rocks glass. The equal-parts construction is one of its most distinctive features and makes the drink easy to remember and prepare.
80. B — The Boulevardier was created in the 1920s by Erskine Gwynne, an American expatriate writer in Paris. The cocktail substitutes Bourbon or rye for the gin in a Negroni while keeping the same equal parts Campari and sweet vermouth.
81. D — 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.
82. B — The classic French 75 is built on gin, lemon juice, simple syrup, and Champagne. Created during World War I and named after the 75-millimeter French field gun, it has become one of the most popular Champagne-based cocktails in the world.
83. C — The Espresso Martini combines vodka, Kahlúa, and fresh espresso, shaken with ice and served up. The cocktail was created by Dick Bradsell in London in the 1980s and has become one of the most globally popular modern classics.
84. 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.

85. C — The Mojito is the classic Cuban cocktail built on white rum, fresh lime juice, simple syrup, fresh mint, and soda water added at the end. It requires muddling the mint to release its essential oils and is one of the most popular Cuban cocktails worldwide.
86. A — The Caipirinha is built on cachaça with lime wedges muddled with sugar. The lime wedges (rather than juice) and the muddling technique are essential to the authentic Brazilian preparation, with the lime oils from the peel contributing important character.
87. D — Cointreau is the most traditional orange liqueur for the Margarita, alongside tequila and fresh lime juice in the 2:1:1 sour ratio. While other orange liqueurs are sometimes used as premium upgrades, Cointreau is the classic standard.
88. B — The classic Daiquiri combines white rum with fresh lime juice and simple syrup in the standard 2:1:1 sour ratio. Created in Cuba in the late 19th century, it is one of the foundational sour family cocktails and a benchmark drink for evaluating bartender technique.
89. D — The Tom Collins combines gin, lemon juice, simple syrup, and soda water, which gives the drink its fizzy character. The soda water differentiates it from the Whiskey Sour and other still sour family members.
90. A — Trader Vic (Victor Bergeron) created the Mai Tai in 1944 at his restaurant in Oakland, California. The drink combines aged Jamaican rum, agricole rum, orange curaçao, lime juice, orgeat, and simple syrup, and remains one of the most iconic tiki cocktails in the world.
91. C — The Zombie is famous for combining multiple types of rum in a single elaborate drink. Created by Donn Beach in the 1930s, the cocktail's notoriously high alcohol content gave rise to the warning that customers were limited to two per visit.
92. B — Cherry Heering is the essential cherry liqueur in the classic Singapore Sling, contributing the drink's distinctive cherry character and complex sweetness. Created at Raffles Hotel in Singapore in the early 20th century, the cocktail has become one of the most famous in the world.
93. D — The muddler is the bar tool used for crushing solid ingredients like mint, sugar cubes, or fruit. Its club-shaped design allows the bartender to apply pressure without tearing herbs or releasing bitter compounds.
94. A — The Boston shaker consists of two main components: a metal mixing tin (typically 28 oz) and a smaller mixing glass or second tin that fits inside it. This is the professional standard in most American craft bars.
95. C — The U.S. legal blood alcohol concentration limit for driving for adults age 21 and over is 0.08 percent. Some states have moved to a stricter 0.05 percent standard, but 0.08 percent remains the federal threshold linked to highway funding.

96. B — A U.S. standard drink contains approximately 14 grams of pure alcohol, regardless of the beverage type. This corresponds to roughly 12 ounces of beer at 5 percent ABV, 5 ounces of wine at 12 percent ABV, or 1.5 ounces of distilled spirits at 40 percent ABV.
97. D — The liver metabolizes alcohol at approximately one standard drink per hour for a typical adult, and this rate cannot be accelerated by food, coffee, water, or any other intervention. Time is the only thing that reduces blood alcohol concentration.
98. C — Vermouth is fundamentally a wine that has been fortified and aromatized, and like any wine it begins to oxidize after opening. Refrigeration slows the deterioration but cannot stop it entirely, while distilled spirits remain stable due to their much higher alcohol content.
99. A — Spirits should be stored upright because the high alcohol content can damage cork closures over time when in continuous contact. Wine, with its much lower alcohol content, is stored horizontally to keep the cork moist, but spirits require the opposite orientation.
100. B — The tulip-shaped tasting glass, epitomized by the Glencairn, is the modern professional standard for analytical spirits evaluation. The wide bowl allows aromas to develop while the narrower opening concentrates them toward the nose, balancing aromatic intensity against ethanol burn.