

PRACTICE EXAM 7: CSW

SIMULATION (100 QUESTIONS)

Time Allowed: 60 Minutes

1. A winemaker in Champagne selects reserve wines from several previous vintages to blend with the current year's base wine. This multi-vintage blending practice is the foundation of which specific Champagne category?

- A. Vintage Champagne produced from a single exceptional harvest year
- B. Blanc de Blancs Champagne produced exclusively from Chardonnay grapes
- C. Rosé Champagne produced by the saignée method of skin contact
- D. Non-vintage (NV) Champagne designed to maintain consistent house style

2. A viticulturist in Burgundy notices that her Pinot Noir vines have compact, tightly packed clusters that trap moisture after rainfall. She is concerned about increased disease pressure. Which specific fungal infection is most likely to develop in these conditions?

- A. Phylloxera infestation attacking the vine's root system underground
- B. Botrytis cinerea developing as destructive gray rot in the humid interior of tight clusters
- C. Pierce's disease transmitted by the glassy-winged sharpshooter insect
- D. Chlorosis caused by iron deficiency in the vine's leaf tissue

3. A winemaker in Stellenbosch, South Africa, produces a dry white wine from old, unirrigated bush vines of a grape variety that has been grown in the country for over 350 years. The wine is rich, textured, and complex with aromas of honey, quince, and chamomile. Which grape variety is this?

- A. Chenin Blanc
- B. Sauvignon Blanc
- C. Colombar
- D. Chardonnay

4. A candidate encounters a wine from the Veneto region labeled "Soave Classico DOC" and knows that one grape variety dominates this wine. Which variety is it, and what does the "Classico" designation communicate?

- A. Glera from the historic sparkling wine production zone of Conegliano
- B. Corvina from the expanded modern production area surrounding Verona
- C. Garganega from the historic, original core zone of the Soave appellation
- D. Trebbiano from a vineyard designated as Riserva with extended aging

5. A wine professional encounters a Champagne labeled "Blanc de Noirs" with a deep golden color and rich, structured palate. Which grape variety or varieties could this wine contain?

- A. Pinot Noir and/or Pinot Meunier only, with no Chardonnay permitted
- B. Chardonnay only, as indicated by the "Blancs" portion of the designation
- C. A mandatory equal blend of all three permitted Champagne varieties
- D. Any grape variety grown within the Champagne appellation boundaries

6. A wine from the Priorat DOQ region commands some of Spain's highest prices. The wines are produced from old-vine Garnacha and Cariñena on steep, terraced slopes. Which factor most directly contributes to the wines' extraordinary concentration and mineral intensity?

- A. Extended aging in new American oak barriques for a minimum of five years
- B. The solera system used to blend multiple vintages before bottling
- C. The addition of grape spirit during fermentation to increase alcohol levels

D. The llicorella slate soil that forces deep root penetration and produces extremely low yields

7. A candidate encounters a Portuguese wine labeled "Colheita 2007" on a bottle of Tawny Port. The guest asks how this differs from a "20 Year Tawny Port." Which explanation is correct?

A. Colheita is a Ruby-style Port while 20 Year Tawny ages oxidatively in barrel

B. Colheita is a single-vintage Tawny aged at least seven years in barrel, while 20 Year Tawny is a multi-vintage blend crafted to taste like a wine of approximately 20 years of age

C. Both terms are interchangeable designations for the same category of Port

D. Colheita is bottled immediately after harvest while 20 Year Tawny is aged in bottle

8. A wine professional needs to identify which Italian region is most closely associated with the production of Franciacorta — Italy's most acclaimed traditional method sparkling wine from Chardonnay and Pinot Nero.

A. Piedmont in northwestern Italy

B. Veneto in northeastern Italy

C. Lombardy in northern Italy

D. Tuscany in central Italy

9. A sommelier prepares to serve a bottle of aged Tawny Port (20 Year) to a guest. Unlike Vintage Port, which requires decanting, what is the correct service approach for aged Tawny Port?

A. Serve slightly chilled directly from the bottle without decanting, as aged Tawny does not throw significant sediment

B. Decant the wine for 24 hours before service to soften its aggressive tannins

C. Serve at room temperature after vigorous aeration in a large Bordeaux glass

D. Add a small splash of neutral spirit to the glass before pouring to enhance aromatics

10. A wine from Mendoza, Argentina, produced at 1,300 meters elevation displays deep purple color, aromas of black plum, violet, and dark chocolate, with a plush texture and firm structure. Based on this profile and origin, which grape variety most likely produced this wine?

- A. Torrontés
- B. Malbec
- C. Bonarda
- D. Pedro Giménez

11. A wine professional encounters a German wine labeled "Pfalz Weissburgunder Trocken." Which internationally known grape variety is Weissburgunder?

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

12. A candidate studying wine faults encounters a wine with aromas of rotten eggs and burnt rubber that become more pronounced when the wine is swirled. The wine had been stored under a very tight screw cap with a low-permeability liner. Which fault is this, and what compound is primarily responsible?

- A. Cork taint caused by 2,4,6-trichloroanisole contamination of the closure
- B. Volatile acidity caused by excessive acetic acid from Acetobacter activity
- C. Reduction caused by hydrogen sulfide accumulating in an oxygen-deprived environment
- D. Brettanomyces producing 4-ethylphenol from contaminated oak barrels

13. A winemaker in the Northern Rhône decides to include a small percentage of Marsanne and Roussanne in her Hermitage red blend. Is this practice permitted under Hermitage appellation regulations?

- A. No — Hermitage red must be 100 percent Syrah with no other varieties allowed
- B. Yes — Hermitage regulations permit the inclusion of small amounts of Marsanne and Roussanne in the red blend
- C. Only if the white grape percentage exceeds 20 percent of the total
- D. Only if the wine is designated as a Riserva with extended aging requirements

14. A candidate studying Chilean wine encounters the term "Carménère" and learns that this variety requires special growing conditions to avoid expressing certain undesirable flavors. What characteristic develops in Carménère when it is harvested before reaching full physiological ripeness?

- A. Pronounced green pepper and herbaceous flavors from elevated methoxypyrazine levels
- B. Excessive sweetness from failure to convert sugar into alcohol during fermentation
- C. A deep blue-black color that overwhelms the wine's aromatic complexity
- D. Strong petrol and kerosene aromas from premature TDN development

15. A wine professional encounters a bottle of traditional method sparkling wine from South Africa. The label uses the proprietary term "Méthode Cap Classique" (MCC). What does this term indicate about the wine's production?

- A. The wine was produced using the Charmat tank method specific to South African production
- B. The wine was fortified with grape spirit in the style of South African fortified wines
- C. The wine was produced using carbonic maceration for a fruity, light-bodied style
- D. The wine was produced using the traditional method with secondary fermentation in bottle

16. A sommelier encounters a guest who orders a dry Fino Sherry as an aperitif. The guest is surprised when the sommelier serves it chilled from the refrigerator rather than at room temperature. Why is chilled service correct for Fino?

- A. Fino contains high residual sugar that requires cold temperatures to prevent refermentation
- B. Fino is a biologically aged wine that should be served warm to preserve the flor layer
- C. Fino is a delicate, perishable wine whose crisp, saline character is best expressed at cool temperatures similar to white wine
- D. All Sherry styles should be served chilled regardless of aging method or sweetness level

17. A candidate encounters a wine from the Beaujolais region produced from Gamay. The label reads "Fleurie" — one of the ten Cru Beaujolais villages. How does this Cru-level wine differ from Beaujolais Nouveau?

- A. Fleurie is produced using the Charmat method while Nouveau is a still wine
- B. Fleurie is a more structured, complex wine with greater aging potential, produced from a specific named village site
- C. Fleurie is a white wine produced from Chardonnay while Nouveau uses Gamay
- D. Both wines are identical in quality and production methods with only the label differing

18. A viticulturist in a warm climate needs to select a grape variety that is naturally heat-tolerant, drought-resistant, late-ripening, and thick-skinned. She plans to train the vines as free-standing bush vines without a trellis system. Which grape variety best fits these requirements?

- A. Mourvèdre (Monastrell)
- B. Pinot Noir
- C. Riesling
- D. Gamay

19. A wine professional encounters a label from Bordeaux that reads "Château Pétrus, Pomerol." The guest asks about Pomerol's classification system. What is the correct response?

- A. Pomerol's estates are ranked in a five-tier system identical to the 1855 Médoc Classification
- B. Pomerol uses the Saint-Émilion classification system of Premier Grand Cru Classé tiers
- C. Pomerol estates are classified by the VDP system borrowed from Germany
- D. Pomerol is the only major Bordeaux commune that has never established an official classification system

20. A wine student encounters two red wines from Piedmont — one labeled "Barbera d'Asti DOCG" and another labeled "Barolo DOCG." Both are from the same vintage but taste dramatically different. Which structural difference most distinguishes Barbera from Nebbiolo-based Barolo?

- A. Barbera has higher tannin and lower acidity than Nebbiolo
- B. Barbera has high acidity but low tannin, while Barolo has both high acidity and high tannin
- C. Both varieties have identical structural profiles with no distinguishing differences
- D. Barbera has no color while Barolo is deeply pigmented and opaque

21. A winemaker decides to perform bâtonnage on her barrel-fermented Meursault every two weeks for eight months. What specific sensory characteristic will this lees stirring add to the finished wine?

- A. Intense green bell pepper and herbaceous aromas from stem tannin extraction
- B. Bright red fruit character and delicate floral aromatics from carbonic maceration
- C. Richness, body, and a creamy, bready complexity from released yeast compounds
- D. Deep color and astringent tannin from extended phenolic extraction

22. A wine from Oregon's Willamette Valley is produced from a grape variety that thrives in the region's cool, maritime climate and accounts for over 60 percent of the state's total plantings. Oregon law requires 90 percent minimum varietal content for this variety. Which grape is it?

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

23. A candidate encounters a sweet wine from Alsace labeled "Vendange Tardive." How does this designation differ from "Sélection de Grains Nobles" (SGN), the other Alsatian sweet wine category?

- A. VT uses only red grape varieties while SGN uses only white grape varieties
- B. VT requires longer aging in barrel while SGN can be released immediately after fermentation
- C. VT and SGN are identical designations with no meaningful difference between them
- D. VT is made from late-harvested grapes with elevated sugar, while SGN is made from individually selected botrytis-affected berries with even greater concentration

24. A wine professional encounters a Spanish wine labeled "Jumilla DO" produced from old, unirrigated bush vines. Which grape variety is this region most closely associated with?

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

25. A candidate studying Italian wine encounters a wine labeled "Vino Nobile di Montepulciano DOCG." Which grape variety produces this wine, and what is its local name in Montepulciano?

- A. Nebbiolo, known locally as Chiavennasca in this Tuscan commune
- B. Aglianico, known locally as Prugnolo Gentile in the Montepulciano hills
- C. Sangiovese, known locally as Prugnolo Gentile in the commune of Montepulciano
- D. Montepulciano, the grape variety that shares its name with the Tuscan town

26. A viticulturist observes that her Cabernet Sauvignon vineyard in Napa Valley has small berries with thick skins and a high ratio of skin to juice. How does this berry characteristic influence the resulting wine?

- A. Small berries with thick skins produce lighter-colored wines with minimal tannin
- B. Greater skin-to-juice ratio produces more concentrated, deeply colored, tannic wines
- C. Berry size has no effect on wine quality or character regardless of variety
- D. Small berries produce wines with higher residual sugar and lower alcohol content

27. A wine from the Wachau region of Austria is labeled "Steinfeder" and displays delicate, ethereal character with an alcohol level of 11 percent. Named after a local grass that sways in the wind, what maximum alcohol level defines this lightest Wachau category?

- A. 11.5 percent
- B. 12.5 percent
- C. 13.5 percent
- D. 10 percent

28. A candidate encounters a Champagne sweetness designation of "Doux" on a label. Where does this fall on the sweetness scale, and how many grams per liter of residual sugar does it contain?

- A. It is the driest designation, containing 0 to 3 grams per liter
- B. It is moderately sweet, containing 12 to 17 grams per liter
- C. It falls between Brut and Extra Dry, containing 6 to 12 grams per liter
- D. It is the sweetest designation, containing more than 50 grams per liter

29. A wine professional encounters an Australian wine from the Eden Valley in South Australia. The wine is a dry Riesling with intense lime character and remarkable aging potential. What distinguishes Eden Valley Riesling from the neighboring Clare Valley's Riesling style?

- A. Eden Valley Riesling is always sweet while Clare Valley Riesling is always bone-dry
- B. Eden Valley Riesling is produced exclusively from Chardonnay mislabeled as Riesling
- C. Eden Valley tends to produce slightly more perfumed, aromatic Riesling with floral notes, while Clare Valley Riesling is often more austere and mineral
- D. Both regions produce identical Riesling with no stylistic differences between them

30. A wine professional encounters a Sicilian wine from the slopes of Mount Etna produced from the white grape variety Carricante. What designation does this wine carry?

- A. Marsala DOC
- B. Etna Bianco DOC
- C. Cerasuolo di Vittoria DOCG
- D. Nero d'Avola IGT

31. A candidate studying food and wine pairing learns that a specific structural component of wine is amplified by spicy food, creating an unpleasant burning sensation when tannic red wines are paired with heavily spiced dishes. Which component is being amplified?

- A. Tannin — spicy food amplifies astringency and makes the wine taste harsh and bitter
- B. Residual sugar — spice causes the wine to taste excessively sweet and cloying
- C. Acidity — spice increases the perception of tartness and makes the wine taste sharp
- D. Carbon dioxide — spice causes dissolved gas to release rapidly creating excessive fizz

32. A winemaker in Bordeaux's Saint-Émilion appellation produces a red wine where Cabernet Franc constitutes over 50 percent of the blend — an unusually high proportion for this variety. Which famous estate is most associated with this Cabernet Franc-dominant approach in Saint-Émilion?

- A. Château Pétrus in the neighboring Pomerol appellation
- B. Château Margaux in the Left Bank commune of the same name
- C. Château Lafite Rothschild in the Left Bank commune of Pauillac
- D. Château Cheval Blanc in Saint-Émilion

33. A candidate encounters an Italian sparkling wine labeled "Asti Spumante DOCG." Which grape variety produces this wine, and which production method is used?

- A. Glera using the Charmat method in pressurized tanks for a fruity, fresh style
- B. Chardonnay and Pinot Nero using the traditional method with lees aging
- C. Moscato Bianco (Muscat Blanc à Petits Grains) using a single fermentation in tank to preserve fresh aromatic character
- D. Nebbiolo using carbonic maceration for a light, fruity sparkling red wine

34. A wine professional studying the concept of "vintage variation" observes that Bordeaux experiences more significant year-to-year quality differences than the Barossa Valley. Which climate characteristic of Bordeaux explains this greater vintage variation?

- A. Bordeaux's tropical climate produces extreme heat that varies dramatically by year
- B. Bordeaux's maritime climate is subject to unpredictable growing season weather, including rain and humidity during critical periods
- C. Bordeaux's high-altitude vineyards experience frost every year without exception
- D. Bordeaux's desert climate provides inconsistent irrigation from river flooding

35. A candidate encounters a wine from the Texas High Plains AVA. Which geographic characteristics of this region benefit grape growing despite the state's reputation for extreme heat?

- A. High elevation (900 to 1,200 meters), warm days, cool nights, and low humidity
- B. Dense forest cover that shields vineyards from direct sunlight throughout the season
- C. Proximity to the Gulf of Mexico providing constant maritime cooling breezes
- D. Underground rivers that provide natural irrigation throughout the growing season

36. A wine student encounters the term "must" in the context of winemaking. What does this term specifically refer to?

- A. The spent yeast cells that settle to the bottom of a fermentation vessel
- B. The French term for the winemaker's tasting notes recorded during production
- C. The wooden barrel used for aging wine during the maturation process
- D. The freshly pressed grape juice — including skins, seeds, and pulp — before or during fermentation

37. A candidate encounters a German wine from the Mosel labeled "Riesling Auslese." According to the Prädikat system, what grape condition typically characterizes Auslese-level wines?

- A. Grapes frozen naturally on the vine at temperatures below minus 7°C
- B. Standard-maturity grapes harvested at the beginning of the normal harvest period
- C. Selected bunches of very ripe grapes, sometimes with some botrytis influence
- D. Individually selected, fully shriveled berries with extreme sugar concentration

38. A wine professional encounters a wine from the Côtes de Provence appellation. The wine is pale pink, dry, and elegant with aromas of strawberry, citrus, and herbs. Which grape varieties are most commonly used in this style, and which production method creates its characteristic pale color?

- A. Cabernet Sauvignon and Merlot using extended maceration for deep color extraction
- B. Grenache, Cinsault, and Mourvèdre using the direct press method for pale, delicate rosé
- C. Pinot Noir using the saignée method with 48 hours of skin maceration
- D. Syrah exclusively, fermented in new oak barrels for a rich, full-bodied style

39. A wine from the Finger Lakes region of New York is produced from Cabernet Franc and displays aromas of red currant, raspberry, violet, and graphite with medium body and fresh acidity. This cool-climate expression of Cabernet Franc is more reminiscent of which French wine region?

- A. The Loire Valley appellations of Chinon and Bourgueil
- B. The Left Bank communes of Pauillac and Saint-Estèphe
- C. The Southern Rhône appellation of Châteauneuf-du-Pape
- D. The Alsatian Grand Cru vineyard sites of the Vosges Mountains

40. A producer in British Columbia's Okanagan Valley makes wines from both the warm southern end (near Oliver and Osoyoos) and the cool northern end of the valley. Which varieties would best suit each end based on climate conditions?

- A. Pinot Noir in the warm south and Shiraz in the cool north
- B. Zinfandel in both zones as it is equally adapted to all conditions
- C. Merlot and Cabernet Sauvignon in the warm south, and Riesling and Pinot Gris in the cool north
- D. Riesling in the warm south and Malbec in the cool north

41. A candidate encounters a wine labeled "Denominación de Origen Calificada" from Spain. Which two regions currently hold this highest-tier Spanish classification?

- A. Rioja and Priorat
- B. Ribera del Duero and Rías Baixas
- C. Navarra and Jumilla
- D. Penedès and Bierzo

42. A wine student encounters two measurement systems for quantifying sugar content in grape must at harvest — Brix (used in the United States) and Oechsle (used in Germany). A candidate asks what one degree Brix specifically represents.

- A. One percent of alcohol by volume in the finished wine
- B. One milligram of sulfur dioxide per liter of must
- C. The temperature at which the must begins to ferment
- D. One gram of sugar per 100 grams of solution

43. A wine professional encounters a wine from South Africa sealed with a capsule displaying the IAS (Integrity and Sustainability) seal. The guest asks what makes this seal different from standard Wine of Origin (WO) verification. What additional element does the IAS seal verify beyond origin, variety, and vintage?

- A. That the wine received a perfect score from the national tasting panel
- B. Compliance with environmental sustainability standards
- C. That the wine was produced using exclusively biodynamic farming methods
- D. That the wine has been aged for a minimum of five years before release

44. A sommelier encounters a guest who asks why a particular 2019 Mosel Riesling Kabinett has only 7.5 percent alcohol. The guest assumes the wine was diluted with water. What is the accurate explanation for this low alcohol level?

- A. Kabinett grapes are harvested at low ripeness levels with modest sugar, and the Mosel's cool climate limits sugar accumulation, producing naturally low-alcohol wines
- B. The winemaker deliberately added water to the must before fermentation began
- C. German regulations require Kabinett wines to be diluted to a maximum of 8 percent alcohol
- D. The wine underwent reverse osmosis to remove alcohol after fermentation was complete

45. A wine professional encounters a Portuguese wine labeled "Dão DOC" and reads that a specific white grape from this region produces complex, mineral, barrel-worthy wines gaining international recognition. Which variety is this?

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

46. A candidate encounters a wine from Châteauneuf-du-Pape. The guest asks about the large, rounded stones that cover many of the vineyards. What is the French term for these stones, and what viticultural role do they play?

- A. Llicorella — slate fragments that promote rapid drainage on steep hillsides
- B. Galets roulés — rounded river stones that absorb heat during the day and radiate it to the vines at night
- C. Albariza — chalky white stones that reflect sunlight and retain moisture
- D. Terra rossa — iron-rich red stones that contribute mineral character to the soil

47. A wine professional studying the Cava DO encounters a bottle labeled "Cava Reserva." What is the minimum lees aging requirement for this designation?

- A. 9 months on the lees before disgorgement
- B. 30 months on the lees before disgorgement
- C. 36 months on the lees before disgorgement
- D. 15 months on the lees before disgorgement

48. A candidate encounters two Argentine white wines — one Torrontés from Salta at 1,800 meters elevation, and one Torrontés from a lower-elevation vineyard in San Juan at 600 meters. The high-altitude version is more aromatic, concentrated, and balanced. What specific attribute of higher altitude explains the more balanced wine quality?

- A. Cool nighttime temperatures at altitude slow acid respiration, preserving natural acidity that balances the grape's aromatic intensity
- B. Higher altitude produces larger berries with more juice and less concentrated flavors
- C. Altitude reduces ultraviolet light exposure, preventing skin thickening
- D. The thicker atmosphere at altitude traps more heat around the grape clusters

49. A wine professional encounters a Greek island wine and reads that the ancient bush vines on this volcanic island are ungrafted because phylloxera never reached the location. The distinctive training system involves coiling vines into low basket shapes. Which island and training system are being described?

- A. Crete using the pergola training system for overhead canopy coverage
- B. Rhodes using the Guyot cane-pruning system for organized row production
- C. Santorini using the kouloura basket-shaped training system
- D. Corfu using cordon de Royat spur-pruning for mechanized harvest

50. A wine from the Nahe region of Germany is a Riesling that displays unusual stylistic breadth — some vineyard sites produce mineral, steely wines while others produce richer, more opulent expressions. Which geological feature of the Nahe explains this diversity?

- A. A single uniform soil type of deep alluvial clay throughout the entire region
- B. Exceptional diversity of soil types — slate, volcanic rock, sandstone, and clay — within a small area
- C. Exclusively volcanic soils from a single ancient eruption event
- D. Deep loess deposits of consistent composition covering all vineyard sites

51. A candidate encounters a wine from the Hunter Valley in New South Wales, Australia, and reads that the signature red grape of this historic region produces wines with aromas of earth, leather, and dark fruit. Despite the warm, humid climate, which red variety has been the Hunter Valley's traditional strength?

- A. Cabernet Sauvignon
- B. Malbec
- C. Pinot Noir
- D. Shiraz

52. A wine labeled "Vermentino di Gallura DOCG" from Sardinia represents the highest classification level for this grape on the island. A candidate asks what distinguishes the DOCG designation from the broader Vermentino di Sardegna DOC.

- A. The DOCG comes from the Gallura sub-region in northeastern Sardinia with stricter production standards and mandatory tasting panel approval
- B. The DOCG is a sweet wine while the DOC is exclusively dry in style
- C. The DOC uses Vermentino while the DOCG uses an entirely different grape variety
- D. The DOCG is produced using the Charmat method for sparkling wine only

53. A wine professional is asked to explain why a young, tannic Barolo pairs well with braised beef cheeks but poorly with a delicate steamed white fish. Which pairing principle best explains this?

- A. Barolo's high alcohol content overwhelms delicate flavors regardless of preparation method
- B. The acidity in Barolo creates an unpleasant reaction with all proteins in food
- C. Protein and fat in the braised beef soften Barolo's tannins, while lean fish provides no buffer against astringency
- D. Barolo is exclusively a dessert wine and should only be paired with sweet courses

54. A candidate encounters a wine from Washington State's Red Mountain AVA. This small appellation is known for producing wines from which grape variety with exceptional power, concentration, and tannic structure?

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

55. A winemaker in Champagne has produced a vintage wine from the exceptional 2012 harvest. Under Champagne regulations, what is the minimum lees aging requirement for this vintage Champagne before disgorgement?

- A. 9 months on the lees
- B. 12 months on the lees
- C. 24 months on the lees
- D. 36 months on the lees

56. A wine professional encounters an Argentinian wine labeled "Bonarda" and learns that it is the second most planted red variety in the country after Malbec. What style does Bonarda typically produce?

- A. Soft, fruity, approachable red wines for everyday drinking with moderate tannin and acidity
- B. Extremely tannic, age-worthy wines requiring decades of cellar aging
- C. High-acid, pale-colored wines comparable to Pinot Noir from Burgundy
- D. Intensely sweet dessert wines produced from botrytis-affected grapes

57. A candidate encounters a wine from Bordeaux's Entre-Deux-Mers region. Unlike the Left Bank and Right Bank, which are predominantly red wine zones, what type of wine is Entre-Deux-Mers primarily known for producing?

- A. Sweet, botrytized wines from Sémillon similar to Sauternes
- B. Full-bodied red wines dominated by Cabernet Sauvignon
- C. Dry white wines primarily from Sauvignon Blanc and Sémillon
- D. Traditional method sparkling wines from Pinot Noir and Chardonnay

58. A wine from Campania in southern Italy is labeled "Taurasi DOCG." The wine displays deep color, powerful tannins, and complex aromas of dark fruit, leather, and volcanic mineral. What minimum aging requirement must this wine fulfill before release?

- A. 12 months total with no oak requirement specified
- B. 24 months total including 12 months in large neutral vessels
- C. 50 months total including 24 months in oak barrels
- D. 36 months total including at least 12 months in wood

59. A wine professional encounters a New Zealand wine from the Martinborough sub-region of Wairarapa on the southern North Island. This area was New Zealand's first region to achieve international acclaim for which grape variety?

- A. Sauvignon Blanc
- B. Pinot Noir
- C. Chardonnay
- D. Syrah

60. A candidate encounters a white wine from the Rueda DO in central Spain. The wine is fresh, aromatic, and herbaceous with citrus and stone fruit character. Which grape variety dominates wines from this appellation?

- A. Verdejo
- B. Albariño
- C. Garnacha Blanca
- D. Macabeo

61. A candidate studying wine evaluation learns that a "long finish" is one of the most reliable indicators of wine quality. In the context of systematic tasting, what does "finish" (or "length") specifically measure?

- A. The amount of time the wine spends in oak barrels during the aging process
- B. The number of different grape varieties blended into the final wine
- C. How long flavors and sensations persist on the palate after the wine is swallowed or spat
- D. The total time elapsed between opening the bottle and consuming the last glass

62. A candidate encounters a wine from the Bekaa Valley in Lebanon. While not a Southern Hemisphere country, this Middle Eastern wine region has gained international attention for red blends using primarily which grape varieties?

- A. Cabernet Sauvignon, Merlot, and Cinsault — often in Bordeaux-style blends
- B. Nebbiolo and Sangiovese in an Italian-inspired style
- C. Tempranillo and Garnacha following Spanish winemaking traditions
- D. Pinot Noir and Gamay in a Burgundian-influenced approach

63. A producer in New Zealand's Hawke's Bay region harvests Syrah from the Gimblett Gravels. What characteristic of this sub-region's soil creates the warm microclimate particularly suited to this variety?

- A. Deep volcanic ash that releases heat through geothermal activity underground
- B. Free-draining, heat-retaining alluvial gravels that absorb solar warmth and radiate it back during cool evenings
- C. Chalky limestone that reflects all sunlight away from the vine canopy
- D. Heavy clay soils that retain moisture and provide natural cooling to vine roots

64. A wine student encounters the term "Vin de France" on a French wine label. At which level of the French wine classification does this sit?

- A. The highest level, equivalent to Grand Cru in Burgundy
- B. The second tier, equivalent to IGP with a protected regional indication
- C. The third tier, restricted to wines from a single commune or village
- D. The most basic level — wine without geographic indication, allowing blending from anywhere in France

65. A candidate studying responsible beverage service encounters a guest who presents an expired driver's license as identification. What is the correct response?

- A. Refuse to accept expired identification and request a valid, current form of government-issued ID
- B. Accept the expired license as long as the photo clearly matches the guest
- C. Accept any document with a photo and date of birth regardless of expiration
- D. Make a photocopy of the expired license and serve the guest after documenting

66. A wine professional encounters a bottle from the Margaret River region of Western Australia. The wine is a Cabernet Sauvignon-Merlot blend with elegant structure reminiscent of Left Bank Bordeaux. Which climate characteristic of Margaret River produces this Bordeaux-like elegance?

- A. Extreme continental conditions with scorching summers and freezing winters
- B. Tropical monsoon climate with heavy growing-season rainfall every afternoon
- C. Maritime climate moderated by the Indian and Southern Oceans, creating temperate conditions
- D. High-altitude Alpine climate at elevations exceeding 1,500 meters above sea level

67. A wine from the Rheingau region of Germany is a dry Riesling labeled "Grosses Gewächs." The estate is a member of the VDP. Besides being dry and from a Grosse Lage vineyard, what additional requirement applies to GG wines?

- A. They must be chaptalized to achieve a minimum of 14 percent alcohol
- B. They must be produced from an approved noble grape variety
- C. They must be blended from grapes sourced across multiple VDP vineyard sites
- D. They must undergo malolactic fermentation before barrel aging in new French oak

68. A wine professional encounters a bottle of Moscato d'Asti DOCG and a bottle of Asti Spumante DOCG side by side. Both are from Piedmont and use the same grape. What is the key production difference between these two wines?

- A. Moscato d'Asti is a dry, still wine while Asti Spumante is a sweet sparkling wine
- B. Both are identical wines with different label designs from the same producer
- C. Moscato d'Asti is a red wine while Asti Spumante is a white wine
- D. Moscato d'Asti is gently frizzante with lower alcohol (5–5.5%), while Asti Spumante is fully sparkling (spumante) with slightly higher alcohol

69. A candidate encounters a red wine from the Emilia-Romagna region of Italy that is lightly sparkling, violet-scented, dry, and tangy. It is produced using the Charmat method and is classically paired with the region's rich cuisine. Which wine is this?

- A. Lambrusco
- B. Prosecco
- C. Franciacorta
- D. Moscato d'Asti

70. A winemaker in Sauternes observes that morning mists from the convergence of the cold Ciron tributary with the warmer Garonne River are promoting the development of noble rot on her Sémillon vines. By afternoon, warm sunshine desiccates the infected berries. What is the name of this beneficial fungal condition?

- A. Gray rot (*Botrytis cinerea* in persistently wet conditions)
- B. Powdery mildew (*Erysiphe necator* thriving in warm, dry conditions)
- C. Noble rot (*pourriture noble*) — *Botrytis cinerea* under favorable alternating conditions
- D. Downy mildew (*Plasmopara viticola* in warm, humid conditions)

71. A wine professional encounters an Italian wine labeled "Morellino di Scansano DOCG" from the Maremma coast of Tuscany. Which grape variety is Morellino a local synonym for?

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

72. A candidate encounters a bottle labeled "Crémant de Bourgogne" and wonders how this sparkling wine differs from Champagne. Both use the traditional method. What is the key distinction?

- A. Crémant de Bourgogne uses the Charmat method while Champagne uses the traditional method
- B. Both wines are produced in the same region under identical appellation regulations
- C. Crémant de Bourgogne uses exclusively Glera while Champagne uses Pinot Noir varieties
- D. Crémant de Bourgogne is produced in Burgundy using Burgundian grape varieties, while Champagne is produced in the Champagne region under its own regulations

73. A wine student is studying the impact of barrel toast levels on wine character. A winemaker orders barrels with a "heavy toast" interior. Which specific flavor compounds will this heavy toast contribute to the wine?

- A. Smoky, roasted coffee, and dark chocolate notes from the carbonization of the wood surface
- B. Bright citrus and green apple aromas from the charred barrel staves
- C. Intense floral and rose petal aromatics from the heated oak lignins
- D. Strong banana and bubblegum flavors from the toasted barrel interior

74. A wine professional encounters a German wine labeled "Mosel Riesling Spätlese Feinherb." What does the term "feinherb" indicate about the wine's sweetness level?

- A. The wine is bone-dry with zero residual sugar (identical to trocken)
- B. The wine is intensely sweet at the Trockenbeerenauslese level
- C. The wine is off-dry — an unofficial but widely used term roughly equivalent to halbtrocken
- D. The wine is a sparkling Sekt produced using the transfer method

75. A wine from Uruguay is deeply colored, full-bodied, and tannic with dark fruit and earthy character. The grape variety originated in southwestern France's Madiran appellation. What modern winemaking technique has helped soften this variety's naturally aggressive tannins in Uruguay?

- A. Extended carbonic maceration of whole clusters in sealed tanks
- B. Micro-oxygenation — controlled introduction of tiny amounts of oxygen during aging
- C. Blending with at least 50 percent Pinot Noir to reduce overall tannin levels
- D. Cryoextraction — freezing the grapes before pressing to remove tannin compounds

76. A wine labeled "Sagrantino di Montefalco DOCG Secco" from Umbria indicates that the wine is in the dry style. In what other style is Sagrantino also traditionally produced?

- A. As a sparkling wine using the Charmat method
- B. As a dry white wine from free-run juice pressed without skin contact
- C. As a fortified wine with grape spirit added during fermentation
- D. As a sweet passito wine from grapes dried after harvest

77. A wine professional encounters a white wine from the Mâconnais in southern Burgundy. The wine is labeled "Pouilly-Fuissé AOC." Which grape variety produces this wine?

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

78. A candidate encounters a wine from the Adelaide Hills in South Australia. This cool-climate region provides a counterpoint to the warm Barossa Valley and produces elegant wines from which grape varieties?

- A. Shiraz and Grenache in a warm-climate, full-bodied style
- B. Muscat and Pedro Ximénez for sweet, fortified dessert wines
- C. Sauvignon Blanc, Chardonnay, and Pinot Noir in a cool-climate, refined style
- D. Cabernet Sauvignon from terra rossa soils in a structured, minty style

79. A candidate encounters a wine from the Côte de Nuits village of Vosne-Romanée. The wine is a Premier Cru Pinot Noir. Based on Burgundy labeling conventions, how would this wine appear on the label?

- A. "Romanée-Conti" — using only the vineyard name without the village
- B. "Vosne-Romanée Premier Cru" followed by the vineyard name
- C. "Bourgogne Rouge" — at the regional level without village or vineyard
- D. "Côte de Nuits Premier Cru" — using the sub-region name only

80. A wine professional is evaluating two wines and notices that Wine A has prominent legs that form slowly and thickly on the glass, while Wine B has thin, rapidly dissipating legs. What is the most likely explanation for this difference?

- A. Wine A has higher tannin levels that create more surface tension on the glass
- B. Wine A was served in a dirty glass with soap residue affecting the liquid flow
- C. Wine A contains more residual sugar, which is the primary driver of leg formation
- D. Wine A has higher alcohol content, which drives the Marangoni effect that creates thicker, slower-moving legs

81. A wine student encounters a Portuguese wine from the island of Madeira that is classified as "Verdelho." Where does this variety fall on the Madeira sweetness spectrum?

- A. It is the driest Madeira style, drier than Sercial
- B. It is the sweetest Madeira style, richer than Malmsey
- C. It is identical to Bual in sweetness and body
- D. It is medium-dry, falling between Sercial (driest) and Bual (medium-sweet)

82. A candidate encounters a wine from Virginia and reads that the state has established a particular white grape as its signature variety. The wine displays rich peach, apricot, and floral character. Which variety is Virginia's signature white grape?

- A. Viognier
- B. Chardonnay
- C. Riesling
- D. Albariño

83. A wine professional encounters a Spanish wine from the Bierzo DO. The wine is fragrant, medium-bodied, and displays red fruit, floral aromatics, and mineral finesse reminiscent of Pinot Noir. Which indigenous variety produces this wine?

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

84. A candidate encounters a dry Riesling from the Rheingau region of Germany. The producer is a member of the VDP and the wine is from an Erste Lage vineyard. At which tier of the VDP classification does Erste Lage sit?

- A. The highest tier, equivalent to Grand Cru
- B. The second-highest tier, equivalent to Premier Cru
- C. The third tier, equivalent to village-level wine
- D. The entry level, equivalent to regional wine

85. A wine professional encounters a wine from the Constantia ward near Cape Town, South Africa. This estate has historical significance for producing a legendary sweet wine prized by European royalty. What is this wine called, and from which grape is it primarily produced?

- A. Cape Blend from Pinotage grapes grown on Table Mountain slopes
- B. Stellenbosch Shiraz from old bush vines near False Bay
- C. Steen Reserve from barrel-aged Chenin Blanc in the Swartland
- D. Vin de Constance from Muscat-based grapes in the historic Constantia vineyards

86. A candidate studying the impact of serving temperature on wine perception serves a full-bodied Napa Valley Cabernet Sauvignon at 22°C. The guest complains that the wine tastes hot and unbalanced. What serving adjustment would most improve this wine?

- A. Chill the wine to 16–18°C, which will reduce the perception of alcohol heat and restore structural balance
- B. Warm the wine further to 25°C to help the tannins soften and integrate
- C. Add ice cubes directly to the glass to rapidly bring the temperature down
- D. Transfer the wine to a narrow Champagne flute to concentrate the aromatics

87. A wine student encounters the term "micro-oxygenation" in the context of modern winemaking. What is this technique, and what effect does it have on wine?

- A. A rapid freezing method that concentrates sugar and acid in grape must before fermentation
- B. A filtration process that removes all dissolved oxygen from wine before bottling
- C. The controlled introduction of tiny amounts of oxygen to soften tannins and stabilize color during aging
- D. An irrigation technique that delivers oxygenated water directly to vine root systems

88. A candidate encounters a wine from the Colchagua Valley in Chile. The wine is a medium- to full-bodied red with aromas of dark chocolate, coffee, green pepper, and a distinctive smoky-herbal quality. The variety was misidentified as Merlot until 1994. Which grape is this?

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

89. A wine professional encounters a wine from Sicily labeled "Etna Rosso DOC." The wine is pale in color, high in acidity, and displays aromas of red cherry, blood orange, and volcanic ash. Which grape variety produces this wine, and what European classic is it most frequently compared to?

- A. Nero d'Avola, compared to Barossa Valley Shiraz for its power and concentration
- B. Frappato, compared to Beaujolais Gamay for its light body and bubblegum aromas
- C. Carricante, compared to Chablis Chardonnay for its mineral and chalk character
- D. Nerello Mascalese, compared to Burgundy Pinot Noir for its elegance and terroir transparency

90. A candidate encounters an Austrian wine labeled "Kamptal DAC Reserve." What does the "Reserve" designation indicate within the Austrian DAC system?

- A. A wine with greater weight, complexity, and often single-vineyard origin, representing the top tier within the DAC classification
- B. A wine that has been fortified with grape spirit during the fermentation process
- C. A basic-level wine blended from multiple regions across Lower Austria
- D. A sweet wine produced from individually selected botrytis-affected berries

91. A sommelier is constructing a wine-by-the-glass list and wants to include a Sherry that is bone-dry, pale, intensely savory, and produced exclusively in the coastal town of Sanlúcar de Barrameda. Which specific Sherry style should be featured?

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

92. A wine professional encounters a Bordeaux wine labeled "Cru Bourgeois du Médoc." Where does this classification rank relative to the 1855 Classified Growths of the Médoc?

- A. Above the First Growths as the most prestigious designation in Bordeaux
- B. Below the 1855 Classified Growths, recognizing quality estates not included in the original 1855 ranking
- C. Equal to Second Growth status within the 1855 Classification hierarchy
- D. It is a classification of sweet wines from Sauternes, not red wines from the Médoc

93. A candidate encounters a wine labeled "Gavi DOCG" from Piedmont. Which grape variety produces this wine, and what is its characteristic style?

- A. Nebbiolo producing a powerful, tannic red wine with tar and rose aromas
- B. Arneis producing a rich, aromatic white wine with pear and almond flavors
- C. Barbera producing a deeply colored, high-acid red with dark cherry flavors
- D. Cortese producing a crisp, dry white wine with citrus and mineral character

94. A wine professional encounters a guest who asks about the term "organic wine" in the United States versus in the European Union. What is a key regulatory difference between these two jurisdictions regarding sulfite use?

- A. In the U.S., wine labeled "organic" must contain no added sulfites, while EU organic wine permits sulfites at lower levels than conventional wine
- B. Both the U.S. and EU permit identical levels of added sulfites in organic wines
- C. The EU prohibits all sulfites in organic wine while the U.S. permits unlimited additions
- D. Neither jurisdiction has any regulations governing sulfite levels in organic wines

95. A candidate studying red winemaking encounters the term "délestage" (rack and return). How does this cap management technique work during fermentation?

- A. The juice is pumped from the bottom of the tank over the top of the floating cap
- B. A mechanical plunger pushes the floating cap down into the fermenting juice
- C. All juice is drained from the tank, the cap settles, and the juice is pumped back over it
- D. Cold water is sprayed on the cap to cool the fermentation temperature

96. A wine professional encounters a label from Argentina's Patagonia region — one of the country's most southerly wine zones. What climate characteristics distinguish Patagonia from Mendoza?

- A. Patagonia is much warmer than Mendoza, producing heavier, more alcoholic wines
- B. Patagonia has a cooler climate at a more southerly latitude, producing more elegant wines with notable freshness and finesse
- C. Both regions have identical growing conditions with no meaningful differences
- D. Patagonia is a tropical wine region producing exclusively sweet, fortified wines

97. A wine from the Walla Walla Valley AVA in Washington State crosses the state border into Oregon. This demonstrates which unique aspect of the American AVA system?

- A. AVA boundaries are determined exclusively by state political borders
- B. All AVAs are required to be contained within a single county boundary
- C. AVAs cannot overlap with other AVAs under any circumstances
- D. AVA boundaries are defined by geographic features and can cross state lines

98. A candidate encounters a wine labeled "Châteauneuf-du-Pape Blanc." Most people associate this appellation with red wines, but white wines are also produced here. Which grape varieties are commonly used in white Châteauneuf-du-Pape?

- A. Grenache Blanc, Roussanne, Clairette, and Bourboulenc
- B. Chardonnay and Sauvignon Blanc in a Burgundian style
- C. Riesling and Gewürztraminer in an Alsatian style
- D. Chenin Blanc and Melon de Bourgogne in a Loire Valley style

99. A wine from the Northern Rhône appellation of Crozes-Hermitage is produced from Syrah. How does Crozes-Hermitage compare to its more famous neighbor Hermitage in terms of appellation size and wine style?

- A. Crozes-Hermitage is smaller and more prestigious than Hermitage
- B. Both appellations are identical in size and produce indistinguishable wines
- C. Crozes-Hermitage is a larger appellation producing more accessible, earlier-drinking Syrah than the denser, more age-worthy wines of Hermitage
- D. Crozes-Hermitage is a white wine appellation while Hermitage is exclusively red

100. A wine professional encounters a guest who claims that sulfites in red wine cause their headaches. Based on current scientific understanding, what is the most accurate response?

- A. Red wine contains the highest levels of sulfites of any wine type, confirming the guest's theory
- B. Red wine typically contains less sulfite than white wine, and the cause of "red wine headache" is still debated, with histamines, tannins, and other compounds among the suspected triggers
- C. Sulfites are present only in wines from specific countries and never in domestically produced wines
- D. All sulfites are added artificially and are never a natural byproduct of fermentation

PRACTICE EXAM 7: ANSWER KEY AND EXPLANATIONS

1. D — Non-vintage (NV) Champagne is a deliberate blend of wines from multiple harvest years, designed to maintain a consistent house style regardless of vintage variation. The chef de cave selects reserve wines from previous vintages and blends them with the current year's base wine to achieve the house's signature flavor profile. NV Champagne represents the majority of Champagne production and maintaining consistency across vintages is considered one of the greatest skills in the industry.
2. B — Botrytis cinerea developing as destructive gray rot is the fungal infection most likely to affect tight-clustered varieties in humid conditions. The compact berry arrangement traps moisture and restricts air circulation within the cluster, creating a warm, humid microenvironment that is ideal for gray rot development. Pinot Noir is particularly susceptible to this problem because of its naturally tight, compact cluster structure.
3. A — Chenin Blanc, historically called Steen in South Africa, has been grown in the country for over 350 years and is its most widely planted grape variety. The old, unirrigated bush vines of the Swartland and other regions produce wines of extraordinary depth, texture, and complexity with the honey, quince, and chamomile aromatics described. South Africa possesses some of the oldest Chenin Blanc vines in the world.
4. C — Garganega is the primary grape variety in Soave, and the "Classico" designation indicates that the wine comes from the historic, original core zone of the appellation — typically the hillside vineyards that produce more concentrated, characterful wines than the expanded modern production area on the surrounding plains. Soave Classico generally commands higher quality expectations and prices.
5. A — Blanc de Noirs ("white from blacks") indicates a Champagne made entirely from red-skinned grape varieties — specifically Pinot Noir and/or Pinot Meunier — with no Chardonnay included. The juice is separated from the skins quickly to prevent red pigment extraction, producing a white or deep golden sparkling wine. Blanc de Blancs is the counterpart, made entirely from Chardonnay.
6. D — Llicorella — Priorat's distinctive dark, fissured slate soil — forces vine roots to penetrate deep into the fractured rock for moisture and nutrients, naturally limiting yields and concentrating the fruit's flavors and mineral intensity. The poor, mineral-rich soil combined with old-vine Garnacha and Cariñena on steep terraces produces extremely low yields of extraordinarily concentrated fruit.

7. B — Colheita is a single-vintage Tawny Port aged for a minimum of seven years in barrel, displaying the character of a specific harvest year within the oxidative tawny style. A 20 Year Tawny, by contrast, is a multi-vintage blend carefully crafted to taste like a wine of approximately 20 years of age. The key distinction is single vintage versus multi-vintage blend.
8. C — Franciacorta DOCG is produced in Lombardy in northern Italy using the traditional method with Chardonnay and Pinot Nero (Pinot Noir) as the primary grape varieties. It is widely considered Italy's finest sparkling wine and is frequently compared to Champagne in quality, complexity, and production method. Prosecco (Veneto) uses the Charmat method, and Asti (Piedmont) uses Moscato in a single-fermentation tank process.
9. A — Aged Tawny Port (10, 20, 30, 40 Year) should be served slightly chilled directly from the bottle without decanting. Unlike Vintage Port, which throws heavy sediment during decades of bottle aging, aged Tawny Port is filtered before bottling after its extended barrel aging and does not develop significant sediment. Its oxidative, nutty, caramel character is best appreciated at a cool temperature.
10. B — Malbec is Argentina's flagship grape variety, and the profile described — deep purple color, black plum, violet, dark chocolate, plush texture, and firm structure from a high-altitude Mendoza vineyard — is classic Argentine Malbec. The Uco Valley at 1,300 meters provides the intense UV exposure that produces deep color and the cool nights that preserve acidity and structural definition.
11. D — Weissburgunder is the German name for Pinot Blanc. It is one of several Burgundian varieties that thrives in Germany's warmer regions, particularly the Pfalz and Baden. The German naming convention for Pinot varieties follows a consistent pattern: Spätburgunder (Pinot Noir), Grauburgunder (Pinot Gris), and Weissburgunder (Pinot Blanc).
12. C — Reduction is the fault caused by volatile sulfur compounds — primarily hydrogen sulfide (H₂S) — accumulating in wine that has been deprived of oxygen. The aromas of rotten eggs and burnt rubber are classic indicators. Highly reductive closures such as screw caps with low-permeability liners can contribute to reduction by creating an excessively anaerobic environment during aging.
13. B — Hermitage regulations do permit the inclusion of small amounts of white grape varieties — Marsanne and Roussanne — in the red blend, though most producers use very little or none. This practice is similar to the co-fermentation of Viognier with Syrah permitted in Côte-Rôtie. Cornas, by contrast, requires 100 percent Syrah with no white grapes permitted.
14. A — When Carménère is harvested before reaching full physiological ripeness, it expresses pronounced green pepper and herbaceous flavors from elevated methoxypyrazine levels. Carménère requires a longer growing season than Merlot (the variety it was confused with for decades) to fully ripen, and inadequate maturity produces the same type of green, vegetal character associated with underripe Cabernet Sauvignon and Cabernet Franc.

15. D — Méthode Cap Classique (MCC) is South Africa's proprietary term for sparkling wines produced using the traditional method — secondary fermentation in bottle with riddling, disgorgement, and dosage. The term was coined because "méthode champenoise" is legally restricted to wines from the Champagne appellation. MCC wines are produced from Chardonnay and Pinot Noir, following the same process as Champagne.
16. C — Fino Sherry is a delicate, biologically aged wine whose crisp, saline, almond-and-bread-dough character is best expressed at cool temperatures — typically 6 to 10°C, similar to white wine service temperature. Serving Fino warm would amplify its alcohol perception and mute its delicate aromatic profile. Fino is also perishable and should be consumed within one to three days of opening.
17. B — Fleurie is one of the ten Cru Beaujolais villages, producing wines from specific named village sites with greater structure, complexity, and aging potential than Beaujolais Nouveau. While Nouveau is released weeks after harvest for immediate consumption with simple, fruity character from carbonic maceration, Cru Beaujolais wines are vinified more traditionally and can age for five to ten years or more.
18. A — Mourvèdre (Monastrell) is naturally heat-tolerant, drought-resistant, late-ripening, and thick-skinned — all characteristics that suit hot, dry Mediterranean climates. It thrives when trained as free-standing bush vines (gobelet) without trellising, particularly in Bandol, Jumilla, and parts of the Barossa Valley. Pinot Noir, Riesling, and Gamay all require cooler conditions.
19. D — Pomerol is the only major Bordeaux commune that has never established an official classification system. Despite producing some of the most expensive wines in the world — including Château Pétrus and Château Le Pin — Pomerol has no formal ranking of its estates. Saint-Émilion has its own classification (revised periodically), and the 1855 Classification covers the Médoc and Graves.
20. B — Barbera has characteristically high acidity but low tannin, producing deeply colored, fruit-driven wines that are approachable in their youth. Nebbiolo (the grape of Barolo) has both high acidity and high tannin, producing wines that are initially austere and require extended aging to soften. This structural contrast makes Barbera the everyday red of Piedmont while Barolo is reserved for special occasions.
21. C — Bâtonnage (lees stirring) releases mannoproteins, amino acids, and other compounds from the spent yeast cells into the wine, adding richness, body, and a creamy, bready complexity. This technique is most commonly associated with barrel-fermented Chardonnay, particularly in Meursault and other white Burgundy appellations. Regular stirring over several months maximizes the effect.
22. A — Pinot Noir is the dominant grape variety in Oregon's Willamette Valley, accounting for over 60 percent of the state's total plantings. Oregon state law requires a minimum of 90 percent varietal

content for Pinot Noir (and most other varieties), reflecting the state's philosophical alignment with Burgundy's emphasis on varietal purity and terroir expression.

23. D — Vendange Tardive (VT) is made from late-harvested grapes with elevated sugar levels, which may or may not be affected by botrytis. Sélection de Grains Nobles (SGN) is a more concentrated category made from individually selected botrytis-affected berries, requiring higher minimum must weights and producing intensely sweet wines of extraordinary richness. SGN represents a more selective, more concentrated expression than VT.
24. B — Monastrell (known as Mourvèdre in France) is the grape variety most closely associated with the Jumilla DO in southeastern Spain. The region is known for robust, deeply colored reds from old, unirrigated bush vines that produce concentrated, fruit-forward wines of exceptional value. Jumilla has gained international attention as a source of affordable, high-quality Monastrell.
25. C — Sangiovese is the grape variety that produces Vino Nobile di Montepulciano DOCG, known locally in the commune of Montepulciano as Prugnolo Gentile. This is a critical distinction — Vino Nobile is a Sangiovese-based wine named after the Tuscan town, not the Montepulciano grape variety (which is a completely different grape grown in Abruzzo and other regions of central-eastern Italy).
26. B — Small berries with thick skins and a high ratio of skin to juice produce more concentrated, deeply colored, tannic wines because a greater proportion of each berry consists of the phenolic-rich skin rather than the dilute juice. This is why thick-skinned varieties like Cabernet Sauvignon — with their naturally small berries — produce deeply pigmented, structurally powerful wines.
27. A — Steinfeder is the lightest Wachau category with a maximum alcohol level of 11.5 percent. Named after a delicate local grass that sways in the wind, Steinfeder wines are ethereal, light-bodied, and refreshing. Federspiel (11.5 to 12.5 percent) is the middle tier, and Smaragd (minimum 12.5 percent) is the most powerful.
28. D — Doux is the sweetest designation on the Champagne dosage scale, containing more than 50 grams per liter of residual sugar. It is extremely rare in modern production, as consumer preferences have shifted decisively toward drier styles. The full progression from driest to sweetest is: Brut Nature, Extra Brut, Brut, Extra Dry, Sec, Demi-Sec, and Doux.
29. C — While both Eden Valley and Clare Valley produce outstanding dry Riesling, Eden Valley tends to produce slightly more perfumed, aromatic Riesling with floral and lime blossom notes, while Clare Valley Riesling is generally more austere, mineral, and citrus-driven. Both regions produce wines of exceptional quality and age-worthiness, sealed predominantly with screw caps.
30. B — Etna Bianco DOC is the white wine designation for wines produced on the volcanic slopes of Mount Etna from the Carricante grape variety. These crisp, mineral-driven whites are gaining increasing international recognition for their expression of volcanic terroir. Etna Rosso DOC is the companion red designation, produced from Nerello Mascalese.

31. A — Spicy food amplifies the perception of tannin in wine, making tannic reds taste more astringent, harsh, and bitter when paired with heavily spiced dishes. Capsaicin (the compound responsible for chili heat) sensitizes the palate, increasing the perception of both tannin astringency and alcohol warmth. This is why off-dry, lower-alcohol wines like Riesling are far more successful partners for spicy cuisine.
32. D — Château Cheval Blanc in Saint-Émilion is the most famous Cabernet Franc-dominant estate in Bordeaux, with the variety typically constituting over 50 percent of the blend. This is unusual for Saint-Émilion, where most estates are Merlot-dominant. Cheval Blanc demonstrates that Cabernet Franc can produce wines of supreme quality and complexity in the right terroir.
33. C — Asti Spumante DOCG is produced from Moscato Bianco (Muscat Blanc à Petits Grains) using a single fermentation in a pressurized tank — the wine is not fully fermented and then subjected to secondary fermentation, but rather the single primary fermentation is conducted under pressure to capture the CO₂. This preserves the grape's intensely floral, peachy aromatics and produces a sweet, fully sparkling wine.
34. B — Bordeaux's maritime climate — moderated by the Atlantic Ocean — is subject to unpredictable growing season weather, including rain, humidity, and cloud cover during critical periods such as flowering, véraison, and harvest. This unpredictability means that some years produce exceptional conditions while others are compromised by rain or cold, creating more pronounced vintage variation than consistently warm Mediterranean regions.
35. A — The Texas High Plains AVA benefits from high elevation (900 to 1,200 meters), which provides warm daytime temperatures for ripening, cool nighttime temperatures for acid preservation, and low humidity that reduces disease pressure. These conditions favor warm-climate varieties such as Tempranillo, Mourvèdre, and Viognier, making the High Plains one of Texas's most promising quality wine regions.
36. D — Must is the term for the freshly pressed grape juice — including any skins, seeds, and pulp — before or during fermentation. In white winemaking, must typically refers to the juice after pressing and separation from solids. In red winemaking, must includes the juice in contact with skins during maceration and fermentation. Lees are the spent yeast cells, not the must.
37. C — Auslese-level wines in the German Prädikat system are made from selected bunches of very ripe grapes, sometimes with some botrytis (noble rot) influence. Auslese requires a higher minimum must weight than Spätlese and produces wines that are typically medium-sweet to sweet with concentrated fruit flavors. Eiswein requires freezing, and TBA requires fully shriveled berries.
38. B — Côtes de Provence rosé is typically produced from Grenache, Cinsault, Mourvèdre, and Syrah using the direct press method — pressing the red-skinned grapes immediately or after minimal skin contact to produce the pale, delicate, salmon-pink color that has become the global standard for premium rosé. This Provençal method and style have driven an enormous worldwide rosé trend.

39. A — The cool-climate Cabernet Franc profile described — red currant, raspberry, violet, graphite, medium body, and fresh acidity — is most reminiscent of the Loire Valley appellations of Chinon and Bourgueil, which produce France's benchmark single-variety Cabernet Franc wines. The Finger Lakes' continental climate, moderated by its deep lakes, creates growing conditions that produce similarly elegant, cool-climate expressions.
40. C — The Okanagan Valley stretches approximately 200 kilometers from north to south with significant climatic variation. The warm southern end (Oliver, Osoyoos) is suited to heat-loving varieties like Merlot, Cabernet Sauvignon, and Syrah, while the cooler northern end produces aromatic whites — Riesling, Pinot Gris, and Gewürztraminer — that reflect the cooler growing conditions.
41. A — Rioja (since 1991) and Priorat (since 2003, using the Catalan spelling DOQ) are the only two Spanish wine regions that currently hold the highest-tier DOCa (Denominación de Origen Calificada) classification. This designation requires a sustained track record of exceptional quality and strict regulatory oversight. No other Spanish wine region has achieved this status.
42. D — One degree Brix equals one gram of sugar per 100 grams of solution. Brix is the standard measurement used in the United States for quantifying sugar content in grape must at harvest. Oechsle is the German equivalent, and Baumé is used in France and Australia. As a general guideline, approximately 16.5 to 18.5 grams of sugar per liter produce one percent of alcohol.
43. B — The IAS (Integrity and Sustainability) seal verifies compliance with environmental sustainability standards in addition to the origin, variety, and vintage verification provided by the standard Wine of Origin (WO) system. This makes South Africa one of the first wine-producing countries to integrate sustainability certification into its official labeling framework.
44. A — Kabinett grapes are harvested at the lowest Prädikat ripeness level (approximately 67 to 82 degrees Oechsle), and the Mosel's extremely cool continental climate limits sugar accumulation, producing wines with naturally low potential alcohol. Combined with the prohibition on chaptalization for all Prädikatswein, this results in finished wines with as little as 7 to 9 percent alcohol — light, delicate, and beautifully balanced by Riesling's electric acidity.
45. C — Encruzado is the Dão region's signature white grape variety, producing complex, mineral-driven, barrel-worthy whites that are gaining international recognition as among Portugal's finest. Its combination of citrus, stone fruit, and mineral character with textural complexity from oak aging sets it apart from other Portuguese white varieties.
46. B — Galets roulés are the large, rounded river stones that cover many Châteauneuf-du-Pape vineyards. They absorb solar heat during the day and radiate it back to the vines and fruit during the cooler evening and nighttime hours, effectively extending the ripening period. This thermal regulation is particularly important for the late-ripening Grenache grape that dominates the appellation.

47. D — Cava Reserva requires a minimum of 15 months of lees aging before disgorgement. Standard Cava requires 9 months, Cava Gran Reserva requires 30 months, and the newer Cava de Paraje Calificado requires 36 months. These ascending lees aging requirements produce progressively more complex and autolytic sparkling wines.
48. A — Cool nighttime temperatures at higher altitudes slow the vine's metabolic respiration of organic acids, preserving natural acidity that provides structural balance to Torrontés's intense aromatic richness. Without sufficient acidity, Torrontés can become heavy and cloying — the preserved acidity at altitude is the critical factor that transforms an aromatic but unbalanced grape into a focused, compelling wine.
49. C — Santorini is the Greek island where ancient, ungrafted bush vines are trained in the distinctive kouloura basket-shaped system. The low, circular vine shape protects grape clusters from the island's fierce winds, intense heat, and scant rainfall while capturing overnight moisture from condensation. Phylloxera never reached Santorini, allowing these ancient vines to remain on their own roots.
50. B — The Nahe produces an unusually wide range of Riesling styles because of its exceptional geological diversity — slate, volcanic rock (from ancient volcanic activity), sandstone, clay, and quartzite all occur within a relatively small area. This means neighboring vineyards can produce Rieslings with remarkably different characters, giving the Nahe a stylistic breadth unmatched by more geologically uniform regions.
51. D — While the Hunter Valley is primarily associated with its unique style of Sémillon (white), Shiraz has been the region's traditional red wine strength. Despite the warm, humid climate, Hunter Valley Shiraz produces distinctive wines with earthy, leathery, dark-fruited character — a style quite different from the more concentrated, powerful expressions of the Barossa Valley.
52. A — Vermentino di Gallura DOCG comes from the specific Gallura sub-region in northeastern Sardinia and must meet stricter production standards than the broader Vermentino di Sardegna DOC, including lower maximum yields, higher minimum quality thresholds, and mandatory approval by an official tasting panel. The DOCG designation with its numbered government seal guarantees authenticity at a higher quality tier.
53. C — Protein and fat in the braised beef bind with Barolo's tannins, softening the perception of astringency and creating a harmonious pairing. Lean, delicate steamed fish provides minimal protein and fat to buffer the tannins, leaving the wine's powerful astringency fully exposed and potentially creating an unpleasant metallic sensation. This structural interaction is the foundation of the red meat/tannic red wine pairing principle.
54. B — Red Mountain AVA is one of the warmest sites in Washington State and is particularly renowned for producing powerful, concentrated, tannic Cabernet Sauvignon. The combination of heat, well-drained soils, and south-facing slopes produces wines of exceptional depth, structure,

and dark fruit intensity. It is one of the most prestigious Cabernet Sauvignon sites in the Pacific Northwest.

55. D — Vintage Champagne must age on its lees for a minimum of 36 months before disgorgement under appellation regulations. This extended lees contact contributes the bready, biscuity, toasty autolytic complexity that distinguishes vintage Champagne from non-vintage (which requires only 12 months minimum). Many prestige cuvées age for significantly longer than the minimum.
56. A — Bonarda produces soft, fruity, approachable red wines for everyday drinking — typically medium-bodied with moderate tannin and acidity, dark cherry and plum fruit, and a round, easy-drinking character. As Argentina's second most planted red variety after Malbec, Bonarda represents the country's value-oriented, everyday wine category rather than its premium age-worthy segment.
57. C — Entre-Deux-Mers ("between two seas") is the large region between the Garonne and Dordogne rivers in Bordeaux, primarily known for producing dry white wines from Sauvignon Blanc and Sémillon. While some red wine is produced here, it is sold under the broader Bordeaux or Bordeaux Supérieur appellations. The Entre-Deux-Mers designation is reserved for white wines.
58. D — Taurasi DOCG requires a minimum of 36 months of total aging, including at least 12 months in wood, before release. Taurasi Riserva requires 48 months. Produced from Aglianico — sometimes called the "Barolo of the South" — Taurasi is one of southern Italy's most powerful and age-worthy red wines, with the high tannin and acidity needed to support long cellaring.
59. B — Martinborough, in the Wairarapa region at the southern end of New Zealand's North Island, was the country's first region to achieve international acclaim for Pinot Noir. Its cool, dry mesoclimate — sheltered from prevailing westerly winds by the Rimutaka Range — produces Pinot Noir in a Burgundian style: medium-bodied, earthy, elegant, and terroir-expressive.
60. A — Verdejo is the dominant white grape variety of the Rueda DO in central Spain, producing fresh, aromatic wines with herbaceous, citrus, and stone fruit character. Rueda has become one of Spain's most commercially successful white wine appellations. Albariño is associated with Rías Baixas in Galicia, a completely different climate and region.
61. C — Finish (or length) specifically measures how long flavors and sensations persist on the palate after the wine is swallowed or spat. A long, evolving finish — where flavors continue to develop and linger for 30 seconds or more — is one of the most reliable indicators of wine quality across all professional tasting systems. A short finish that fades quickly suggests a less complex wine.
62. A — Lebanon's Bekaa Valley has gained international attention primarily for red blends based on Cabernet Sauvignon, Merlot, and Cinsault, often in Bordeaux-influenced styles. Château Musar is the most famous Lebanese wine estate, producing age-worthy red blends that have earned a devoted international following. The warm, continental Bekaa Valley climate suits these varieties well.

63. B — The Gimblett Gravels' free-draining alluvial gravel soils absorb solar warmth during the day and radiate it back to the vines during cool evenings, creating a warm microclimate within the otherwise temperate Hawke's Bay region. This heat-retaining characteristic is similar to the gravel soils of Bordeaux's Left Bank and allows warm-climate varieties like Syrah and Cabernet Sauvignon to achieve full phenolic and flavor maturity.
64. D — Vin de France is the most basic level of French wine classification — wine without geographic indication that may be blended from grapes grown anywhere in France. It sits below IGP (Indication Géographique Protégée) and AOP (Appellation d'Origine Protégée) in the hierarchy. Some innovative producers deliberately choose this classification for creative flexibility, but it carries no geographic or quality guarantees.
65. A — Expired identification should be refused, and the server should request a valid, current form of government-issued ID. Acceptable forms in the United States include a valid driver's license or state-issued ID, a current passport, or a valid military ID. Serving alcohol based on expired identification exposes both the server and the establishment to legal liability.
66. C — Margaret River's maritime climate is moderated by the Indian and Southern Oceans, creating temperate growing conditions with warm but not excessively hot summers and mild winters. This ocean-moderated environment produces Bordeaux-like elegance and structure in its Cabernet Sauvignon-Merlot blends, contrasting with the more powerful, concentrated style of warmer inland regions like the Barossa Valley.
67. B — Grosses Gewächs wines must be produced from an approved noble grape variety — typically Riesling in the Rheingau, though Pinot Noir (Spätburgunder) and other noble varieties qualify in their respective regions. This requirement ensures that GG wines represent the finest expression of a region's most important grape variety from its best vineyard sites.
68. D — Moscato d'Asti is gently frizzante (lightly sparkling) with lower alcohol (typically 5 to 5.5 percent) and a softer, more delicate mousse, while Asti Spumante is fully sparkling (spumante) with slightly higher alcohol and more vigorous effervescence. Both use Moscato Bianco and are sweet, but the production methods differ — Moscato d'Asti is produced in smaller quantities with more artisanal character.
69. A — Lambrusco is the lightly sparkling, violet-scented, tangy red wine from Emilia-Romagna, produced using the Charmat method from various Lambrusco grape sub-varieties. High-quality dry Lambrusco — particularly Grasparossa di Castelvetro and Sorbara — has earned serious critical attention and is classically paired with the rich cuisine of the region, including cured meats, fresh pasta, and Parmigiano-Reggiano.
70. C — Noble rot (pourriture noble) is the beneficial form of Botrytis cinerea that develops when morning mists promote fungal infection followed by warm, dry afternoon conditions that desiccate the infected berries. This concentrates sugars, acids, and flavor compounds while adding

distinctive honey, apricot, and marmalade aromas. The morning mists from the Ciron-Garonne convergence in Sauternes create ideal conditions for this process.

71. B — Morellino is a local Tuscan synonym for Sangiovese used in the Maremma coastal area. Morellino di Scansano DOCG produces accessible, fruit-forward Sangiovese-based reds that tend to be softer and more immediately approachable than inland Tuscan Sangiovese from Brunello di Montalcino or Chianti Classico.
72. D — Both Crémant de Bourgogne and Champagne are produced using the traditional method (secondary fermentation in bottle), but they come from different regions and use different grape varieties. Crémant de Bourgogne is produced in Burgundy using Burgundian varieties (Chardonnay, Pinot Noir, Aligoté), while Champagne is produced in the Champagne region under its own distinct appellation regulations.
73. A — Heavy toast on barrel interiors produces smoky, roasted coffee, and dark chocolate notes from the carbonization of the wood surface during the toasting process. As the interior of the barrel is charred, it breaks down the wood's lignin, cellulose, and hemicellulose compounds differently than lighter toast levels, producing more intense smoky and roasted flavors. Light toast contributes more subtle vanilla and spice.
74. C — Feinherb is an unofficial but widely used German wine term that indicates an off-dry style — roughly equivalent to halbtrocken. The wine contains perceptible but not dominant residual sugar, balanced by Riesling's naturally high acidity. Feinherb has become popular as a more consumer-friendly alternative to the technically defined halbtrocken designation.
75. B — Micro-oxygenation is the controlled introduction of tiny amounts of oxygen to wine during aging — a technique that has been particularly valuable for softening Tannat's naturally aggressive tannins in Uruguay. The controlled oxygen exposure promotes tannin polymerization, which converts small, harsh tannin molecules into larger, softer chains that produce a smoother mouthfeel without sacrificing the variety's powerful identity.
76. D — Sagrantino is traditionally produced in both a dry style (secco) and a sweet passito style made from grapes dried after harvest to concentrate sugars and flavors. The passito version of Sagrantino is one of Umbria's historic wine traditions, though the dry version has become more commercially prominent in recent decades. Both styles display the variety's characteristically intense tannin.
77. A — Pouilly-Fuissé AOC is a white wine appellation in the Mâconnais sub-region of southern Burgundy, producing wine exclusively from Chardonnay. It is the most prestigious appellation of the Mâconnais and produces richer, more concentrated Chardonnay than basic Mâcon-Villages. Pouilly-Fuissé was elevated to include Premier Cru vineyard designations in 2020.
78. C — The Adelaide Hills is a cool-climate region at elevations of 400 to 700 meters in the ranges east of Adelaide, producing elegant Sauvignon Blanc, Chardonnay, and Pinot Noir in a refined,

restrained style. This cool-climate character provides a direct contrast to the warm, powerful wines of the neighboring Barossa Valley and McLaren Vale.

79. B — A Premier Cru wine from Vosne-Romanée would be labeled "Vosne-Romanée Premier Cru" followed by the specific vineyard name. Premier Cru wines in Burgundy always carry both the village name and the vineyard name. Grand Cru wines (such as Romanée-Conti) carry only the vineyard name without the village designation.
80. D — Wine A has higher alcohol content, which drives the Marangoni effect — the physical phenomenon responsible for the formation of legs or tears on the inside of a wine glass. As alcohol evaporates more quickly from the thin film of wine on the glass, the remaining liquid has higher water content and greater surface tension, pulling upward to form droplets that run back down as legs.
81. D — Verdelho is medium-dry on the Madeira sweetness spectrum, falling between the driest style (Sercial) and the medium-sweet style (Bual/Boal). The complete progression from driest to sweetest is Sercial, Verdelho, Bual, and Malmsey (Malvasia). Verdelho produces wines with more body and richness than Sercial, with flavors of honey, peach, and smoke.
82. A — Viognier has established itself as Virginia's signature white grape variety, producing rich wines with the peach, apricot, and floral character that the variety is known for. Virginia's humid continental climate presents significant viticultural challenges, but Viognier has shown strong adaptation. Cabernet Franc has emerged as the state's most successful red variety.
83. C — Mencía is the indigenous grape variety of the Bierzo DO in northwestern Spain, producing fragrant, medium-bodied reds with red fruit, floral aromatics, and mineral finesse that have drawn comparisons to Pinot Noir and Cabernet Franc. Bierzo's cool, Atlantic-influenced climate creates growing conditions well-suited to this elegant, terroir-expressive variety.
84. B — Erste Lage sits at the second-highest tier of the VDP classification, equivalent to Burgundy's Premier Cru. The hierarchy ascends from Gutswein (regional, entry level) through Ortswein (village) to Erste Lage (premier cru equivalent) and Grosse Lage (grand cru equivalent). Dry wines from Grosse Lage are designated Grosses Gewächs (GG).
85. D — Vin de Constance is the legendary sweet wine from the Constantia ward near Cape Town, produced primarily from Muscat-based grapes in the historic Constantia vineyards. This wine was famously prized by European royalty in the 18th and 19th centuries, including Napoleon, and represents one of the oldest wine estates in the New World, with a history dating to 1685.
86. A — Chilling the wine to 16 to 18°C — the optimal service temperature for full-bodied red wines — would reduce the volatile perception of alcohol heat and restore structural balance. At 22°C (typical room temperature), alcohol becomes more volatile and produces an unpleasant burning sensation that overwhelms the fruit and makes the wine taste unbalanced.

87. C — Micro-oxygenation is the controlled introduction of tiny amounts of oxygen to wine during aging, typically delivered through a porous ceramic device submerged in the wine. This technique softens tannins by promoting polymerization (converting small, harsh tannin molecules into larger, softer chains), stabilizes color through anthocyanin-tannin bonding, and can accelerate the development of complexity.
88. B — Carménère is the Chilean variety that was misidentified as Merlot until DNA analysis in 1994 revealed its true identity as a distinct Bordeaux grape. Its characteristic aromas of dark chocolate, coffee, green pepper, and a distinctive smoky-herbal quality distinguish it from true Merlot. Carménère requires a longer growing season to reach full ripeness and avoid herbaceous flavors.
89. D — Etna Rosso DOC is produced from Nerello Mascalese, which is most frequently compared to Burgundy Pinot Noir for its pale color, high acidity, aromatic transparency, and ability to express the specifics of its volcanic terroir with remarkable clarity. The named vineyard sites (contrade) of Mount Etna parallel Burgundy's climat system.
90. A — Within the Austrian DAC system, "Reserve" designates a wine with greater weight, complexity, and often single-vineyard origin — representing the top tier within each DAC classification. Reserve wines typically have higher minimum alcohol levels and more stringent production requirements than standard DAC wines. This two-tier structure (DAC and DAC Reserve) exists in many of Austria's designated regions.
91. C — Manzanilla is the bone-dry, pale, intensely savory Sherry that is produced exclusively in the coastal town of Sanlúcar de Barrameda — the only place where this specific designation can be used. The cooler, more humid maritime conditions of Sanlúcar produce a thicker flor layer than inland Jerez, resulting in wines that are even more delicate, lighter, and more briny than standard Fino.
92. B — Cru Bourgeois du Médoc ranks below the 1855 Classified Growths, recognizing quality estates that were not included in the original 1855 Classification. It provides a quality tier for wines that represent excellent value from the Médoc, below the prestige of the Classed Growth system but above generic Médoc or Haut-Médoc appellations.
93. D — Gavi DOCG (also called Cortese di Gavi) is produced from the Cortese grape variety in southeastern Piedmont. It produces crisp, dry white wines with citrus, mineral, and almond character and moderate body. Gavi represents one of Piedmont's most important white wine appellations, alongside Roero Arneis and the sparkling Moscato d'Asti.
94. A — In the United States, wine labeled "organic" (USDA Organic) must contain no added sulfites, while wine labeled "made with organic grapes" may contain limited added sulfites. In the European Union, organic wine certification permits sulfites but at lower maximum levels than conventional wine. This distinction between U.S. and EU organic wine regulations is a frequently tested topic.

95. C — Délestage (rack and return) is the cap management technique in which all juice is drained from the fermentation tank into a separate vessel, allowing the cap of skins to collapse and settle. The juice is then pumped back over the cap from above. This is the most aggressive extraction technique, producing more tannic, colored, and concentrated wines than pump-over or punch-down methods.
96. B — Patagonia, in southern Argentina (approximately 39 degrees south latitude), has a cooler climate than Mendoza due to its more southerly position, producing wines with more elegance, finesse, and fresh acidity than the typically powerful, concentrated styles of warmer Mendoza. Pinot Noir, Malbec, and aromatic white varieties show particular promise in this emerging cool-climate region.
97. D — AVA boundaries are defined by geographic features — climate, soil, elevation, and physical boundaries — and can cross state lines if the geographic characteristics extend across political borders. The Walla Walla Valley AVA crosses from Washington into Oregon, demonstrating that AVA designations are based on viticultural geography rather than political boundaries.
98. A — White Châteauneuf-du-Pape is produced from indigenous Southern Rhône white grape varieties including Grenache Blanc, Roussanne, Clairette, and Bourboulenc. These wines are typically rich, full-bodied, and complex, with the capacity for aging. White Châteauneuf-du-Pape represents a small but prestigious portion of the appellation's total production.
99. C — Crozes-Hermitage is a significantly larger appellation than Hermitage, encompassing a broader area of vineyards on flatter, more accessible terrain surrounding the Hermitage hill. It produces more accessible, earlier-drinking Syrah than the denser, more concentrated, more age-worthy wines from the steep granite hillside of Hermitage itself.
100. B — Red wine typically contains less sulfite than white wine because red wine's phenolic compounds provide natural antioxidant protection, reducing the need for added SO₂. The cause of "red wine headache" remains scientifically debated, with histamines, tyramine, tannins, prostaglandins, and other compounds all among the suspected triggers. Sulfites are a natural byproduct of fermentation present in virtually all wines.